



Thinking of you
Electrolux



EVY6600AO

.....
EN MICROWAVE OVEN

.....
USER MANUAL



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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available.

The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- 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 are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.

- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use



WARNING!

Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of the appliance.

- do not put water directly into the hot appliance.
- do not keep moist dishes and food in the appliance after you finish the cooking.

– be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Microwave



WARNING!

Risk of fire and burns.

- Do not activate the appliance when it is empty.
- Do not use the appliance if it does not work correctly.
- Always stir liquids before heating them in the microwave oven to help prevent sudden boil overs.
- Make sure metal objects are placed minimum 2 cm from the interior appliance walls or door.
- Obey the minimum temperature when cooking or reheating food. Use only microwave safe thermometers to measure the temperature.
- Do not heat cooking oil or alcohol in the appliance.
- Do not dry animals, textiles, grain pillows and gel cushions in the appliance.
- Do not put aluminium foil in the appliance.
- To prevent corrosion, dry the appliance with a cloth after each use.

2.3 Care and Cleaning



WARNING!

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.

- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for

household appliances. Do not use it for house lighting.



WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

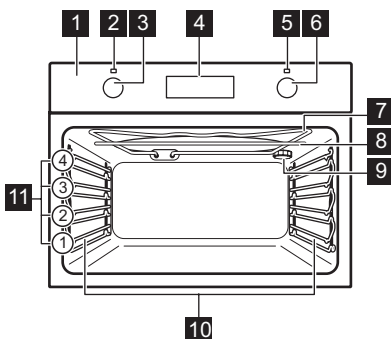


WARNING!

Risk of injury or suffocation.

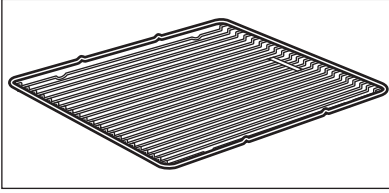
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



- 1** Control panel
- 2** Power lamp / symbol / indicator
- 3** Knob for the oven functions
- 4** Electronic programmer
- 5** Temperature / microwave power lamp / symbol / indicator
- 6** Knob for the temperature / microwave power
- 7** Microwave generator
- 8** Grill
- 9** Lamp
- 10** Shelf support, removable
- 11** Shelf positions

3.1 Accessories



Wire shelf

For cookware, cake tins, roasts.

4. BEFORE FIRST USE



WARNING!

Refer to the Safety chapters.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



Refer to chapter "Care and Cleaning".

4.2 Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows **hr** and "**12:00**". "**12**" flashes.

1. Press **+** or **-** to set the current hour.
2. Press **⏻** to confirm (necessary only for the first setting. Later the new time

will be saved automatically after 5 seconds).

The display shows **min** and the set hour. "**00**" flashes.

3. Press **+** or **-** to set the current minutes.
4. Press **⏻** to confirm (necessary only for the first setting. Later the new time will be saved automatically after 5 seconds).

The Temperature / Time display shows the new time.

Changing the time of day

You can change the time of day only if the oven is off.

Press **⏻**. The set time and symbol **⏻** flash in the display. To set a new time, use the procedure "Setting the time".

5. DAILY USE



WARNING!



Refer to the Safety chapters.



To use the appliance, press the control knob. The control knob comes out.

5.1 Activating and deactivating the appliance

1. Turn the function knob to select a microwave function / . This automatically activates the appliance with a default settings.
2. Turn the setting knob to change the power.




3. Press  to select a clock functions.
4. Turn the setting knob  to change the timer settings.
5. To deactivate the appliance, turn the knob for the oven functions to the off position ("0").



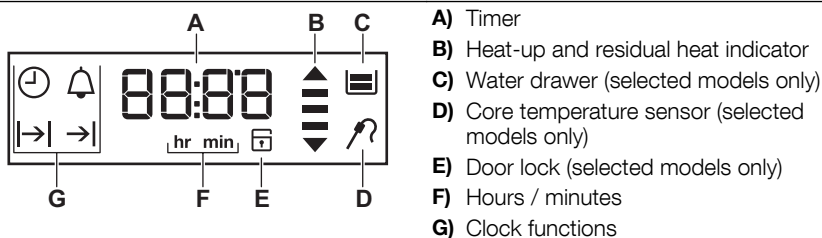
Knob symbol, indicator or lamp (depends on the model - refer to the product description):

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

5.2 Microwave Functions



Oven function	Application
 Light	To activate the lamp without a cooking function.
 Microwave	Creates the heat directly in the food. Use it to heat pre-prepared meals and drinks, to defrost meat or fruit, and to cook vegetables and fish.
 Microwave grilling	The Microwave grilling combines the microwave and the grill functions at different time periods and power levels (refer to the power setting table). Use the Microwave grilling to keep the crispness of certain foods.

