

**IT** UTENTE – Uso e manutenzione / INSTALLATORE – Installazione e manutenzione

**EN** USER – Use and Maintenance / INSTALLER – Installation and maintenance

**FR** UTILISATEUR – Utilization et maintenance / INSTALLATEUR – installation und Wartung

**PT** UTILIZADOR – Uso e manutenção / INSTALADOR – instalação e manutenção

**ES** USUARIO – Uso y mantenimiento / INSTALADOR - instalación y manutención

## ⚠ IMPORTANT SAFETY WARNINGS

### Appliances' data

As well as being shown on the cover, the data plate is applied to the oven door frame and is visible with the door open.

**CAUTION!** These warnings refer to different types of appliance. Pay attention in properly identifying the type you own (see the data plate).

**⚠ 1.** Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance.

The instructions booklet must be kept with care for later consultation.

**2.** The electrical safety of this cooker is guaranteed only if it is correctly grounded as required by the regulations.

It is fundamental to ensure that these regulations have been respected; if you are in doubt, contact a skilled technician to have the electric system accurately checked.

The manufacturer is not responsible for damage caused by a bad grounding system.

**3.** Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly. Installation/regulation must be carried out by qualified personnel.

**4.** Check that the electrical system and the sockets have the capacity to withstand the maximum power of the appliance which is shown on the plate. If in doubt, contact a qualified person.

**5.** The device must be connected directly to the power supply with the correct polarity.

The connection must have a device ensuring disconnection from the network, with an opening distance of the contacts that allows complete disconnection in the conditions of overvoltage category III, in accordance with installation instructions.

**6.** If the socket is not suitable for the plug, replace it with a suitable one and in this case contact a qualified person who will also check if the cable section of the socket can withstand the power consumed by the appliance. The power cable does not have a fitted plug. For connection see "Electrical connection" section. The use of adapters, multiple sockets or extension leads, is not recommended.

**7.** When the appliance is not used for a long time, remove the electrical connection and disconnect the mains switch.

**8.** Do not block ventilation or heat dissipation slots.

**9.** If the appliance's electrical power cable is damaged, it must only be replaced by a manufacturer approved service centre.

**10.** The appliance must only be used for the purposes it is intended for (cooking). Any other use (e.g. heating a room) is improper and dangerous. The manufacturer declines any responsibility for damages caused by such improper uses.

**11.** The use of any electrical appliance requires that a number of fundamental rules be respected:

**A.** Never touch the appliance with wet or damp hands or feet;

**B.** Never use the appliance with bare feet;

**C.** Avoid using extension cords and possibly take all possible precautions;

**D.** Do not pull the electric wire to disconnect it from the socket;

**E.** Do not expose the appliance to atmospheric agents (rain, sun, etc.)

**F.** Keep children under the age of 8 away from the appliance if they are not continuously supervised. This appliance can be used by children from 8 years and by persons with reduced physical, sensory or mental capacities or with lack of experience and knowledge if they are under adequate supervision or if they have been instructed about the use of the appliance safely and if they realize the related dangers. Children must not play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

**12.** The appliance and its accessible parts become very hot during use. Care should be taken not to touch the heating elements. Children must be kept at a distance. Children under 8 years of age must be kept away

unless constantly supervised.

**13.** Before cleaning the appliance or performing maintenance, disconnect the appliance by disconnecting the power cord or by cutting off the electricity using the special switch.

**14.** In case of breakdown or malfunction switch off the appliance and do not attempt any repairs that must only be performed by an authorized service centre. Always insist on original spare parts.

Failure to comply with these instructions may compromise the appliance's safety.

**15.** It is strongly recommended not to make accessible the parts that can be dangerous, especially if there are children who could use the appliance for play.

**16.** Do not use flammable liquids (alcohol, petrol, ...) near the appliance in operation.



**17.** The packaging is intended to protect the appliance from damage during transportation.



The packaging materials are easily recyclable because they have been selected according to environmental friendly criteria. Recycling them reduces the need for raw materials and reduces the volume of waste.

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste. Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

**18.** Do not use steam cleaners to clean the inside of the oven.

**19.** Do not use abrasive detergents or sharp metal tools to clean the glass door of the oven, as they could damage the surface and cause it to break.

**20.** If smoke is observed do not open the oven door: switch the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed to stifle any flames.

**21.** Activate the system lock to ensure that children cannot switch on the multifunction oven inadvertently

**22.** Supervise the children if they are in close vicinity to the multifunction oven. Do not allow them to play with the appliance.

### **23. Danger of suffocation.**

Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate. Keep children away from this kind of materials.

### **24. Danger of burning.**

Children's skin is far more sensitive to high temperatures than that of adults. The door surface, the control panel and the ventilation openings get hot. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

### **25. Danger of injury.**

The door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or swing on it. They could injure themselves

**26.** This multifunction oven must not be used in a non-stationary location (e.g. on a ship).

**27.** Warning: Make sure the product is off before replacing the lamp to avoid the possibility of electric shock.

## ■ PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

**28.** Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to damage or tamper with the safety interlocks

Do not place any object between the oven front and the door or allow soil or cleaner residue to accumulate on the sealing surfaces.

**29. WARNING:** Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces. If the door and the sealing gaskets are damaged, the oven shall not be used until repaired by a properly qualified service technician (trained by the manufacturer or by the Customer Service).

**30. WARNING:** Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces. If the door and the sealing gaskets are damaged, the oven shall not be used until repaired by a properly qualified service technician (trained by the manufacturer or by the Customer Service).

**31. WARNING:** Do not heat liquids or other foods in sealed containers, jars or bottles because they could explode.

**32.** When the oven is operated in microwave mode it is intended to heat food and drinks. Do not use the microwave mode for drying flowers, herbs, bread, rolls or other flammable materials like sponges, slippers, cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. When heated, these pads could catch fire and cause injury by burning even after they have been removed from the oven.

**33. WARNING:** when the appliance is operated in combination mode children should use it under adult supervision, because of the high temperatures that will develop.

**34.** When the oven is operated in "Microwave only" mode, it must not be preheated without a food load inside the cavity, nor shall it be turned on empty, because arcing could be generated.

**35.** Before starting the oven, make sure that the utensils and containers are suited for microwave operation (see the relevant page: "Containers for different cooking modes").

