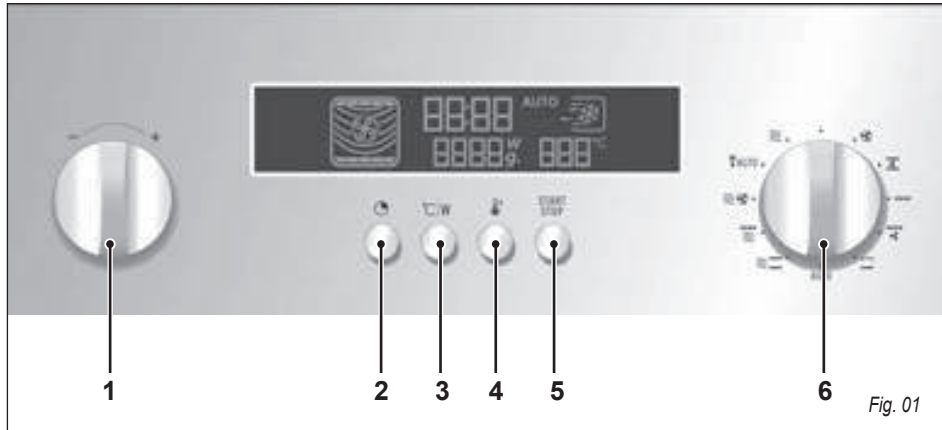


ASKO

Microwave Oven Instructions

DESCRIPTION

Control panel



1. The “-/+” selector button allows you to set the time, programme duration, power level, food type, food weight and temperature.



2. The CLOCK button allows you to set the time.



3. The °C/W button allows you to confirm your selections.



4. The QUICK REHEAT button allows you to rapidly heat the oven to 200°C.



5. The START/STOP button allows you to start a programme, and suspend or stop a programme underway.



6. The FUNCTION/AUTO PROGRAMME selector button allows you to choose the programme type and the automatic function.

DESCRIPTION

Function selector button



Fig. 01

Display

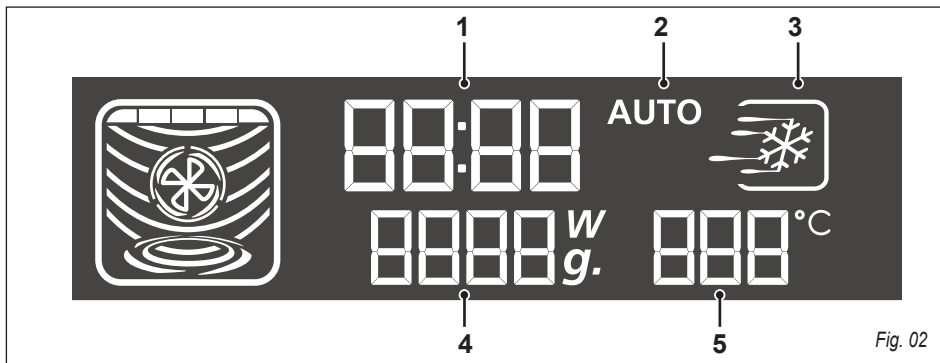


Fig. 02






The display guides you through programming the various settings:




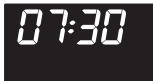


1. Time
Programme duration
2. Automatic programmes
3. Automatic defrosting
4. Micro-wave power level (**W**atts)
Food weight (**G**rammes)
5. Temperature

USE

Setting/changing the time

After connecting your appliance or after an extended power outage, 00:00 flashes in the display.

To set the time		Display
	Turn the button to set the time, e.g. 6:30.	
 	Confirm by pressing CLOCK button or START. There is a beep to confirm that the time has been set.	

To change the time		Display
	Press the CLOCK button. The time display flashes.	
	Enter the new time (e.g. 7:30) by turning the selector button.	
 	Confirm by pressing the CLOCK button or START. There is a beep to confirm that the new time has been set.	



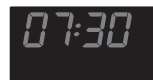
Comments:

If you do not press the clock button, the time displayed is automatically saved after one minute.

Your appliance is equipped with a save function so that the time will continue to be displayed for one day in the event of a power outage.



To lower the brightness of the display, press and hold the clock button for five seconds. Only the backlighting remains activated. Press again for five seconds to restore the full brightness of the display.



