

Bauknecht

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso



Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

MHC 8822



Οδηγίες Χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за употреба



Návod k použití
Návod na použitie
Instrucțiuni de utilizare
Инструкции по эксплуатации



INSTALLATION



BEFORE MOUNTING THE APPLIANCE



ENSURE the oven cavity is empty before mounting.
ENSURE that the appliance is not damaged before mounting it in the cabinet.
CHECK THAT ALL MATERIAL for mounting the appliance is supplied in the package.

! **THIS APPLIANCE IS DESIGNED** to be mounted over electrical or gas cooker ranges only! The distance between the cooker range and bottom part of this appliance must be at least 460 mm for electrical cooker ranges and at least 650 mm for gas cooker ranges.

THE MANUFACTURER MUST BE CONTACTED for the minimum mounting distance where:

Electrical range:

- ❖ The cooker range has more than 4 hob elements.
- ❖ The two rear elements exceed a rating of 2 kW per element.
- ❖ The two front hob elements exceed a rating of 1.5 kW per element.

Gas range:

- ❖ The gas burner develop more than 3.2 kw per burner
- ❖ The cooker range develop more than 10 kw in total.

EXTERNAL EVACUATION:

THE FLANGE has a \varnothing 120 mm opening so that, evacuation pipes with \varnothing 120 mm can be mounted.

! **EVACUATION SHOULD NOT** be through a flue used for the evacuation of other vapours or burnt gas, that is through a pipe used as a flue for open flame sources.

IF YOU ARE INSTALLING THE APPLIANCE TO AN UNUSED FLUE for the evacuation of vapour's or burnt gas, we recommend that you request the advice and approval of a competent technician before making the installation.

IF THE COOKER HOOD IS USED TOGETHER WITH OTHER APPLIANCES which consume the air in the room (e.g. gas, diesel oil or coal appliances, water-heaters, boilers) remember that the hood aspires air from the room which may therefore not be sufficient for burning.

COOKER HOODS AND OTHER APPLIANCES REQUIRING A FLUE, can only be used together safely if there is a maximum depression of 0.04 mbar in room which prevents the reabsorbing of the burnt gases.

This is possible only if the combustion air is evacuated through non-closing apertures such as doors, windows, wall boxes for the supply and evacuation of air or similar technical devices such as reciprocal blocking devices or similar. If you are not certain call a qualified technician.

NOTE: For best function keep the kitchen windows closed when using the fan. If not you have no negative pressure in the kitchen. But one window in an adjacent room ought to be open.

FOR EVACUATION use flexible aluminium pipes or sheet plate pipes which are resistant to corrosion.

! **DO NOT USE INFLAMMABLE PLASTIC PIPES.** Always ensure that the evacuation channels and pipes are as short as possible.

DO NOT MOUNT THE PIPES AT RIGHT ANGLES. They must always be curved and should be fitted into the flue at an upward angle. The diameter of the pipe must not narrow towards the top.

THE PERFORMANCE OF THE FAN will be reduced with small diameter pipes.

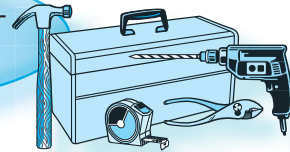
INSTALLATION

INTERNAL RECIRCULATION

THE COOKER HOOD is used with the internal recirculation system when there is no pipe or opening on the external wall. In the case of internal recirculation, the optional carbon filter must be installed for the absorption of the cooking vapours.

THE INTERNAL RECIRCULATION COOKER HOOD – with carbon filter is in no way dangerous.

FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.



PRIOR TO CONNECTING

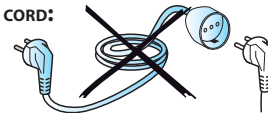
CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

DO NOT REMOVE THE MICROWAVE INLET PROTECTION PLATES located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support. 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:



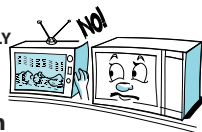
IF THE POWER SUPPLY CORD IS TOO SHORT, have a qualified electrician or serviceman install an outlet near the appliance.



AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



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



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.

DO NOT USE YOUR APPLIANCE FOR DRYING TEXTILES, PAPER, SPICES, HERBS, WOOD, FLOWERS, FRUIT OR OTHER COMBUSTIBLE MATERIALS. FIRE COULD RESULT.

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.

NEVER PREPARE "FLAMBÉ" DISHES under the cooker hood!

NEVER USE AN OPEN FLAME under the hood. The use of an unprotected flame is dangerous for the filters and could cause fires.

NEVER LEAVE THE PAN ALONE when frying foods. The cooking oil can easily flare up. This is a potential fire hazard!

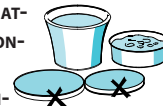
ONLY ALLOW CHILDREN to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.

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.

DO NOT USE YOUR APPLIANCE FOR HEATING ANYTHING IN AIRTIGHT SEALED CONTAINERS. THE PRESSURE INCREASES AND MAY CAUSE DAMAGE WHEN OPENING OR MAY EXPLODE.



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.

IF THE FILTER IS DAMAGED it must be replaced. Do not use the extractor hood without the filter. It is not designed for such operation.

EGGS

DO NOT USE THE MICROWAVE FUNCTION for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



The manufacturers refuse to accept any responsibility for damage to the hood or its catching on fire because of failure to observe the above instructions.



PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THE APPLIANCE SHOULD NOT BE OPERATED without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

If YOU PRACTICE OPERATING the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT USE THE CAVITY for any storage purposes.

REMOVE WIRE TWIST-TIES from paper or plastic bags before placing bag in the oven.



DEEP-FRYING

DO NOT USE YOUR APPLIANCE FOR DEEP-FRYING, BECAUSE THE OIL TEMPERATURE CANNOT BE CONTROLLED.



USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.



To prevent this possibility the following steps should be taken:

- 1. AVOID** using straight-sided containers with narrow necks.
- 2. STIR** the liquid before placing the container in the oven and let the teaspoon remain in the container.
- 3. AFTER HEATING,** allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

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.

Ensure the Lid and the Teat is removed before heating!



ACCESSORIES



GENERAL

THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.



WHEN YOU PUT FOOD AND ACCESSORIES in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

IF ACCESSORIES CONTAINING METAL comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

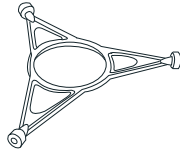
ALWAYS ENSURE that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

SUPPLIED

TURNTABLE SUPPORT

USE THE TURNTABLE SUPPORT under the Glass turntable. Never put any other utensils on the turntable support.

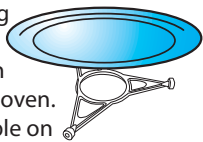
- Fit the turntable support in the oven.



GLASS TURNTABLE

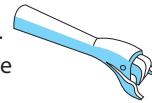
USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.



CRISP HANDLE

USE THE SUPPLIED SPECIAL CRISP HANDLE to remove the hot Crisp plate from the oven.



CRISP-PLATE

PLACE THE FOOD DIRECTLY ON THE CRISP-PLATE.

Always use the Glass turntable as support when using the Crisp-plate.

DO NOT PLACE ANY UTENSILS on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

THE CRISP-PLATE may be preheated before use (max. 3 min..). Always use the Crisp function when preheating the crisp-plate.



OPTIONAL

CARBON FILTER

THE CARBON FILTER effectively absorbs the vapours from the kitchen range.

IT IS NOT WASHABLE AND MUST BE REPLACED AT REGULAR INTERVALS and can be obtained via your local dealer.



START PROTECTION / CHILD LOCK



THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).



THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show "door".

door

PAUSE OR STOP COOKING

TO PAUSE COOKING:

THE COOKING CAN BE PAUSED to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



IF YOU DON'T WANT TO CONTINUE COOKING:

REMOVE THE FOOD, close the door and press the STOP button



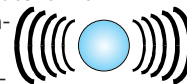
TO CONTINUE COOKING:

CLOSE THE DOOR and press the Start button ONCE. The cooking is resumed from where it was paused.



