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1 Presentation

1.1 Introduction to your oven:

- A** Programmer
- B** Control knob
- C** Wire shelf supports (3 positions)

1.2 Introduction to the programmer:

- A** Cooking mode display
- B** Cooking time symbol
- C** Cooking time/"minute minder"
- D** display "Minute minder" symbol
- E** End of cooking time symbol
- F** Clock display
- G** Shelf /Stop turntable symbol
- H** Keypad locking symbol (child safety device)
- I** Oven power display

2 Use

Using the programmer

2.1 • HOW TO SET THE TIME:

- b** When switched on, the display flashes at **12h00** (2.1.1).
-Set the time using the control knob (2.1.2).
Example: 12.30 (2.1.3).
-Press the control knob to confirm (2.1.4). The display stops flashing (2.1.5).

2.2 To alter the time:

- b** -Hold down the button  for a few seconds until the display flashes, then release (2.2.1). A beep indicates that the time may now be set.

-Adjust the time, using the knob (2.2.2). Press the control knob to confirm (2.2.3).

Warning:

If the setting is not confirmed, it will register automatically after a few seconds.

2.3 • IMMEDIATE COOKING:

The programmer must only display the time. It should not be flashing.

- Use the control knob to select the chosen type of cooking (2.3.1).

- b** -Example:  --> Recommended temperature 180°C (2.3.2)

- Validate by pressing the knob (2.3.3)

2.4 Adjusting the power setting and cooking temperature:

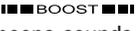
Press the  touch button until the display flashes and then release it (2.4.1).

- b** The temperature flashes in the display (2.4.2).

- Set the temperature, using the knob (2.4.3).

Example:  adjusted to 220°C (2.4.4).

- Confirm by pressing the control knob.

The indicator shows the temperature  rise inside the oven. A series of beeps sounds, when the oven has reached the selected temperature (2.4.5).

- To stop cooking, press and hold the **STOP** button for a few seconds.

2.5 • PROGRAMMED COOKING:

Cooking with immediate start and programmed cooking time

- b** - Select the desired cooking mode and adjust the temperature (see paragraph: immediate cooking).

- Press the  button (2.5.1).
The display flashes **Oh00** to indicate that the time can be set (2.5.2).

-Set the cooking time using the control knob (2.5.3).

Example: 30 mins' cooking (2.5.4).

- Press the knob to confirm.

The cooking time starts to count down immediately it is set. The indicator  shows the temperature rise inside the oven. The cooking time display stops flashing (2.5.5).

Once these five steps have been completed, the oven heats up:

A series of beeps sounds, when the oven has reached the selected temperature.

At the end of cooking (end of programmed time), the oven stops, **Oh00** flashes (2.5.6). A series of beeps sounds for a few seconds. The beeps may be stopped by pressing any button.

2.6 • PROGRAMMED COOKING:

Cooking with delayed start and selected end of cooking time

b Proceed as for programmed cooking (immediate start).

- Press the  button to make the end of cooking indicator flash (2.6.1).

The end of cooking time symbol flashes to indicate that it may now be set (2.6.2).

- Turn the selector to set the end of cooking time (2.6.3).

Example: end of cooking at 13:30 (2.6.4).

- Press the control knob to confirm

In case of no manual confirmation, the end of cooking time is automatically saved after a few seconds.

The cooking end time display stops flashing. The display returns to the time of day.

An animation in the display indicates that the oven is in delayed cooking mode (2.6.5).

When these 3 steps have been completed, the oven heating start time is delayed so that

cooking ends at 13:30. When the cooking is complete (programmed end of cooking time), the oven stops and the cooking end indicator and **Oh00** flash. A series of beeps sounds for a few seconds. The beeps may be stopped by pressing any button.

2.7 • USING THE TIMER FUNCTION:

b This function can be accessed either independently from the oven or during a cooking operation, but will not stop any cooking in progress.

In the first case:

- Press the  button once (2.7.1).

The timer symbol  and **Om00s** flash (2.7.2). Set the time using the control knob. Press the knob again to confirm. The display stops flashing after a few seconds and the timer starts to run, counting down the time in seconds. Once the time has elapsed, the timer emits a series of beeps to let you know. The beeps may be stopped by pressing any touch control.

In the second case, during a cooking operation:

- Press the  button 3 times to access the timer Carry on in the same way as the independent timer and confirm after adjusting the time. The cooking continues and the timer starts. Once the time is complete, stop the beeps by pressing the control knob.

Caution

You can modify or cancel at any time the "minute minder" by pressing the button  and by reducing the time to 0:00.

