

Instructions for use

KitchenAid

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Safety instructions

IMPORTANT: TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions.

Keep them for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability resulting from failure to observe these safety instructions, inappropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

Infants (0-3 years) and young children (3-8 years) should be kept away from the appliance unless continuously supervised.

Children aged 8 years and over, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, may use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

WARNING: The appliance and its accessible parts become hot during use: children under 8 years of age must be kept away, unless continuously supervised.

WARNING: Avoid touching heating elements or interior surface - risk of burns.

Never leave the appliance unattended during food drying.

If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven.

Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely.

Overheated oils and fats catch fire easily. Always be vigilant when cooking foods rich in fat or oil, or when adding alcohol (e.g. rum, cognac, wine) – risk of fire.

Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.

At the end of cooking, exercise caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance.

Do not obstruct the hot air vents at the front of the oven.

PERMITTED USE

CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote-controlled system.

This appliance is solely for domestic, not professional use.

Do not use the appliance outdoors.

Do not store explosive or flammable substances, such as aerosol cans, and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.

No other use is permitted (e.g. heating rooms).

INSTALLATION

The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install the appliance.

Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

Children should not perform installation operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of the reach of children, during and after the installation.

After unpacking the appliance, make sure that it has not been damaged in transit. In the event of problems, contact the dealer or your nearest After-Sales Service.

The appliance must be disconnected from the power supply before any installation operation.

During installation, make sure the appliance does not damage the power cable.

Only activate the appliance when the installation has been completed.

After installation, the bottom of the appliance must no longer be accessible.

Carry out all cabinet cutting works before fitting the appliance in the furniture and carefully remove all wood chips and sawdust.

Do not obstruct the minimum gap between the worktop and the upper edge of the oven.

Only remove the oven from its polystyrene foam base at the time of installation.

Do not install the appliance behind a decorative door – risk of fire.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm is required and the appliance must be earthed.

If the power cable is damaged, replace with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer's instructions and current safety regulations. Contact an authorised After-Sales Service.

It must be possible to disconnect the appliance from the power supply by unplugging it if the plug is accessible, or by means of an accessible multi-pole switch installed upstream of the socket in conformity with national electrical safety standards.

The rating plate is on the front edge of the oven (visible when the door is open).

In case of replacement of the power cable, contact an authorised service centre.

If the fitted plug is not suitable for your socket outlet, contact a qualified technician.

The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

Do not use extension leads, multiple sockets or adapters.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cord away from hot surfaces.

The electrical components must not be accessible to the user after installation.

Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

CLEANING AND MAINTENANCE

Never use steam cleaning equipment.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass, since these can scratch the surface, which may result in shattering of the glass.

Wear protective gloves for cleaning and maintenance.

The appliance must be disconnected from the power supply before any maintenance operation.

Ensure the appliance has cooled down before carrying out any cleaning or maintenance operation.

Safeguarding the environment

DISPOSAL OF PACKAGING MATERIALS

The packaging materials are 100% recyclable and marked with the recycling symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped. This appliance is manufactured with recyclable

or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly,

you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY-SAVING TIPS

Make sure the oven door is closed completely when the appliance is turned on and keep it closed as much as possible while baking.

Cut the food into small, equally sized pieces to reduce cooking time and save energy.

When the cooking time is long (over 30 minutes), reduce the oven temperature to the lowest setting during the last phase (3-10 minutes), depending on the overall cooking time. The residual heat inside the oven will continue cooking the food.

Eco design declaration

This appliance meets the Eco Design requirements of European Regulations No. 65/2014 and No. 66/2014 and complies with the European Standard EN 60350-1.

Fitting the appliance

Follow the separate fitting instructions supplied when installing the appliance.

Prior to connecting

Check that the voltage on the rating plate corresponds to the voltage in the home. Ensure that the appliance oven cavity is empty before fitting.

Ensure that the appliance is not damaged. Check that the microwave oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the appliance oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord in water. Keep the cord away from hot surfaces.

If the power cable is too short or damaged, it must be replaced. The power cable must only be replaced by a qualified technician in compliance with the manufacturer's instructions and current safety regulations. Contact an authorised After-Sales Service.

For installation to comply with current safety regulations, an omnipolar disconnect switch with minimum contact gap of 3 mm must be used.

After connecting

The appliance can be operated only if the appliance oven door is firmly closed. The earthing of this appliance is compulsory. The manufacturer accepts no liability for injury to persons, animals or damage to objects arising from the failure to observe this requirement.

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

Before first use

1. **OPEN THE DOOR**, remove the accessories and ensure that the oven is empty. **RINSE THE WATER CONTAINER** with tap water (no detergents) and then fill it to the "MAX" mark. **SLIDE THE WATER CONTAINER** into its socket until it engages in the contact point and sits firmly in place.

2. **RUN THE CALIBRATION FUNCTION** and follow on-screen instructions.

NOTE

THE WATER PUMP responsible for filling and draining the steam boiler is now activated. It will initially sound louder while it is pumping air, and quieter when water is filling the pump again.

THIS IS NORMAL, and no reason for alarm.

AFTER CALIBRATION, let the oven cool to room temperature and then wipe dry any damp areas if present.

EMPTY THE WATER CONTAINER and dry it off before further use.

Accessories

GENERAL

THERE ARE a number of accessories available on the market. Before you buy, ensure that they are suitable for cooking with steam and hot air in combination.

PLACE A CONTAINER on the wire shelf. It can hold greater weights than the baking tray or steam tray can.

ENSURE THAT THERE IS a space of at least 30 mm between the upper rim of the container and the cavity ceiling to allow sufficient steam to enter the container.

CHOOSING COOKING CONTAINER

USE PERFORATED COOKING containers whenever possible, e.g. for cooking vegetables. The steam has free access to the food from all sides and the food is cooked evenly.

STEAM EASILY REACHES into the space between big pieces of food such as large potatoes. This ensures even and effective cooking. It enables a large quantity to finish in the same amount of time as a smaller quantity. Placing (spacing) food to allow the steam even and easy access to individual pieces of food enables it to be cooked in the same amount of time as smaller quantities.

MORE COMPACT DISHES such as casseroles or bakes, or food such as peas or asparagus spears, which have very little or no space between them will take longer to cook because the steam has less space in which to work.

SPONGE

THE SUPPLIED SPONGE is used for wiping off residual condensation that may be present in the cooled oven after cooking. It is important that you allow the oven to cool off to avoid scalding.

WIRE SHELF

THE WIRE SHELF allows hot air circulation around the food. Put food directly on it or use it as support for pots, cake tins and other cooking containers.

When you put food directly on the wire shelf, place the baking & drip tray under it.

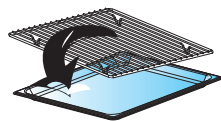


BAKING & DRIP TRAY

USE THE BAKING & DRIP TRAY beneath the wire shelf and steam tray. It may also be used as a cooking utensil or as a baking tray.

THE BAKING & DRIP TRAY IS

used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven. Avoid placing vessels directly on the oven floor.



STEAM TRAY

USE THE STEAM TRAY for foods such as fish, vegetables and potatoes.

USE THE OVEN WITHOUT THE STEAM TRAY for foods such as rice and grains.



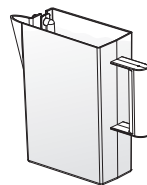
WATER CONTAINER

THE WATER CONTAINER IS LOCATED behind the door and is accessible as soon as the door is opened.

ALL COOKING FUNCTIONS, except Forced air, require the water container to be full.

FILL WATER CONTAINER to the "MAX" mark with tap water.

USE ONLY fresh tap water or still bottled water. Never use distilled or filtered water nor any other liquids in the water container.



IT IS IMPORTANT TO EMPTY THE WATER CONTAINER AFTER EACH USE. This is for hygienic reasons. It also prevents condensate from building up inside the appliance.

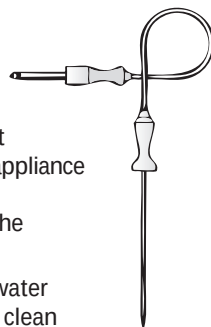
CAREFULLY (i.e. slowly, so as not to spill) pull the water container out of its compartment. Keep it horizontal to allow remaining water to drain out of the valve seat.

PROBE

Use only the temperature probe recommended for this oven.

THE PROBE IS DESIGNED to measure the internal temperature of your food between the range of 30 °C and 100 °C. As soon as the set temperature is reached, the appliance switches off and displays "Temperature is reached" in the display.

NEVER IMMERSE the probe in water when cleaning. Simply wipe clean with a damp cloth or kitchen roll after use.

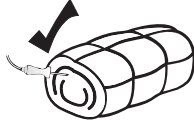
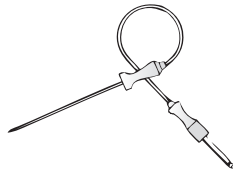


Probe placing

1. **PLACE THE TEMPERATURE PROBE** in the food while it is still on the kitchen counter.

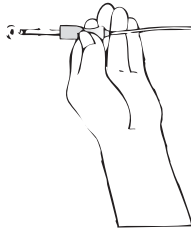
ENSURE that as much as possible of the probe length is inserted in the food.

This will ensure a more accurate temperature reading.



2. **PLACE** the prepared food in the oven.

3. **FLIP THE PROBE LID BACK AND** Connect the temperature probe to the oven wall socket and ensure that the cord is free, including after the oven door is closed. Both the socket and probe plug are without current.