**36.** When reheating liquids (water, coffee, milk, etc.) it is possible that, due to "delayed boiling", the liquid reaches a temperature higher than the boiling point, so that – when removing the container- it can form eruptive bubbles and cause injuries to the user. To avoid this, always place a glass or plastic utensil (e.g. a spoon) into the cup or container. Care should be taken when handling the container.

**37.** Do not reheat liquors or spirits, nor big quantities of oil, because they could catch fire.

**38.** After reheating baby milk or food (in bottles or jars) shake or stir thoroughly and check the temperature to avoid scalding.

**39.** The temperature of the container is not an indication of the temperature of the food or liquid in it. It is recommended to stir and shake the food also in order to ensure a uniform temperature. When using commercially available baby bottle sterilisers, always check that the containers are filled with the correct quantity of water indicated by the manufacturer.

**40.** All microwave ovens are tested and certified in compliance with the latest safety and electromagnetic compatibility standards. However, as a precaution, manufacturers of pace-maker devices recommend to keep a minimum distance of 20 - 30 cm between an operating microwave oven and the pace-maker, in order to avoid any interference to the pace-maker device. If for any reason there should be a suspect of interference, immediately switch the microwave operation off and contact the manufacturer of the pace-maker.

**41.** In case of overheating of the appliance (prolonged use, use without load, etc.) the oven could be switched off by a safety thermostat. After cooling down the oven will resume its regular operation.

**42.** Do not cook or reheat eggs in their shells using microwave power, because they could explode even after the cooking has ended.

**43.** Be aware that cooking, reheating and defrosting times when using microwave power are often considerably shorter than when using conventional functions. Too long heating times lead to food desiccation and a possible combustion.

## ■ STEAM COOKING

**44.** Do not operate the oven if the glass lamp cover has been removed. Steam could reach electrically live parts and cause a short-circuit; also electrical components could get damaged.

**45.** If the multifunction oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the appliance is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the multifunction oven, the housing unit and the floor. Do not close the door until the appliance has cooled down completely.

**46.** Do not open the oven door during steam cooking. Hot steam may come out, there is a risk of getting burnt or to damage the appliance.

## ■ FIRST START-UP

- When using the oven for the first time, let it work empty for about 1 hour (230 °C), possibly leaving the kitchen windows open.

- When you first turn the oven on, a bad smell is emitted due to production residues such as grease, oils or resins.















- When the oven has cooled clean it following the instructions in the «Cleaning and care section».

- Once the indicated time has elapsed, the oven is ready for its first cooking. Do not cover the inside of the oven with aluminium foil to facilitate the cleaning.

This operation alters the appliance's performance and can damage the enamel.

- All accessories in direct contact with food must be thoroughly cleaned using suitable products before their first use.

## ■ DISPLAY - Icons legend

	Pause
	Start
	°C - °F
	Screen lock
	Confirmation
	Settings
	Meat probe
	Home
	Light
	Timer
	Exit - Term
	Time
	Settings Confirmation
	Off

## ■ INSTRUCTIONS FOR USE

### Settings



**Home: display start page.**

1 = Allows you to proceed to the cavity setting screen

2 = Allows you to set the timer

3 = Allows direct access to the settings

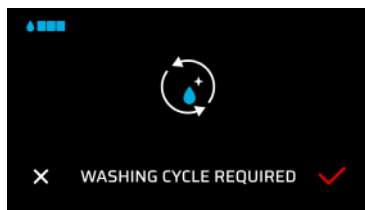
= Warning at first power - on: washing cycle required (does not prevent operation if not performed)\*

**NOTE:** The yellow triangle will disappear:

**A** - if the tank is filled with some water and completely emptied. Open the door and touch the triangle to start

\* (If the washing / emptying operation is not performed, the oven will operate regularly but when switched off the yellow triangle will remain visible).

**B** - With reference to the picture below, that appears touching the yellow triangle opening the door, by pushing the in the left corner. (the triangle will reappear after the power has been shut off)



\* In order to empty the water tank or to perform the cleaning procedure, please refer to the chapter "CLEANING - CARE - MAINTENANCE" at page 39 of this manual.

### Settings

4 = Choice of degree scale (° C or ° F).

5 = Setting the time.

6 = Exit the settings page.

7 = Screen lock.

8 = To unlock, tap on the display for 10 seconds.

9 = It allows you to set the volume of the acoustic signal and optionally a sound at the touch of the display.

9a = Allows you to set the volume of the beep and choose a sound when touching the display

### Set a timer

10 = Increase or decrease time..

11 = Confirm once the desired time has been set.

An acoustic signal will indicate the term.

12 = Confirm and return to the home page.

13 = Numeric keypad

### Function

14 = Choose cooking function

14.1 = Light (turned on or off).

14.2 = Home (back to the home screen)

15 = Set the cooking temperature.

15a = There are two options per set the temperature: scrolling the bar with + or -

15b = Confirm the selection

16 = Set the cooking time and programmed start.

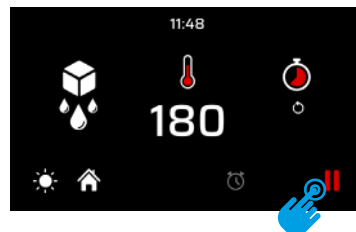
16a = Set the cooking time.

16b = Shows the cooking time.

16c = Set the start time.

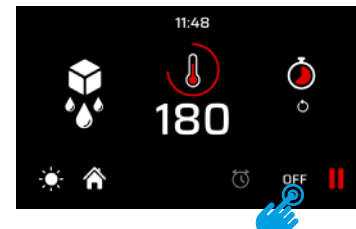
16d = Shows the end of the cooking time.

## ■ COOKING PROCESS



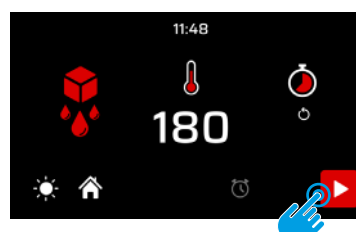
### SETTED CAVITY

Once the cavity has been set (cooking function, temperature and timer set) confirm to start preheating. At this point the display will switch to preheating mode



### PRE-HEATING PHASE

There are four levels that allow you to monitor the preheating process. The red part will progressively increase until it fills the display - In case of no set cooking time it is possible to suspend the cooking touching the pause button and then finish it using the stop button (the display will turn grey as at the beginning)



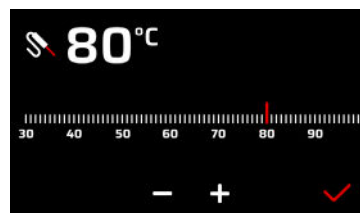
### PRERISCALDO ENDED

When the set temperature is reached, the display will turn red to indicate the end of the preheating phase, and the start of the cooking phase.

