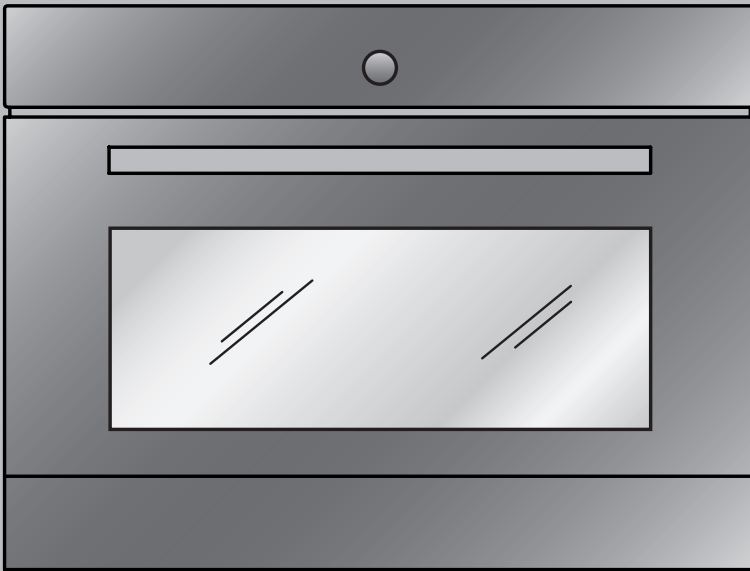




Operating instructions

Miwell-Combi HSL

Microwave

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarise yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The product family (model number) corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

Type	Product family	Size system
MWCHSL	24007	55-381
MWCHSL60	24008	60-374

Variations depending on the model are noted in the text.

Colour operating instructions can be downloaded from the internet from www.vzug.com.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

- Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- READ THE IMPORTANT SAFETY INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE USE.
- WARNING: In the event that the door, door seals or interior are damaged, the appliance must not be used until it has been repaired by a qualified competent person.
- WARNING: Maintenance or repair work which involves removing a cover that gives protection against exposure to microwave energy must only be carried out by a qualified competent person.
- WARNING: Never heat food or liquids in sealed containers such as cans or bottles, as they are liable to explode due to overpressure. Always open food containers before placing them in the cooking space.
- WARNING: Children should only use the appliance in the combined operating mode under adult supervision due to the temperatures generated.
- This appliance is intended for use in the home or in similar environments such as staff kitchens in shops, offices and other commercial spaces; on agricultural premises; for customers in hotels, motels and other residential facilities; or in bed and breakfasts.
- The appliance is intended for heating up food and beverages. Desiccating food, drying clothing or heating warming pads, slippers, sponges, damp cloths and the like can result in injury, ignition or fire.
- If you notice smoke, switch off the appliance or disconnect it from the mains. Keep the door closed to stifle any flames.
- Only use containers that are suitable for use with microwave appliances.

- Heating beverages in a microwave can result in delayed eruptive boiling (super boiling). Scalding hazard! Be careful when you handle the container!
- The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature must to be checked before consumption in order to avoid burns and scalds.
- Eggs in their shell or whole hard-boiled eggs should not be heated in microwave appliances since they may explode, even after microwave heating has ended.
- Keep the appliance and the door seals clean. Remove any soiling as soon as possible. Otherwise the appliance or the door seal could become damaged, adversely affecting the life of the appliance and possibly resulting in a hazardous situation. For more information on cleaning the door seals, the cooking space and the adjoining parts, see the «Care and maintenance» section.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers to clean the glass in the appliance door, as they could scratch the surface. This could destroy the glass.
- Never use a steam cleaner for cleaning the appliance.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper, etc.
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C.

- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the «Service & Support» section. Please contact our Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space or the heatable appliance drawer. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or the heatable appliance drawer.
- For appliances with grill: Leave the appliance door closed when grilling. The heat could otherwise damage the operating and display elements or the fitted units above.
- Do not switch the microwave on until you have put the food in the cooking space.
- Remove any non-microwaveable plastic and paper packaging from the food before cooking or defrosting it. Ignition hazard!
- Do not leave the appliance unattended when heating food in plastic or paper containers. Ignition hazard!
- Always open sealed food containers before placing them in the cooking space. Danger of explosion due to excess pressure!

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.
- The appliance will remain hot for some time after it is switched off and will only cool down slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.
- Do not heat up alcoholic beverages!
- When heating liquids in a microwave, place a teaspoon in the vessel to prevent delayed boiling. When delayed boiling occurs, the boiling temperature is reached without the usual steam bubbles rising. Disturbing a vessel, even slightly, can cause the liquid to erupt if the container is open. Do not use vessels with a narrow lip.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For hobs: A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

Caution: Risk to life!

- Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- For appliances with visible bottom heating element: Do not place any objects directly on the bottom heating element.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance, make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- The construction of the appliance may not be changed in any way. Do not apply force to or interfere with the appliance door or the control and safety devices. The illumination may only be replaced by our Customer Services.
- Take care not to damage the appliance door, the door frame and the door hinges.
- Ensure that nothing is trapped between the appliance door and the frame.
- Do not switch the microwave on until you have put the food in the cooking space.

1.5 Accessories

Risk of burns! The accessories get very hot during use. Use protective gloves or oven cloths.

Turntable roller and glass turntable

- Use the appliance at all times and exclusively with the turntable roller and the glass turntable supplied.
- Never place any other vessel than the glass turntable directly on the turntable roller.
- Allow the glass turntable to cool down first before cleaning it or rinsing it with water.

1 Safety precautions

- Do not cook food directly on the glass turntable.
- Do not place hot food or containers on the glass turntable when it is cold.
- Do not place frozen food or containers on the glass turntable when it is hot.

CombiCrunch plate

- Only use the CombiCrunch plate in the CombiCrunch and hot air modes.
- Never use the CombiCrunch plate in the CombiCrunch mode together with the wire rack.
- Never use the CombiCrunch plate as a stand for dishes or containers.

Wire rack

- Always place the wire rack in the centre of the glass turntable.
- Never lay metal dishes on the wire rack in combi mode. This could cause sparks which could damage the appliance.
- Never use the wire rack for favourite, microwave or CombiCrunch operation. This could cause sparks which could damage the appliance.

Food cover

- Only use the food cover in microwave mode. Otherwise, the food cover could melt.