5.3 Display




- A)** Timer
- B)** Heat-up and residual heat indicator
- C)** Water drawer (selected models only)
- D)** Core temperature sensor (selected models only)
- E)** Door lock (selected models only)
- F)** Hours / minutes
- G)** Clock functions

5.4 Buttons

Button	Function	Description
	CLOCK	To set a clock function.
- , +	MINUS, PLUS	To set the time.
	MICROWAVE	To set the MICROWAVE.

Button	Function	Description
°C	TEMPERATURE	To check the oven temperature or the temperature of the Core Temperature Sensor (if applicable). Use only while an oven function is in operation.

5.5 Heat-up / Residual heat indicator

If you activate an oven function, the bars in the display  come on one by one.

The bars show that the oven temperature increases or decreases.

6. MICROWAVE MODE

6.1 Microwave

Information about operation

General:

- After you deactivate the appliance, let the food stand for some minutes (refer to "Microwave Tables: standing time").
- Remove the aluminium foil packaging, metal containers, etc. before you prepare the food.

Cooking:

- Do not use the baking tray or deep pan (if applicable) with the Microwave function.
- If possible, cook food covered with material suitable for use in the microwave. Only cook food without a cover if you want to keep a crust.
- Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or catch fire in some places.
- Do not use the appliance to cook eggs in their shells and snails, because they can burst. With fried eggs, pierce the yolks first.
- Prick food with "skin" or "peel", such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.
- For chilled or frozen food, set a longer cooking time.
- Dishes which contain sauce must be stirred from time to time.

- Vegetables that have a firm structure, such as carrots, peas or cauliflower, must be cooked in water.
- Turn larger pieces after half the cooking time.
- If possible, cut vegetables into similar-sized pieces.
- Use flat, wide dishes.
- Do not use cookware made of porcelain, ceramic or earthenware with small holes, e. g. on handles or unglazed bottoms. Moisture going into the holes can cause the cookware to crack when it is heated.
- The bottom glass (if applicable) is a work space for heating food or liquids. It is necessary for the operation of the microwave oven.
- Always put the glass stick in the container when you heat liquids, in order to prevent overcooking or splashing.

Defrosting meat, poultry, fish:

- Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
- Turn the food after half the defrosting time. If possible, divide and then remove the pieces that have started to defrost.

Defrosting butter, portions of gâteau, quark:

- Do not fully defrost in the appliance, but let them defrost at room temperature. This gives a more even result. Fully re-

move all metal or aluminium packaging or parts before defrosting.

Defrosting fruit, vegetables:

- Do not fully defrost fruit and vegetables, which are to be further prepared while raw, in the appliance. Let them defrost at room temperature.
- You can use a higher microwave power to cook fruit and vegetables without defrosting them first.

Ready meals:

- Ready meals in metal packaging or plastic trays with metal covers can only

be defrosted or heated in the microwave if they are expressly designated as suitable for use in the microwave.

- You must follow the manufacturer's instructions printed on the packaging (e. g. remove the metal cover and pierce the plastic film).

Suitable cookware and materials

Cookware / Material	Microwave			Grilling
	Defrosting	Heating	Cooking	◆◆◆◆
Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heat-proof glass)	X	X	X	X
Non-ovenproof glass and porcelain 1)	X	--	--	--
Glass and glass ceramic made of ovenproof/frost-proof material (e. g. Arcoflam), grill shelf	X	X	X	X
Ceramic 2) , earthenware 2)	X	X	X	--
Heat-resistant plastic up to 200 °C 3)	X	X	X	--
Cardboard, paper	X	--	--	--
Clingfilm	X	--	--	--
Roasting film with microwave safe closure 3)	X	X	X	--
Roasting dishes made of metal, e. g. enamel, cast iron	--	--	--	X
Baking tins, black lacquer or silicon-coated 3)	--	--	--	X
Baking tray	--	--	--	X
Browning cookware, e. g. Crisp pan or Crunch plate	--	X	X	--
Ready meals in packaging 3)	X	X	X	X

1) With no silver, gold, platinum or metal plating/decorations

2) Without quartz or metal components, or glazes which contain metals

3) You must follow the manufacturer's instructions about the maximum temperatures.

X suitable

-- not suitable

Other things to think about...

- Food items have different shapes and qualities. They are prepared in different quantities. Because of this, the necessary time and power for defrosting, heating or cooking can vary. As a rough guide: **double the quantity = almost double the time.**
- The microwave creates the heat directly in the food. Because of this, all places cannot be heated at the same time.