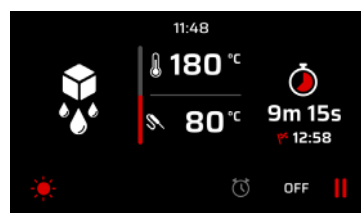
If a cooking time has been set, the oven will start the count-down and automatically switch off at the end.

## ■ COOKING WITH MEAT PROBE

### PROBE TEMPERATURE SELECTOR



### PROBE TEMPERATURE SELECTOR



When using the temperature probe the setting range is shown below, and the heating ends when the temperature value set for the probe is reached.

**ATTENTION: use only the temperature probe recommended for this oven**

## ■ FUNCTIONS ICONS



### **Microwave**

This function is especially suited for quickly reheating and defrosting food and ready meals. It is also possible to cook vegetables, fish, some cakes; moreover it is useful for softening butter, melting chocolate and defrosting delicate cakes.



### **Hot air (forced convection)**

This function allows to cook at the same time on different levels various dishes without mixing the relevant smells; useful for lasagna, pizza, croissants, brioche, cakes, pies, etc.



### **Grill cooking with closed door**

The function indicated for quick and deep grilling, for grilling and roasting meat in general, fillet, Florentine steak, grilled fish and even grilled vegetables. Cooking with the electric grill must be carried out with the thermostat at 180 ° C. Per cuocere cibi di ridotto spessore posti nella parte centrale del grill e tostare il pane.



### **Vented Grill**

Particularly quick and deep cooking with significant energy savings, this function is indicated for pork chops, sausages, pork or mixed skewers, game, gnocchi gratin, etc. Also in this case the thermostat should be set at 180°C.



### **Steam**

This function allows to recondition sous-vide dishes at low temperature, keeping the original colours and the uniform smooth texture. Best for cooking vegetables, fish and delicate food items.



### **Combination steam + convection**

Good for cooking in the oven with the advantages of steam. This function allows to reduce the cooking time while maintaining the vitamins and nutritional properties of food. Best results setting the oven temperature between 130° and 230°C.



### **Combination steam + microwave**

This function allows to combine the advantages of steam cooking with the speed of microwaves; it is particularly suited for rice, vegetables, flans, minced meat, mashed potatoes.



### **Combination convection + microwave**

This function is most indicated for cooking roast pork and chicken quickly but without drying out the food in the end. Time saving can reach 40-50%.



### **Combination grill + microwave**

This function is most indicated for cooking in a short time “family meal” quantities of gratin dishes (e.g. potatoes and cheese), baked pasta, vegetables with tough texture. Also in this case the thermostat should be set at 180°C.

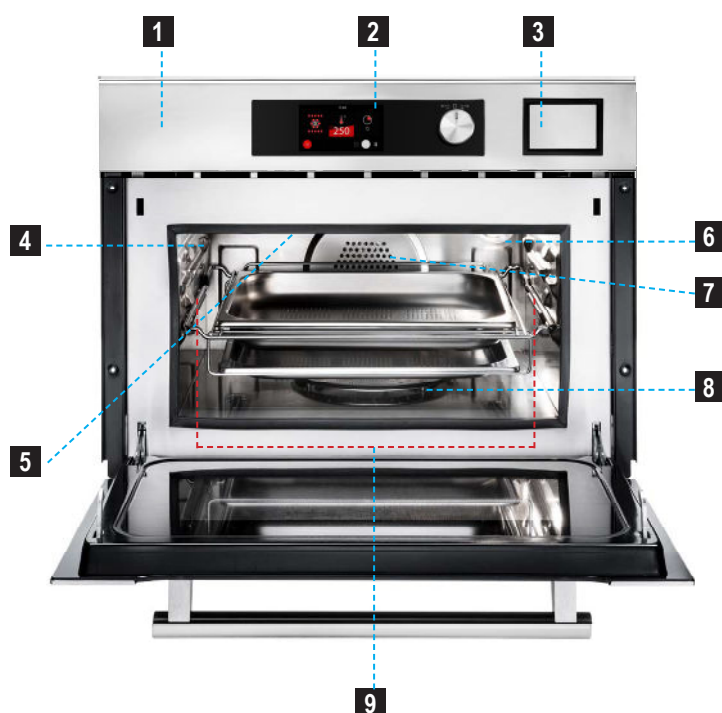


### **Steam cleaning**

This program is specifically intended to be used for softening soil that is deposited on the cavity walls, so that cleaning gets simpler without need to use chemicals and abrasive means.

Set a duration of 15 minutes.

## ■ PRODUCT DESCRIPTION



**1 CONTROL PANEL**

**2 TFT TOUCH DISPLAY**

**3 DRAWER FOR WATER LOAD**

**4 FOOD PROBE SOCKET**

**5 GRILL HEATER**

**6 OVEN LAMP**

**7 CONVECTION HEATER AND FAN**

**8 BOILER WITH LID**

**9 RACK SUPPORTS**



## - Supplied accessories



**Wire rack**  
For cookware, trays and roasting



**Pyrex glass tray**  
For microwave cooking and drip pan use



**Food probe**  
To reheat and cook food selecting core temperature



**Jug**  
To fill the water tank for steam cooking and to collect the water when emptying the tank

## - Steam cooking set



- Wire frame supporting 2 dedicated trays:



- perforated tray, allows steam to reach the food completely



- shallow tray, to collect condensation water dripping down



**Silicon pipe**  
To be used with the jug when emptying the tank

## - Cooking Accessories

### Baking tray (if applicable):

Insert the baking tray in the wire frame as shown.



Lift the outer part of the frame and push it into the cavity to slide beyond the corner.