TEMPERATURE COOKING

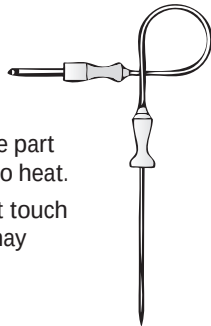
THE TEMPERATURE PROBE should normally be inserted so that the tip of the probe is positioned in the thickest part of the food, as this is the part that takes the longest time to heat.

THE TIP OF THE PROBE must not touch any bones which the food may contain.

Also, avoid inserting the probe in fatty areas of the food as these areas heat up more quickly, giving misleading end temperatures.

The probe should, if possible, be positioned so that the tip does not touch the walls or the bottom of the cooking vessel.

THE TEMPERATURE which is set must be higher than the current temperature of the food.



IT IS NOT POSSIBLE to use the probe when making sweets, jam or marmalade, or dishes which need to be cooked or simmered for a long period. This is because the highest temperature which can be set is 100 °C.

NEVER IMMERSE the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.

THE OVEN MUST NOT BE OPERATED with the temperature probe in the cavity if it is not plugged into the oven.

If you operate the oven without complying with the above you will damage the probe.

ONLY USE THE FOOD PROBE SUPPLIED or recommended by the After-Sales Service. Other brands on the market will not give proper results and may damage your oven.

CHICKEN

WHEN THE PROBE is used to roast chicken, the tip should be positioned in the thickest part of the chicken, i.e. on the inside of the thigh just behind the leg. It must not touch any bones.



LAMB

WHEN COOKING A LAMB JOINT / LEG OF LAMB, insert the tip of the probe into the thickest part so that it does not touch the bone.



PORK

WHEN COOKING PORK, e.g. pork shoulder, gammon, silverside, etc, the probe should be inserted into the 'end' of the joint rather than through the layer of fat on the surface. Avoid placing the tip of the probe in fatty areas of the pork.

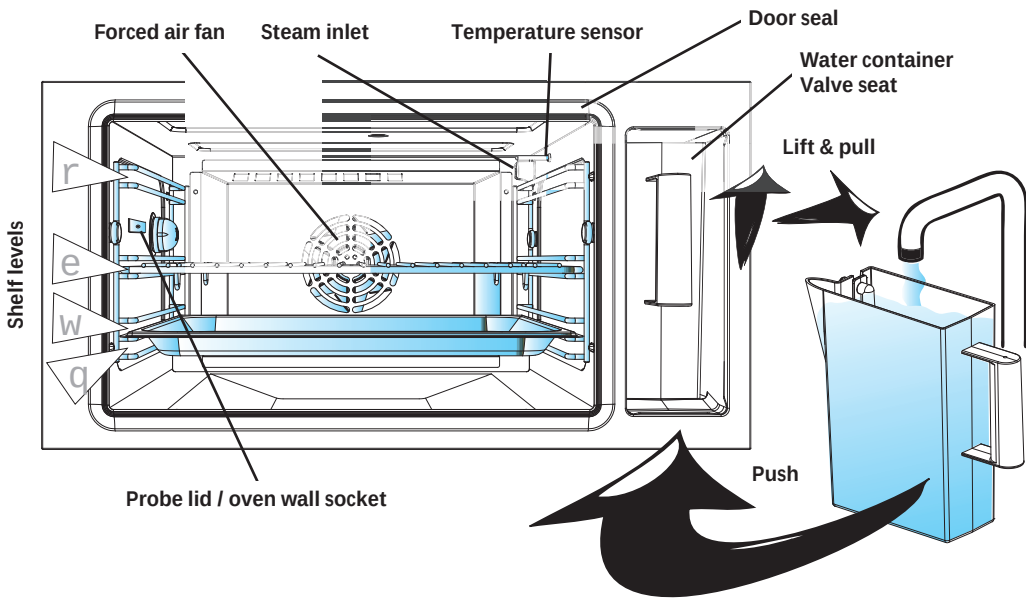


FISH

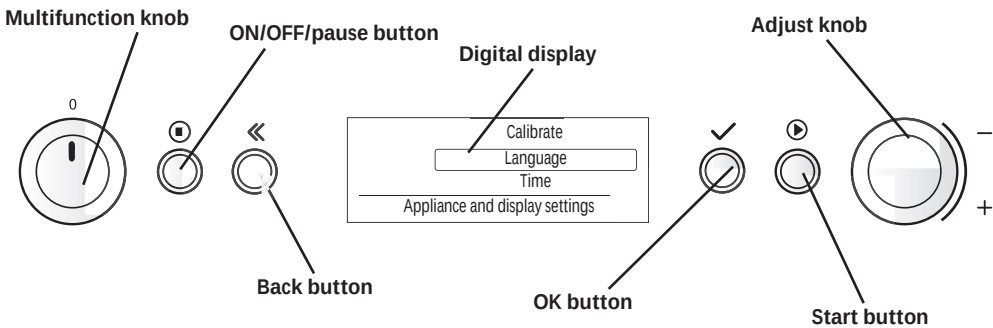
THE PROBE CAN BE USED WHEN COOKING WHOLE, LARGE FISH, such as pike or salmon. Insert the tip of the probe in the thickest part, not too close to the backbone.



Appliance features



Control panel

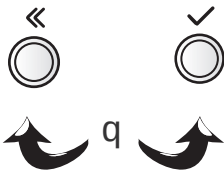


Key lock



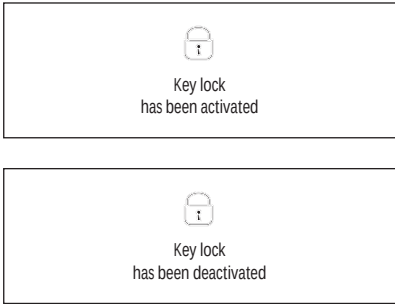
1. PRESS THE BACK AND OK BUTTONS SIMULTANEOUSLY AND KEEP PRESSED UNTIL TWO BEEPS ARE HEARD (3 SECONDS).

USE THIS FUNCTION to prevent children from using the oven unattended. WHEN THE LOCK IS ACTIVE, none of the buttons are responsive.



PLEASE NOTE: These buttons only work in conjunction when the oven is switched OFF.

A CONFIRMATION MESSAGE is displayed for 3 seconds before returning to the previous view. THE KEY LOCK IS DEACTIVATED in the same way it was activated.

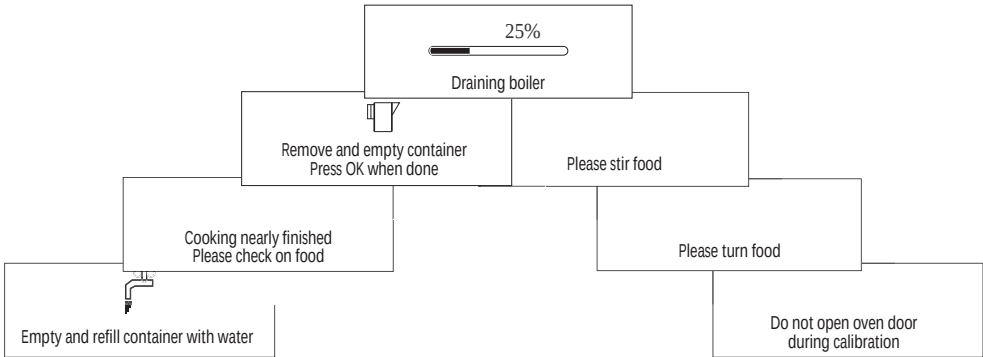


Messages

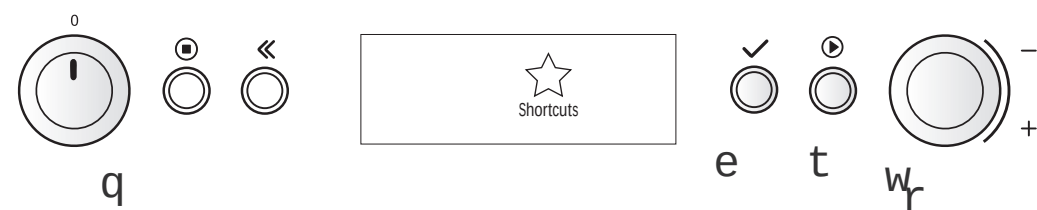
WHEN USING SOME OF THE FUNCTIONS, the oven may stop and prompt you to perform an action or simply advise you on which accessory to use.

IF A MESSAGE APPEARS:

- Open the door (if needed).
- Perform the action (if needed).
- Close the door and restart by pressing the "Start" button.



Shortcuts



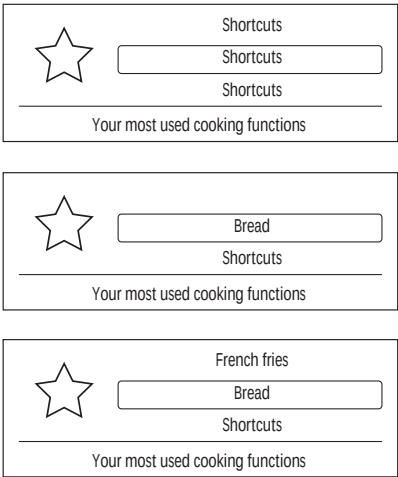
- 1. TURN THE MULTIFUNCTION KNOB until "Shortcuts" is displayed.
- 2. TURN THE ADJUST KNOB to choose your favourite shortcut. The most frequently used function is pre-selected.
- 3. PRESS THE OK BUTTON to confirm your selection.
- 4. TURN THE ADJUST KNOB / OK BUTTON to make the required adjustments.
- 5. PRESS THE START BUTTON.