2.8 • LOCKING THE CONTROLS:

(child safety device)

b You have the option of preventing access to the oven controls by taking the following steps when the oven is off:

- Press the **STOP** and  buttons at the same time for a few seconds (2.8.1).

A padlock appears in the display (2.8.2). Access to the oven's controls is locked.

To unlock it:

- Press the **STOP** and  buttons at the same time for a few seconds.

The oven controls are once again accessible.

2.9 • THE “STAND BY” FUNCTION:

b Your oven has a standby function. The display indicates the time. After 4 minutes with no action by the user, the oven display returns to (2.9.1). None of the buttons can be used. To reactivate the display, use the function selector. The oven display is active once again and cooking is now possible.

2.10 • ADJUSTING CONTRAST:

b - Adjust the time to **00:10** (see section “Resetting the time”)

- Press the **T°C** button until **-CO-** is displayed (2.10.1).

- Adjust the contrast, using the control knob (2.10.2).

- Press the knob to confirm (2.10.3).

2.11 • “DEMO” MODE:

b - Adjust the time to **00:00:00** (see section “Resetting the time”)

Press the **T°C**,  and **STOP** buttons simultaneously for 10 seconds until **DEMO** appears in the display. (2.11.1)

- To return to normal mode, set the time at **00:00**.

- Press the **T°C**,  and **STOP** buttons again until **DEMO** goes off.

⚠ Caution
When the oven is in “DEMO” mode the heating elements are inactive.

2.14 • MICROWAVE :

b — The programmer should only display the time. It should not be flashing.

- Use the knob to select the required cooking setting (2.14.1).

- Example:  —> Power setting 1000W (2.14.2).

- Confirm by pressing the knob once (2.14.3).
- The cooking time flashes in the display (2.14.4).
- Set the cooking time, using the knob (2.14.5).
- Example: 1mn30s (2.14.6).
- Confirm by pressing the knob (2.14.7).

Cooking start

The power setting may be changed.

Press the **W** touch button until the display flashes and then release it (2.14.8).

- When the (1000W) power setting flashes you may adjust it (2.14.9).

- Set the power, using the knob (2.14.10).

- Example: 800 Watts (2.14.11).

- Confirm by pressing the knob (2.14.12).

To stop cooking, press the **STOP** button for a few seconds.

2.15 • AUTOMATIC COOKING FUNCTIONS :

b *Automatic cooking programme by weight.*

— The programmer should only display the time. It should not be flashing.

- Select  mode (2.15.1) using the knob. The logo flashes (2.15.2).

- Select the **ICS cooking mode** (2.15.3)

- Example: P2 —> weight, 500G (2.15.4).

- Adjust the weight, using the knob (2.15.5).

Example: 625g (2.15.6)

- Confirm by pressing the knob once (2.15.7).

- The icon of the cooking mode used and the time calculated automatically are displayed. The oven starts (2.15.8)

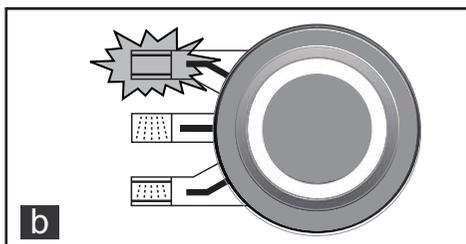
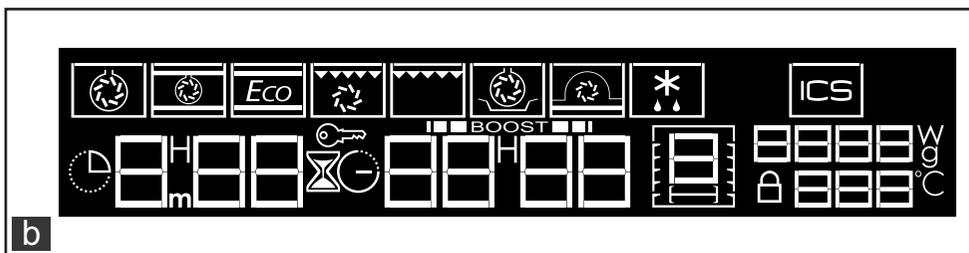
Note:

*There are two possible automatic programmes for cooking vegetables: **P5** and **P6**.*

(see chapter “GUIDE TO AUTOMATIC COOKING”).

For quiches and fresh tarts, automatic cooking programmes are not calculated by weight, but based on a dish diameter between 27 and 30 cm.