**Note:** the barrier indicated by the red arrow must be oriented upwards and shows the back side of the frame.



Frame with baking trays fully inserted



#### - Pyrex glass tray

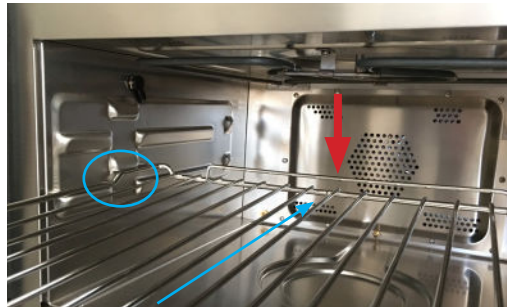
When using the glass tray put it on the upper part of the frame (the lower tray is not necessary). Insert the frame as seen before



#### - Wire rack

Lift the outer part of the rack and push it into the cavity to slide beyond the corner. Select the desired level suitable for the cooking function

**Note:** the barrier indicated by the red arrow must be oriented upwards and shows the back side of the rack.

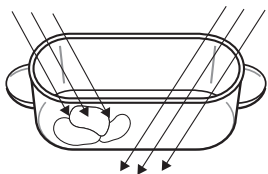


## ■ INSTRUCTIONS FOR USE - Microwave



### How it works

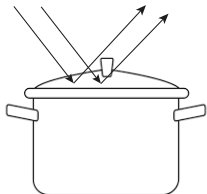
In the oven there is a high-frequency tube (magnetron) that converts electrical energy into microwaves. These are distributed evenly throughout the oven interior, and are reflected by the metal sides of the oven interior. In order for microwaves to reach the food, they must be able to pass through the cooking utensil being used. All food contains moisture molecules which, when subjected to microwave energy, start to oscillate at high frequency. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The heat is generated in the food itself. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could cause sparking. The microwaves cannot be absorbed. However, the accessories and racks supplied with the oven can be used in all operating modes, including microwaves: it is important not to put metal containers in contact with these accessories.



### Advantages

Food can generally be cooked without adding much liquid or oil and grease.

Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed door prevents microwaves escaping from the appliance.



## - USEFUL HINTS

### General:

After you switch off the appliance, let the food stand for some minutes (refer to "Microwave Tables: standing time"). Remove the aluminium foil packaging, metal containers, etc. before you prepare the food.

### Cooking:

If possible, cook food covered with material suitable for use in the microwave. Only cook food without a cover if you want to keep a crust. Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or catch fire in some places. Do not use the appliance to cook eggs in their shells and snails, because they can burst. With fried eggs, pierce the yolks first. Prick food with "skin" or "peel", such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.

For chilled or frozen food, set a longer cooking time.

Dishes which contain sauce must be stirred from time to time.

Vegetables that have a firm structure, such as carrots, peas or cauliflower, must be cooked in water.

Turn larger pieces after half the cooking time.

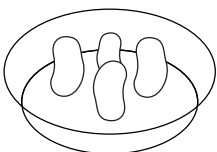
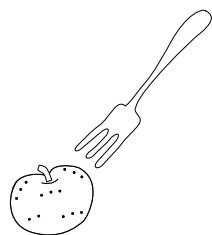
If possible, cut vegetables into similar sized pieces. If you are cooking a number of portions of the same type of food (eg. boiled potatoes), arrange the portions in a ring around the outside of an ovenproof dish to ensure they cook evenly. Use flat, wide dishes.

Do not use cookware made of porcelain, ceramic or earthenware with small holes, e. g. on handles or unglazed bottoms. Moisture going into the holes can cause the cookware to crack when it is heated.

### Defrosting meat, poultry, fish:

Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.

Turn the food after half the defrosting time. If possible, divide and then remove the pieces that have started to defrost.



## - Cookware / Material Microwave

	Microwave				Oven/Grill
	Defrosting	Heating	Cooking		
• Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heat-proof glass)	•	•	•	•	
• Vetro e porcellana non resistente al fuoco 1)	•	-	-	-	
• Non-ovenproof glass and porcelain 1)	•	•	•	•	
• Ceramic 2), earthenware 2)	•	•	•	•	-
• Heat-resistant plastic up to 200 °C 3)	•	•	•	•	-
• Cardboard, paper	•	-	-	-	-
• Clingfilm	•	-	-	-	-
• Roasting film with microwave safeclosure 3)	•	•	•	•	-
• Roasting dishes made of metal, e. g. enamel, cast iron	-	-	-	-	•
• Baking tins, black lacquer or silicoconcoated 3)	-	-	-	-	•
• Baking tray	•	•	•	•	•
• Ready meals in packaging 3)	•	•	•	•	•

### Ready meals:

Ready meals in metal packaging or plastic trays with metal covers can only be defrosted or heated in the microwave if they are expressly designated as suitable for use in the microwave.

You must follow the manufacturer's instructions printed on the packaging (e. g. remove the metal cover and pierce the plastic film).

1. With no silver, gold, platinum or metal plating/decorations
2. Without quartz or metal components, or glazes which contain metals
3. You must follow the manufacturer's instructions

## ■ INSTRUCTIONS FOR USE - Steam cooking



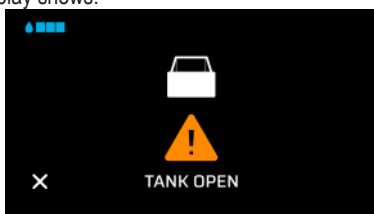
### - ADVANTAGES

The steam oven has many advantages, it allows to cook in a healthy and savoury way.

Food is cooked by the moist heat generated by the hot water. This means that the cooking process happens at not very high temperatures, so that minerals and vitamins inside the food are not altered. With this process the taste and flavour of every food are perfectly maintained. One important feature is that it is possible to avoid using oils or grease for cooking: for this reason steam is the best method to prepare vegetables and fish, because all nutritional characteristics are preserved. On the other hand, steam is less suited for cooking meat. To be well done meat needs higher temperatures in order to avoid dispersing the internal juices.

### - OPERATION

To cook with steam it is necessary to fill the tank at least to the first segments indicating the minimum water quantity. Push on the drawer on the right side of the control panel, so that it is ejected slightly; then pull it out until the stop. Pour in the water using the jug supplied and look at the icon on the display. When opening the drawer the display shows:

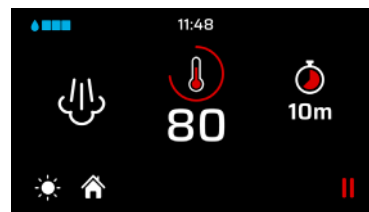


At the same time also the segments relevant to the water level will light up. Only use cold tap water; never use filtered (demineralised) or distilled water, mineral water or other liquids.