You must stir or turn the heated dishes, especially with larger quantities of food.


- The **standing time** is given in the tables. Let the food stand, in the appliance or outside it, so that the heat is distributed more equally.
- You get better results for rice if you use flat, wide dishes.




6.2 Examples of cooking applications for power settings



The data in the table is for guidance only.



Power setting	Use
<ul style="list-style-type: none"> • 1000 Watt • 900 Watt • 800 Watt • 700 Watt 	<ul style="list-style-type: none"> • Heating liquids • Searing at the start of the cooking process • Cooking vegetables • Melting gelatine and butter
<ul style="list-style-type: none"> • 600 Watt • 500 Watt 	<ul style="list-style-type: none"> • Defrosting and heating frozen meals • Heating one-plate meals • Simmering stews • Cooking egg dishes
<ul style="list-style-type: none"> • 400 Watt • 300 Watt • 200 Watt 	<ul style="list-style-type: none"> • Continuing to cook meals • Cooking delicate food • Heating baby food • Simmering rice • Heating delicate food • Melting cheese
<ul style="list-style-type: none"> • 100 Watt 	<ul style="list-style-type: none"> • Defrosting meat, fish, bread • Defrosting cheese, cream, butter • Defrosting fruit and cakes (gateaux) • Raising yeast dough • Heating up cold dishes and drinks

7. CLOCK FUNCTIONS














SYM-BOL	FUNCTION	DESCRIPTION
	MINUTE MINDER	To set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also when the appliance is off.





SYM-BOL	FUNCTION	DESCRIPTION
	TIME OF DAY	To set, change or check the time of day. Refer to "Setting the time".
	DURATION	To set how long the appliance must operate. First set an oven function before you set this function.
	END	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.

 Press  again and again to change the clock function.

 Press  to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.

7.1 Setting the DURATION or END





1. Press  again and again until the display shows  or .  or  flashes in the display.
2. Press  or  to set the minutes.
3. Press  to confirm.
4. Press  or  to set the hour.
5. Press  to confirm. An acoustic signal sounds for 2 minutes after the time ends.  or  symbol and time setting flash in the display. The oven stops.
6. Press any button or open the oven door to stop the acoustic signal.


 If you press  when you set the hours for DURATION , the appliance goes to setting of the END  function.


7.2 Setting the MINUTE MINDER



Use this to set a countdown (maximum 2 h 30 min). This function has no effect on the operation of the oven. You can set the

MINUTE MINDER at any time, also if the appliance is off.



1. Press  again and again until  and "00" flash in the display.
2. Press  or  to set the MINUTE MINDER. At first the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on the display. The appliance now calculates the time in hours and minutes.
3. The MINUTE MINDER starts automatically after five seconds.


 After 90% of the set time, an acoustic signal sounds. Press a button to stop the signal.

4. When the set time ends, an acoustic signal sounds for two minutes. "00:00" and  flash in the display. Press a button to stop the signal.

 If you set the MINUTE MINDER when the DURATION or END function operates, the symbol  comes on the display.

7.3 Count Up Timer

Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat. To reset the Count Up Timer, press and hold  and .

 You cannot use the Count Up Timer when Duration or End function operates.

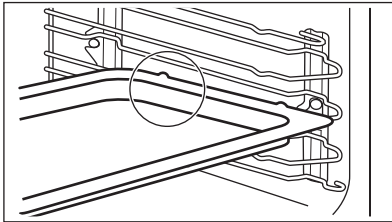
8. USING THE ACCESSORIES



WARNING!

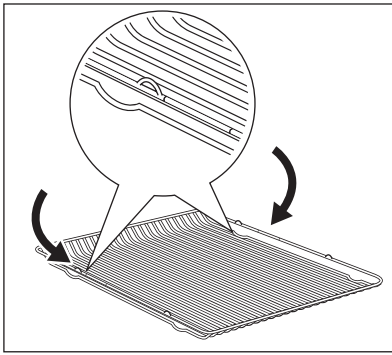
Refer to the Safety chapters.

8.1 Inserting the accessories



Baking tray (if applicable):

Push the baking tray between the guide bars of the shelf support.



Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

9. ADDITIONAL FUNCTIONS

9.1 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Do not set an oven function.
2. Press and hold  and  at the same time for 2 seconds.
3. An acoustic signal sounds. SAFE comes on / goes out on the display (when you activate or deactivate the Child Lock).





SAFE comes on the display when you turn a knob or press a button.