USE

Immediate cooking

Your appliance is now hooked up and the correct time is set. Use the handle to open the door. Put the food in the appliance and close the door. If the door is not closed properly, the appliance will not function.



If the door is opened during a programme, it is not cancelled, but rather interrupted. To restart the oven, close the door and press the START button.



If programming is not followed by any action for one minute, the settings are cancelled and you must reprogram.



Press the START/STOP button when the door is closed to interrupt the programme.

Press and hold the START/STOP button for two seconds to cancel a programme or turn the selector button to OFF.



Three beeps are sounded to indicate the end of each programme and the time is again displayed in the display panel.

If the door is left open, the light turns off after 3 minutes.



To eliminate moisture, your appliance is equipped with a delayed ventilation function. Depending on the cooking method chosen (Solo/Grill/Combined), the oven fan may continue to run after the programme ends. It will stop automatically.



Comments:

During cooking, neither the temperature nor the power level may be changed. To change these, a new cooking programme must be entered.

If the door is not opened after the cooking programme, three rapid beeps are repeated each minute for 10 minutes.

USE

Quick preheat function

To preheat your oven before cooking, select the QUICK PREHEAT function.

To activate this option:



Press the QUICK PREHEAT button; the clock display flashes, showing 10 minutes. You may use the selector button to decrease this time.



Confirm by pressing the START button; the temperature is displayed (200°C, fixed temperature).

To cancel:

Press and hold the STOP button for a few seconds.









Micro-wave function

Using the power levels

Power level	Use
1000 W/900 W	Quickly reheating beverages, water and dishes containing a large volume of liquid. Cooking dishes containing lots of water (soups, sauces, tomatoes, etc.).
800 W/700 W	Cooking fresh or frozen vegetables.
600 W	Melting chocolate.
500 W	Cooking fish and crustaceans. Reheating on two levels. Cooking dried beans at low heat. Reheating or cooking fragile, egg-based dishes.
400 W/300 W	Low-heat cooking of dairy products, jams.
200 W	Manual defrosting. Softening butter, ice cream.
100 W	Defrosting pastries containing cream.

REAL POWER OF MICRO-WAVE OVEN: 1,000 W

USE

Programming by power level	Display
	
	
	
	



Comments:

If the door is opened during cooking, the oven stops and the remaining time flashes in the display. To end the programme, simply close the door and press START.



Warning:





This function must be used with the glass dish inserted on the racks to optimise cooking and ensure the durability of your product.




The duration can be adjusted at any time by simply turning the “ -/+ ” selector button.

USE

Express programme

Express Programming	Display
 <p>Turn the selector button to OFF, then press the START button for one second to define a 30-second express programme. The microwave operates at its maximum power level (1,000 W). The oven turns on and the programme begins.</p>	
 <p>You can enter an express programme ranging up to 2 min, 30 sec. Each time you press START, 30 additional seconds are added to the programme duration. Press the button five times to enter the maximum duration of 2 min, 30 sec. After starting the programme, you can modify its duration by turning the “+/-” selector button to as much as</p>	

Heat & hold

Heat and hold	Display
<p>If you leave your dish in the oven without opening the door at the end of a micro-wave programme, a “heat and hold” function starts after two minutes to maintain the temperature of your dish. Two long beeps indicate the start of the heat and hold function and the light in your oven turns off. Three beeps are sounded after 15 minutes to indicate the end of the “Heat & Hold” programme.</p>	

Reheating on two levels (see page 37)

For the best results heating two dishes at the same time, program the micro-wave function for 500 watts.




Recommendations:


Cover the plates with plastic food wrap for micro-wave use or with another inverted plate. The programme times indicated below are given for reheating refrigerated foods or preserved goods at room temperature.




USE

Automatic cooking functions

Thanks to the automatic cooking function, the cooking mode and duration are automatically programmed based on the food type and weight. The automatic cooking setting can be obtained via the selector button.