### - NOTE

When setting a steam cooking and the oven is at a temperature higher than the selected value, it will be necessary to wait the cooling of the cavity (indicated by the descending movement of the temperature stripes in the central area of the display). It is possible to set the duration of the cooking but the time countdown will start only

after the oven has cooled down. To start the cooking immediately it is necessary to set a temperature value higher than the cavity temperature. (NOTE: steam cooking can be done at max 100°C)



### WARNING!

Do not pour water directly inside the boiler in the bottom side of the oven cavity.

Do not pour flammable or alcoholic liquids into the water tank.

During tank filling, with the water level increasing, the level indicating segments light up sequentially; minimum, medium and finally maximum. When the maximum is reached, an acoustic signal is emitted.

DO NOT POUR ADDITIONAL WATER AFTER THE OVEN HAS SIGNALLED THAT THE TANK IS FULL.

WATER IN EXCESS IS DIRECTLY DUCTED INTO THE OVEN CAVITY AND, FROM THERE, OUTSIDE THE APPLIANCE.

Remove water from the cavity using a sponge or a cloth.

After filling the tank push in the drawer until the latch that holds it closed operates: check that the wording on the display has disappeared.



## ■ INSTRUCTIONS FOR USE - CoCombination grill + microwave



**General recommendations: the thermostat should be set at 180°C.**

Put tall containers in a low position, use the higher levels for low containers (see 2 suggestions in the pictures below). If the food is placed directly on the wire rack, put the pyrex dish underneath to catch any food spillage or juices to minimise cleaning. Control the cooking process: turn the food or change the settings as appropriate.

Type of dish	Quantity	Microwave Power	Temp. (°C)	Time (min)	Notes
Lasagna	1100 g	500 W	180	25 - 35	pyrex dish times for raw pasta
Semolina dumplings	600 g	500 W	180	15 - 18	pyrex dish
Maccheroni gratin	1200 g	500 W	180	10 - 12	pasta must be boiled in advance
Cauliflower bechamel	1000 g	800 W	180	13 - 18	times with raw vegetable
Tomatoes gratin	800 g	500 W	180	15 - 20	preferably of similar dimension
Stuffed peppers	1400 g	800 W	180	20 - 25	preferably of similar dimension
Eggplant parmesan	1300 g	500 W	180	18 - 23	eggplant cooked in advance
Potato gratin	1100 g	800 W	180	18 - 23	pyrex dish
Chicken in pieces	1200 g	500 W	180	30 - 35	turn halfway during cooking
Skewers	600 g	500 W	180	18 - 23	turn halfway during cooking



Setting for tall foods

NOTE: the round dish is not included among the accessories supplied



Setting for flat foods

## ■ INSTRUCTIONS FOR USE - Combination convection + microwave



**General recommendations**

Put tall containers in a low position, use the higher levels for low containers.

If the food is placed directly on the wire rack, put the pyrex dish underneath to catch any food spillage or juices to minimise cleaning. Control the cooking process: turn the food or change the settings as appropriate.

Type of dish	Quantity	Microwave Power	Temp. (°C)	Time (min)	Notes
Chicken (whole)	1200 g	500 W	200	35 - 40	brush with oil. turn halfway during cooking
Roast Beef (boned)	900 g	270 W	200	25 - 30 35 - 40	rare well done
Pork knuckle	1000 g	270 W	180	30 - 35	brush with oil. turn halfway during cooking
Meat loaf	900 g	500 W	180	20 - 25	turn halfway during cooking
Whole fish	1200 g	270 W	210	30 - 35	preferably use oven paper bag
Frozen Hamburger	4x100 g	270 W	220	20 - 25 30 - 35	rare well done turn halfway during cooking
Pizza frozen Ø 28 cm	350 g	270 W	230	18 - 23	
Pizza America frozen	450 g	270 W	230	23 - 27	

## ■ INSTRUCTIONS FOR USE - Combination steam + convection



### General recommendations

When cooking with steam, keep the food raised from the bottom of the container in order to avoid soaking it in water.

Use one of the examples shown below to choose the most appropriate set of accessories depending on quantity and size of the food.

Type of dish	Quantity	Temp. (°C)	Time (min)	Notes
Chicken (whole)	1200 g	200	65 - 70	brush with oil.
Chicken breasts	350 g	130	25 - 30	
Duck (whole)	2000 g	180	130 - 150	
Roast Beef	1000 g	210	45 - 50 65 - 70	rare well done
Roast Pork	1000 g	180	80 - 100	brush with oil.
Fish (e.g. trout)	1500 g	180	30 - 35	3 - 4 Fishes
Tuna steaks	1200 g	180	40 - 45	4 - 6 Fishes
Asparagus (green)	400 g	130	30 - 40	white asparagus cook in less time (20 - 30 min)
Carrots	300 g	130	30 - 40	
Bread (white)	1000 g	180	45 - 60	2 pieces, 500 g each



**NOTE:** the special wire rack for the pyrex dish is not included among the accessories supplied but it can be purchased separately

## ■ INSTRUCTIONS FOR USE - Combination steam + microwave



### General recommendations

Put tall containers in a low position, use the higher levels for low containers.

If the food is placed directly on the wire rack, put the pyrex dish underneath to catch any food spillage or juices to minimise cleaning. Control the cooking process: turn the food or change the settings as appropriate.

Type of dish	Quantity	Microwave Power	Temp. (°C)	Time (min)	Notes
Risotto	500 g	500 W	98	11 - 14	use a pyrex dish add broth immediately (same weight as rice)
Fish (bream, bass)	800 g	270 W	85	5 - 6	oil the perforated tray before putting the fish inside pierce the skin in several positions
Shrimp / scampi	500 g	270 W	85	2 - 3	

Type of dish	Quantity	Microwave Power	Temp. (°C)	Time (min)	Notes
Potatoes -carrots - zucchini	600 g	500 W	90	5 - 6	peel the potatoes and cut the vegetables in regular pieces
Cauliflower / broccoli	500 g	500 W	95	6 - 8	Setting for flat foods
Meat loaf	900 g	500 W	90	10 - 12	



Setting for tall foods



Setting for flat foods

## ■ CLEANING - CARE - MAINTENANCE



### - Cleaning

#### WARNING!

Please refer to the paragraphs about safety.

Clean the front side of the appliance using a soft cloth soaked in soapy warm water.

To clean metallic surfaces use a normal detergent.

Clean the inside of the oven after every usage. In this way it is possible to remove dirt and stains more easily.

Remove stubborn dirt using special oven cleaners.