IN ORDER TO ENABLE EASIER USE, the oven automatically compiles a list of your favourite shortcuts for you to use.

WHEN YOU BEGIN using your oven, the list consists of 10 empty positions marked "shortcuts". As you use the oven over time, it will automatically fill in the list with shortcuts for your most frequently used functions.

WHEN YOU ENTER THE SHORTCUT MENU, the function that you have used most often will be pre-selected and listed as shortcut #1.

NOTE: the order of functions listed in the Shortcut menu will automatically change according to your cooking habits.



THE APPLIANCE IS TURNED **ON/OFF** OR PAUSED using the ON/OFF button.



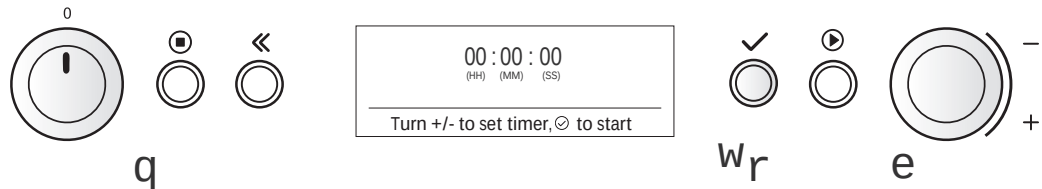
WHEN THE APPLIANCE IS TURNED ON, all buttons function normally and the 24 hour clock is not displayed.

WHEN THE APPLIANCE IS TURNED OFF, only one button is responsive. Only the OK button (see Kitchen timer) will work. The 24 hour clock is displayed.

NOTE: The oven's behaviour may differ from that described above, depending on whether the ECO function is switched ON or OFF (see ECO for more information).

THE DESCRIPTIONS IN THIS IFU are provided on the assumption that the oven is ON.

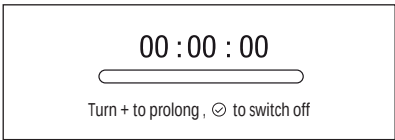
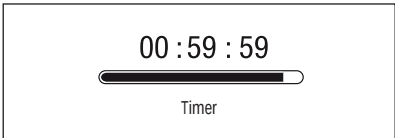
Kitchen timer



1. TURN THE OVEN OFF by turning the Multifunction knob to the zero position or pressing the ON/OFF button.
2. PRESS THE **OK** BUTTON.
3. TURN THE ADJUST KNOB to set the desired length of the timer.
4. PRESS THE **OK** BUTTON to start the timer countdown.

USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as standing times for roasts and cooking on the hob.

THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in standby mode.

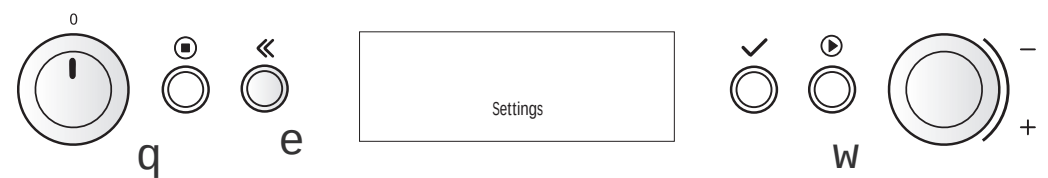


AN ACOUSTIC SIGNAL will be heard when the timer has finished counting down.



PRESSING THE STOP BUTTON before the timer has finished will switch the timer off.

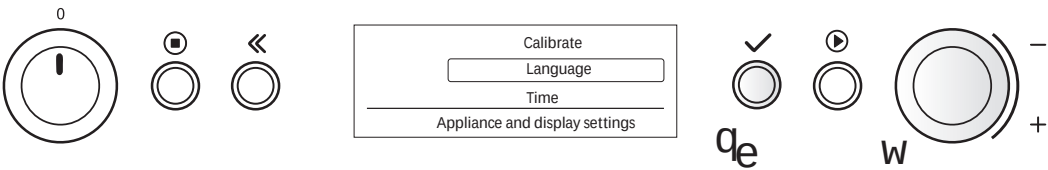
Changing settings



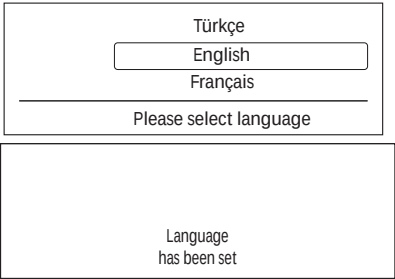
- 1. TURN THE MULTIFUNCTION KNOB until "Settings" is shown.
- 2. TURN THE ADJUST KNOB to choose one of the settings to adjust.

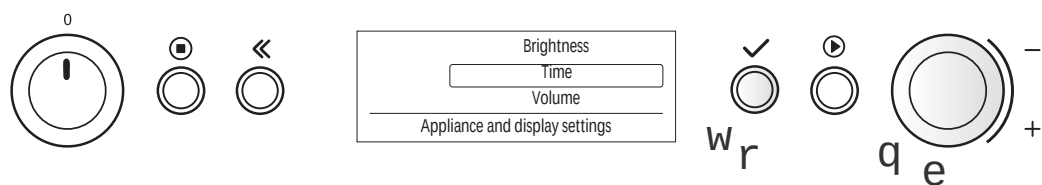
WHEN THE APPLIANCE IS FIRST PLUGGED IN, it will ask you to set the language and 24 hour clock.
AFTER A POWER FAILURE, the clock will flash and needs to be reset.
YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.

Language



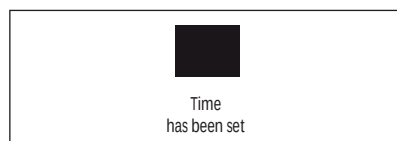
- 1. PRESS THE OK BUTTON
- 2. TURN THE ADJUST KNOB to choose one of the available languages.
- 3. PRESS THE OK BUTTON again to confirm the change.

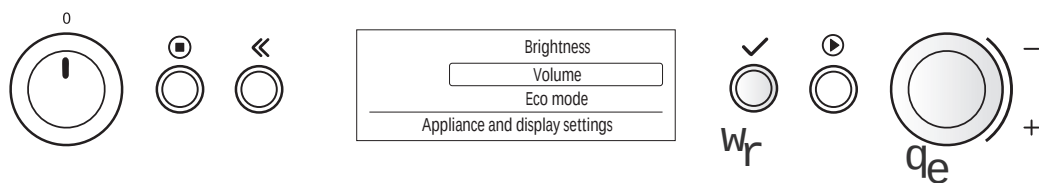




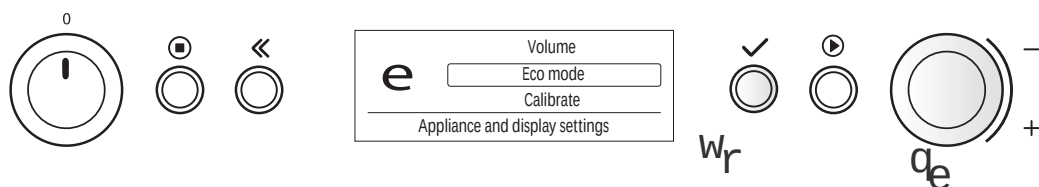
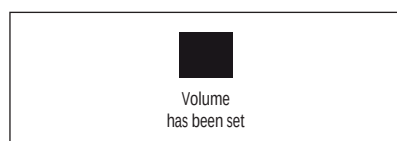
1. TURN THE ADJUST KNOB until "Time" is displayed.
2. PRESS THE **OK** BUTTON. (The digits flicker).
3. TURN THE ADJUST KNOB to set the 24 hour clock.
4. PRESS THE **OK** BUTTON again to confirm the change.

THE CLOCK IS SET AND IN OPERATION.





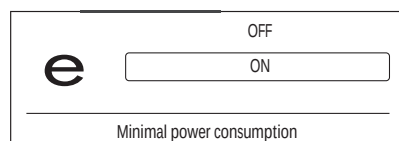
1. TURN THE ADJUST KNOB until "Volume" is displayed.
2. PRESS THE **OK** BUTTON.
3. TURN THE ADJUST KNOB to set the volume high, medium, low or mute.
4. PRESS THE **OK** BUTTON again to confirm the change.



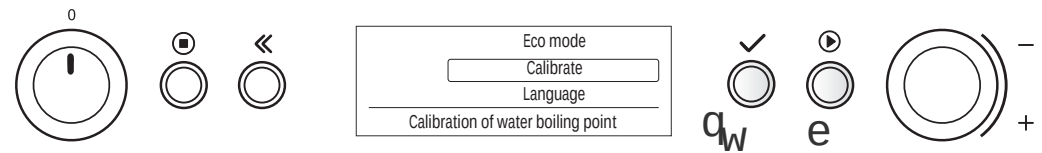
1. TURN THE ADJUST KNOB until "Eco Mode" is displayed.
2. PRESS THE **OK** BUTTON
3. TURN THE ADJUST KNOB to turn the ECO setting ON or OFF.
4. PRESS THE **OK** BUTTON again to confirm the change.

WHEN ECO is ON, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

WHEN OFF is SET, the display will not turn off and the 24 hour clock will always be visible.



Calibrate



- 1. PRESS THE **OK** BUTTON. It is important that you do not open the door until the entire process is complete.
- 2. PRESS THE **OK** BUTTON.
- 3. PRESS THE **START** BUTTON.

BEFORE USING THIS FUNCTION,
ENSURE that the water container is filled with fresh tap water.

CALIBRATION

THE **BOILING TEMPERATURE OF WATER** depends on air pressure. It boils more easily at high altitudes than at sea level.