Cookware

- Ensure the cookware does not touch the sides of the cooking space as it rotates.
- Use only heat-resistant, microwave-safe cookware, such as glass, ceramic, porcelain, or heat-resistant plastics. Microwaves can penetrate these materials. Microwaves cannot or can only partially penetrate metal cookware; food in this instance will remain cold. If you use metal cookware, arcing may occur which could damage the appliance.
- Only use cookware with a metal decor, e.g. a gold rim, or food in aluminium containers if the manufacturer guarantees their microwave compatibility. This also applies to products made from recycled paper.
- Do not use a meat thermometer. The features of meat thermometers can cause arcing in the microwave mode, which will damage your appliance.
- Porcelain, ceramic and earthenware cookware may have cavities. These can fill with water, causing the dishware to crack. Follow the manufacturers' instructions.

2 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!

Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

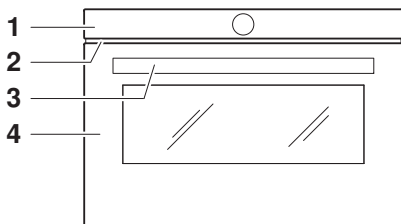
3 Using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:

- ▶ Remove the packaging and transportation material as well as any blue protective film from the cooking space.
- ▶ Set the time (see page 48).
- ▶ Switch on the childproof lock if necessary.
- ▶ Clean the cooking space and accessories with a mild cleaning agent and water, and wipe dry with a soft cloth.

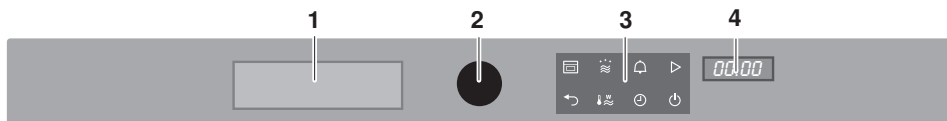
4 Appliance description

4.1 Construction



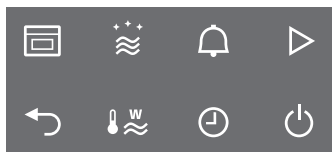
- 1 Operating and display elements
- 2 Ventilation opening
- 3 Door handle
- 4 Appliance door

4.2 Operating and display elements



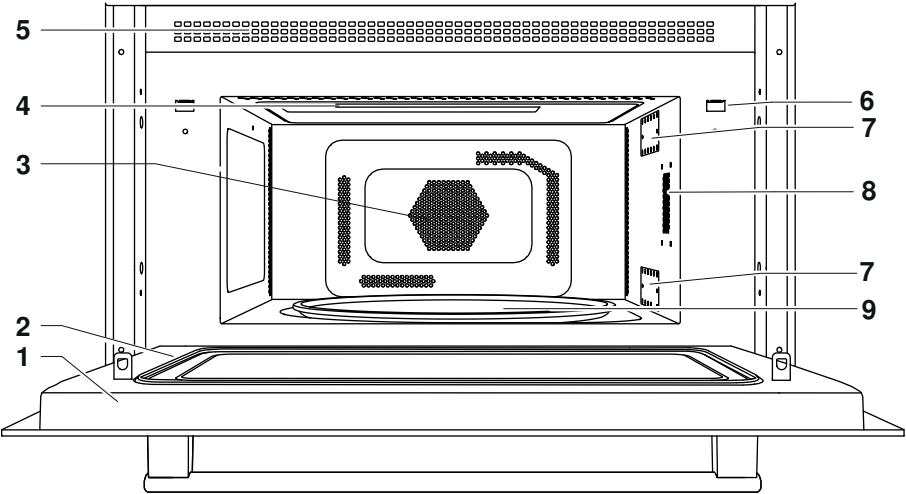
- 1 Display
- 2 Adjusting knob
- 3 Touch buttons
- 4 Digital display (time/timer)

Touch buttons



- Operating modes
- AutomaticPlus
- Timer
- Start
- Back
- Temperature/microwave power level setting
- Time
- Switch off

4.3 Cooking space



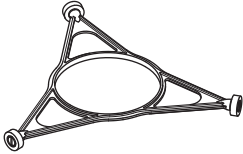
- | | | | |
|---|----------------------|---|-------------------|
| 1 | Appliance door | 6 | Safety door catch |
| 2 | Door seal | 7 | Microwave inlet |
| 3 | Hot air fan | 8 | Illumination |
| 4 | Grill | 9 | Glass turntable |
| 5 | Ventilation openings | | |

4.4 Accessories

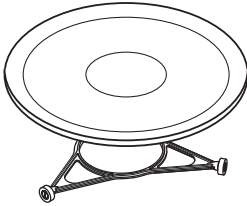
Turntable roller and glass turntable



Always use the turntable roller and the glass turntable, also in combination with the other accessories.



- Place the turntable roller in the fitting in the floor of the cooking space.



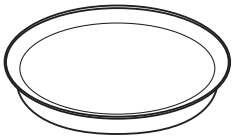
- Position the glass turntable on the turntable roller so that the pegs on the base of the glass turntable engage in the corresponding recesses of the turntable drive in the floor of the cooking space. The glass turntable can turn clockwise and anti-clockwise.
- The glass turntable must be used with all operating modes, including when using accessories. It collects meat juices and food particles, preventing soiling of the cooking space floor.

CombiCrunch plate



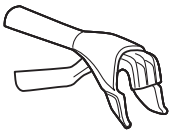
Do not use the CombiCrunch plate in microwave or grill mode.

Do not use knives or cutting wheels on the CombiCrunch plate. This will cause visible damage.



- Browns and crisps up the food.
- Arrange the food directly on the CombiCrunch plate.

CombiCrunch grip

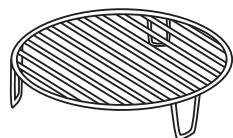


- Use the CombiCrunch grip for taking the CombiCrunch-plate out of the cooking space.

High/Low wire rack



Never place metal dishes on the wire shelf in the combi mode. This could cause sparks which could damage the appliance.

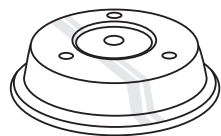


- In the grill mode, place the food directly on the wire rack and do not cover.

Food cover



Use the food cover in the microwave mode only. The food cover could otherwise melt.



- Prevents the food from drying out.
- Prevents the cooking space from becoming soiled.
- Shortens the cooking time.
- For reheating food on more than one level:
 - Place a plate on the glass turntable and cover with the food cover.
 - Place a second plate on the food cover and cover it with a second food cover.