OVEN COOKING MODES



- *  **CIRCULATING HEAT**
 (recommended temperature **200°C** mini 50°C maxi 220°C)
 • Cooking controlled by the heating element in the bottom of the oven and by the air circulation fan.
 • Quick rise in temperature: Some dishes can be placed in the oven while it is still cold.
 • Recommended for keeping white meat, fish and vegetables moist.
 For cooking multiple items on up to three levels.
-  **COMBINED HEAT**
 (recommended temperature **200°C** mini 50°C maxi 220°C)
 • Cooking controlled by the upper and lower heating elements and by the fan.
 • Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a touch from the grill for browning.
 • Recommended for quiches, pies, tarts with juicy fruits, preferably in an earthenware dish.
- *  **TRADITIONAL**
 (recommended temperature **200°C** mini 35°C maxi 220°C)
 • Cooking is controlled by the upper and lower heating elements with no fan.
 Recommended for slow, gentle cooking : rich game... For retaining the juices in red meat roasts. For simmering in a covered casserole, dishes that were begun on the hob (coq au vin, stew).
-  **GRILL**
 (recommended temperature **200°C** mini 50°C maxi 200°C)
 • Cooking is controlled, alternately, by the upper element and by the fan.
 • Preheating not necessary. Roasts and poultry are juicy and crisp all over.
 • The rotisserie continues to run until the door is opened.
 • Slide the drip tray on to the bottom shelf support.
 • Recommended for all poultry or meat, for sealing and cooking a leg or a rib of beef well done To retain the moist texture of fish steaks.

OVEN COOKING MODES



VARIABLE MEDIUM and HIGH GRILL

(recommended settings 2 or 4 - min 1 - max 4)

- Cooking controlled by the upper element.
- The high grill covers the entire shelf surface. The medium grill is as effective as the high grill for smaller quantities.
- Recommended for grilling cutlets, sausages, toasting bread, prawns placed on the grill.



KEEPING THINGS WARM

(recommended temperature 80°C, min 35°C max 100°C)

- This position allows you to keep your food warm using bursts of heat from the element at the bottom of the oven combined with the fan.
- Recommended for rising dough for bread, brioche, kügelhopf, etc. without going above 40°C (plate warming, defrosting).



USING THE POWER LEVELS

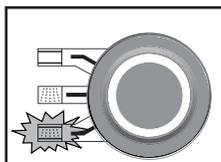
Power	Use
1000W / 900W	Quickly reheating drinks, water, dishes containing a lot of water. Cooking foods containing a lot of water (soups, sauces, tomatoes, etc.)
800W / 700W	Cooking fresh or frozen vegetables.
600W	Melting chocolate.
500W	Cooking fish and seafood. Heating on 2 levels. Gently simmering dry vegetables. Reheating or cooking delicate egg-based foods.
400W / 300W	Gently simmering dairy products, jams.
200W	Manual defrost. Softening butter and ice cream.
100W	Defrosting cream-based pastries.

MICROWAVE POWER OUTPUT: 1000W

Automatic keeping food warm

If you leave your dish in the oven at the end of a microwave programme without opening the door, a function called “heat and hold”  starts after 2 minutes and keeps your dish warm. Two beeps sound after 15 minutes to announce the end of the “heat and hold” programme.

b - Select the function, the corresponding symbol flashes. Press the knob to confirm.



b DEFROSTING



This oven allows you to access two different types of programmes in the defrost mode

- Automatic defrost programme P1 or P2. You simply select the type of programme and enter the weight.

P1: The automatic defrost mode for meat, poultry and ready-made meals.

P2: The automatic defrost mode for bread and pastries.

b DEFROST

Using your microwave oven to defrost frozen food will save you a lot of time.

To defrost food, use the **AUTOMATIC DEFROST** function or the **MICROWAVE** function with the power set at **200 W**.

What you need to know:

Small pieces of meat or fish can be cooked straight after defrosting. Larger pieces such as meat joints or whole fish will still be slightly frozen at the end of the defrost programme.

We recommend that you let the food stand for a period of time at least equal to the defrosting time to ensure an even temperature.

Food covered with ice crystals will take longer to defrost. In this case, you should increase the defrosting time.

A few tips:

The defrosting time depends on the type of appliance. It also depends on the shape, size, starting temperature and quality of the food.

In most cases, the food must be removed from its packaging. Remember to remove any metal staples from the packaging.

Halfway through defrosting, the pieces of food should be turned over, stirred and separated if they were frozen together.

If you are defrosting large pieces of meat or fish that prevent rotation of the turntable, use the turntable stop function. In this case, turn the food regularly.