After every usage clean the oven accessories and let them dry accurately. Use a soft cloth soaked in soapy warm water.

#### Stainless steel parts

- Clean the oven door only with a wet sponge.
- Dry it using a soft cloth.
- Avoid the used of steel wool, acids or abrasive products that could damage the oven surface.
- clean the control panel using the same precautions.

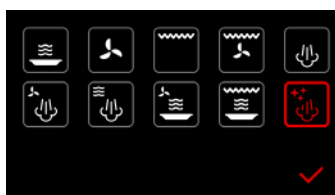
#### Cleaning the door gasket

- Regularly check the door gasket. It is located around the opening of the oven cavity.
- - Do not operate the appliance if the door gasket is damaged.
- - Contact an authorised service centre.
- To clean the door gasket please refer to the general instructions about cleaning.

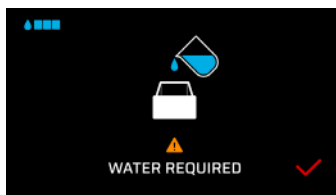
#### Steam cleaning cycle

4. This procedure used steam to make the removal of food and grease residues from the oven easier.
- 5.
6. Select the function - Steam Cleaning.
7. Fill the tank with the jug supplied.
8. The preset cycle temperature will be 90°C and the recommended duration is 15 minutes.
9. At the end of the cleaning cycle let the appliance cool down.
10. Once cooled, clean the internal surfaces with a cloth..

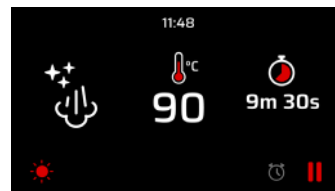
1



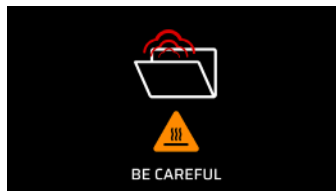
2



3



4



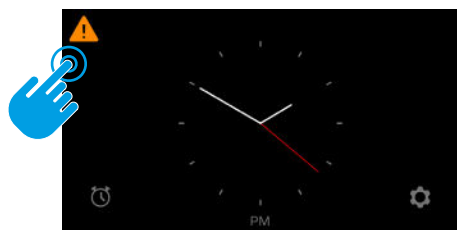
## - Maintenance

### INDICATIONS FOR LUBRICATION OF SPRING-OPERATED SPHERES ON DOOR

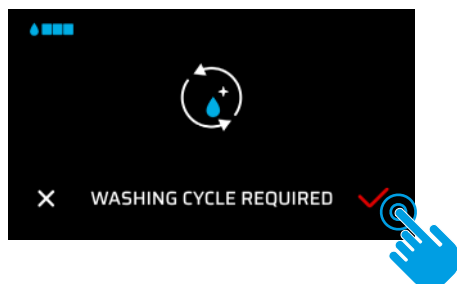


It is recommended to lubricate with machine oil or a silicon based spray the two spring operated spheres on the upper side of the oven door (see pictures) once in a month, in order to avoid jamming and allow an effortless opening.

## - Emptying and Washing the tank

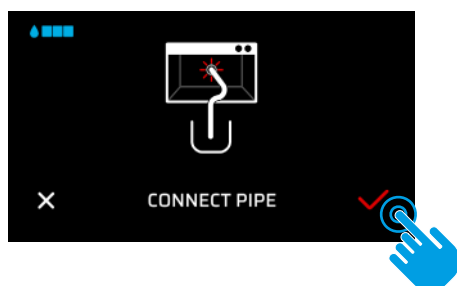


At first power on, a yellow warning triangle appears on the display. Opening the door and touching it, the display shows the message:



If you do not want to perform the washing cycle, touching the X button makes the triangle disappear; it will be possible to perform the washing selecting the relevant button after opening the settings menu.

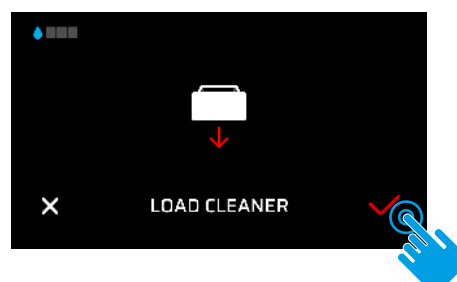
If you want to proceed with the washing push the confirmation button and the display will show:



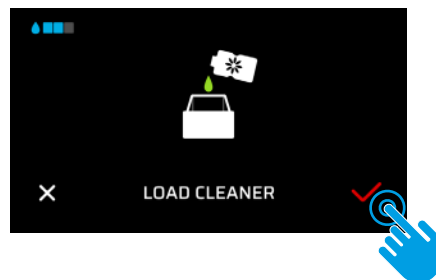
Next insert the silicon tube (included with the accessories) onto the metal nozzle protruding from the back wall of the cooking cavity under the perforated area. Insert the other end of the tube into a container having at least 1L capacity (e.g. the jug supplied in the oven). Then push the confirmation button (the pump begins to operate and starts the emptying).



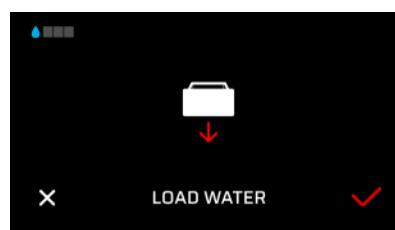
When the tank is empty the display prompts to load the descaling solution (5% citric acid, or a package of a descaling product for coffee machine or steam iron) for a complete cleaning use 1L of solution.