Guide to automatic functions	
	<p>This function is used to cook vegetables that weigh 100 g to 1,000 g.</p> <p>The vegetables are cooked on the micro-wave setting. Choose fresh vegetables and before cooking add:</p> <ul style="list-style-type: none"> – up to 200 g: 2 tablespoons water – up to 500 g: 0.5 dl water – up to 1,000 g: 1 dl water <p>Use an appropriate dish for the volume of vegetables and cover it (except when you are cooking mushrooms).</p> <p>Mid-way through cooking, a beep is sounded to remind you to stir the vegetables and “TURN” appears in the display. Add fats and season if desired. After cooking, wait a few minutes before serving the vegetables.</p> <p>Choose category U1 to cook firmer vegetables that contain more fibre:</p> <p>Brussels sprouts, shredded white cabbage, sliced carrots, diced celery root, etc.</p> <p>Choose category U2 to cook more tender vegetables that contain more water:</p> <p>Sliced or diced courgette, leeks in thin strips, whole potatoes sliced into evenly sized rounds, whole leaf spinach, fennel, cauliflower and broccoli florets, etc.</p> <p>Choose category U3 to cook frozen vegetables:</p> <p>Sliced carrots, cauliflower and broccoli florets, Brussels sprouts, leeks in thin strips, sliced or diced courgette, whole leaf spinach. This function (C) allows you to reheat refrigerated ready-made dishes (lasagna, potatoes au gratin, shepherd’s pie, fish gratin, etc.) weighing 100 g to 1,000 g.</p> <p>The dishes are reheated on the micro-wave setting. Remove the product from its packaging and place in an appropriately sized, micro-wave safe dish that is heat-resistant. For better results, cover the micro-wave-safe dish with plastic food wrap for micro-wave use or with another inverted plate. Wait two minutes before serving to allow for even heat distribution.</p>
<p>Vegetables</p> <p>Fresh U1</p> <p style="text-align: center;">U2</p> <p>Frozen U3</p>	

Guide to automatic functions	
 <p>Fish F</p>	<p>This function (F) is used to cook vegetables that weigh 100 g to 1,000 g. All fish types can be cooked in the micro-wave oven. Just make sure that the fish is fresh. The food is cooked on the microwave setting.</p> <p>You can cook the fish whole, in slices or in filets. If you would like to cook a whole fish, cut notches into the thickest part to obtain best results.</p> <p>Place the fish in a round or oval dish for micro-wave use, add two to three tablespoons water, lemon juice or white wine and cover with the dish's lid or plastic food wrap; season after cooking.</p> <p>Midway through cooking, a beep is sounded and "TURN" flashes in the display to remind you that it is time to rotate the fish in order to achieve the best results.</p>
<p>Poultry F</p>	<p>This function (F) is used to cook and brown whole birds or pieces of chicken (thighs) that weigh 500 g to 2,000 g.</p> <p>The chicken is cooked on the micro-wave oven + circular heating setting.</p> <p>Use a dish suitable for micro-wave ovens that resists high temperatures, preferably in terra cotta (less splattering than in a glass dish). Chicken thighs can be placed directly on the glass drip tray. Before cooking pierce the skin to avoid splattering.</p> <p>Add a bit of oil to the chicken, salt and pepper and add additional seasoning if desired.</p> <p>Whole chicken: Place the dish on the grid at the level 1.</p> <p>Chicken thighs: up to 900 g, place the dish on the grid at level 2.</p> <p>Once cooked, leave the chicken in the oven for five minutes before serving.</p>








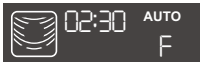
Guide to automatic functions	
 <p>Beef FB</p> <p>Pork FP</p>	<p>This function is used to cook roasts that weigh 500 g to 2,000 g.</p> <p>Choose category FB to cook and brown roasts of beef.</p> <p>Choose category FP to cook and brown roasts of pork.</p> <p>Cooking is carried out through a combination of the micro-wave + circular heating and microwave + grill functions.</p> <p>Use a dish suitable for micro-wave ovens that resists high temperatures, preferably in terra cotta (less splattering than in a glass dish).</p> <p>When possible, cook roasts without fatty exterior layers to avoid smoke and grease splattering. You will achieve better results with thinner roasts. Remove the meat from the refrigerator and let it come to room temperature one hour before placing it in the oven.</p> <p>Place the dish on the grid at the second shelf level.</p> <p>After cooking, wrap the roast in aluminium paper and let it stand for 10 minutes. This will help relax the meat fibres and the roast will be more tender and juicy.</p>
 <p>Refrigerated</p>	<p>This function (☐) allows you to reheat refrigerated ready-made dishes (lasagna, potatoes au gratin, shepherd's pie, fish gratin, etc.) weighing 100 g to 1,000 g.</p> <p>The dishes are reheated on the micro-wave setting.</p> <p>Remove the product from its packaging if necessary (see instructions on package) and place in an appropriately sized, micro-wave safe dish that is heat-resistant. For better results, cover the microwave-safe dish with plasticfood wrap for micro-wave use or with another inverted plate.</p> <p>Wait two minutes before serving to allow for even heat distribution.</p>
 <p>Verse pizza</p> <p>P1</p> <p>Diepvries pizza</p> <p>P2</p>	<p>This function is used to cook and brown pizzas in your oven.</p> <p>Choose category P1 to cook and brown fresh pizzas in the pizza dish.</p> <p>The display shows 12 min; adjust the duration of cooking if necessary.</p> <p>The pizza is cooked on the micro-wave + grill setting.</p> <p>Choose category P2 to cook and brown frozen pizzas that weigh between 125 g and 650 g. Use with the special pizza dish, entering the weight.</p> <p>Always place the pizza dish on the glass dish at the 1st level.</p>