4.5 Ventilation fan

The fan switches on automatically during operation. The fan can continue to run at the end of operation to cool down the electronic components. During this time, the appliance door can be opened and the food removed. The fan switches off automatically.

4.6 Installation



Do not obstruct the ventilation slots at any time.

Adequate air circulation is essential for the appliance to run smoothly. Observe, therefore, the installation instructions and follow the detailed installation specifications.

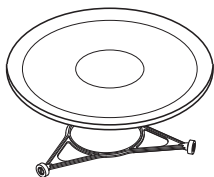
The appliance may only be operated with the appropriate approved installation kit. Alternative ways of setting up or installing the appliance are not permitted. A special mounting rail is provided for installing the appliance.

The appliance can be operated at an ambient temperature of +10 °C to +35 °C.

5 Operating modes



Always use the turntable roller and the glass turntable, also in combination with the other accessories.



5.1 Overview of operating modes

All the operating modes and fast heating are described below.



Follow the advice under «Tips and tricks» (see page 38).

5.2 Favourite

If you use a specific operating mode, microwave power level and duration frequently, e.g. to heat up milk, you can save these settings as a favourite.

Setting favourites

- ▶ Press the  sensor button.
- ▶ Select the desired operating mode.
- ▶ Make the settings and confirm.
 - The operating mode summary appears in the display.
- ▶ Press and hold the adjusting knob down for 2 seconds.
 - The settings are saved.
- ▶ Press the  sensor button.
 - The operation starts.

Starting favourites

- ▶ Press the  sensor button.
- ▶ Select .
- The operating mode summary appears in the display.
- ▶ Press the  sensor button.
 - The operation starts.

5.3 Microwave



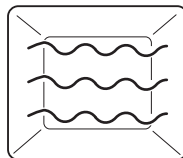
Power range

Recommended value

Accessories

50–1000 W

650 W / 5 min



Foods and liquids are heated using microwaves.

Uses

- Precooked foods
- Frozen and convenience foods
- Liquids

Preparing eggs:

- ▶ Crack open the eggs and beat them before cooking.
- ▶ For fried eggs: Prick the yolk before cooking



- ▶ Turn or stir foods, if possible, halfway through the cooking time.



Use a fork to prick the skin or peel of foods such as potatoes, tomatoes, sausages, shellfish or similar.

Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.

Note on use



Please follow the safety precautions.

Porcelain, ceramic and earthenware dishes with cavities – which can fill with water – can crack. Follow the manufacturer's instructions.



Suitable for microwave and combi mode



Not suitable for microwave and combi mode

Particularly suitable for microwave and combi mode

- Glass
- Porcelain
- Microwaveable plastic
- Silicon baking mould

Permitted for microwave mode

- Aluminium packaging for convenience foods
- ▶ Follow the manufacturer's instructions

Forbidden for microwave mode

- Cast iron pots
- Metal cookware
- Aluminium foil
- Baking trays
- Cookware with gold rim or metal decor
- Meat thermometer

Tips for microwave mode

Do not switch the microwave on until you have put the food in the cooking space.

- ▶ Cover food when using the microwave mode to prevent it from drying out. Suitable covers include microwave food covers, glass or porcelain covers and microwaveable films.

The cooking space can become damp when using the microwave mode. To avoid unpleasant odours and corrosion in the cooking space, please observe the following:

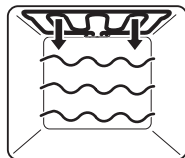
- ▶ Cover liquid and steaming foods.
- ▶ Wipe the cooking space with a damp cloth at the end of cooking.
- ▶ Leave the appliance door open in the at-rest position at the end of cooking until the cooking space has cooled down.

5.4 CombiCrunch



Recommended duration 2 min

Accessories



Use the CombiCrunch plate exclusively.

Risk of burns! The cooking space and the CombiCrunch plate get very hot.

Always use the supplied CombiCrunch grip or an oven cloth to remove the CombiCrunch plate.

Do not place the hot CombiCrunch plate on heat-sensitive surfaces.

In CombiCrunch mode, the cooking space heats up using a combination of the grill and microwaves with a fixed microwave power level. The CombiCrunch plate browns and crisps up the food.

- ▶ Arrange the food directly on the CombiCrunch plate.

Uses

- Frozen convenience food, e.g. pizza, chips, fish fingers, chicken nuggets



- ▶ Preheat the CombiCrunch plate for 3 minutes. This makes the food even crispier.



Use a fork to prick the skin or peel of foods such as potatoes, tomatoes, sausages, shellfish or similar.

Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.

5.5 Hot air



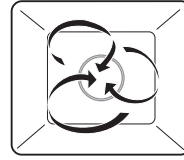
Power range

50–225 °C

Recommended value

180 °C / 15 min

Accessories



All temperatures in these operating instructions are in degrees Celsius. Apply the corresponding conversions via the user setting «Degrees Fahrenheit» (see page 49).

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Uses

- Cakes, bread, savouries and biscuits

5.6 Hot air combi mode



Risk of arcing causing damage to the appliance!

Use glass, porcelain or silicone cookware. Do not use metal cookware.



Power range

50–350 W

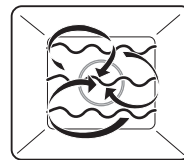
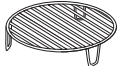
Temperature range

50–225 °C

Recommended value

180 °C / 350 W /
15 min

Accessories



In the combi mode, food is also cooked with microwaves, which shortens the cooking time.

Uses

- Fast baking of cakes, lasagne, baked dishes, etc.

5.7 Fast heating



Fast heating can only be used if the cooking space is empty and only with the  «Hot air» mode!

With  «Fast heating», the cooking space is heated using hot air and the grill, which shortens the preheating time.

- As soon as the set temperature is reached, an acoustic signal is emitted and fast heating is finished.
- Select the  operating mode.

5.8 Grill



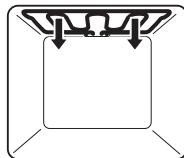
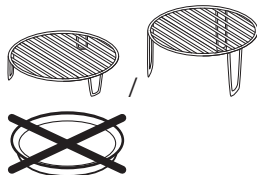
Risk of damage to the appliance!

Do not use silicone dishes.



Recommended duration 15 min

Accessories



The cooking space is heated by the grill element.
The food quickly gets a crispy, brown crust on top.