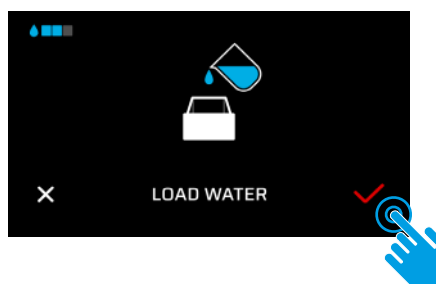
Opening the drawer and confirming the picture becomes:



Pushing the confirmation the pump is restarted and the washing of tank and water circuit is performed. When the tank is empty it is necessary to rinse with water (1L again). The display shows:



Opening again the drawer and confirming, the display shows::

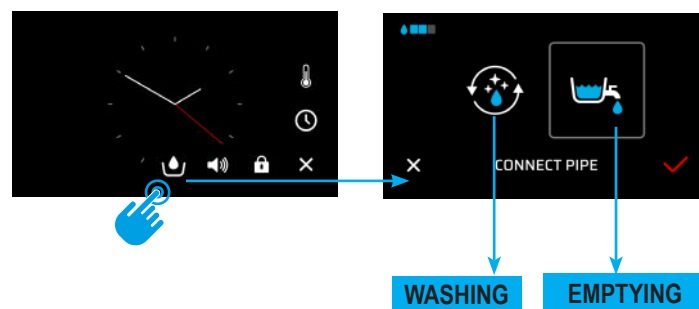


Completely fill the tank and confirm to start the pump and begin the final emptying operation. At the end (the process will take about 10 minutes) the display shows:



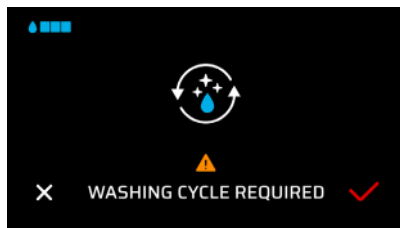
When the washing has ended, pushing the confirmation button, it will be possible to start using the appliance normally.

The washing and emptying cycles can be performed at any moment by entering the relevant menu pushing the settings button

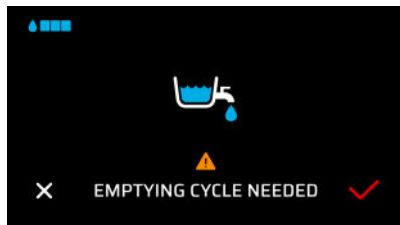




## Meaning of warnings relevant to the water circuit

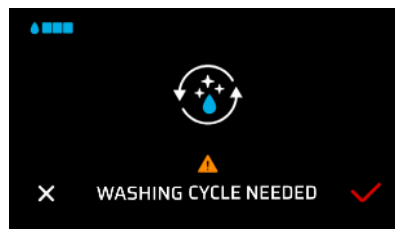


This warning appears every time the oven is connected to the mains supply. It is only informative and allows to normally operate the appliance even if the washing is not performed.



This warning appears 7 days after the last filling of the tank and invites to empty it to avoid deterioration of the water quality. It is only informative and allows to normally operate the appliance even if the emptying is not performed. However it

is recommended to empty the tank after every cooking cycle in order to begin the next cooking with a fresh water load



This warning appears after the boiler has worked for 80 hours (steam and modes combined with steam). From this moment it will be possible to perform only 10 more cooking cycles with steam: then, if the washing is not performed, the operation modes with steam can be selected but, when trying to start them, an error message will be displayed and the cooking will not begin.

## ■ CLEANING AND MAINTENANCE - Recommendations for cleaning the oven and the front panel

### OVEN

COMPONENT	CLEANING METHOD	WARNINGS
Oven inside facciata e porta	It is recommended to clean the oven after every use. Dirt is cleaned more easily avoiding to let it burn several times at high temperatures. Remove every removable part and clean it separately with hot water and non-abrasive detergent. The cavity is cleaned with a soft cloth soaked with a solution made of water and ammonia. Rinse and dry. Clean the front of the appliance and the door sealing surfaces with a soft cloth with warm water and a cleaning agent.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Tray	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	Remove residual food immediately after use.
Grills	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	In case of encrusted and hardened dirt, we recommend soaking the grills for a few hours before cleaning them.

### FRONT PANEL

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders
Painted surfaces	To maintain the characteristics of the painted parts, it is necessary to frequently clean them with soapy water.	Avoid leaving acid or alkaline substances on the painted parts (vinegar, lemon juice, salt, tomato juice, etc.) and washing when the painted parts are still hot.

## ■ PULIZIA E MANUTENZIONE - Replacing the lamp

- WARNING!**  
**Before you change the lamp:**  
Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.  
**CAUTION:** The lamp and the lamp glass cover can be hot.  
Put a soft cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity. Always use the same lamp type.

### Replacing the lamp

- Turn the lamp glass cover counterclockwise to remove it.
- Clean the glass cover.
- Replace the lamp with a suitable 25W Halogen lamp.
- Re-install the glass cover.

## ■ PROBLEM SOLVING- Guide for the resolution

### ⚠ ATTENTION!

- During the guarantee period repairs can only be carried out by the authorized after-sales service.
- Before repairing, unplug the appliance from the power supply, that is, unplug the power cable or use the appropriate switch.
- Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.
- In case of small disturbances, it is possible to solve the problem following the instructions.
- After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.
- The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user

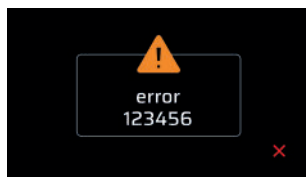
## ■ PROBLEM SOLVING - Error messages

### System errors

The following errors will be displayed in case of an anomaly

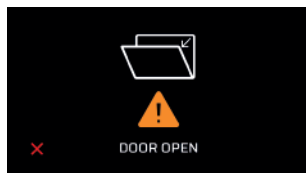
Description	Error code
Cavity probe in open circuit	00
Cavity probe in short circuit	01
Boiler probe in open circuit	02
Boiler probe in short circuit	03
Meat probe in open circuit	04
Meat probe in short circuit	05
Overheating	08
Boiler not heating	09
Pump not operating	10
Emptying error	14
Washing needed	15
Tangential fan not working	16
Communication error	20

### ERROR MESSAGE



In case of error disconnect and reconnect the appliance. If the error is present again you will need the intervention of an authorized technician