USE



Warning:

This function must be used with the glass dish inserted on the racks to optimise cooking and ensure the durability of your product.

Programming the automatic cooking time according to weight		Display
	Turn the selector button to choose the food type you wish to cook, e.g. fish.	
	Turn the “ -/+ ” selector button until the letter F is displayed.	
	Confirm your programme choice by pressing the °C/W button. The minimum weight (100 g for fish) appears in the display. Turn the “ -/+ ” selector button to adjust the weight, e.g. 150 g. Confirm by pressing START.	
	The required programme duration is automatically calculated. This duration appears in the display and the programme starts.	

USE

Defrosting

Using your micro-wave oven to defrost frozen vegetables enables you to save a lot of time. To defrost food, use the AUTOMATIC DEFROST function or the MICROWAVE function set to power level 200 W.

Note:

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

We recommend that you let them sit for at least as long as the time they spent in the defrosting programme so that they reach an even temperature.

Foods covered with ice crystals will take longer to defrost. In this case, you can increase the defrost time.

Recommendations:

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

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

Halfway through the defrost time, the pieces should be turned over, mixed and separated if they were frozen together.

Defrost the meat and fish by placing it on an upside-down saucer positioned on a plate; this allows juices to flow out. If it stays in contact with the food, it will overheat.

Never refreeze food unless it has been cooked.



Length of defrost programmes:

The durations of defrost programmes were calculated based on food frozen at -18°C. This gives you an indication of the required defrosting time, but the actual duration may vary based on the thickness, shape, size and packaging of the food.

Automatic defrosting function



Choosing a programme:

The following automatic defrosting programmes are available:














Programme based on defrost time

- d 1 Corresponds to 200 W (power level for defrosting)
No weight suggested: you must enter a defrosting time.
You can refer to the table (page 37) to see the suggested defrosting times.

Programme based on weight

- d 2 Defrosting meat, poultry, fish and vegetables (100 g to 2,000 g).
- d 3 Defrosting bread (100 g to 500 g).
- d 4 Defrosting ready-made dishes (100 g to 2,000 g).

Automatic defrosting	Display
	
 	
	
	
	

Comments:



The defrost time is automatically calculated based on the weight of the food. This may depend on the initial temperature of the food (the times are calculated for food frozen at -18°C).

USE

Midway through the automatic defrosting programme for food weighing more than 350 g (except bread), a beep is sounded to remind you that "TURN" is also displayed. After turning the food, close the door and press START to continue the defrosting programme.













With the automatic defrost function, the defrost time cannot be modified.

As for foods that do not appear in the food category recommendations, use the 200 W **MICRO-WAVE** function or **d1**.

Circulating heat + micro-wave cooking function

The circulating heat + micro-wave cooking mode combines micro-wave cooking with circular heat cooking, which allows you to save considerable time. The following micro-wave power levels are available: 100-200-300-400-500 W. The cooking temperature can be adjusted in increments of 10°C, from 50°C to 250°C.

The cooking time can be set between 0 and 60 minutes.