Defrost meat or fish by putting it on an upside-down saucer on top of a plate to let the juices run. If they stay in contact with the food, it will overheat.

Never refreeze food before cooking it.

Defrost programme time:

The defrost programme time is calculated for food frozen at -18°C . This gives you an indication of the time needed for defrosting but the actual time may vary depending on the thickness, shape, size and packaging of the food.

b DEFROSTING GUIDE

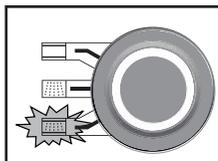
Food	Quantity	Time	Recommendations
Flaky or short crust pastry	400 g	1 - 3 min	Place on absorbent paper and turn over halfway through.

Food	Quantity	Time	Recommendations
Scallops	500 g	5 - 7 min	Place on a plate and mix midway through programme.
Shelled prawns	100 g	1 - 2 min	
Whole pink shrimp	200 g	2 - 4 min	
Prawns (10)	500 g	6 - 8 min	

Food	Quantity	Time
Whole fish/darns/fillets/ steaks	100 g	1 - 2 min
	200 g	3 - 5 min
	400 g	5 - 7 min
	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min
Turkey/Pork/Veal/Beef/Poultry Roasts/slices/cubes/etc.	100 g	1 - 2 min
	200 g	3 - 5 min
	400 g	5 - 7 min
	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min
	1250 g	23 - 25 min
	1500 g	28 - 30 min
	1750 g	34 - 36 min
2000 g	39 - 41 min	
Cauliflower / broccoli / carrots / mushrooms / diced mixed vegetables / etc...	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min

Food	Quantity	Time
Strawberries	250 g	7 - 9 min
Raspberries/cherries	250 g	6 - 8 min
Gooseberries / blueberries /blackcurrants	250 g	5 - 7 min

b - Select the function, the corresponding symbol flashes. Press the knob to confirm.



b FAN COOKING + MICROWAVE



The fan cooking + microwave function lets you combine microwave cooking with fan cooking, which will save you a lot of time. The microwave power levels available to you are 100-200-300-400-500W.



Tips:

When using mixed microwave and fan cooking, do not use a metal plate.

Cooking on two levels:

To simultaneously cook a 1Kg veal roast and 800 g of potato gratin, 55 mins at 170°C with microwave power set to 300W. We suggest placing the gratin dish on the turntable and putting the veal roast in the drip tray inserted at level 3.



Note:

Never preheat your oven when using the microwave + fan cooking function. This can damage your appliance.

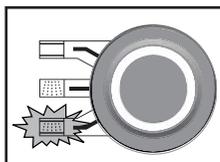
Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish).

It is preferable to choose roasts without barding fat to limit grease spatter and smoke.

Season after cooking, let the meat rest still covered in cooking foil for about 10 minutes which allows the fibres to relax and the meat to remain tender.

Food	Qty	Programming MW+ FC	Time (min)	Tips
Shoulder of lamb with bones	1300 g	200W + 200°C	32 - 37	In the drip tray, level 2
Sirloin	800 g	200W + 200°C	23 - 28	In a dish, on the rack, level 2
Chicken/guinea fowl	1200 g	200W + 200°C	35 - 40	In a dish, on the rack, level 1
Young turkey roast	800 g	300W + 180°C	32 - 37	In a dish, on the rack, level 2
Roast pork	1200 g	300W + 180°C	47 - 52	In a dish, on the rack, level 2
Veal joint	1000 g	300W + 180°C	37 - 42	In a dish, on the rack, level 2

b - Select the function, the corresponding symbol flashes. Press the knob to confirm.



b **GRILL + MICROWAVE**

This function lets you use the grill and the microwave simultaneously, which makes cooking very quick.

There are two grill + microwave settings:

High grill + microwave and low grill + microwave

You can combine them with the following 7 power levels: 100 W/200 W/300 W/400 W/500 W/600 W/700 W

GRILL + MICROWAVE COOKING GUIDE

Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish).

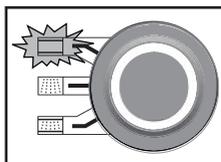
Place the food in a dish placed on the rack at level 1. Turn it half-way through cooking.

It is preferable to choose roasts without barding fat to limit grease spatter and smoke.

Season after cooking, let the meat rest still covered in cooking foil for about 10 minutes, which allows the fibres to relax and the meat to remain tender.