Function Lock

The Function Lock prevents an accidental change of the oven function. You can activate the Function Lock function only when the appliance operates.

Activating and deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.


3. Press and hold  and  at the same time for 2 seconds.
4. An acoustic signal sounds. Loc comes on / goes out on the display (when you activate or deactivate the Function Lock).



You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

Loc comes on in the display when you turn a knob or press a button.

9.2 Residual heat indicator

The display shows the residual heat indicator  when the appliance is off and the temperature in the oven is more than 40

°C. Use the temperature knob to see the oven temperature.

9.3 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

9.4 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If a heating function operates.
- If you do not change the oven temperature.

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 230 °C	5.5 h



The automatic switch-off works with all functions except Light, Duration and End Time.

10. HELPFUL HINTS AND TIPS



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Tips for the microwave

Result	Remedy
You cannot find details for the amount of food prepared.	Look for a similar food. Increase or shorten the length of the cooking times according to the following rule: Double the amount = almost double the time Half the amount = half the time
The food has got too dry.	Set shorter cooking time or select lower microwave power.
The food is still not defrosted, hot or cooked after the time has elapsed.	Set longer cooking time or select higher microwave power. Please note that taller dishes need longer.

Result	Remedy
After the cooking time has elapsed, the food is overheated at the edge but is still not ready in the middle.	Next time select a lower power and a longer time. Stir liquids, e. g. soup, halfway through.

Microwave Cooking Table

Defrosting meat

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Whole cuts of meat	500	200	10 - 12	10 - 15	Turn halfway through
Steak	200	200	3 - 5	5 - 10	Turn halfway through; remove defrosted parts
Mixed minced meat	500	200	10 - 15	10 - 15	Turn halfway through; remove defrosted parts
Goulash	500	200	10 - 15	10 - 15	Turn halfway through; remove defrosted parts

Defrosting poultry

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Chicken	1000	200	25 - 30	10 - 20	Turn halfway through; cover defrosted parts with aluminium foil
Chicken breast	100 - 200	200	3 - 5	10 - 15	Turn halfway through; cover defrosted parts with aluminium foil
Chicken thighs	100 - 200	200	3 - 5	10 - 15	Turn halfway through; cover defrosted parts with aluminium foil

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Duck	2000	200	45 - 60	20 - 30	Turn halfway through; cover defrosted parts with aluminium foil

Defrosting fish

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Whole Fish	500	100	10 - 15	15 - 20	Turn halfway through
Fish fillets	500	100	10 - 12	15 - 20	Turn halfway through

Defrosting sausage

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Sliced sausage	100	100	2 - 4	20 - 40	Turn halfway through

Defrosting dairy products

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Quark	250	100	10 - 15	25 - 30	Remove aluminium parts, turn halfway through
Butter	250	100	3 - 5	15 - 20	Remove aluminium parts, turn halfway through
Cheese	250	100	3 - 5	30 - 60	Remove aluminium parts, turn halfway through
Cream	200	100	7 - 12	20 - 30	Remove aluminium top, stir halfway through

Defrosting cakes / pastries

Food	Microwave				
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	Comments
Yeast dough	1 piece	100	2 - 3	15 - 20	Turn plate halfway through
Cheesecake	1 piece	100	2 - 4	15 - 20	Turn plate halfway through
Cake (gateau)	1 piece	100	1 - 2	15 - 20	Turn plate halfway through
Dry cake (e. g. Pound cake)	1 piece	100	2 - 4	15 - 20	Turn plate halfway through
Fruit cake	1 piece	100	1 - 2	15 - 20	Turn plate halfway through
Bread	1000	100	15 - 20	10 - 15	Turn halfway through
Sliced bread	500	100	8 - 12	10 - 15	Turn halfway through
Bread rolls	4 rolls	100	5 - 8	5 - 10	Turn halfway through

Defrosting Fruit

Food	Microwave				
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	Comments
Strawberries	300	100	8 - 12	10 - 15	Defrost covered, stir halfway through
Plums, cherries, raspberries, blackcurrants, apricots	250	100	8 - 10	10 - 15	Defrost covered, stir halfway through

Cooking / Melting

Food	Microwave				
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	Comments
Chocolate / Chocolate coating	150	600	2 - 3	---	Stir halfway through
Butter	100	200	2 - 4	---	Stir halfway through