DURING CALIBRATION, the appliance is automatically configured to the current pressure ratios at the present location. This may cause more steam than usual – this is normal.

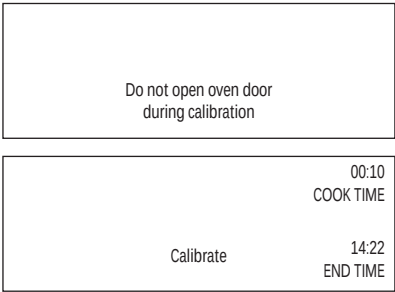
AFTER CALIBRATION

LET THE OVEN COOL and wipe dry the damp parts.

RECALIBRATION

USUALLY the calibration is carried out once and should be enough if the oven is permanently installed in a house.

HOWEVER, if you have installed your appliance in a mobile home or similar, moved to another town or in any other way altered the altitude where it is installed, it must be recalibrated before use.



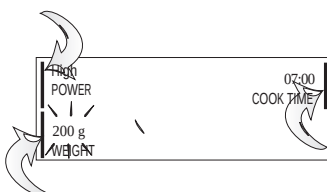
During cooking



ONCE THE COOKING PROCESS HAS BEEN STARTED:
The time can easily be increased in 1 minute steps by pressing the Start button. Each press increases the time.
BY TURNING THE ADJUST KNOB, you may toggle between the parameters to select the one that you wish to alter.



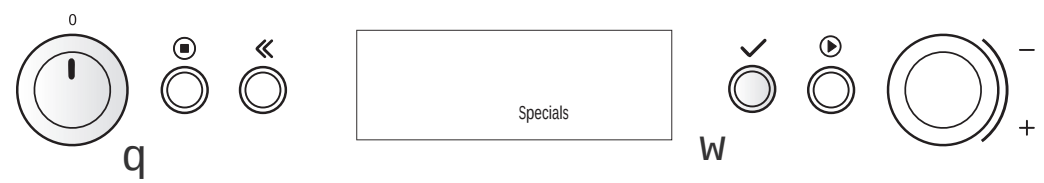
PRESSING THE OK BUTTON selects it and enables it to be changed (it flashes). Use the up / down buttons to alter your setting.
PRESS THE OK BUTTON AGAIN to confirm your selection. The oven continues automatically with the new setting.





BY PRESSING THE BACK BUTTON you may return directly to the last parameter you changed.

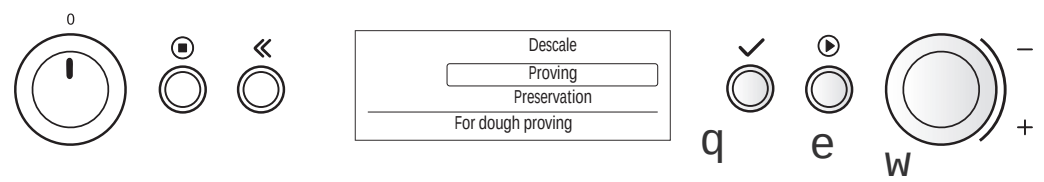
Specials



- 1. TURN THE MULTIFUNCTION KNOB until "Specials" is shown.
- 2. TURN THE ADJUST KNOB to choose one of the special functions. Follow instructions in the separate function chapter (example; Dough proving).

SPECIAL FUNCTIONS	
FUNCTION	SUGGESTED USE
DOUGH PROVING	USE TO PROVE the dough inside the oven at a constant temperature of 40 °C
STEAM CLEANING	USE TO RINSE the oven.
DESCALE	USE TO DESCALE the boiler.
DRAIN	MANUAL DRAINING of the boiler
DISINFECTION	FOR DISINFECTION of baby bottles or jars
YOGHURT	FOR MAKING YOGHURT
PRESERVATION	FOR PRESERVATION of food such as fruit and vegetables

Dough proving



- 1. PRESS THE OK BUTTON.
- 2. TURN THE ADJUST KNOB to set the time.
- 3. PRESS THE START BUTTON

THE PROVING FUNCTION is used to let dough prove. Much faster than at room temperature.

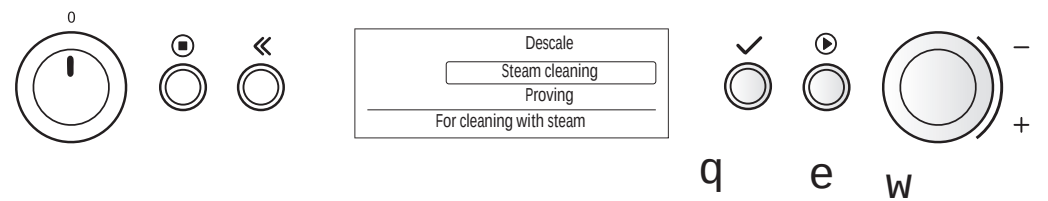
40 °C	00:20
TEMPERATURE	COOK TIME
Proving	13:35
	END TIME

PROVING

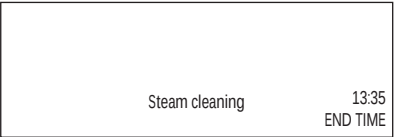
PLACE BOWL with dough on drip tray at shelf level 1 or 2. Cover with baking cloth.

SHORTEN THE PROVING TIME by 1/3 compared with a traditional recipe.
SHORTENING THE PROVING TIMES is recommended because the ambient temperature is more optimal inside than outside the oven I.E. room temperature. Therefore it is necessary to stop the proving prematurely. Otherwise it will continue and prove too much.

Steam cleaning



- 1. PRESS THE OK/SELECT BUTTON.
- 2. FOLLOW the on-screen instructions.
- 3. PRESS THE START BUTTON.

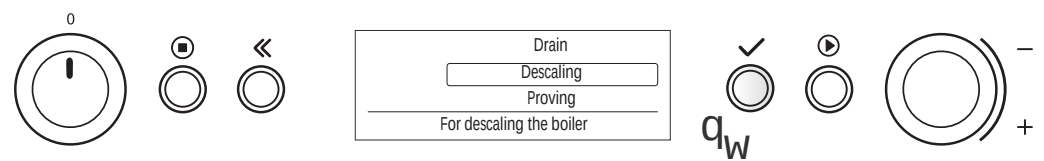


THE STEAM CLEANING FUNCTION is used to soften hard soiled particles and facilitate easier cleaning.

USE IT REGULARLY to avoid build up of salt deposits and other acid foods that can affect steel. Rust may develop if not kept clean.

WIPE OVEN DRY after cleaning.

Descaling



- 1. PRESS THE **OK** BUTTON. (Oven now prepares for descaling)
- 2. PRESS THE **OK** BUTTON after placing the water container with descaler in its place. Follow on-screen guidance. Do not interrupt the process until it has finished.

Empty and refill
container with descaler

1/3
PHASE00:32
PHASE TIME

Descaling11:10
END TIME


Empty and refill
container with water

2/3
PHASE00:06
PHASE TIME

Rinsing11:10
END TIME

THE APPLIANCE HAS A SYSTEM that indicates when oven descaling is necessary. Carry out descaling when the message "Descale needed" appears on the display. Before carrying out descaling, ensure that you have enough descaling liquid available. We recommend that you use "Wpro active'clean" descaler suitable for coffee / espresso machines and kettles.

Descale is needed.
Press ✓ or <<

DESCALING LASTS about ½ hour, during which no cooking function can be activated. A message ("Please remove...") indicates the end of the operation.

AFTER EMPTYING the water container, no residue should be present in the system, the appliance is properly descaled and safe to use.

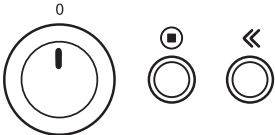

Please remove and empty the container.
Press OK when done

NOTE: ONCE STARTED, the descaling procedure must always be completed.

DESCALER AMOUNT

Mix 1 litre of water with all of the content in one full bottle (250 ml) of "Wpro active'clean" descaler. If "Wpro active'clean" descaler is unavailable, use only white vinegar.

Drain

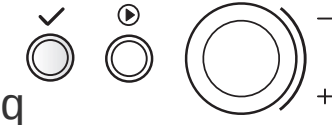


Disinfection

Drain

Descal

Descal



1. PRESS THE OK BUTTON.

MANUAL DRAINING of the boiler can be performed to ensure that no residual water is left behind during a certain period.

IF THE TEMPERATURE in the boiler is too high, the oven will not start the draining procedure until the temperature has chilled to under 60 °C. Once it has chilled enough it will start automatically.

Preparing to empty boiler, press  to cancel

21 °C

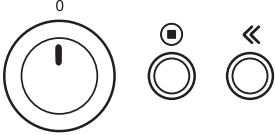
Please wait

25%

Draining boiler


Remove and empty container
Press OK when done

Disinfection



Yoghurt

Disinfection

Drain

For disinfection of baby bottles



1. PRESS THE OK BUTTON.

2. TURN THE ADJUST KNOB to set the time.

3. PRESS THE START BUTTON

FOR DISINFECTION of baby bottles and other items such as jars for preservation.

ENSURE that the items which you intend to disinfect are heat-resistant and able to withstand 100 °C .

INSERT THE BAKING AND DRIP TRAY OR WIRE SHELF AT LEVEL 1. Place the items on it, well spaced from each other to allow steam to reach all parts.

ALL ITEMS shall be dismantled to their smallest individual parts to allow the steam to reach all sides.