Food	Quantity	Programing	Time
Shoulder of lamb (boned and tied)	1300 g	200 W + High grill	40 - 45 min
Sirloin	800 g	200 W + High grill	18 - 23 min
Chicken, guinea fowl	1200 g	500 W + High grill	25 - 27 min
Young turkey roast	800 g	300 W + High grill	27 - 32 min
Roast pork	1000 g	300 W + High grill	35 - 40 min
Veal joint	1200 g	300 W + Low grill	50 - 55 min

b - Select the function, the corresponding symbol flashes. Press the knob to confirm.



b GRILL 

This function lets you cook and brown foods such as gratin dishes and meats. It can be used before or after cooking, depending on the recipe.

There are two grill settings: **HIGH GRILL** and **MEDIUM GRILL**.

As a general rule, use **HIGH GRILL** to grill meat and fish, and **MEDIUM GRILL** to brown more delicate foods.

Insert the accessories (shelf or drip tray) at level 1, 2 or 3, based on the height of the cookware or the food.

b GRILL COOKING GUIDE

Cooking using **HIGH GRILL**. Place the food on the shelf + drip tray (to recover the juices) inserted at level 3. Turn the food over midway through the programme.

Food	Quantity	Time
Chitterlings, blood puddings, sausages (prick with a fork)	4 to 6 units	22 - 30 min
Pork chops	4 units	27 - 32 min
Lamb chops	4 units	15 - 17 min
Beef rib	800 g	23 - 25 min
Smoked bacon	4 to 6 slices	18 - 25 min

b FAN COOKING 

The fan cooking function lets you cook and brown foods like in a traditional oven.



Tips:

The cooking temperature is adjustable between 50 and 220°C in increments of 5°C.

Always insert the accessories (shelf or drip tray) at level 1 or 2. This will ensure better heat distribution and optimum cooking results.

Use cookware designed to withstand high temperatures.

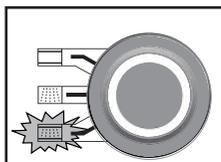
If you want to do a defrost after cooking with one of the fan cooking functions, we recommend waiting for about ten minutes to allow the oven to cool down in order to obtain the best results.

Cooking on two levels:

Preheat the oven.

To cook 2 apple tarts at the same time, 1 hour at 200°C. We recommend preparing the first tart in the glass drip tray inserted at level 1 and the second in a tart dish on the shelf inserted at level 3. Change the position of the two dishes half-way through cooking.

b - Select the function, the corresponding symbol flashes. Press the knob to confirm.



b **AUTOMATIC COOKING FUNCTIONS**



With the automatic cooking function, the cooking time and function are calculated automatically based on the type of food concerned and its weight.

Automatic cooking programme by weight.

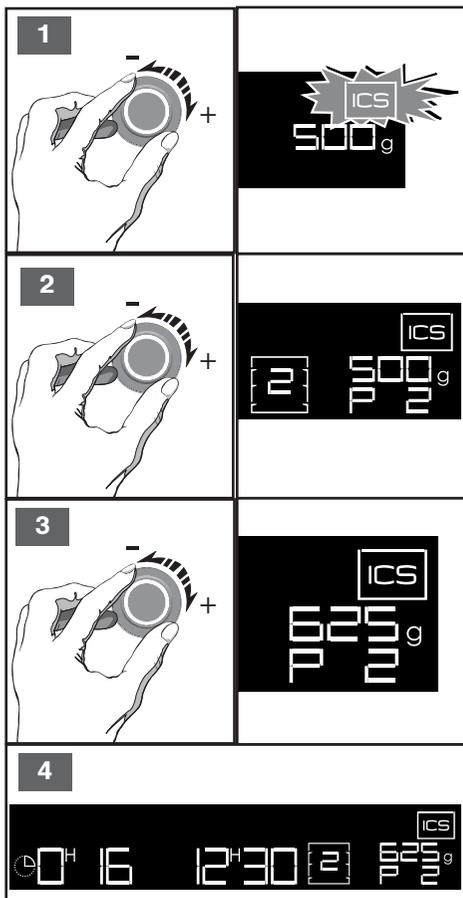
- The programmer should only display the time. It should not be flashing.

1 - Select  mode using the knob. The logo flashes.

2 - Select the **ICS** cooking mode. Example: P2 → weight, 500G.

3 - Adjust the weight, using the knob. Example: 625g
- Confirm by pressing the knob once.

4 - The icon of the cooking mode used and the time calculated automatically are displayed. The oven starts



Note:

There are two possible automatic programmes for cooking vegetables: **P5** and **P6**.

(see chapter **"GUIDE TO AUTOMATIC COOKING"**).

For quiches and fresh tarts, automatic cooking programmes are not calculated by weight, but based on a dish diameter between 27 and 30 cm.