Uses

- Gratinating
 - Toasting
- Place the food to be grilled directly on the wire rack.
- Place a plate under the wire rack to catch food particles and condensate.



Use a fork to prick the skin or peel of foods such as potatoes, tomatoes, sausages, shellfish or similar.

Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.

5.9 Grill combi mode



Risk of damage to the appliance!

Only use a glass or porcelain dish, never a metal or silicone dish.



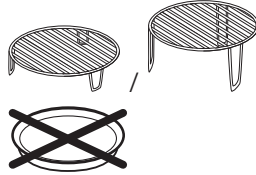
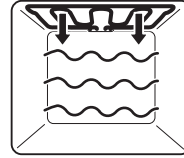
Power range

50–650 W

Recommended value

350 W / 15 min

Accessories



In the combi mode, food is also cooked with microwaves which shortens the cooking time. Unlike CombiCrunch, the microwave power level can be set individually.

Uses

- Fast browning and gratinating, e.g. for baked potatoes or vegetables



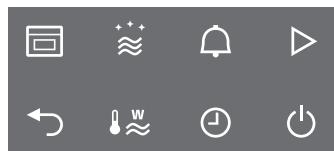
Use a fork to prick the skin or peel of foods such as potatoes, tomatoes, sausages, shellfish or similar.

Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.

6 Operating the appliance

The different menus are selected by pressing the corresponding sensor buttons. Selected sensor buttons and functions are illuminated in white; all other sensor buttons are illuminated in orange.

The following sensor buttons are available with the following menus:



	Operating modes
	AutomaticPlus
	Timer
	Start
	Back
	Temperature/microwave power level setting
	Time
	Switch off

Adjusting knob functions

Press

- Switching on the appliance
- Selecting/opening a submenu, setting, etc.
- Confirming/closing a message
- Activating/deactivating a user setting

Turn

- Navigating within the submenus
- Changing/setting a value or user setting



Return to the previous operating level at any time by pressing the sensor button.

6.1 Selecting and starting the operating mode



Risk of burns when heating liquids in the microwave!

When liquids such as milk are heated in a microwave, delayed boiling can occur, and disturbing the vessel, even slightly, can cause the liquid to erupt.

- ▶ To prevent this delayed boiling, always place a teaspoon in the vessel with the liquid before heating. Stir the liquid halfway through.
- ▶ If the appliance is switched off, first press the adjusting knob.
 - All the sensor buttons are illuminated.

- ▶ Press the  sensor button.
 - The selection of operating modes appears in the display.
- ▶ Select the desired operating mode.
 - The setting for the microwave power level (in watts) and/or temperature appears in the display.
- ▶ Turn the adjusting knob to set the desired microwave power level and/or temperature and press to confirm.
 - The duration  appears in the display.
- ▶ Set the desired duration and confirm.
 - If the duration is 20 minutes or less, the setting for the end time  appears in the display. This allows a delayed start to be set.



This does not apply to the  «Hot air» operating mode, where a delayed start can be set at any time.



If a delayed start has been set, the appliance starts later on.

- ▶ If you wish, set the desired end time and confirm.
 - The settings summary is displayed, e.g.:



- ▶ To start the selected operating mode, press the  sensor button.
 - The operating mode starts.
 - If a delayed start has been set, the appliance remains switched off until the automatic start.



With a delayed start, the settings summary remains visible for 3 minutes, then the display goes out. The  and  sensor buttons are illuminated in white; the  sensor button is illuminated in orange.

6.2 Changing the microwave power level/temperature



The microwave power level and the temperature cannot be changed during an automatic programme.

To change the microwave power level and/or temperature during operation:

- ▶ Press the  touch button.
 - Depending on the operating mode, either the temperature or the microwave power level is displayed.
- ▶ Use the adjusting knob to set and confirm the desired value.
 - In the combi modes, the microwave power level is now displayed. Change the value if necessary and/or confirm.
 - The operating mode summary is displayed.

6.3 Changing the operating mode



The operating mode selected cannot be changed during operation.

If no operating mode is running:

- ▶ Press the  or  sensor button.
 - The operating modes menu is displayed.

If an operating mode is already running:

- ▶ Press the  sensor button.
 - The selected operating mode is aborted and the appliance is switched off.
- ▶ Press the adjusting knob and select another operating mode.

6.4 Changing the duration



The duration cannot be changed for automatic programmes.

To change the duration during a running operating mode:

- ▶ Press the  sensor button.
 - The duration remaining is displayed.
- ▶ Change the duration by turning the adjusting knob and pressing to confirm.
 - The summary of the running operating mode appears in the display.

Or:

- ▶ Press the ► sensor button.
 - Each press extends the duration by 30 seconds.

Or:

- ▶ Turn the adjusting knob.
 - The duration is extended in the display.



If no further settings are made after 5 seconds, the displayed value is confirmed and the summary of the running operating mode is displayed again.

6.5 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions when the appliance is switched on.

Setting and starting the timer

- ▶ Press the ◀ sensor button.
- ▶ Turn the adjusting knob and set the required duration.

The timer can be set for:

- Up to 10 minutes in 10-second intervals, e.g. 9 minutes and 50 seconds.
- Over 10 minutes in 1-minute intervals, e.g. 1 hour and 12 minutes.

The maximum timer duration that can be set is 9 hours and 59 minutes.

- ▶ Press the adjusting knob to confirm.
 - The timer starts.
 - The countdown to the time remaining is visible in the digital display.
 - The ◀ sensor button is illuminated in white.

When the timer finishes

When the set duration is up:

- An acoustic signal is emitted for 1 minute.
 - The display says «Timer finished».
- ▶ Confirm the message and switch off the acoustic signal by pressing the adjusting knob or a sensor button.

Checking and changing

- ▶ Press the  sensor button.
 - The time remaining flashes in the digital display.
- ▶ Turn the adjusting knob to change the duration of the timer.
- ▶ Press the adjusting knob to confirm.

Switching off before time

- ▶ Press the  sensor button.
 - The time remaining flashes in the digital display.
- ▶ Press the  sensor button again or turn the adjusting knob to set the count-down to the time remaining to 0.
- ▶ Press the adjusting knob to confirm.

6.6 Interrupting

All operating modes can be interrupted by opening the appliance door. The settings are maintained for 3 minutes. This means the food can be checked, turned or stirred.

6.7 Continuing

- ▶ Close the appliance door.
 - ▶ Press the  sensor button 1×.
- Operation is continued.