Defrosting heating

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Baby food in jars	200	300	2 - 3	---	Stir halfway through; check temperature!
Baby milk (bottle, 180 ml)	200	1000	0:20 - 0:40	---	Put spoon into bottle, stir and check temperature!
Convenience food	400 - 500	600	4 - 6	5	Remove any aluminium lids, turn halfway through
Frozen ready meals	400 - 500	400	14 - 20	5	Remove any aluminium lids, turn halfway through
Milk	1 cup approx. 200 ml	1000	1:15 - 1:45	---	Put spoon in the container
Water	1 cup approx. 200 ml	1000	1:30 - 2	---	Put spoon in the container
Sauce	200 ml	600	1 - 2	---	Stir halfway through
Soup	300 ml	600	2 - 4	---	Stir halfway through

Cooking table

Food	Microwave				Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)	
Whole fish	500	500	8 - 10	---	Cook covered, turn container several times during cooking
Fish fillets	500	500	6 - 8	---	Cook covered, turn container several times during cooking
Vegetables, short cooking time, fresh 1)	500	600	12 - 16	---	Add approx. 50 ml water, cook covered, stir halfway through

Food	Microwave					Comments
	Weight (g)	Power (Watts)	Time (min)	Standing time (min)		
Vegetables, short cooking time, frozen 1)	500	600	14 - 18	---		Add approx. 50 ml water, cook covered, stir halfway through
Vegetables, long cooking time, fresh 1)	500	600	14 - 20			Add approx. 50 ml water, cook covered, stir halfway through
Vegetables, long cooking time, frozen 1)	500	600	18 - 24	---		Add approx. 50 ml water, cook covered, stir halfway through
Potatoes in their jacket	800 g + 600 ml	1000	5 - 7	300 W / 15 - 20		Cook covered, stir halfway through
Rice	300 g + 600 ml	1000	4 - 6	---		Cook covered, stir halfway through

1) Cook all vegetables with a cover on the container. The times given are guidelines only and depend upon the type and qualities of the foodstuffs.

Combi-Function Table

Preheat Crostino plate: 4 minutes at 700 Watt

(for selected models only)

Food	Baking / roasting dishes	Temp. (°C)	Micro-wave (Watt)	Shelf position	Time (min)	Comments
2 chicken halves (2 x 600 g)	Glass dish with strainer	220	300	2	40	Turn after 20 min., standing time 5 min.
au gratin potatoes (1 kg)	Gratin dish	200	300	2	40	10 min. standing time
Roast pork neck (1100 g)	Glass dish with strainer	200	300	1	70	Turn in between, 10 min. standing time
Apple cake	Crostino plate on bottom glass. with pastry max. 5 min. / preheat 1000 Watt, turn 1 x	220	400	-	25	Turn in between

Food	Baking / roasting dishes	Temp. (°C)	Micro-wave (Watt)	Shelf position	Time (min)	Comments
Cheese cake, frozen (2 x 70 g)	Crostino plate on bottom glass. Max. 4 min. / preheat at 700 Watt, turn 1 x	230	200	-	25	Turn in between
Ham and cheese toast, frozen (2 x 100 g)	Crostino plate on bottom glass. Max. 4 min. / preheat at 700 Watt, turn 1 x	230	200	-	20	Turn after 15 min.
Hamburger frozen (2 x 90 g)	Crostino plate on bottom glass. Max. 4 min. / preheat at 700 Watt, turn 1 x	230	300	-	20	Turn after 12 min.
Pizza frozen Ø 28 cm (320 g)	Crostino plate on bottom glass. Max. 4 min. / preheat at 700 Watt, turn 1 x	230	200	-	15	Turn in between

The cooking times and temperatures are guidelines only and depend upon the type and qualities of the foodstuffs.

11. CARE AND CLEANING



WARNING!

Refer to the Safety chapters.

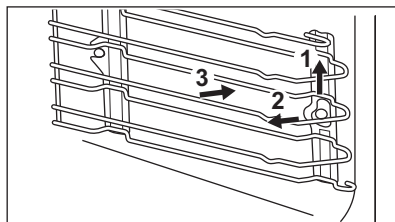
Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

11.1 Shelf support

Removing the shelf support

You can remove the shelf support to clean the side walls.



1. Carefully pull the supports up and out of the front catch.
2. Lightly move the supports on the front catch inwards.
3. Pull the supports out of the rear catch.

Installing the shelf support

To install the shelf support follow the procedure in the opposite order.



CAUTION!

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Always use the same lamp type.

11.2 Lamp



WARNING!

There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

Replacing the lamp at the cavity ceiling:

1. Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

12. WHAT TO DO IF...



WARNING!

Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the clock".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to "Automatic switch-off".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not on this list.	There is an electrical fault.	<ul style="list-style-type: none"> • Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.


If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.)
Product number (PNC)
Serial number (S.N.)

13. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical

and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

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