PRODUCT DESCRIPTION

1. Control panel
2. Circular heating element (non-visible)
3. Identification plate (do not remove)
4. Door
5. Upper heating element/grill
6. Light
7. Turntable

CONTROL PANEL

1. ON/OFF
For switching the oven on and off and for stopping an active function.

2. MENU
For accessing the list of functions.

3. BACK
For returning to the previous menu.

4. FAVOURITES
For accessing the list of most used functions.

5. DISPLAY

6. NAVIGATION BUTTONS
For scrolling through the list of functions, moving the cursor, and changing the settings for a function.

7. CONFIRMATION BUTTON
For confirming a function selection or a set value.

8. START
For immediately starting a function. When the oven is switched off, it activates the “Jet Start” microwave function.
ACCESSORIES

**TURNTABLE**
Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base for other containers or accessories, with the exception of the rectangular baking plate.

**TURNTABLE SUPPORT**
Only use the support for the glass turntable. Do not rest other accessories on the support.

**CRISP PLATE**
Only for use with the specific “Dynamic Crisp” function. The Crisp plate must always be placed in the centre of the glass turntable and can be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

**HANDLE FOR THE CRISP PLATE**
Useful for removing the hot Crisp plate from the oven.

**RECTANGULAR BAKING PLATE**
Only use the baking plate with functions that allow for convection cooking; it must never be used in combination with microwaves. Insert the plate horizontally, resting it on the rack in the cooking compartment.

Please note: You do not need to remove the turntable and its support when using the rectangular baking plate.

**LOW WIRE SHELF**
This allows you to place food closer to the grill, for perfectly browning your dish and for optimal hot air circulation. Place the wire shelf on the turntable, making sure that it does not come into contact with other surfaces.

**STEAMER**
1. To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.
2. To boil foods such as pasta, rice or potatoes, place these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking.

For best results, cover the steamer with the cover (1) provided.
Always place the steamer on the glass turntable and only use it with the appropriate cooking functions, or with microwave functions.

**COVER**
Useful for covering food while it is cooking or heating in the microwave. The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.

It is not suitable for use in convection cooking or with any of the grill functions (including “Dynamic Crisp”).

Please note: The number of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.
Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.
Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.
FUNCTIONS

MANUAL

MICROWAVE
For quickly cooking and reheating food or drinks.

<table>
<thead>
<tr>
<th>POWER</th>
<th>SUGGESTED USE</th>
</tr>
</thead>
<tbody>
<tr>
<td>900 W</td>
<td>Rapid heating of drinks or other foods with a high water content</td>
</tr>
<tr>
<td>750 W</td>
<td>Cooking vegetables</td>
</tr>
<tr>
<td>650 W</td>
<td>Cooking meat and fish</td>
</tr>
<tr>
<td>500 W</td>
<td>Cooking meat sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes</td>
</tr>
<tr>
<td>350 W</td>
<td>Slow, gently cooking. Perfect for melting butter or chocolate</td>
</tr>
<tr>
<td>160 W</td>
<td>Defrosting frozen foods or softening butter and cheese</td>
</tr>
<tr>
<td>90 W</td>
<td>Softening ice cream</td>
</tr>
</tbody>
</table>

Recommended accessories: Cover

FORCED AIR
For cooking dishes in a way that achieves similar results to using a conventional oven. The baking plate or other cookware that is suitable for oven use can be used to cook certain foods.

Recommended accessories: Rectangular baking plate/ wire shelf

FORCED AIR + MICROWAVE
To prepare oven dishes in a short time.

Recommended accessories: wire shelf

QUICK HEAT
For quickly reheating the oven before a cooking cycle. Wait for the function to finish before placing food inside the oven.

SENSOR

The sensor functions adapt continuously during cooking, allowing you to achieve brilliant results. The total time does not include preparation or preheating phases.

DYNAMIC CRISP
For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special Crisp plate.

Required accessories: Crisp plate, handle for the Crisp plate

GRILL
For browning, grilling and gratins. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes.

Recommended accessories: wire shelf

GRILL + MICROWAVE
For quickly cooking and gratinating dishes, combining the microwave and grill functions.

Recommended accessories: wire shelf

TURBO GRILL
For perfect results, combining the grill and convection functions. We recommend turning the food during cooking.

Recommended accessories: wire shelf

TURBO GRILL + MICROWAVE
For quickly cooking and browning your food, combining the microwave, grill and convection oven functions.