If the  sensor button is pressed repeatedly, each touch of the button lengthens the cooking time by 30 seconds (does not apply to automatic programmes).

6.8 Aborting the operation

- ▶ Press the  sensor button.
 - The operating mode is aborted and all settings are cleared.
 - An acoustic signal is emitted.
 - The appliance switches off.
- ▶ Open the appliance door and remove the food.

6.9 End of operation

- When the set duration is up:
 - The operating mode ends automatically.
 - An acoustic signal is emitted.
 - The following appears in the display, e.g.:



- ▶ Confirm the message and switch off the acoustic signal by pressing the adjusting knob or a sensor button.
- ▶ Open the appliance door and remove the cooked food.



Risk of scalding! Hot air may escape from the cooking space when the appliance door is opened.

- ▶ To prevent damage to the appliance, leave the appliance door open until the cooking space has cooled down.



The accessories get hot. Use protective gloves or the CombiCrunch grip.



Risk of burns when heating liquids in the microwave!

- ▶ Leave liquids to stand briefly after heating and stir them before consuming.

As long as the residual temperature is above 80° C, the following is displayed, e.g.:



During this time, the residual heat will still keep the food warm for some time.

As soon as the temperature falls below 80° C, the display goes out.



The cooling fan can continue to run for a short period.

Extending operation

- ▶ Press the ▷ sensor button once or several times up to 3 minutes after the end of operation.
 - The operating mode is extended by 30 seconds each time.

Or:

- ▶ Press the ⌚ sensor button.
 - The duration appears in the display.
- ▶ Set the desired duration and confirm.
- ▶ Press the ▷ sensor button.

Or:

- ▶ Press the 🔥 sensor button.
 - Depending on the operating mode, either the temperature or the microwave power level is displayed.
- ▶ Use the adjusting knob to set and confirm the desired value.
 - In the combi modes, the microwave power level is now displayed. Change the value if necessary and/or confirm.
- ▶ Set the required value and confirm.
- ▶ Set the duration and confirm.
- ▶ Press the ▷ sensor button.

6.10 Switching the appliance off

- ▶ Press the ⏻ sensor button.
 - An acoustic signal is emitted.
 - The display and all sensor buttons go out.

For operating modes with hot air:

- The residual temperature is displayed as long as it is above 80° C.



During this time, the residual heat will still keep the food warm for some time.



The appliance is switched off if none of the sensor buttons are illuminated any more and the display is dark.

The cooling fan can continue to run.

7 AutomaticPlus

With «AutomaticPlus» , food can be prepared quickly and easily. The duration, preparation method and possible accessories are recommended automatically depending on the desired technique.



Neither a duration nor a delayed start can be set.

No settings can be changed during operation.

Follow the advice in the tips on settings.

7.1 Overview

Automatic programmes



PerfectDefrost



Baking



Reheating



Melting



Keep warm



Softening



Crispy baking



Warming plates



Cooking

Accessories

The possible accessories required are displayed before the start of an automatic programme in the settings summary:



Food cover



CombiCrunch plate

Raising the food



Place the food or the food container on the glass turntable or the low wire rack.



Place the food or the food container on the high wire rack.

PerfectDefrost

«PerfectDefrost»  is used for defrosting food. The following food groups can be selected:

Symbol	Food group	Weight	Accessories
	Meat	100–2000 g	–
	Chicken	100–2500 g	
	Fish	100–2000 g	
	Vegetables	100–2000 g	
	Bread	100–1000 g	

Reheating

Foods are heated up using microwaves in the «Reheating»  setting. The following types of food can be selected:

Symbol	Type of food	Weight	Accessories
	Plated meal	250–500 g	
	Frozen plated meal	250–500 g	
	Soup	200–800 g	

Keep warm

Cooked foods can be kept warm for a short time using the  «Keep warm» setting.

- ▶ Cover the food over with aluminium foil or heat-resistant lid.
- ▶ Do not use plastic film or a food cover.



If the cooking space is already hot, open the appliance door and allow the cooking space to cool down for 3 to 4 minutes before starting the «Keep warm» function. This ensures that the food does not overcook.

To maintain the desired degree of doneness and ensure that the food does not dry out, select a maximum duration of 1 hour.

Crispy baking

The following foods can be prepared using the «Crispy baking»  automatic programme:

Symbol	Type of food	Weight	Accessories
	Chips	200–500 g	
	Country fries	200–500 g	
	Pizza	300–800 g	
	Chicken wings/ chicken nuggets	200–600 g	
	Quiche	200–800 g	

Cooking

The «Cooking»  automatic programme can be used to cook food automatically and to prepare popcorn. The following types of food can be selected:

Symbol	Type of food	Weight	Accessories
	Baked potatoes	200–1000 g	
	Fresh vegetables	200–800 g	
	Frozen vegetables	200–800 g	
	Tinned vegetables	200–600 g	
	Popcorn	90–100 g	-



Risk of damage to the appliance from sparks! Do not place tin cans in the cooking space!

Always empty vegetables from a tin can onto a plate or into a bowl before placing them in the cooking space.

Baking

The following types of food can be baked using the automatic programme  «Bake»:

Symbol	Type of baked good	Weight	Accessories
	Croissants	-	
	Bread	400–800 g	
	Cake	500–1000 g	
	Soufflé	-	
	Muffins	-	
	Biscuits	-	
	Meringues	-	

Melting

The «Melting»  programme can be used to melt 50–250 g of butter/margarine  or chocolate .

- ▶ Cut the butter into small pieces and place on a plate. Turn or stir halfway through.
- ▶ Break the chocolate into small pieces and place on a plate. Turn or stir halfway through.

Softening

The «Softening»  programme can be used to soften 50–250 g of butter/margarine  or 250–1000 g of ice cream , e.g. for further processing in cakes or desserts.

- ▶ Turn or stir halfway through.

Warming plates

2–8 shallow plates can be heated using  «Plate warmer». Food takes longer to cool down if it is served on warm plates.

- ▶ Put the low wire rack in the cooking space and place the plates on it.

7.2 Selecting and starting automatic programme



The cooking space must be cool, otherwise the required cooking time cannot be calculated correctly.

- ▶ If the appliance is switched off, first press the adjusting knob.
- ▶ Press the  sensor button.
- ▶ Select the required automatic programme.
- ▶ Select the food group if necessary.
- ▶ Specify the weight or quantity if necessary.
 - The summary of the operating mode and any accessories that should be used is displayed.
- ▶ Press the  sensor button.