GUIDE TO AUTOMATIC COOKING

<p>Turkey, pork, veal</p> <p>P1</p>	<p>This function is used to cook and brown turkey, pork or veal roasts from 500 g to 2000 g. Cooking is done using the combined microwave + fan cooking function. Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish). It is preferable to choose roasts without barding fat to limit grease spatter and smoke. Remove the meat from the refrigerator and leave for 1 hour before placing in the oven. Place the dish on the rack at level 2. After cooking, leave the roast to rest in aluminium foil for 10 minutes. This allows the fibres to relax and the meat will remain tender. Season when cooking is finished.</p>
<p>Beef</p> <p>P2</p>	<p>This function allows you to cook and brown beef roasts that weigh 500g - 2000 g. Cooking is done using the combined microwave + fan cooking function. Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish). It is preferable to choose roasts without barding fat to limit grease spatter and smoke. Excellent results can be achieved with thin joints. Remove the meat from the refrigerator and leave for 1 hour before placing in the oven. Place the dish on the rack at level 2. After cooking, leave the roast to rest in aluminium foil for 10 minutes. This allows the fibres to relax and the meat will remain tender. Deglaze the cooking juices in the dish to produce the juice to be served with the meat. Season when cooking is finished.</p>
<p>Fish</p> <p>P3</p>	<p>This function allows you to cook fish weighing 100g to 1000 g. All fish are suitable for microwave cooking. The only thing you must do is ensure the fish is very fresh. Cooking is done using the microwave function. You can cook fish whole (in this case cut a sliver into the thickest part), in slices or in fillets. Place the fish in a round or oval glass dish suitable for microwave use, add two to three tablespoons of water, lemon juice or white wine and cover with the lid of the dish or with stretchable film; season after cooking. Place the dish on the glass turntable.</p>