Recommended accessories: wire shelf

DYNAMIC STEAM
For steam-cooking foods such as vegetables or fish, using the steamer provided. The preparation phase automatically generates steam, bringing the water poured into the bottom of the steamer to the boil. Timings for this phase may vary. The oven then proceeds with steam cooking the food, according to the time set.

Some indicative cooking times are as follows:
• fresh vegetables (250-500 g): 4-6 minutes;
• frozen vegetables (250-500 g): 5-7 minutes;
• fish fillets (250-500 g): 4-6 minutes.

Recommended accessories: Steamer
USING THE APPLIANCE FOR THE FIRST TIME

1. PLEASE SELECT LANGUAGE
You will need to set the language and the time when you switch on the appliance for the first time. The display will show you a list of available languages.

   | Portuguese do Brasil | English | Italiano |
---|---------------------|---------|---------|

Use \ or \ to select the language you require and press \ to confirm.

Please note: The language can also be changed later from the “Settings” menu item.

2. SET THE TIME
After selecting the language, you will need to set the current time: 12:00 will flash on the display.

Use \ or \ to set the time and press \ to confirm.

Please note: You may need to set the time again following lengthy power outages.

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KEEP WARM
For keeping just-cooked food hot and crisp, including meat, fried foods or cakes.

AUTO AUTOMATIC
With the automatic functions, simply select the weight or quantity of food to achieve the best possible results.

DYNAMIC DEFROST
For quickly defrosting meat, poultry, fish, vegetables and bread weighing between 100 g and 3 kg. Food should be placed directly onto the glass turntable.

CRISPY BREAD DEFROST
For quickly defrosting and reheating rolls, croissants and baguettes. The oven automatically calculates the values necessary to achieve the best results possible (time, power and cooking method).

Required accessories: Crisp plate, handle for the Crisp plate

RECIPES
This allows you to choose from a range of automatic recipes with pre-set values for optimal cooking. For best results, follow the instructions provided on the display.

Please note: For more information, recipes and helpful advice on using this function, read and download the Use and Care Guide at www.aristonchannel.com

SETTINGS
For changing the oven settings (language, time, audible signal volume, brightness, Eco mode).

Please note: When Eco mode is active, the brightness of the display will be reduced after a few seconds to save energy. The display is reactivated automatically whenever any of the buttons are pressed, etc.
DAILY USE

1. SELECT A FUNCTION

1. Symbol for the function selected
2. Function selected
3. Other available functions
4. Description of the function selected

SWITCH ON THE OVEN
Press \( \textcircled{1} \): The display will show the main menu.

NAVIGATE THE MENU
Press \( \textcircled{\Delta} \) or \( \textcircled{\nabla} \) to navigate through the main menu and highlight the item you would like to select.

2. SETTING AND ACTIVATING THE FUNCTION

1. \( \textcircled{1} \) Selector cursor
2. \( \textcircled{2} \) Duration
3. \( \textcircled{3} \) Time at which the function will finish
4. \( \textcircled{4} \) Name of the function
5. \( \textcircled{5} \) Settings for the function

Apply Settings
Initially, it is possible to set the values of the chosen function based on the sequence given on the display. When the value is flashing, use \( \textcircled{\Delta} \) or \( \textcircled{\nabla} \) to set the value and press \( \textcircled{\checkmark} \) to confirm.
If necessary, use \( \textcircled{\Delta} \) or \( \textcircled{\nabla} \) to move the cursor next to the value that you want to change, and press \( \textcircled{\checkmark} \). The value will flash.

APPLY SETTINGS
Initially, it is possible to set the values of the chosen function based on the sequence given on the display. When the value is flashing, use \( \textcircled{\Delta} \) or \( \textcircled{\nabla} \) to set the value and press \( \textcircled{\checkmark} \) to confirm.

If necessary, use \( \textcircled{\Delta} \) or \( \textcircled{\nabla} \) to move the cursor next to the value that you want to change, and press \( \textcircled{\checkmark} \). The value will flash.

. SAFETY LOCK
This function is automatically activated to prevent the oven from being switched on accidentally.

. PAUSE
To pause an active function, for example to stir or turn the food, simply open the door.
To start it up again, close the door and press \( \textcircled{\checkmark} \).