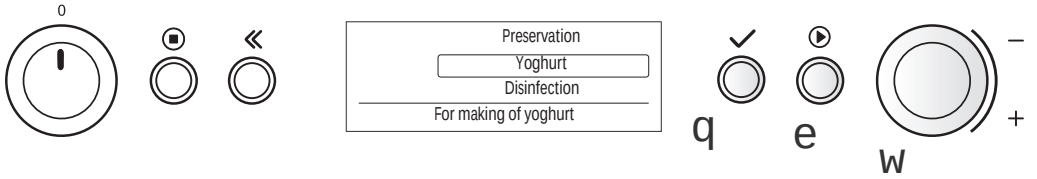
DRY ALL PARTS THOROUGHLY before reassembling them.

NOTE:

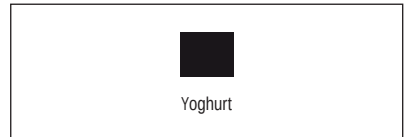
A MINIMUM TIME OF 20 MINUTES is needed for proper results and equals default factory setting. It is not possible to set less time.

MAX. TIME is 1½ hour.

Yoghurt



1. PRESS THE **OK** BUTTON.
2. TURN THE ADJUST KNOB to set the time.
3. PRESS THE START BUTTON



FOR MAKING OF YOGHURT. If you use unpasteurised milk, you will have to heat it up to 90 °C and leave it to cool to below 49 °C (don't allow it to go below 32 °C. 43 °C is optimal). Otherwise the yoghurt will not set.

ADD ABOUT 100 g of room temperature yoghurt with live culture, to 1 litre of full cream milk. (Milk and yoghurt should have the same percentage fat content).

PUT THE MIX in (6-7) portion sized glass dishes. Cover each one tightly with a lid or heat resistant cling film. Special yoghurt jars may also be used.

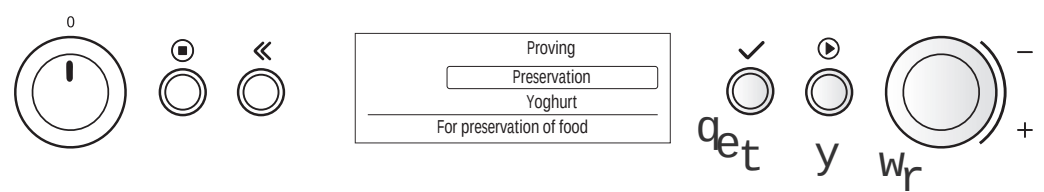
PLACE THE DISHES on the wire shelf in the oven.

SET THE TIME to 5 hours. (Temperature is factory set at 40 °C).

ALLOW THE YOGHURT TO COOL and then place in the refrigerator for several hours before serving. It will keep for 1-2 weeks. You can use some of it (about 100 g) to start you off if you are going to make another batch within 5-7 days.

NOTE: In order not to introduce unwanted bacteria cultures by mistake, it is very important that all utensils and jars are very clean when making yoghurt. We recommend that you use the "DISINFECTION" function to sterilise the containers, etc. before use.

Preservation



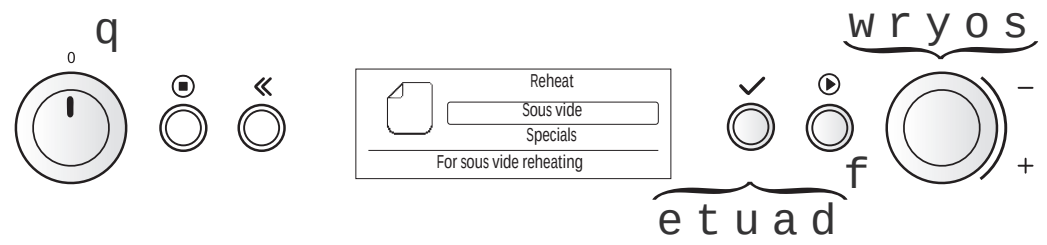
- 1. PRESS THE OK BUTTON.
- 2. TURN THE ADJUST KNOB to select which setting to edit.
- 3. PRESS THE OK BUTTON to confirm.
- 4. TURN THE ADJUST KNOB to change the setting.
- 5. PRESS THE OK BUTTON to confirm. (Repeat steps 2 & 5 if needed).
- 6. PRESS THE START BUTTON.

100 °C	00:30
TEMPERATURE	COOK TIME
Preservation	10:48
	END TIME

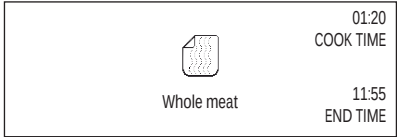
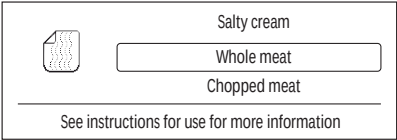
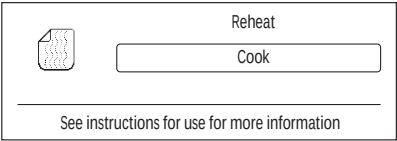
FOR PRESERVATION of fruits and vegetables.
INSERT THE WIRE SHELF AT LEVEL 2 and the drip tray beneath it. Put the prepared jars on the wire shelf. If the jars are too high, place them directly on the bottom of the drip tray on level 1.
USE ONLY FRUIT and vegetables of good quality. Jars can be cleaned with the disinfection function. Open the door after the preserving time has ended but let the jars remain in the oven until they have reached room temperature

PRESERVATION			
FOOD	AMOUNT	TIME	HINTS
VEGETABLES	1-litre jar	40 – 120 mins	PRE-COOK VEGETABLES and fill the jars as described for the fruit. Pour over brine.
	½-litre jar	25 – 105 mins	
FRUIT	1-litre jar	30 – 50 mins	RIPE FRUIT does not need to be pre-cooked. Hard fruit needs some pre-cooking. FILL THE JARS but leave about 2 cm unfilled at the top. Pour syrup over the fruit.
	½-litre jar	15 – 35 mins	

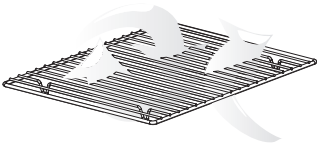
Sous vide



- 1. TURN THE MULTIFUNCTION KNOB
 - 2. TURN THE ADJUST KNOB until "Sous vide" is shown.
 - 3. TURN THE ADJUST KNOB to choose one of the sous vide functions.
 - 4. PRESS THE OK BUTTON to confirm.
 - 5. TURN THE ADJUST KNOB to select food.
 - 6. PRESS THE OK BUTTON to confirm.
-
- 7. FOLLOW the on-screen instructions concerning the water container and other accessories.
 - 8. TURN THE ADJUST KNOB to select which setting to edit.
 - 9. PRESS THE OK BUTTON to confirm.
 - 10. TURN THE ADJUST KNOB to change the setting.
 - 11. PRESS THE OK BUTTON to confirm. (Repeat step 9 & 12 if needed).
 - 12. PRESS THE START BUTTON



ALWAYS USE THE WIRE SHELF to put food on, to allow the air to circulate properly around the food.



Reheat

USE THIS FUNCTION TO cook items listed in the table below.

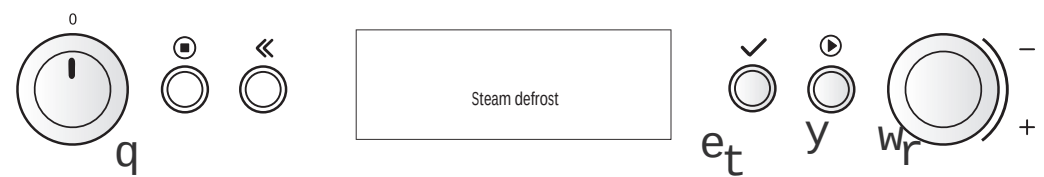
FOOD	COOK TIME	ACCESSORIES
FROZEN	01 MIN – 4 HOURS	WIRE SHELF on level 3
REFRIGERATED	01 MIN – 4 HOURS	

Cook

USE THIS FUNCTION TO cook items listed in the table below.

FOOD	COOK TIME	ACCESSORIES
WHOLE MEAT	1 h 20 mins – 4 hours	WIRE SHELF on level 3
CHOPPED MEAT	45 mins – 4 hours	
POULTRY	45 mins – 4 hours	
FISH	40 mins – 4 hours	
MOLLUSC	30 mins – 4 hours	
SHELLFISH	28 mins – 4 hours	
VEGETABLES	35 mins – 4 hours	
FRUIT	25 mins – 4 hours	
SWEET CREAM	35 mins – 4 hours	
SALTY CREAM	30 mins – 4 hours	

Steam defrost



- 1. TURN THE MULTIFUNCTION KNOB until Steam defrost is displayed.
- 2. TURN THE ADJUST KNOB to select which setting to edit.
- 3. PRESS THE OK BUTTON to confirm.
- 4. TURN THE ADJUST KNOB to change the setting.
- 5. PRESS THE OK BUTTON to confirm. (Repeat steps 2 and 4 if needed).
- 6. PRESS THE START BUTTON.

60 °C	00:05
TEMPERATURE	COOK TIME
Steam defrost	14:31
	END TIME

USE THIS FUNCTION for defrosting meat, poultry, fish, vegetables, bread and fruit.

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

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

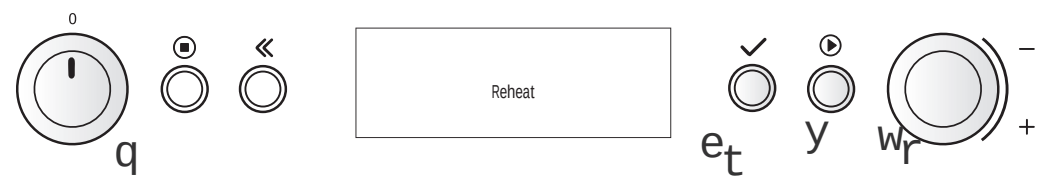
PLACE BREAD with wrapping on to avoid it becoming soggy.