Programming the CIRCULATING HEAT cooking mode + micro-wave	Display	
	Turn the selector button to choose the CIRCULATING HEAT + MW setting. "500 W" flashes in the display to ask you to choose the micro-wave power level desired.	
 	Turn the "-/+ " selector button to adjust to the desired micro-wave power level, e.g. 200 W (the maximum power for combined cooking is 500 W). Confirm the selection by pressing °C/W; "200°" flashes to ask you to choose the desired cooking temperature.	 
	Turn the "-/+ " selector button to set the desired cooking temperature, e.g. 150°. Confirm the selection by pressing °C/W; the clock numbers flash in the display.	
	Turn the "-/+ " selector button to set the required cooking time, e.g. 30 minutes.	
	Confirm the selection by pressing START; the oven turns on and the programme begins.	

USE



Comments:

The cooking time can be adjusted at any time by simply turning the selector button.



Recommendations:

When using the oven in the combined circulating heat + micro-wave mode, do not use metal cookware.



Warning:

Never preheat your oven in the Circulating Heat + Micro-wave mode because this could damage the appliance.









Warning:





This function must be used with the glass dish inserted on the racks to optimise cooking and ensure the durability of your product.

Grill + Micro-wave function

This setting allows you to use the grill + micro-wave function at the same time, which enables fast cooking. You can use any of the grid levels with any micro-wave power level settings up to 700 W.

Programming the CIRCULATING HEAT cooking mode + micro-wave		Display
	Turn the selector button to choose the GRILL + MICRO-WAVE function. The "500 W" power level flashes in the display to ask you to choose the desired micro-wave power level.	
	Turn the "-/+" selector button to reduce the microwave power level, e.g. 300 W. Confirm the selection by pressing °C/W; GP3 flashes to ask you to choose the desired grill level.	
	Turn the "-/+" selector button to reduce the grill power level, e.g. GP2. Confirm the selection by pressing °C/W; the clock numbers begin to flash.	

USE

Programming the CIRCULATING HEAT cooking mode + micro-wave		Display
	Turn the “-/+” selector button to enter the required cooking time on the combined micro-wave + grill setting, e.g. 20 minutes.	
	Confirm the selection by pressing START; the oven turns on and the programme begins.	



Comments:

The programme duration can be adjusted at any time by simply turning the “-/+” selector button “-/+”.














Warning:

This function must be used with the glass dish inserted on the racks to optimise cooking and ensure the durability of your product.

USE

Traditional + Micro-wave function

Programming the TRADITIONAL + micro-wave cooking mode	Display
	<p>Turn the selector button to choose the TRADITIONAL + MW setting. "700 W" flashes in the display to ask you to choose the micro-wave power level desired.</p> 
	<p>Turn the "-/+ " selector button to adjust to the desired micro-wave power level, e.g. 200 W (the maximum power for combined cooking is 500 W). Confirm the selection by pressing °C/W; "200°" flashes to ask you to choose the desired cooking temperature.</p>  
	<p>Turn the "-/+ " selector button to set the desired cooking temperature, e.g. 150°. Confirm the selection by pressing °C/W; the clock numbers flash in the display.</p> 
	<p>Turn the "-/+ " selector button to set the required cooking time, e.g. 30 minutes.</p> 
	<p>Confirm the selection by pressing START; the oven turns on and the programme begins.</p> 

Comments:



The cooking time can be adjusted at any time by simply turning the selector button.

Recommendations:



When using the oven in the combined traditional + micro-wave mode, do not use metal cookware.

Warning:



Do not preheat your oven on the traditional + micro-wave setting; this could damage the appliance.









Warning:



This function must be used with the glass dish inserted on the racks to optimise cooking and ensure the durability of your product.

Cooking with circulating heat function

The circulating heat cooking mode allows you to cook and brown foods on one, two or three levels.

Programming the CIRCULATING HEAT cooking mode		Display
	Turn the selector button to choose the CIRCULATING HEAT setting. "200°" flashes in the display to ask you to choose the desired cooking temperature.	
	Turn the "-/+" selector button to set the desired cooking temperature, e.g. 180°. Confirm the selection by pressing °C/W; the clock numbers begin to flash.	
	Turn the "-/+" selector button to set the required cooking time, e.g. 40 minutes.	
	Confirm the selection by pressing START; the oven turns on and the programme begins.	



Comments:

The cooking time can be adjusted at any time by simply turning the "-/+" selector button. You can preheat your oven with circulating heat or by pressing the quick preheat button, then return to this sequence. A beep is sounded to indicate that the programmed temperature has been reached.