PRESSING THE START BUTTON TWICE will increase the time by 30 seconds.

A BEEP WILL SIGNAL once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



Note: The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.



COOLING DOWN



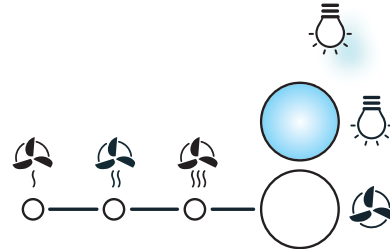
WHEN A FUNCTION IS FINISHED, the oven carries out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

THE COOLING PROCEDURE can be interrupted without any harm to the oven by opening the door.



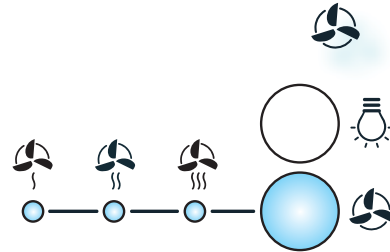
LIGHT

THE HOOD HAS A LIGHT FUNCTION. It is turned on / off by pressing the light button.



FAN

THE HOOD HAS A FAN FUNCTION. It is turned on / off or regulates the fan speed by pressing the Fan button repeatedly. The Fan always starts with the speed set to minimum. Repeated pressing increases the fan speed. When max fan speed is reached the next press turns the fan off.



MIN SPEED



MED SPEED



MAX SPEED



KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

- 1 **PRESS THE +/- BUTTONS** to set the time to measure.
- 2 **PRESS THE POWER BUTTON** repeatedly to set the power to 0 W.
- 3 **PRESS THE START BUTTON.**

TO TURN THE KITCHEN TIMER OFF before the count-down have finished, press the Stop button.





CLOCK

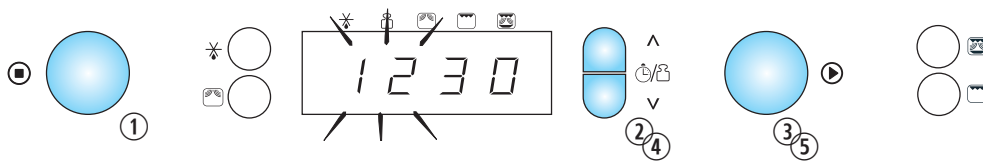


KEEP THE DOOR OPEN while setting the Clock. This gives you 5 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 30 seconds.

NOTE: When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

- 1** PRESS THE **STOP BUTTON** (3 seconds) until the left-hand digit (hour's) flicker.
- 2** PRESS THE **+/- BUTTONS** to set the hours.
- 3** PRESS THE **START BUTTON**. (The two right hand digits (minutes) flicker).
- 4** PRESS THE **+/- BUTTONS** to set the minutes.
- 5** PRESS THE **START BUTTON AGAIN**.

THE CLOCK IS SET and in operation.





COOK & REHEAT WITH MICROWAVES



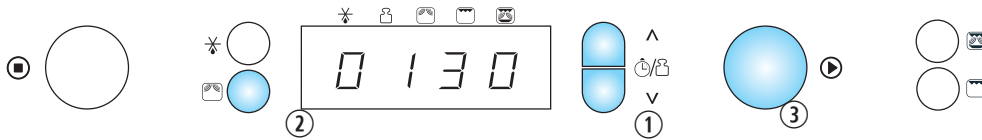
Use this function for normal cooking and re-heating, such as vegetables, fish, potatoes and meat.

- 1 PRESS THE +/- BUTTONS TO SET THE TIME.
- 2 PRESS THE POWER BUTTON REPEATEDLY TO SET THE POWER.
- 3 PRESS THE START BUTTON.