. JET START
When the oven is switched off, press \( \textcircled{\checkmark} \) to activate cooking with the microwave function set at full power (900 W) for 30 seconds.
Every time the \( \textcircled{\checkmark} \) button is pressed again, the cooking time will be increased by a further 30 seconds.
. FAVOURITES
The oven will automatically compile a list of the functions that you use the most. Press the button to switch on the oven, then press to display the list of functions you use most frequently.

Use or to select the function you require, press to confirm and then modify – if necessary – the settings according to your needs (those suggested are basic settings). Once finished, press to activate the function.

. RESIDUAL HEAT
In many cases, when food has been cooked, the oven will activate an automatic cooling process, which will be indicated on the display.

To view the clock during this process, press .

Please note: Opening the door temporarily interrupts the process.

. TIMER
When the oven is switched off, the display can be used as a timer. To activate the function, press . The timer will appear on the display.

Press or to set the length of time you require and then press to activate the timer. An audible signal will sound once the timer has finished counting down the selected time.

Please note: The timer does not activate any of the cooking cycles. To stop the timer at any time, press .

. KEY LOCK
To lock the keypad, press and hold and at the same time for at least five seconds. Do this again to unlock the keypad.

---

**COOKING TABLE**

<table>
<thead>
<tr>
<th>FOOD</th>
<th>FUNCTION</th>
<th>PREHEAT</th>
<th>TEMP. (°C)/GRILL LEVEL</th>
<th>POWER (W)</th>
<th>DURATION</th>
<th>ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sponge cakes</td>
<td></td>
<td>-</td>
<td>160-180</td>
<td>-</td>
<td>30-60</td>
<td></td>
</tr>
<tr>
<td>Filled pies (cheesecake, strudel, apple tart)</td>
<td></td>
<td>-</td>
<td>160-180</td>
<td>90</td>
<td>25-50</td>
<td></td>
</tr>
<tr>
<td>Cookies</td>
<td>Yes</td>
<td></td>
<td>160-190</td>
<td>-</td>
<td>35-70</td>
<td></td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td></td>
<td>170-180</td>
<td>-</td>
<td>10-20</td>
<td></td>
</tr>
<tr>
<td>Rolls</td>
<td>Yes</td>
<td></td>
<td>170-180</td>
<td>-</td>
<td>40-50</td>
<td></td>
</tr>
<tr>
<td>Bread Loaf</td>
<td>Yes</td>
<td></td>
<td>180-200</td>
<td>-</td>
<td>10-12</td>
<td></td>
</tr>
<tr>
<td>Pizza/Pie</td>
<td>Yes</td>
<td></td>
<td>190-220</td>
<td>-</td>
<td>10-14</td>
<td></td>
</tr>
<tr>
<td>Pizza (0.4-0.5 kg)</td>
<td></td>
<td></td>
<td>180-200</td>
<td>-</td>
<td>14-16</td>
<td></td>
</tr>
<tr>
<td>Savoury pies (vegetable pie, quiche Lorraine)</td>
<td>Yes</td>
<td></td>
<td>180-190</td>
<td>-</td>
<td>40-55</td>
<td></td>
</tr>
<tr>
<td>Quiche Lorraine (1-1.2 kg)</td>
<td></td>
<td></td>
<td>190-220</td>
<td>-</td>
<td>18-20</td>
<td></td>
</tr>
<tr>
<td>Lasagna/baked pasta</td>
<td></td>
<td>Medium</td>
<td>350-500</td>
<td>-</td>
<td>15-40</td>
<td></td>
</tr>
<tr>
<td>FOOD</td>
<td>FUNCTION</td>
<td>PREHEAT</td>
<td>TEMP. (°C)/ GRILL LEVEL</td>
<td>POWER (W)</td>
<td>DURATION</td>
<td>ACCESSORIES</td>
</tr>
<tr>
<td>----------------------------------</td>
<td>----------</td>
<td>---------</td>
<td>-------------------------</td>
<td>-----------</td>
<td>----------</td>
<td>-------------</td>
</tr>
<tr>
<td>Roast lamb/Veal/ Roast beef (1.3-1.5 kg)</td>
<td></td>
<td>-</td>
<td>170-180</td>
<td></td>
<td>70-80*</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>160-180</td>
<td>160</td>
<td>50-70*</td>
<td></td>
</tr>
<tr>
<td>Roast beef – medium (1.3-1.5 kg)</td>
<td></td>
<td>-</td>
<td>170-180</td>
<td></td>
<td>40-60*</td>
<td></td>
</tr>
<tr>
<td>Roast Chicken/ Rabbit/Duck (whole 1-1.2 kg)</td>
<td></td>
<td>-</td>
<td>210-220</td>
<td></td>
<td>50-70*</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>210-220</td>
<td>350</td>
<td>45-60*</td>
<td></td>
</tr>
<tr>
<td>Chicken / Rabbit/ Duck (fillets/pieces)</td>
<td></td>
<td>-</td>
<td>Medium - High</td>
<td>350-500</td>
<td>20-40*</td>
<td></td>
</tr>
<tr>
<td>Chicken Pieces (0.4-1 kg)</td>
<td></td>
<td>-</td>
<td>Medium - High</td>
<td>350-500</td>
<td>20-40*</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>-</td>
<td>High</td>
<td>160-350</td>
<td>20-40</td>
<td></td>
</tr>
<tr>
<td>Baked Whole Fish (whole)</td>
<td></td>
<td>Yes</td>
<td>High</td>
<td></td>
<td>15-30*</td>
<td></td>
</tr>
<tr>
<td>Fish fillets/slices</td>
<td></td>
<td></td>
<td>High</td>
<td></td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Stuffed vegetables (tomatoes, zucchinis, eggplants)</td>
<td></td>
<td>-</td>
<td>Medium</td>
<td>500-650</td>
<td>25-50</td>
<td></td>
</tr>
<tr>
<td>Toast</td>
<td></td>
<td>-</td>
<td>High</td>
<td></td>
<td>3-6</td>
<td></td>
</tr>
<tr>
<td>Sausages/Kebabs/ Spare ribs/Hamburgers</td>
<td></td>
<td>-</td>
<td>Medium - High</td>
<td></td>
<td>20-40*</td>
<td></td>
</tr>
<tr>
<td>Sausages/Burgers (0.2-1 kg)</td>
<td></td>
<td>Yes**</td>
<td>-</td>
<td></td>
<td>6-16</td>
<td></td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td></td>
<td></td>
<td>Medium</td>
<td>350-500</td>
<td>20-40*</td>
<td></td>
</tr>
<tr>
<td>Potato Wedges (0.3-0.8 kg)</td>
<td></td>
<td></td>
<td>Medium</td>
<td></td>
<td>10-20</td>
<td></td>
</tr>
<tr>
<td>Baked fruit</td>
<td></td>
<td></td>
<td>Medium</td>
<td>160-350</td>
<td>15-25</td>
<td></td>
</tr>
<tr>
<td>Vegetable gratin</td>
<td></td>
<td></td>
<td>High - medium</td>
<td></td>
<td>15-25</td>
<td></td>
</tr>
<tr>
<td>Fried vegetables (0.3-0.8 kg)</td>
<td></td>
<td>Yes**</td>
<td>-</td>
<td></td>
<td>8-18</td>
<td></td>
</tr>
</tbody>
</table>