Recommendations:

The cooking temperature can be adjusted in increments of 10°C, from 50°C to 250°C. The cooking time can be set between 0 and 90 minutes. It is preferable to program the minimum duration, then prolong it if necessary; check the appearance of the food before continuing. Always position the accessories (grid, enamel dish or drip tray) on the first or second rack levels; this will optimise heat distribution and the quality of cooking.

Use heat-resistant vessels.

Protect your hands when removing dishes from the oven because they can become very hot.









If you want to defrost food after using the circulating heat function, we recommend that you let your oven cool down for 10 minutes; this will give you better results.

USE

Traditional pulsed function

The traditional pulsed function allows you to cook and brown food.

The cooking temperature can be adjusted in increments of 10°C, from 50°C to 250°C.

Programming the traditional pulsed function		Display
	Turn the selector button to choose the TRADITIONAL PULSED setting. "200" flashes to ask you to choose the desired cooking temperature.	
	Turn the "-/+ " selector button to set the desired cooking temperature, e.g. 180°. Confirm the selection by pressing °C/W; the clock numbers flash in the display.	
	If you wish, turn the "-/+ " selector button to set the required cooking time, e.g. 40 minutes.	
	Confirm the selection by pressing START; the oven turns on and the programme begins	



Comments:

You can preheat your oven with circulating heat or by pressing the quick preheat button, then return to this sequence.

USE

Grill function

This setting is used to cook and brown food like au gratin dishes or meats.

It can be used before or after cooking, depending on the recipe.



Warning:

The accessible areas of the oven may become very hot when the grill is used. Children should be kept away from the appliance.

When the appliance is operating in combined mode, we recommend that adults monitor children using the oven because the temperatures are very high.

When using the grill, you must protect your hands when removing dishes and use cookware that resists high temperatures, such as Pyrex glass or ceramic.

There are three grill settings:

GRILL POWER








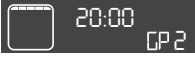
Low (GP 1) for au gratin dishes or to brown more delicate dishes.

Medium (GP 2) for au gratin dishes or to brown more delicate dishes.

High (GP 3) to grill meats and fish

Insert the grid based on the height of the cookware or the food.

Position the drip tray on the first level if necessary.

Programming the GRILL function	Display
	Turn the selector button to choose the grill function. "GP3" flashes to ask you to choose the desired grill level. 
	Turn the "-/+" selector button to reduce the grill power level, e.g. GP2. Confirm the selection by pressing °C/W; the clock numbers begin flashing in the display. 
	Turn the "-/+" selector button to enter the grilling time needed, e.g. 20 minutes. 
	Confirm by pressing START; the oven turns on and the programme begins. 

USE











Comments:

The grilling time can be adjusted at any time by simply turning the “-/+” selector button. See Cooking Guide, page 37.

Pulsed grill function

This setting allows you to use the grill + fan mode at the same time, which yields even cooking for dense foods.

The cooking temperature can be adjusted in increments of 10°C, from 50°C to 200°C.

Programming the Pulsed grill function	Display
 <p>Turn the selector button to choose the PULSED GRILL setting. “200°” flashes to ask you to choose the desired cooking temperature.</p>	
 <p>Turn the “-/+” selector button to set the desired cooking temperature, e.g. 180°. Confirm the selection by pressing °C/W; the clock numbers flash in the display.</p>	
 <p>If you wish, turn the “-/+” selector button to set the required cooking time, e.g. 40 minutes.</p>	
 <p>Confirm the selection by pressing START; the oven turns on and the programme begins.</p>	



Comments:

The cooking time can be adjusted at any time by simply turning the “-/+” selector button. You can preheat your micro-wave oven in the same way as for a circulating heat cooking programme.

A beep is sounded to indicate that the programmed temperature has been reached.









See Cooking Guide, page 37

USE

Bottom heating function

This cooking setting uses the bottom heating element. It is recommended for cooking moist dishes (quiche, etc.) and rising dough dishes (cake, brioche, etc.).

The cooking temperature can be adjusted in increments of 10°C, from 50°C to 250°C.

Programming the bottom heating function		Display
	Turn the selector button to choose the BOTTOM HEATING function. "180°" flashes to ask you to choose the desired cooking temperature.	
	Turn the "-/+" selector button to set the desired cooking temperature, e.g. 180°. Confirm the selection by pressing °C/W; the clock numbers flash in the display.	
	Turn the "-/+" selector button to set the required cooking time, e.g. 40 minutes.	
	Confirm the selection by pressing START; the oven turns on and the programme begins.	