<p>Poultry</p> <p>P4</p>	<p>This function allows you to cook and brown a whole chicken or chicken pieces (legs) weighing between 500 and 2000g. Cooking is done using a combination of microwave plus fan cooking and/or grill mode. Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish). Chicken legs may be placed directly on the glass drip tray. Prick the skin before cooking to avoid splattering. Add oil, salt and pepper to the poultry and sprinkle with spices of your choice. Whole chicken: place the dish on the rack at level 1. Chicken legs: up to 900 g place the drip tray at level 2. When cooking has finished, leave the poultry to rest for 5 mins in the oven before tasting.</p>																																										
<p>Vegetables</p> <p>P5</p> <p>P6</p>	<p>This function can be used to cook vegetables weighing between 100 g and 1000 g. Cooking is done using the microwave function. Select very fresh vegetables and cook them with: - two tablespoons of water up to 200 g - 50 ml of water up to 500 g - 100 ml of water up to 1000 g Use cookware suited to the volume of food, cover unless cooking mushrooms. Place the dish on the glass turntable. A beep half-way through cooking warns you it is time to stir the food. Add fat and season if desired. When cooking has finished, leave the vegetables to rest for a few minutes before consuming. P5 can be used to cook harder, more fibrous vegetables: Brussels sprouts, thinly sliced white cabbage, cauliflower or broccoli cut into small florettes, carrots sliced into rounds, diced celeriac, etc. P6 can be used to cook tender vegetables containing more water: Courgettes cut into rounds or cubes, thinly sliced leeks, potatoes whole or cut into regular pieces, tomatoes cut into quarters, chicory cut into 4 and sprinkled with lemon, spinach leaves, thinly sliced mushrooms, etc.</p>																																										
<p>Potato gratin</p> <p>P7</p>	<p>This function enables you to cook and brown potato gratin dishes weighing 500g to 2000 g. Cooking is carried out in the combined microwave + grill mode. Use a microwave-safe gratin dish that withstands high temperatures. Preparation: butter the gratin dish and arrange half of the potatoes in it, sliced and cut into thin rounds. Sprinkle with half of the gruyère. Add the rest of the potatoes and cover with the rest of the cheese. Mix together the cream, the milk and the egg and season. Pour over the potatoes. Place the dish on the glass turntable. Leave to stand for 5 to 10 minutes after cooking.</p> <table border="1" data-bbox="274 1228 1024 1420"> <thead> <tr> <th></th> <th><u>0.5 kg</u></th> <th><u>0.75 kg</u></th> <th><u>1 kg</u></th> <th><u>1.5 kg</u></th> <th><u>2 kg</u></th> </tr> </thead> <tbody> <tr> <td>Potatoes</td> <td>300 g</td> <td>450 g</td> <td>600 g</td> <td>900 g</td> <td>1200 g</td> </tr> <tr> <td>Crème fraiche</td> <td>50 g</td> <td>75 g</td> <td>100 g</td> <td>150 g</td> <td>200 g</td> </tr> <tr> <td>Milk</td> <td>50 g</td> <td>75 g</td> <td>150g</td> <td>250 g</td> <td>300 g</td> </tr> <tr> <td>Eggs</td> <td>1</td> <td>1</td> <td>1</td> <td>2</td> <td>2</td> </tr> <tr> <td>Gruyère</td> <td>50 g</td> <td>75 g</td> <td>100 g</td> <td>100 g</td> <td>150 g</td> </tr> <tr> <td>Salt, pepper, nutmeg</td> <td>yes</td> <td>yes</td> <td>yes</td> <td>yes</td> <td>yes</td> </tr> </tbody> </table>		<u>0.5 kg</u>	<u>0.75 kg</u>	<u>1 kg</u>	<u>1.5 kg</u>	<u>2 kg</u>	Potatoes	300 g	450 g	600 g	900 g	1200 g	Crème fraiche	50 g	75 g	100 g	150 g	200 g	Milk	50 g	75 g	150g	250 g	300 g	Eggs	1	1	1	2	2	Gruyère	50 g	75 g	100 g	100 g	150 g	Salt, pepper, nutmeg	yes	yes	yes	yes	yes
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<p>Pizza - frozen P8</p>	<p>This function lets you reheat and brown frozen pizzas weighing between 100 and 750 g. Defrosting or cooking is carried out using the fan cooking function. Remove the pizza from its packaging and place it on the rack at level 2.</p>
<p>Gratin - frozen P9</p>	<p>This function allows you to reheat and brown prepared frozen dishes (lasagne bolognese, gratin dauphinois, cottage pie, fish pie, etc.) from 250g to 1000g. Reheating or cooking is carried out using the microwave + grill function. Remove the product from its packaging and place it in a microwaveable and heat-resistant dish. It is preferable to choose a dish with the same dimensions as the preparation. Do not cover. Place the dish on the glass turntable.</p>
<p>Fresh quiche P10</p>	<p>This function allows you to cook and brown fresh quiches from 27 to 30 cm in diameter. Cooking is done using the combined microwave + fan cooking function. Use a microwave-safe, heat-resistant pie dish (Pyrex glass, porcelain, etc.). When using ready-made pastry, do not remove the grease-proof paper. Cut the excess paper to the dimensions of the dish. Place the pie dish on the rack at level 2. Tips: Do not use a metallic dish. Begin cooking the quiche as soon as the filling has been poured into the pastry. Never let the pastry soak or it will not cook properly.</p>
<p>Fresh tart P11</p>	<p>This function allows you to cook and brown fresh tarts from 27 to 30 cm in diameter. Cooking is done using the combined microwave + fan cooking function. Use a microwave-safe, heat-resistant pie dish (Pyrex glass, porcelain, etc.). When using ready-made pastry, do not remove the grease-proof paper. Cut the excess paper to the dimensions of the dish. Place the pie dish on the rack at level 2. Tips: Do not use a metal dish.</p>

Functional suitability tests in accordance with IEC/EN/NF EN 60705 standards;

The International Electrotechnical Commission, SC.59K, has established a standard for comparative performance tests conducted on various microwave ovens. We recommend the following for this appliance:

Test	Load	Approx. time	Power level selector	Cookware/Tips
Custard (12.3.1)	1000 g 750 g	16 - 18 min 13 - 15 min	500W	Pyrex 227 On the turntable Pyrex 220 On the turntable
Sponge cake (12.3.2)	475 g	6 - 7 min	700W	Pyrex 827 On the turntable
Meatloaf (12.3.3)	900 g	14 min	700W	Pyrex 838 Cover with plastic film On the turntable
Defrosting meat (13.3)	500 g	11 - 12 min	200W	On the turntable
Defrosting raspberries (B.2.1)	250 g	6 - 7 min	200W	On a flat plate On the turntable
Potato gratin (12.3.4)	1100 g	23 - 25 min	Low grill + 700 W	Pyrex 827 On the turntable
Chicken (12.3.6)	1200 g	24 - 26 min	High grill + 500 W	Place on the rack + drip assembly Insert the dish at level 1 from the bottom Turn midway through
		35 - 40 min	Fan cooking 200°C + 200 W	In an enamelled earthenware dish Place on the rack at level 1 from the bottom
Cake (12.3.5)	700 g	20 min	Fan cooking 220°C + 200 W	Pyrex 828 Place on the rack at level 1