ONCE THE COOKING PROCESS HAS BEEN STARTED:

THE TIME CAN EASILY BE INCREASED in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time.

PRESSING THE POWER BUTTON may also change the power level. The first press will show you the current power level. Press the power button repeatedly to change power level.



CHOOSING POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
RAPID (750 W)	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter.
160 W	DEFROSTING . Softening butter, cheeses.



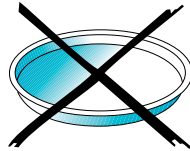
RAPID START



THIS FUNCTION IS USED for quick reheating of food with a high water content such as clear soups, coffee or tea.

PRESS TO AUTOMATICALLY START with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.

1 PRESS THE START BUTTON.



MANUAL DEFROST



FOLLOW THE PROCEDURE for "Cook & Reheat with Microwaves" and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

TURN LARGE JOINTS halfway through the defrosting process.

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.



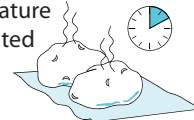
BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

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

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



Rapid ❄️

RAPID DEFROST

Rapid ❄️

USE THIS FUNCTION FOR DEFROSTING MEAT, FISH & POULTRY ONLY. For other foods such as Bread & Fruit you should follow the procedure for "How to cook and reheat with microwaves" and choose 160 W when defrosting.

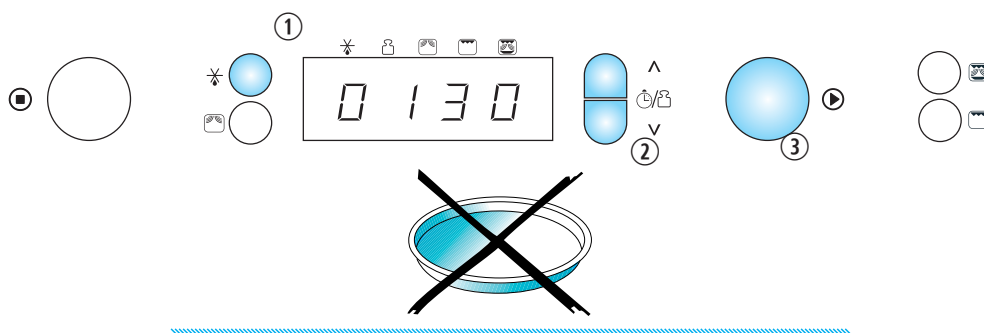
RAPID DEFROST SHOULD ONLY BE USED if the net weight is between 100 - 2000g.

- 1 **PRESS THE RAPID DEFROST BUTTON.**
- 2 **PRESS THE + / - BUTTONS TO SET THE WEIGHT OF THE FOOD.**
- 3 **PRESS THE START BUTTON.**

MIDWAY THROUGH THE DEFROSTING PROCESS the oven stops and prompts you to *Turn Food*.

- ❄️ Open the door.
- ❄️ Turn the food.
- ❄️ Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.



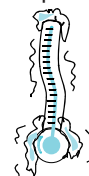
THIS FUNCTION NEEDS TO KNOW the net weight of the food.

IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with Microwaves" and choose 160 W when defrosting.



IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.



Food	Amount	Hints
MEAT	100G - 2KG	MINCED MEAT, CUTLETS, STEAKS OR ROASTS.
POULTRY	100G - 2KG	CHICKEN WHOLE, PIECES OR FILLETS.
FISH	100G - 2KG	WHOLE, STEAKS OR FILLETS.

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.



USE THIS FUNCTION TO quickly give a pleasant brown surface to the food.

- 1 PRESS THE GRILL BUTTON.
- 2 PRESS THE +/- BUTTONS to set the time.
- 3 PRESS THE START BUTTON.