PLACE THE FOODS SUCH AS MEAT AND FISH without package / wrappings, into the steam tray on level 3. Place the drip tray beneath on level 1 to collect the thawing water.

PLEASE TURN THE FOOD HALFWAY THROUGH DEFROSTING, REARRANGE AND SEPARATE ALREADY THAWED PIECES.

FOOD		WEIGHT	DEFROST TIME	STANDING TIME	TEMPERATURE
MEAT	MINCED	500 g	25 – 30 mins	30 – 35 mins	60 °C
	SLICED			20 – 25 mins	
	BRATWURST	450 g	10 – 15 mins	10 – 15 mins	
POULTRY	WHOLE	1000 g	60 – 70 mins	40 – 50 mins	
	FILLETS	500 g	25 – 30 mins	20 – 25 mins	
	LEGS		30 – 35 mins	25 – 30 mins	
FISH	WHOLE	600 g	30 – 40 mins	25 – 30 mins	
	FILLETS	300 g	10 – 15 mins	10 – 15 mins	
	BLOCK	400 g	20 – 25 mins	20 – 25 mins	
VEGETABLES	BLOCK	300 g	25 – 30 mins	20 – 25 mins	
	PIECES	400 g	10 – 15 mins	5 – 10 mins	
BREAD	LOAF	500 g	15 – 20 mins	25 – 30 mins	
	SLICES	250 g	8 – 12 mins	5 – 10 mins	
	ROLLS & BUNS		10 – 12 mins	5 – 10 mins	
	CAKE	400 g	8 – 10 mins	15 – 20 mins	
FRUIT	MIXED	400 g	10 – 15 mins	5 – 10 mins	
	BERRIES	250 g	5 – 8 mins	3 – 5 mins	

Reheat



- 1. TURN THE MULTIFUNCTION KNOB until "Reheating" is displayed.
- 2. TURN THE ADJUST KNOB to select which setting to edit.
- 3. PRESS THE OK BUTTON to confirm.
- 4. TURN THE ADJUST KNOB to change the setting.
- 5. PRESS THE OK BUTTON to confirm. (Repeat steps 2 and 4 if needed).
- 6. PRESS THE START BUTTON.

100 °C	00:05
TEMPERATURE	COOK TIME
Reheat	14:07
	END TIME

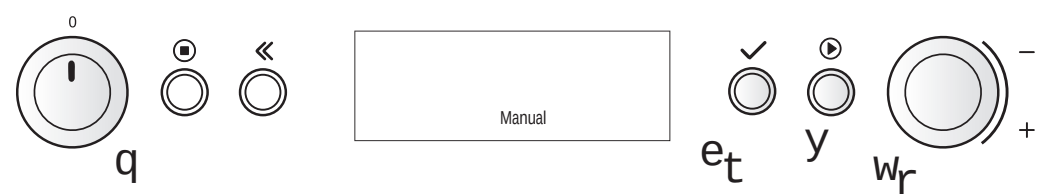
USE THIS FUNCTION when reheating 1 – 2 portions of chilled or room temperature food.

WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the tray and the thinner or less dense food in the middle.
SOME MINUTES STANDING TIME ALWAYS IMPROVES the result.
ALWAYS COVER FOOD when using this function.

CHILLED FOOD	SERVINGS	REHEAT TIME	TEMPERATURE	HINTS
DINNER PLATE	1-2	18 – 25 mins	100 °C	PLACE THE FOOD COVERED with lid or heat-resistant cling film into the steam tray at level 3. PLACE THE DRIP TRAY beneath to collect the water.
SOUP		20 – 25 mins		
VEGETABLES		20 – 25 mins		
RICE & PASTA		15 – 20 mins		
POTATOES IN CUBES		20 – 25 mins		
MEAT IN SLICES		15 – 20 mins		
MEAT IN SAUCE		25 – 30 mins		
FISH FILLETS		10 – 15 mins		

Manual

To USE A MANUAL FUNCTION, follow these instructions.

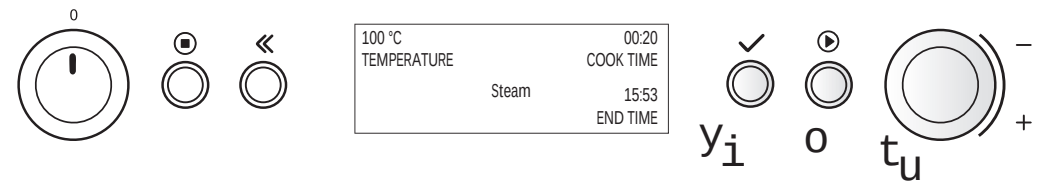


- 1. TURN THE MULTIFUNCTION KNOB until “Manual” is displayed.
- 2. TURN THE ADJUST KNOB to select which setting to edit.
- 3. PRESS THE OK BUTTON to confirm.
- 4. USE THE UP OR DOWN BUTTON to choose one of the Manual functions. Follow the instructions given in the separate function chapter.

MANUAL FUNCTIONS	
FUNCTION	SUGGESTED USE
STEAM	FOR COOKING with steam
FORCED AIR + STEAM	To cook poultry, roasts, meat and baked fish
FORCED AIR	To cook pastry, cakes and pies

Steam

USE THIS FUNCTION FOR food such as vegetables, fish, for juicing fruit and blanching.

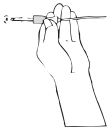
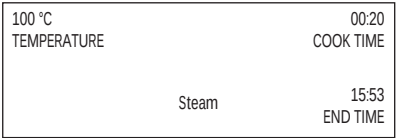


DECIDE whether you are going to cook with or without the food probe and follow the proper procedure below.

IF NO PROBE IS USED:

OPEN THE DOOR, insert food.

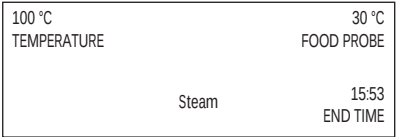
- 5. TURN THE ADJUST KNOB to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON to confirm.
- 7. TURN THE ADJUST KNOB to change the setting.
- 8. PRESS THE OK / SELECT BUTTON to confirm.
(Repeat steps 7 – 10 if needed).
- 9. PRESS THE START BUTTON.



IF PROBE IS USED:

OPEN THE DOOR, insert food (probe correctly placed in food) and connect the Probe plug to the oven wall socket.

- 5. TURN THE ADJUST KNOB to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON to confirm.
- 7. TURN THE ADJUST KNOB to change the setting.
- 8. PRESS THE OK / SELECT BUTTON to confirm.
(Repeat steps 7 – 10 if needed).
- 9. PRESS THE START BUTTON.



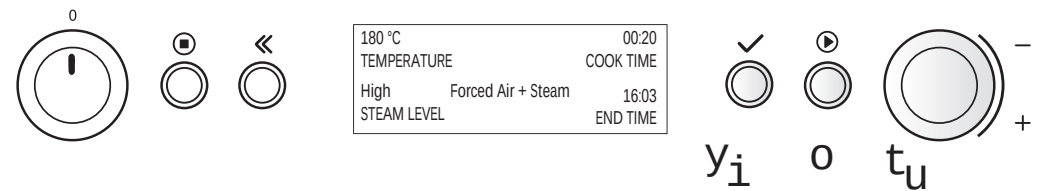
ENSURE that the oven has cooled to below 100 °C before using this function. Open the door and allow to cool.

Steam

FOOD		TEMP °C	TIME	ACCESSORIES	HINTS
RED BEETS	SMALL	100 °C	50 – 60 mins	STEAM TRAY at level 3 Drip tray on level 1	
RED CABBAGE	SLICED		30 – 35 mins		
WHITE CABBAGE			25 – 30 mins		
WHITE BEANS	SOAKED		75 – 90 mins	DRIP TRAY on level 3	ADD DOUBLE amount of water
FISH TERRINE		75 – 80 °C	60 – 90 mins	STEAM TRAY at level 3	COVER WITH LID or heat-resistant cling film
			72 °C 		
BAKED EGGS		90 °C	20 – 25 mins	DRIP TRAY on level 3	
GNOCCHI		90 – 100 °C	10 – 15 mins	STEAM TRAY at level 3 Drip tray on level 1	
ALWAYS PLACE the food without packaging / wrapping in oven unless stated otherwise.			COOKING TIMES are based on an oven at room temperature.		

Forced air + steam

USE THIS FUNCTION TO cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



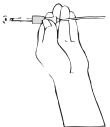
DECIDE whether you are going to cook with or without the food probe and follow the proper procedure below.

IF NO PROBE IS USED:

OPEN THE DOOR, insert food.

- 5. TURN THE ADJUST KNOB to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON to confirm.
- 7. TURN THE ADJUST KNOB to change the setting.
- 8. PRESS THE OK / SELECT BUTTON to confirm.
(Repeat steps 7 – 10 if needed).
- 9. PRESS THE START BUTTON.

180 °C		00:20
TEMPERATURE		COOK TIME
High	Forced Air + Steam	16:03
STEAM LEVEL		END TIME



IF PROBE IS USED:

OPEN THE DOOR, insert food (probe correctly placed in food) and connect the Probe plug to the oven wall socket.