Problems & Solutions



TROUBLESHOOTING

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. In any event, check the following items:

You observe that:	Possible causes:	What should you do?
The oven is not heating.	<ul style="list-style-type: none"> - The oven is not connected to the power supply. - Your fuse is out of order. - The selected temperature is too low. - "DEMO" mode is active. 	<ul style="list-style-type: none"> - Connect the oven. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature. - Exit "DEMO" mode.
*The padlock is flashing.	<ul style="list-style-type: none"> - Problem with the door's locking mechanism. 	<ul style="list-style-type: none"> - Call the After-Sales Service Department.
The oven light is not working.	<ul style="list-style-type: none"> - The light is out of order. - The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> - Replace the bulb. - Connect the oven or replace the fuse.
*The pyrolysis cleaning cycle does not begin.	<ul style="list-style-type: none"> - The door is not properly closed. - The locking system is defective. 	<ul style="list-style-type: none"> - Verify that the door is locked. - Call the After-Sales Service Department.
Your oven starts beeping.	<ul style="list-style-type: none"> - During cooking. - At the end of a cooking cycle. 	<ul style="list-style-type: none"> - The temperature recommended for your choice has been reached. - Your programmed cooking cycle is finished.
The cooling fan continues to operate after the oven stops.	<ul style="list-style-type: none"> - The fan should work for a maximum of one hour after cooking, or when the oven temperature is greater than 125°C. - If it does not stop after 1 hour 	<ul style="list-style-type: none"> - Open the oven door to cool down the oven faster. - Call the After-Sales Service Department.

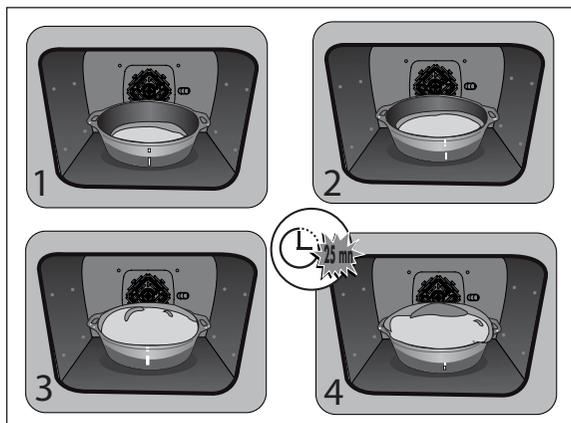
* Only for models with the pyrolysis function.



Warning

Repairs to your appliance should only be made by a professional. Non-standard repairs may be a source of danger for the user. In all circumstances, if you cannot deal with a problem yourself, contact the after-sales service department without delay.

RECIPE WITH YEAST DOUGH



Ingredients:

- Flour 2 KG
- Water 1240 ML
- Salt 40 g
- 4 packages of dehydrated baker's yeast

MIX ALL DOUGH WITH THE MIXER AND PROOF IN THE BASE OF THE OVEN.

Procedure: Mass recipes for bread or pastry, using yeast. Put the mixture into a heatproof bowl and unhook the wire shelf support to place it on the bottom of the oven.

Pre-heat the oven into plus circulating heat function at 40-50 ° C for 5 minutes. Turned off and let the dough ferment residual heat of the oven for 25-30 minutes.

TESTS FOR MEASURING PERFORMANCE:

Tests for measuring performance in compliance with the standard EN 60350:

Cookers, cooking hobs, electric ovens and grills for domestic use –

Method for measuring the performances:

TEST	COOKING TYPE	T°	LEVEL	TIME	OBSERVATIONS
SHORTCRUST (8.4.1.)	Fan cooking	165°C	2nd	18/20 min	Baking tray
	Fan cooking	165°C	3rd / 1st	22/25 min	Oven preheated - Baking tray - Enamelled dish
CUP CAKES (8.5.1.)	Fan cooking	165°C	2nd	22/25 min	Baking tray
	Fan cooking	160°C	3rd / 1st	22 min	Oven preheated - Baking tray - Enamelled dish
SPONGE CAKE (8.5.1.)	Fan cooking	170°C	1st	35 min	Oven preheated + 5 min in oven turned off
APPLE PIE (8.5.2.)	Combined	180°C	1st	50/55 min	20 cm tin on grill
	Fan cooking	180°C	3rd / 1st	50/55 min	Enamelled dish 1st - Grill 3rd
GRILL SURFACE	High grill	P4	2nd	2/3 min	Preheat for 5 min Bread on grill Door closed