GRILL

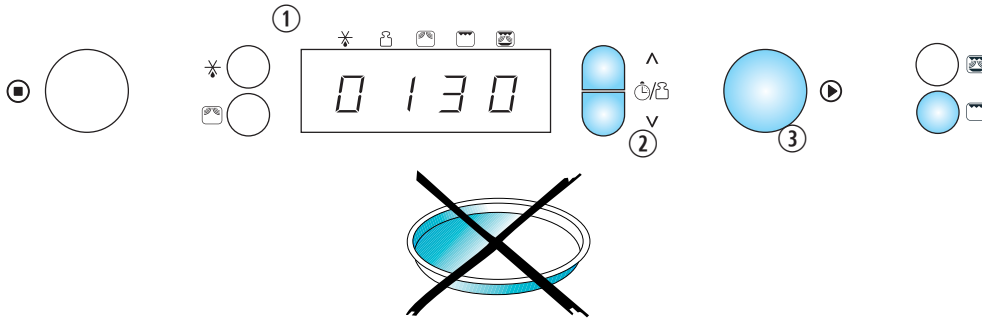


PRESSING THE GRILL BUTTON DURING COOKING switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

i ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.

i DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.





GRILL COMBI

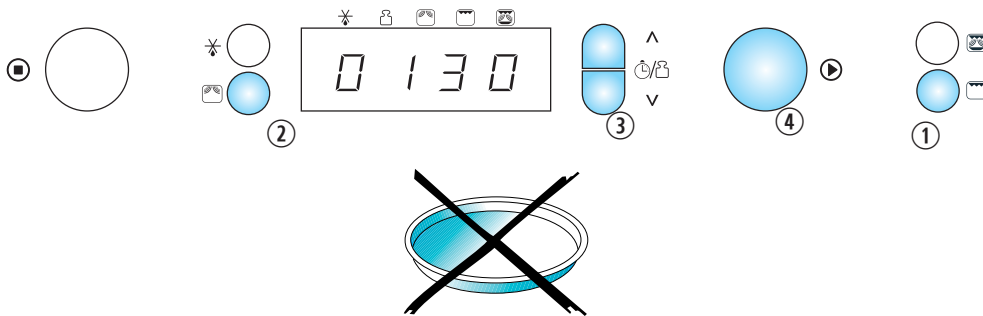


USE THIS FUNCTION TO COOK SUCH FOOD AS Gratin's, Lasagne, Poultry and Baked potatoes.

- 1 PRESS THE **GRILL** BUTTON.
- 2 PRESS THE **POWER** BUTTON to set the power.
- 3 PRESS THE **+/-** BUTTONS to set the time.
- 4 PRESS THE **START** BUTTON.

DURING OPERATION you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

IT IS POSSIBLE to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.



CHOOSING POWER LEVEL

GRILL COMBI	
POWER	SUGGESTED USE:
350 - 500 W	COOKING Poultry, Lasagne & Vegetables
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINATING fruit
0 W	BROWNING only during cooking



CRISP







USE THIS FUNCTION to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

- 1 **PRESS THE CRISP BUTTON.**
- 2 **PRESS THE +/- BUTTONS** to set the time.
- 3 **PRESS THE START BUTTON.**

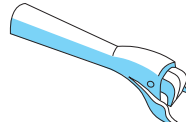
IT IS NOT POSSIBLE TO CHANGE OR SWITCH, the Power level or Grill, on/off, when using the Crisp function.

THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

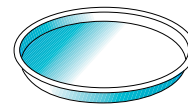
-  **ENSURE** that the Crisp-plate is correctly placed in the middle of the Glass turntable.
-  **THE OVEN AND THE CRISP-PLATE** become very hot when using this function.
-  **DO NOT PLACE THE HOT CRISP-PLATE** on any surface susceptible to heat.
-  **BE CAREFUL, NOT TO TOUCH** the ceiling beneath the Grill element.



 **USE OVEN MITTENS** or **the special Crisp handle** supplied when removing the hot Crisp-plate.




ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.



MAINTENANCE & CLEANING

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 and risk of fire.

 **DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty wash-cloths, 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 turntable, the turntable support and wipe the base of the oven clean.




THIS OVEN IS DESIGNED to operate with the turntable in place.