In some automatic programmes, an acoustic signal is emitted during operation and a prompt to stir or turn the food is displayed. The duration does not continue to run.

- ▶ Open the appliance door, take out the food and stir or turn it.
- ▶ Close the appliance door.
- ▶ Press the  sensor button.



If the appliance door is not opened within 2 minutes of the message, operation is aborted and the appliance switches itself off.

8 Tips and tricks

8.1 Tips on settings

Symbols used

	Operating mode
	Microwave power level in watts
°C	Temperature
	Preheat until the temperature is reached
 min.	Duration in minutes
	Level
	Accessories

Operating modes

	Microwave		Hot air
	CombiCrunch		Hot air combi mode
	Grill		Grill combi mode

Optimal usage

The microwave power levels (watt) and temperatures, the required accessories as well as the shelf levels given in recipe books are, in part, not optimal for this appliance. In the following tables, you will find information on how to get the best use out of your appliance and on suitable cookware.

- ▶ Always place the food in the centre of the glass turntable.
- ▶ Cover liquid or steaming food – unless it should remain crispy.
- ▶ Add a little liquid when heating food so that it doesn't dry out.
- ▶ Stir the food or turn it over halfway through time.
- ▶ To ensure the food is heated evenly, allow to stand in the cooking space at the end of cooking.
- ▶ Avoid opening the appliance door frequently.



Lots of small portions will heat up quicker and more evenly than one large portion.

Suitable accessories



Follow the «Safety precautions» section in the operating instructions. Porcelain, ceramic and earthenware cookware with cavities – which can fill with water – can crack. Follow the manufacturers' instructions.

Always use the turntable roller and the glass turntable in combination with the other accessories.

Accessories							Note
CombiCrunch plate	-	✓	-	-	-	-	Included in the scope of delivery
Wire shelf	-	-	✓	✓	✓	✓	
Food cover	✓	-	-	-	-	-	
Porcelain without metal parts or metallic decoration	✓	-	✓	✓	✓	✓	Follow the manufacturers' instructions
Heat-resistant glass	✓	-	✓	✓	✓	✓	
Microwaveable plastic	✓	-	-	-	-	-	
Microwaveable cling film	✓	-	-	-	-	-	
Silicon baking mould	✓	-	-	-	✓	✓	
Metal bakeware	-	-	✓	-	✓	-	
Ready meal packaging	✓	-	-	-	✓	-	
Meat thermometer	-	-	-	-	✓	-	

Heating up

	Quantity		W	 min	
Milk *	2 dl		650	1 ½–2	-
Beverage *	2 dl		800	1 ½–2	-
Plated meal **	300 g		800	2 ½–3	
	550 g		800	4–5	
Soup *	3–5 dl		800	2–6	-
Lasagne, baked dish, gratin **	400–500 g		800	5–6	
Pasta **1 ***	200–300 g		800	2–3	
Rice **1 ***	150–300 g		800	1 ½–3	
Vegetables	250–400 g		800	1 ½–3	

► After heating, leave to stand for about 2 minutes.

* ► When heating liquids, place a teaspoon in the vessel to prevent delayed boiling.

** ► Turn halfway through time.

*** ► Add liquid.

Defrosting

	Quantity		W	 min	
Sausages *	-		150	5–8	-
Minced meat *	500 g		150	10–15	
Joint of meat *	800 g		150	18–25	
Chicken parts *	600 g		150	12–20	
Fish *	400 g		150	7–10	
Spinach *	300 g		150	6–8	
Berries	200 g		150	4–5	
Bread loaf	500 g		150	6–7	
Bread bun	4 pieces of 50 g		150	2–3	

- ▶ When freezing, use as shallow a container as possible.
- ▶ To defrost completely, leave to stand for about 4 minutes after the end of defrosting.

* ▶ Turn halfway through time.

Defrosting and cooking simultaneously

	Quantity		W	 min	
Pizza	300–350 g		-	6–8	
Hamburgers	2–4 pieces		-	5–8	
Fish fingers	200–300 g		-	5–7	
Chicken nuggets *	200–600 g		-	6–12	
Chips	400 g		-	15–16	
Mixed vegetables **	200–500 g		800	4–8	
Fruit compote	200–400 g		650	4–7	-
Lasagne	400 g		650	13–17	

- ▶ For frozen convenience food, follow the manufacturers' recommendations.

* ▶ Preheat the empty CombiCrunch plate for 3 minutes.

** ▶ Turn halfway through time.

Cooking of meat, poultry, fish

	Quantity		°C	W	 min	
Roast beef	1 kg		165–175	-	60–75	
Meat loaf	1 kg		180–190	-	50–80	
Chicken breast	1 kg		225	350	30–32	
Chicken breast	125–300 g		-	350	5–7	
			-	600	5–6	
Whole fish	500–800 g		180–190	350	15–20	
Fillet of fish	400–500 g		-	-	3–6	

- ▶ When cooking fish, liquid, e.g. stock or wine, may be added.
- ▶ Depending on the piece of meat, turn halfway through the cooking time.
- ▶ Allow to stand for 10–15 minutes after cooking.
- ▶ After cooking chicken or fish, allow to stand for about 3 minutes.

Cooking of fresh vegetables

	Quantity		W	 min	
Broccoli *	300–500 g		800	5–8	
Cauliflower *	300–500 g		800	3–8	
Carrots *	300–400 g		800	3–8	
Tomatoes **	400 g		800	2–3	
Aubergines	400 g		-	6–8	
Sweet peppers	2–4 pieces		-	10–15	
Courgettes	250 g		-	3–5	
Chopped potatoes *	250–500 g		-	8–18	
Baked potatoes**	1 piece of 250 g		-	7–8	

* ► Turn halfway through time.

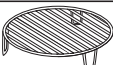
** ► Before cooking, prick with a fork. Turn halfway through time.

Popcorn

	Quantity		W	 min	
Popcorn	100 g		900	2½	-

► Follow the manufacturers' instructions.