Comments:

The cooking time can be adjusted at any time by simply turning the "-/+" selector button. You can preheat your micro-wave oven in the same way as for a circulating heat cooking programme.

A beep is sounded to indicate that the programmed temperature has been reached.

See table, page 37.

USE

Child safety lock

You can program the “CHILD SAFETY LOCK” to prevent use of your micro-wave oven.

To activate this option:



Open the door and press the START/STOP button for five seconds, until the key symbol appears in the display. Two beeps are sounded to confirm that your micro-wave oven is temporarily locked. No programmes are available.



To cancel:



Follow the same procedure: Press the START/STOP button for five seconds with the door open. The key symbol disappears and the clock is displayed. Two beeps are sounded to confirm the procedure.

Timer

You can also program the “TIMER” function on your micro-wave oven.

To set the timer:



Turn the selector button to OFF.

Turn the “-/+” selector button to enter the desired duration.

Confirm by pressing Start.



The countdown for the programmed duration begins.

Three beeps are sounded to indicate the end of the programmed duration.



To cancel, open the door and press STOP.

MAINTENANCE & CLEANING

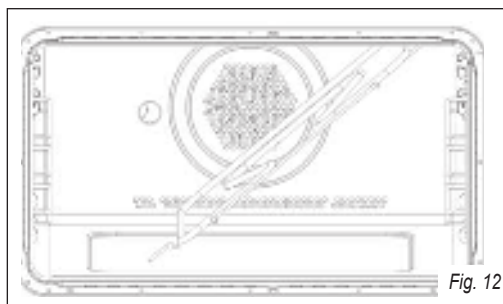
We recommend that you clean your oven regularly and remove all food deposits from the inside and outside of the appliance. Use a damp sponge with a little soap. If the appliance is not kept clean, its surface can deteriorate, which will considerably shorten its service life and create danger. If the door or seal are damaged, the oven should not be used before being repaired by a qualified professional.

Do not clean the appliance with a steam cleaner.

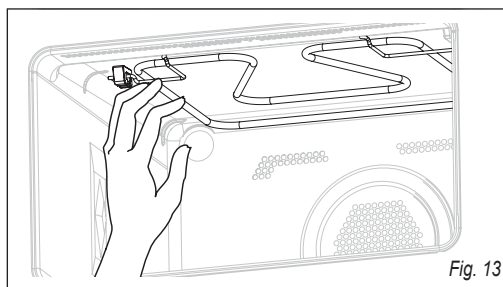
Do not use abrasive cleaning products or hard metallic scrapers for cleaning the oven's glass door, which could scuff the surface and cause the glass to shatter.

If the oven has an unpleasant smell or if it is soiled, boil a cup of water with the juice of one lemon for two minutes and clean the oven interior with a bit of dish soap.

To clean the upper part of the cavity, fold down the grill heating element (Fig. 12).



Remove the grill heating element by pressing on the rod located in the upper left (Fig. 13).



TROUBLESHOOTING

If you have doubts about the proper functioning of your appliance, this does not necessarily mean it is broken. In any event, check the following items:

You observe that	Solution
The countdown starts, but the appliance does not function (food is not heated) and "DEFRO" flashes in the display.	The "Demonstration" mode is enabled. To switch to "Operational" mode, simultaneously press the following three buttons: "CLOCK", "W KEY", "TURNTABLE STOP KEY"
The appliance does not turn on.	Ensure that your appliance is properly connected. Ensure that the oven door is properly closed. Ensure that the "Child safety lock" is not enabled.
The appliance continues to make noise after the end of the programme.	To eliminate residual steam, your appliance is equipped with a delayed ventilation function. Depending on the cooking method chosen (Solo/Grill/Combined), the oven fan may continue to run after the programme ends.
You notice the presence of steam on the glass.	Wipe the condensation with a cloth.
Food is not heated in the micro-wave position.	Ensure that the cookware is suitable for microwave ovens and that the power level is appropriate.
Smoke escapes from the grill at the start of the programme.	Remove all food residue from the heating element before each use.
The appliance is creating sparks.	Deep clean the appliance: remove all traces of grease, food particles, etc. Ensure that no metal object is located close to the oven's inner surfaces. Never use metal objects with the grill. Never run your oven when it is empty.