- 5. TURN THE ADJUST KNOB to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON to confirm.
- 7. TURN THE ADJUST KNOB to change the setting.
- 8. PRESS THE OK / SELECT BUTTON to confirm.
(Repeat steps 7 – 10 if needed).
- 9. PRESS THE START BUTTON.

180 °C		30 °C
TEMPERATURE		FOOD PROBE
High	Forced Air + Steam	16:03
STEAM LEVEL		END TIME

FOOD	STEAM LEVEL	TEMP °C	TIME	ACCESSORIES	HINTS
RIBS	Low	160 – 170 °C	80 – 90 mins	WIRE SHELF on level 2 DRIP TRAY ON LEVEL 1	START with the bone side up and turn after 30 minutes
TURKEY BREAST, BONELESS 1 – 1.5 kg	MEDIUM	200 – 210 °C	50 – 60 mins 72 °C		CORE TEMPERATURE should reach 72 °C
FISH GRATIN	Low	190 – 200 °C	15 – 25 mins	WIRE SHELF on level 2	
VEGETABLE GRATIN	MEDIUM – HIGH	200 – 210 °C	20 – 30 mins		
COARSE BREAD	Low – MEDIUM	180 – 190 °C	35 – 40 mins	BAKING TRAY on level 2	

COOKING TIMES are based on a preheated oven. (Use Forced Air when preheating.)

Forced air

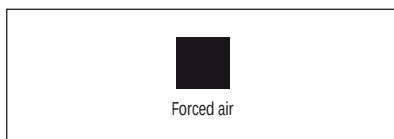
USE THIS FUNCTION TO cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.

DECIDE whether you are going to cook with or without the food probe and follow the proper procedure below.

IF NO PROBE IS USED:

OPEN THE DOOR, insert food

- 5. TURN THE ADJUST KNOB** to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON** to confirm.
- 7. TURN THE ADJUST KNOB** to change the setting.
- 8. PRESS THE OK / SELECT BUTTON** to confirm.
(Repeat steps 7 – 10 if needed).
- 9. PRESS THE START BUTTON.**



IF PROBE IS USED:

OPEN THE DOOR, insert food (probe correctly placed in food) and connect the Probe plug to the oven wall socket.

- 5. TURN THE ADJUST KNOB** to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON** to confirm.
- 7. TURN THE ADJUST KNOB** to change the setting.
- 8. PRESS THE OK / SELECT BUTTON** to confirm.
(Repeat steps 7 – 10 if needed).
- 9. PRESS THE START BUTTON.**

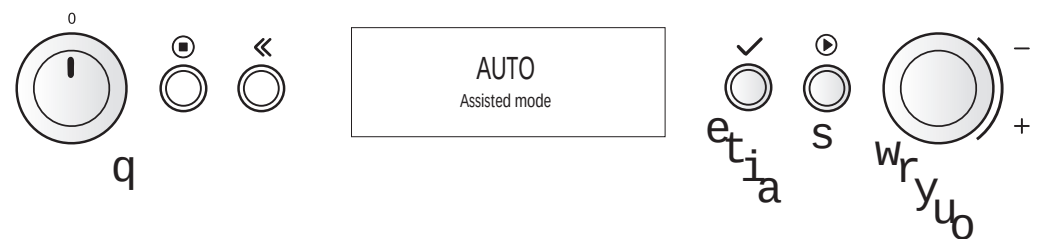
ALWAYS USE THE WIRE SHELF to put food on, to allow the air to circulate properly around the food.

USE THE DRIP TRAY when baking small items such as cookies or rolls.

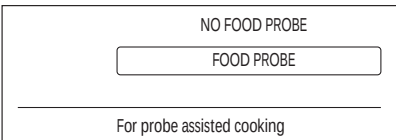
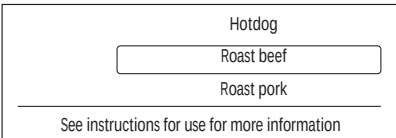
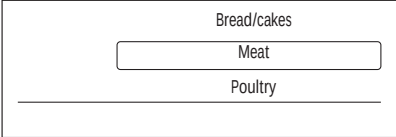
Forced air

FOOD	TEMP °C	TIME	ACCESSORIES	HINTS
SWISS ROLL	230 °C	7 – 8 mins	BAKING TRAY on level 2	
COOKIES	165 – 175 °C	12 – 15 mins		
PETIT CHOUX	190 – 200 °C	25 – 30 mins		ENSURE the oven is dry
BISCUIT CAKE	160 °C	35 – 40 mins	WIRE SHELF on level 2	
QUICHE	180 – 190 °C			
PUFF PASTRY		15 – 20 mins	BAKING TRAY on level 2	
FROZEN CHICKEN WINGS (TO BE REHEATED)	190 – 200 °C	15 – 18 mins		COVER the tray with baking paper
WHOLE CHICKEN (ROAST)	200 °C	50 – 60 mins	WIRE SHELF on level 2, baking tray and Drip tray on level 1	SEASON and place the chicken breast-side up. Ensure the meat is cooked through by pricking with a skewer in the thickest parts. The meat juices should run clear.
		85°C 		
ROAST BEEF	140–150°C	40 – 60 mins		SEASON the roast and insert the meat thermometer if desired. Place the roast on the wire shelf
		55°C 		
COOKING TIMES are based on a preheated oven.				

Assisted mode



1. TURN THE MULTIFUNCTION KNOB until "Assisted Mode" is shown.
2. TURN THE ADJUST KNOB to select the food class.
3. PRESS THE OK / SELECT BUTTON to confirm.
4. TURN THE ADJUST KNOB to select the food.
5. PRESS THE OK / SELECT BUTTON to confirm.
6. TURN THE ADJUST KNOB to select "Food probe" or "No food probe" cooking.



IF NO PROBE IS USED:

OPEN THE DOOR, insert food

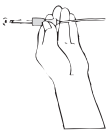
7. TURN THE ADJUST KNOB to choose the setting you want to change.
8. PRESS THE OK / SELECT BUTTON to confirm.
9. TURN THE ADJUST KNOB to change the setting.
10. PRESS THE OK / SELECT BUTTON to confirm.
(Repeat steps 7 – 10 if needed).
11. PRESS THE START BUTTON



IF PROBE IS USED:

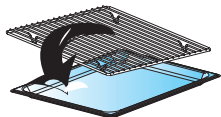
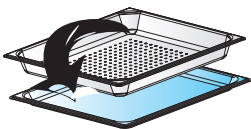
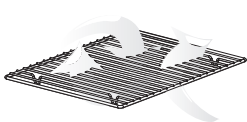
OPEN THE DOOR, insert food (probe correctly inserted in food) and connect the probe plug to the oven wall socket.

7. TURN THE ADJUST KNOB to choose the setting you want to change
8. PRESS THE OK / SELECT BUTTON to confirm.
9. TURN THE ADJUST KNOB to change the setting.
10. PRESS THE OK /SELECT BUTTON to confirm.
(Repeat steps 7 – 10 if needed).
11. PRESS THE START BUTTON



ALWAYS USE THE WIRE SHELF to put food on, to allow the air to circulate properly around the food.

PLACE THE DRIP TRAY beneath the wire shelf or steam tray to collect any dripping water, fat and juices.



Maintenance & cleaning

GENERAL

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANERS, steel-wool pads, gritty washcloths, etc., which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. DO NOT SPRAY directly onto the oven.

AT REGULAR INTERVALS, particularly if spills have occurred, remove the shelves and shelf support, and wipe the interior of the oven clean. Do not forget the cavity ceiling (which is easily overlooked).

REMOVE, EMPTY AND DRY the water container after each use.

SALTS ARE ABRASIVE and if deposited in the cooking compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steel surfaces. It is a good idea to clean the cooled oven cavity after each use.

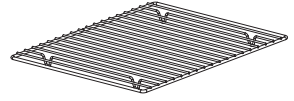
RUN THE STEAM CLEANING FUNCTION regularly to aid and ease cleaning.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

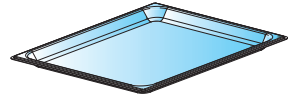
DO NOT ALLOW GREASE or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage to the fronts or adjacent units, due to the door not closing properly during operation.

DISHWASHER SAFE

WIRE SHELF



BAKING & DRIP TRAY



STEAM TRAY



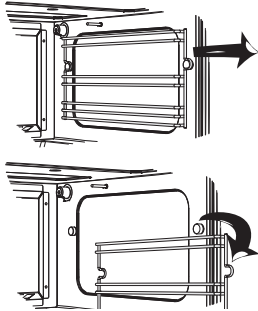
SHELF SUPPORTS



Maintenance & cleaning

REMOVING THE SHELF SUPPORTS

PULL / SLIDE THE SHELF SUPPORT forward to unhook. Clean the shelf supports and cavity walls.



REFIT THEM by sliding them back onto the cavity wall hooks.

DISHWASHER UNSAFE

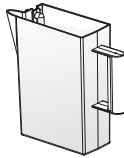
WATER PIPE

REMOVE THE WATER PIPE from the water container for easy cleaning. Please note that the pipe is not dishwasher safe.



WATER CONTAINER

THE WATER CONTAINER is not dishwasher safe. Use a sponge with a mild detergent.



SEALS & RINGS

THESE ITEMS belonging to the light bulb assembly are not dishwasher safe.

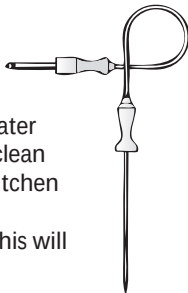
FOOD PROBE

THE FOOD PROBE is not dishwasher safe.

The probe should be cleaned in mild, soapy water.

NEVER IMMERSE the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.