Baked goods

	Quantity		°C	 ↑	 min	
Cake	800 g		170–180	Yes	50–70	
Sponge cake base	-		170–180	-	30–35	
Linzertorte	-		170–180	-	40–50	
Puff pastries with a filling	-		210–220	-	25–30	
Muffins	8 pieces		200	-	25–35	
Mailänderli (butter biscuits)	-		170	-	15–20	
Macaroons	-		170	-	15–20	
Bruschetta	-		220–230	-	10–15	
Garlic bread	-		220–230	-	10–15	

Baking and cooking

	Quantity		°C	W	 min.	
Fruit flan	-		190–200	-	40–50	
Savoury flan	-		180–190	-	45–55	
Fresh pizza	-		220–230	-	25–35	
Bread	500 g–1 kg		210–225	-	30–35	
Bread buns, fresh pre-baked	5–7 pieces		220–230	-	15–20	
	6–10 pieces		220–230	-	10–15	
Lasagne, baked dish, gratin *	for 4 people		180–200	350	25–30	
Gratinated vegetables *	-		3	350	7–12	



* Only use glass or porcelain cookware, never metal cookware.

8.2 Unsatisfactory cooking result...

Baking and roasting

Result	Solution
The baking or roast looks good on the outside but is still doughy or raw on the inside.	- Next time, set a lower temperature and extend the operating time. - Check that the settings used correspond to those recommended in «Tips on settings».

Cake

Result	Solution
The cake collapses.	- Compare the settings with the tips on settings further on in the document. - Next time, set a lower temperature and lengthen the operating time. - Stir the cake mixture well. When finished, bake immediately. - For whisked sponges, beat the egg yolks/ egg whites to a foam a little longer and then carefully fold into the mixture. When finished, bake immediately. - Follow the instructions on how much baking powder to add.

Uneven browning

Result	Solution
The food/baked good has browned unevenly.	- Next time, set a lower temperature and adjust the operating time. - For ,  and , check whether the selected accessory complies with the tips on settings further on in the document. - Do not push baking tins or bulky food/baked goods right to the back of the cooking space.
The baked good is very pale.	Compare the settings with the tips on settings further on in the document.



Some uneven browning is normal. More even browning is generally achieved at lower temperatures.

8.3 Saving energy

- ▶ Avoid opening the appliance door frequently.
- ▶ For gratins, use the residual heat: after a duration of 30 minutes, turn the appliance off 5–10 minutes before the end of baking.
- ▶ Minimize preheating.
- ▶ Only preheat the cooking space if the baking result depends on it.



You can reduce the power consumption to a minimum by selecting «Time display», «Invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

9 User settings

9.1 Selecting user settings

The following user settings can be changed:

	Language	°C/°F	Temperature unit
	Childproof lock	12/24	Time format
	Time display		Contrast
	Illumination		Factory settings
	Acoustic signal		

9.2 Adjusting user settings

You can adjust the user settings:

- ▶ When the appliance is switched off, hold the adjusting knob depressed for 5 seconds.

Or:

- ▶ When the appliance is switched on, press the  sensor button until the display goes black. Press and hold the adjusting knob down for 5 seconds.
 - The user settings menu appears in the display.
- ▶ Select the required user setting, make the setting and confirm.
 - The user settings menu appears in the display.
- ▶ To exit the user settings, press the  sensor button.
 - The appliance switches off.



The user settings are retained in the event of a power failure.

9.3 Language

The language in the display can be changed. Different languages are available for selection.

9.4 Childproof lock

The childproof lock prevents an operating mode from being started accidentally. When you try to start an operating mode, an acoustic signal is emitted and the message «Childproof lock» appears in the display.

The childproof lock is activated:

- When the appliance is switched on
- 1 minute after the appliance door has been closed if no operating mode starts and neither a sensor button nor the adjusting knob is pressed
- 4 minutes after the end of operation

All of the sensor buttons except for ► can be pressed at any time.

Deactivating the childproof lock

- Open the appliance door and close it again.

Acknowledging the message «Childproof lock»

- Press any sensor button or the adjusting knob.

9.5 Clock functions



The time cannot be changed if an operating mode is running or if a delayed start has been set.

The time is not displayed if a timer has been set or if the user setting «Time display» «Invisible» has been activated.

Setting the time

- If the appliance is switched off, first press the adjusting knob.
- Press the ⌚ sensor button.
 - The current time is displayed. The hours flash.
- Set and/or confirm the hours.
 - The minutes flash in the display.
- Set and/or confirm the minutes.
 - The time is shown in the digital display.
 - The operating modes menu appears in the display.



The settings are not saved if the ⏻ or ↶ sensor buttons are pressed while making the settings.

After a power failure



After a power failure, the time must be set before the appliance can be operated normally again.

- The ⌚ sensor button is illuminated in white.
- **12:00** flashes in the digital display.

► Set the time and confirm.

Time display

With the «Visible» setting (factory setting), the time is dimmed between 00:00 and 06:00 (24-hour format) and 12:00 a.m. and 06:00 a.m. (12-hour format). With the «Invisible» setting, the time is never displayed.



To reduce power consumption to a minimum, select «Invisible» in the user settings. Despite automatic energy-saving stand-by, all safety features are active.

9.6 Illumination

There are 3 possible settings:

A	«With appliance door»	The illumination is switched on when the appliance door is opened and switched off when the appliance door is closed.
B	«With appliance door and during operation»	The illumination is switched on during operation and when the appliance door is opened. The illumination switches off automatically 3 minutes after the end of an operating mode or the last time the door is opened.
C	«No illumination»	The illumination is always switched off.

9.7 Acoustic signal

The acoustic signal can either be switched on or off.



An acoustic signal is emitted when there is a fault or when the appliance is switched off – even if the setting is set to «Off» (safety function).

9.8 Temperature unit

The temperature can be displayed in «°C» or «°F».

- °C: Degrees Celsius
- °F: Degrees Fahrenheit

9.9 Time format

The time can be displayed in the European 24-hour time format or the US 12-hour format (a.m./p.m.).

9.10 Contrast

With this function, the readability of the display can be adjusted based on how the appliance is installed.

9.11 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

10 Care and maintenance



Risk of burns from hot surfaces!

Allow the appliance and the accessories to cool down before cleaning them.

Risk of leaking microwaves!

Regularly check the appliance door, the door seal and the door lock. If these parts are damaged, do not use the appliance any more.

Improper use can result in damage to the appliance!

Do not use scouring or acidic cleaning agents, sharp or scouring metal scrapers, steel wool, scouring pads, etc. These products will scratch the surfaces. Glass surfaces that are scratched can crack.

Never use a steam cleaner to clean the appliance.

10.1 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines.
- ▶ Wipe dry with a soft cloth.

10.2 Cleaning the appliance door



Under no circumstances may the appliance door be removed, otherwise the protection against leaking microwaves is no longer guaranteed.

Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause a breakage.

- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Wipe dry with a soft cloth.



Remove cleaning products from the door seal and trim kit immediately.

Risk of damage to plastic. Protection from leaking microwaves is not guaranteed if the seals are damaged.

10.3 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent.
- ▶ Wipe dry with a soft cloth.

10.4 Cleaning the cooking space



Always replace the turntable roller and glass turntable after cleaning. Do not use oven cleaner or any other abrasive cleaning agents. Do not use scouring pads, wire wool, etc., as such products will damage the surface.

- ▶ Take all accessories out of the cooking space before cleaning.
- ▶ Clean the cooking space regularly, especially when food has been spilt. Immediately clean away grease splashes or food residue.
- ▶ Remove any soiling from the cooking space while still warm to the touch using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ▶ For stubborn dirt deposits heat up a glass of water at maximum microwave power level for 2–3 minutes. The steam that is produced will soften the soiling.
- ▶ To eliminate unpleasant odours, heat up a glass of water with lemon juice for 2–3 minutes at maximum microwave power level.

10.5 Cleaning the accessories



Allow the glass turntable and the CombiCrunch plate to cool down before cleaning. Never immerse the CombiCrunch plate when still hot in detergent water or hold it under running water to it cool down. Cooling down the plate quickly can damage it. Do not use abrasive scouring pads, wire wool, etc. since they damage the surface.

The following accessories can be cleaned in the dishwasher:

- Turntable roller
- Glass turntable
- Food cover
- CombiCrunch grip
- Wire shelf



The CombiCrunch plate must not be cleaned in the dishwasher. This could damage the coating.

- Clean the CombiCrunch plate with a mild cleaning agent, water and a sponge.

10.6 Replacing the halogen light bulb

For safety reasons, the halogen light bulb must be replaced by our Customer Services.

11 Troubleshooting

11.1 What to do if ...

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.



Before calling Customer Services, please note down the error message in full as well as the serial number (FN) of your appliance.

The serial number can be found on the identification plate.

... the appliance is not working

Possible cause	Solution
▪ A household fuse or circuit breaker has tripped.	▶ Change the fuse. ▶ Reset the circuit breaker.
▪ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
▪ An interruption in the mains power supply.	▶ Check the power supply.
▪ The appliance is faulty.	▶ Call Customer Services.

... the appliance was switched on without any food in it

Possible cause	Solution
	The appliance will be undamaged if only switched on for a short time. ▶ Do not switch appliance on without any food in it.

... a scratching noise can be heard when the appliance is switched on

Possible cause	Solution
▪ Cooking space floor and turntable roller are soiled.	▶ Clean the floor of the cooking space and the turntable roller regularly.

... the appliance is causing interference with television or radio reception

Possible cause	Solution
▪ Appliance is not defective. When in use, it can cause interference with television or radio reception. This is a similar kind of interference to that caused by small electrical appliances (mixers, vacuum cleaners, etc.).	

... hot air flows out of the appliance during microwave operation

Possible cause	Solution
▪ Normal functional state. The heat emitted by the food warms the air in the cooking space. This is then discharged to the outside. The heated air contains no microwaves.	▶ Ventilation slots must be kept unobstructed.

... the appliance switches off prematurely

Possible cause	Solution
▪ Appliance is overheated.	▶ Check ventilation slots. These must be freely accessible.
▪ Ventilation slots are obstructed.	▶ Remove any obstructions from the ventilation slots.
	▶ Wait for the appliance to cool down. ▶ Restart the appliance.
	▶ If the appliance still switches off prematurely, contact Customer Services.

11.2 After a power failure

After a power failure, the sensor button  illuminates and  flashes in the digital display.

- ▶ Setting the time (see page 48).

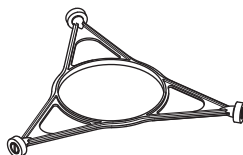


The user settings remain unchanged.

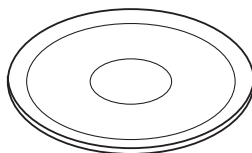
12 Accessories and spare parts

Please give model number of the appliance and exact description of the accessory or spare part when ordering parts.

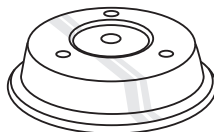
Turntable roller



Glass turntable



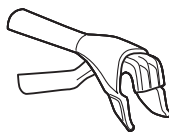
Food cover



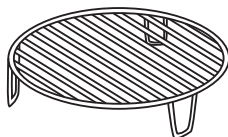
CombiCrunch plate



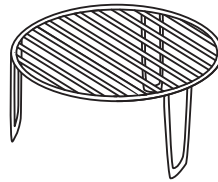
CombiCrunch grip



Wire rack



High wire rack



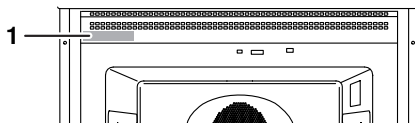
13 Technical data

Dimensions

- See installation instructions

Electrical connection

- See identification plate **1**



13.1 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

13.2 Automatic energy-saving stand-by

The appliance is equipped with automatic energy-saving stand-by to avoid consuming energy unnecessarily.



To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions remain active.

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Notes

15 Service & Support



The «Troubleshooting» section provides valuable tips for dealing with minor operating faults. This saves you the time, effort and potential cost of having to call out a service technician.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance immediately:

- online via www.vzug.com →Service →Warranty registration, or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

FN: _____ **Appliance:** _____

Always have this appliance information to hand when you contact V-ZUG. Thank you.

- Open the appliance door.
 - The identification plate is located to the left above the cooking space.

Your repair order

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an onsite visit by us by phone if you wish.

General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling Tel. + 41 58 767 67 67 or by going to our website at www.vzug.com.

Quick instructions

Please first read the safety precautions in the operating instructions.

- ▶ If the appliance is switched off, first press the adjusting knob.

Setting the time

- ▶ Press the ⌚ touch button.
- ▶ Turn the adjusting knob to set the hours and press to confirm.
- ▶ Use the adjusting knob to set the minutes and confirm.

Selecting and starting the operating mode

- ▶ Press the  touch button.
- ▶ Select the operating mode and adjust the settings.
- ▶ Press the ▶ touch button.

Switching the appliance off

- ▶ Press the ⏻ touch button.

Setting the timer

- ▶ Press the ⌚ touch button.
- ▶ Set the hours and minutes and confirm.

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