### DOOR OPEN MESSAGE (DURING OPERATION)



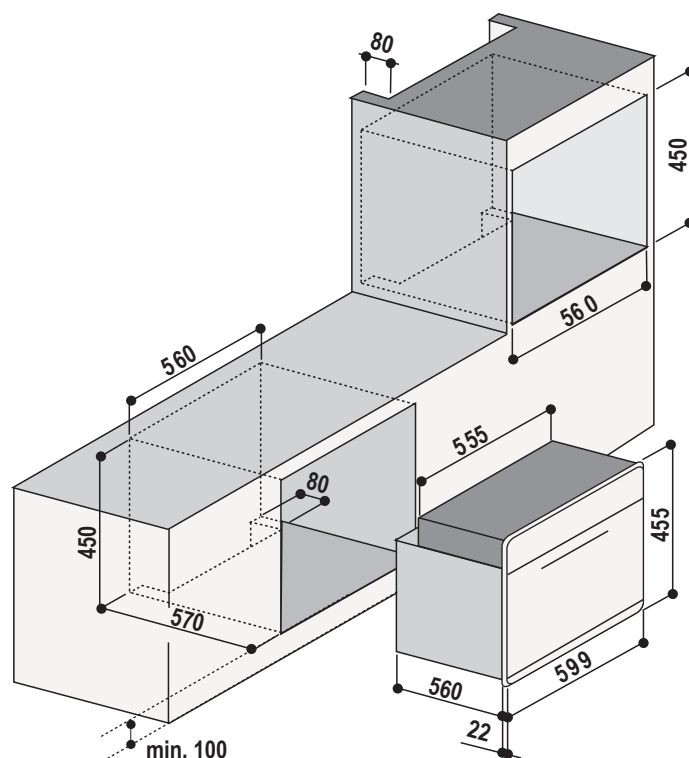
Close the oven door.

## ■ INSTALLATION - Instructions for installation

### ⚠

The small plate containing details of the appliance, voltage, consumption, directions for installation including the required aperture is affixed to the flap of the oven door. This plate can be seen when the oven door is open. The appliance must be located in a suitable housing of the correct dimensions (see plate on oven door for details) it is most important the housing is sufficiently rigid and sturdy to adequately carry the weight of the appliance. Care must be taken to ensure all material, coatings and glue can withstand temperatures of at least 150°C, without distortion or melting. Screws and all fittings to complete the installation are included. The following illustrations show how to install the oven.

Fig.A - Mod. VIRTUS COMBI STEAM MW TFT BL/6045 - PRF0191769



## ■ INSTALLATION - Electrical connection

### ⚠

The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force. Important: the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

### Installation rules

This appliance complies with the following directives  
 DIRECTIVE 2002/96/CE  
 LOW TENSION DIRECTIVE 2014/35/EU  
 ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU  
 REGULATION No. 1935/2004 (contact with foods)

The installation must be done in a workmanlike manner and in full compliance with the regulations in force concerning electrical installation. Otherwise the manufacturer declines all responsibility. In this booklet you will also find the wiring diagram of your appliance.

The appliances are designed to be connected to the voltage shown on the data plate.

Before connecting the appliance to the mains, make sure that:

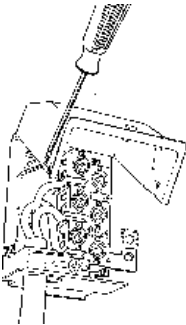
- The characteristics of the electromagnetic switch or of the socket can withstand the load of the equipment (see data on the plate);
- The power supply system must have an effective earth connection.

The appliance is supplied with a cable without plug: the connection must be made taking into account that the yellow-green cable is the earth conductor and must never be interrupted.

The socket must be visible and reachable so that you can easily disconnect the appliance.

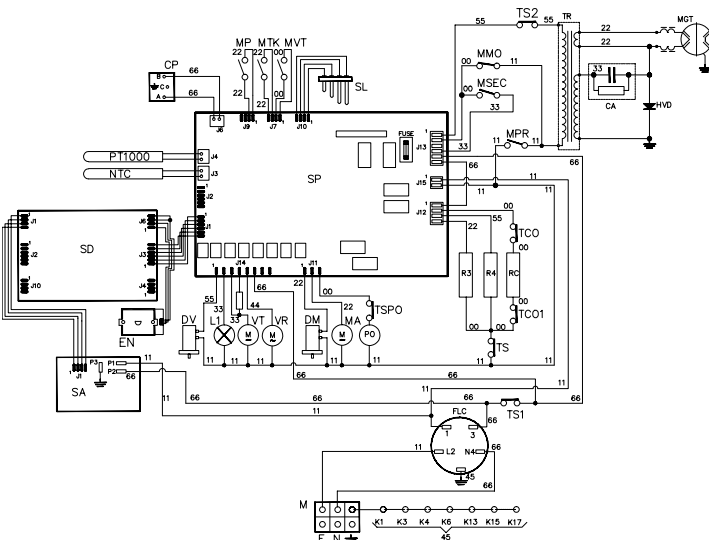
For direct connection to the network, it is necessary that:

- The limiting valve and the domestic system can bear the load of the equipment (see serial number plate);
- The power supply system is equipped with an effective ground connection;
- The socket or omnipolar switch, with a minimum opening of 3 mm, is easily accessible once the appliance has been installed;
- A landline disconnect switch is incorporated in accordance with the installation rules.



**⚠ The yellow-green earth conductor must never be interrupted even by the switch. The power supply cable must be positioned so that it does not come into contact with surfaces that have a temperature higher than 50 °C above the environment. If it is necessary to replace the power supply cable, contact the assistance service.**

## ■ Wiring diagrams



## Key

F	Phase	TS2	Safety thermostat 120 °C
N	Neutral	TCO	Safety thermostat 318 °C (TCO)
M	Terminal board	TCO1	Safety thermostat 318 °C (TCO)
FUSE	Fuse 10A	TSP0	Safety thermostat 90 °C
FLC	LC Filter	MSEC	Secondary microswitch for microwave
L1	Oven lamp	MMO	Monitor microswitch for microwave
SA	Power supply board	MPR	Primary microswitch for microwave
SD	Display board	MP	Door microswitch
SP	Ignition electrode	MTK	Water loading tank Microswitch
EN	Encoder	MVT	Cooling fan microswitch
CP	Meat probe connector	00	Black
SL	Water level detector	11	Brown
DM	Microwave dumper	22	Red
DV	Steam dumper	33	White
PD	Pump	44	Yellow
VR	Oven fan	45	Yellow - green
VT	Cooling fan	55	Grey
RC	Boiler heating element	66	Blue
R3	Grill heating element	K1	Earth wire for terminal board
R4	Circular heating element	K3	Earth wire for oven fan
PT1000	Temperature probe	K4	Earth wire circular resistance
NTC	NTC Probe	K6	Earth wire oven lamp 1
MGT	Magnetron	K13	Earth wire for grill
TR	High voltage transformer	K15	Earth wire appliance chassis
HVD	High voltage diode	K17	Earth wire for power supply
CA	Capacitor 1,05 uF		
MA	Electrical ignition microswitch		
TS	Safety thermostat 135 °C		
TS1	Safety thermostat 135 °C		