* Turn the food halfway through cooking
** Preheat the Crisp plate for 3-5 minutes

For more information, recipes and helpful advice on using the automatic functions, read and download the Use and Care Guide at [www.aristonchannel.com](http://www.aristonchannel.com).

Download the Use and Care Guide from [www.aristonchannel.com](http://www.aristonchannel.com) for the table of tested recipes, compiled for the certification authorities in accordance with the standards IEC 60705 and IEC 60350.
INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the glass in the door with a suitable liquid detergent.
- At regular intervals, or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.

ACCESSORIES

- All accessories are dishwasher safe with the exception of the Crisp plate.
- The Crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the Crisp plate to cool down before cleaning.

TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The oven is not working.</td>
<td>Power cut. Disconnection from the mains.</td>
<td>Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.</td>
</tr>
<tr>
<td>The oven makes noises, even when it is switched off.</td>
<td>Cooling fan active.</td>
<td>Open the door or wait until the cooling process has finished.</td>
</tr>
<tr>
<td>The display shows the letter “F” followed by a number.</td>
<td>Software fault.</td>
<td>Contact your nearest Client After-sales Service Centre and state the number following the letter “F”.</td>
</tr>
</tbody>
</table>

PRODUCT FICHE

The product fiche with energy data of this appliance can be downloaded from our website www.aristonchannel.com

HOW TO OBTAIN THE USE AND CARE GUIDE

> Download the Use and Care Guide from our website www.aristonchannel.com (you can use this QR Code), specifying the product’s commercial code.
> Alternatively, contact our Client After-sales Service.

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product’s identification plate.