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.

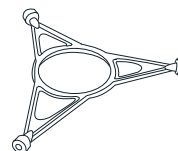
FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

 **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your appliance.

ADDING SOME LEMON JUICE to a cup of water, placing this on Glass drip tray and boiling for a few minutes can eliminate odors inside the oven.

DISHWASHER SAFE:

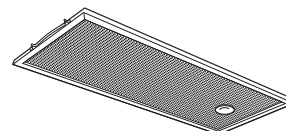
TURNTABLE SUPPORT.



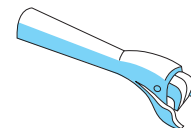
GLASS TURNTABLE.



GREASE FILTER

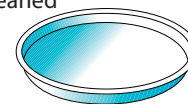


CRISP HANDLE.





CAREFUL CLEANING:

THE CRISP-PLATE should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



ALWAYS let the crisp-plate cool off before cleaning.

 **DO NOT** immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

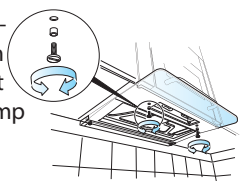
 **DO NOT USE STEEL-WOOL PADS.** This will scratch the surface.

MAINTENANCE & CLEANING

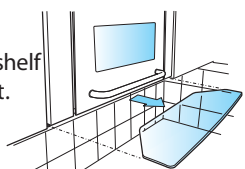
REPLACING THE LIGHTS

1 **DISCONNECT** the appliance from the mains.

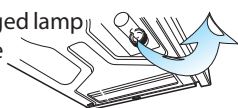
2 **UNSCREW** the fixing screws on the glass shelf. (It also serves as lamp cover).



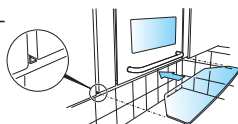
3 **REMOVE** the glass shelf by pulling it out.



4 **REPLACE** the damaged lamp with one of the same power.



5 **IN REVERSE ORDER** re-fit the glass shelf and tighten the screws.

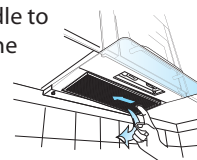


BEFORE CALLING for repair service because the lights fail to light up. Please check that the lamps are fitted tightly.

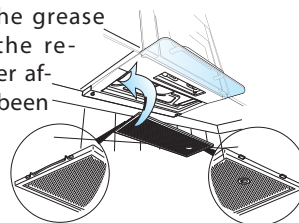
GREASE FILTER

THE GREASE FILTER captures the greases from the cooking fumes and needs to be cleaned at a regular basis. The more often the better they work. The grease filter is made of stretched aluminium. Wash it in hot soapy water or in a dishwasher (60°C) once a month. Remove the grease filter by pulling the handle down to release the filter from its mounted position.

1 **PUSH** the release handle to the side and lower the grease filter.



2 **REMOUNT** the grease filter in the reverse order after it has been cleaned.



TROUBLE SHOOTING GUIDE


IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- 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, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.



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.



Three horizontal light blue lines for writing.



Twenty horizontal light blue lines for writing, stacked vertically.

DATA FOR PERFORMANCE TESTS

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different appliances. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	750 G	10 MIN	750 W	PYREX 3.220
12.3.2	475 G	5 ½ MIN	750 W	PYREX 3.827
12.3.3	900 G	15 MIN	750 W	PYREX 3.838
12.3.4	1100 G	23-25 MIN	GRILL + 500 W	PYREX 3.827
13.3	500 G	12 - 13 MIN	160 W	

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2200 W
FUSE	10 A (UK 13 A)
MW OUTPUT POWER	750 W
LIGHTING	2 x 25 W
FLANGE OPENING	Ø120 MM
OUTER DIMENSIONS (HxWxD)	583 x 598 x 320 MM
INNER DIMENSIONS (HxWxD)	187 x 370 x 290 MM



4 6 1 9 - 6 9 4 - 7 4 5 8 1