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



REPLACING THE OVEN LIGHT BULB

WARNING

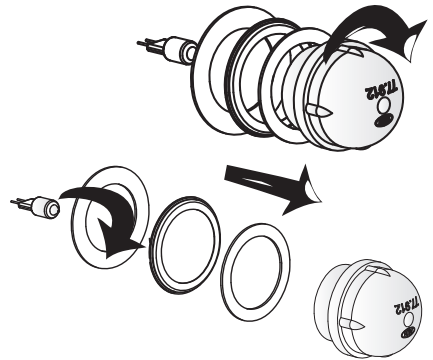
DANGER OF ELECTRICAL SHOCK

BEFORE REPLACING THE BULB, ENSURE:

- That the appliance is switched off.
- That the appliance mains cord is disconnected
- That the fuses are removed from the fuse box or are switched off.

- Place a cloth on the cavity bottom to protect the light bulb & glass cover.

1. TURN THE GLASS CAP anticlockwise to unscrew.



2. REMOVE the seals and metal ring and clean the glass cap.

3. REPLACE the old bulb with a 10 W, 12 V, G4, heat-resistant (oven) halogen bulb.

4. REFIT THE RING and seals to the glass cap.

5. REFIT THE ASSEMBLY by screwing it on clockwise.

Data for testing heating performance

IN ACCORDANCE WITH IEC 60350.

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

Test	Approx. time	Temperature	Preheated oven	Accessories
8.4.1	30 – 35 mins	150 °C	No	BAKING & DRIP TRAY
8.4.2	18 – 20 mins	170 °C	Yes	BAKING & DRIP TRAY
8.5.1	33 – 35 mins	160 °C	No	WIRE SHELF
8.5.2	65 – 70 mins	160-170 °C	Yes	WIRE SHELF

Technical specification

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	1450 W
FUSE	10 A
FORCED AIR	1400 W
OUTER DIMENSIONS (H x W x D)	455 x 595 x 517
INNER DIMENSIONS (H x W x D)	236 x 372 x 360

Introduction to "Chef touch"

THE METHOD

"Chef touch" represents a cooking system for foods that undergo preliminary vacuum packing. To achieve such packing, specific bags are used made of plastic material resistant to certain heat treatments.

Once cooked, the food can be immediately consumed and can undergo a rapid temperature drop before being stored at refrigeration or freezing temperature.

The food is served after removing it from the wrapping used during cooking and in the event of its undergoing storage treatment (refrigeration or freezing) it can be subsequently heated to service temperature.

The products cooked using Chef touch have better organoleptic and nutritional qualities than those cooked using traditional methods. Thanks to this method in fact, the loss of nutritional elements, juices and volatile aromas is greatly reduced.

Vacuum packing allows the food to cook without direct contact with the air or the surrounding steam, thus reducing or eliminating completely:

- The evaporation of volatile aromatic substances,
- The loss of humidity during cooking, which causes a loss of nutritional elements
- The formation of oxidised components

Chef touch is suitable for various types of food preparation, particularly for enhancing a number of meat, fish and also vegetable dishes.

MICRO-ORGANISMS AND FOOD

Food normally contains various kinds of micro-organisms.

Some of them can be considered "useful", contribute to the preparation of the foods themselves and do not represent any risk for consumers or for product storage.

For example, charcuterie, cheeses and wine owe their identity above all to the action of bacteria which have improved and transformed the "structure" in the successive "ageing" stages.

In nature, there are other species of micro-organisms called "pathogens" which are detrimental to human health.

Such micro-organisms can also be present in the food we consume and can come into contact with food from the surrounding environment, from contamination by human beings or from the raw materials themselves.

Vacuum product packaging, a key factor of Chef touch, reduces the level of oxygen in contact with food and thus inhibits the growth of different microbial forms; at the same time, it creates the ideal environment for the growth of other micro-organisms, called "anaerobic", able to live and proliferate in the absence of oxygen.

Such species can also be pathogens and therefore harmful to human health. Among the best known anaerobic pathogens is Clostridium Botulinum, able to live without oxygen and produce a highly toxic toxin if the product is not stored properly (storage times and temperatures different to those suggested).

Vacuum packaging does not eliminate micro-organisms entirely and cannot therefore be used in itself as a room temperature storage method.

In order to cook using Chef touch, it will be necessary to respect standard hygienic procedures and follow the instructions shown in the operator's manual relating to the following aspects:

- Use of fresh raw materials and ingredients;
- Use of the "**KitchenAid vacuum machine appliance**" and specific cooking packs;
- Compliance with minimum cooking times indicated by "**KitchenAid steam oven**" and IFU tables;
- Immediate consumption of food or rapid temperature reduction by means of "**KitchenAid blast chiller**";
- Compliance with storage times and temperatures indicated in operating instructions.

How to apply the "Chef touch" method

The diagram below summarises the 3 different Chef touch operating modes applicable :

- KitchenAid vacuum chamber,
- KitchenAid blast chiller,
- KitchenAid steam oven.

The "Chef touch" has different types of use, in line with the normal habits of food consumers

A) Immediate consumption

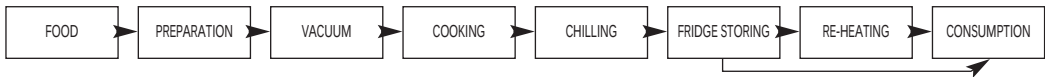
Suggested for any "Chef touch" food preparation and representing the very best way to exploit this cooking method. It involves preparing the bag, cooking and consuming, without any further food storage. Ideal when using the "Chef touch" to prepare a lunch or dinner during the course of the same day.



B) Short-period storage (max. 48 hours)

Suggested for those foods to be consumed after cooling them or for heating dishes prepared the day before. The blast chiller quickly reduces the temperature of the food.

It involves preparing the bag, cooking, blast chilling to refrigeration temperature and storage in a refrigerator (+4 °C) for a maximum of 48 hours before eating.



C) Prolonged storage

Suggested for those who like preparing dishes beforehand and eating them heated up some time after. This method can be used with all the types of foods suggested for "Chef touch". This involves preparing the bag, cooking, blast chilling to freezing temperature and storage in the freezer (-18 °C).



Raw materials and ingredients

In order to ensure that a top-quality product is obtained, always follow the instructions below:

- Only select top-quality products
- Always select fresh produce, not previously frozen or deep-frozen products, as the end quality of the product would suffer considerably

PRODUCT PREPARATION:

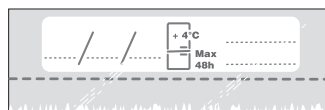
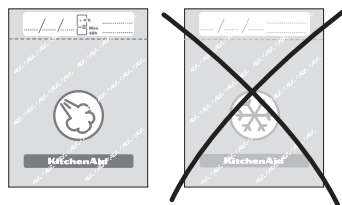
During the preparation of dishes, always comply with basic food hygiene rules:

- Always wash your hands before handling food and repeat the operation during preparation.
- Ensure that all kitchen surfaces, implements and containers have been carefully cleaned and sanitised.
- Keep insects and pets away from food and the kitchen.
- Always wash all vegetables before cooking.
- We recommend to always use clean surfaces and/or equipment to prepare products of different kinds and wash and sanitise them after each use (e.g. do not use the same chopping board to cut meat and vegetables).
- We recommend to always work food quickly and not remain it at room temperature for too long during preparation.

The cooking bags

To use the "Chef touch", the KitchenAid red coloured bags must be used.

Before starting the bag filling operation, it is best to indicate in the spaces provided on the bag the date of preparation and type of product in indelible ink.



Preparing bags

USING KITCHENAID VACUUM BAGS

1. Open the drawer fully (until it clicks).
2. Switch the machine on using the blue switch on the front right hand side.
3. Select the size of KitchenAid bag best suited to the dimensions of the food (15x25 or 20x20).
4. Open the lid, making sure the vacuum chamber is dry. When placing food in the bag, take care that the bag does not become dirty or wet next to the opening, as this could result in an ineffective seal.
5. Position the support grid in the machine compartment as shown, with the bag in the centre of the grid, again as shown in the figure; if necessary, angle the grid so that it slopes slightly, as this will prevent any food spillage during the vacuum cycle. For large items of food, it may be necessary to remove the grid in order to gain additional space inside the vacuum chamber.
6. Line up the dotted line on the bag with the sealing bar. Make sure the edges are positioned on the bar without any wrinkles or folds.
7. Close the lid and hold it down while at the same time selecting the desired bag cycle. Keep the lid pressed down for a few moments. In this way the lid will remain shut and tight to the seal for the duration of the cycle.

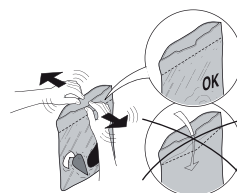
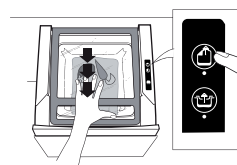
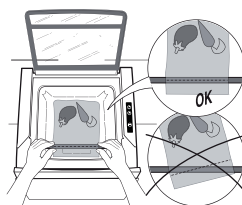
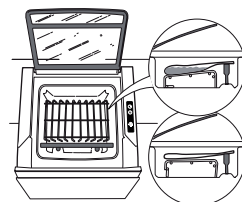
A perfect seal is essential in order to maintain the vacuum conditions in the bag. This can be identified by a clearly visible seal with no sign of any burns.

Always check that the seal is on top of or parallel to the dotted line on the KitchenAid bag.

Moreover, check the effectiveness of the seal: after sealing, it must not be possible to pull the edges of the bag apart. If this is not the case, transfer the food into another bag and repeat the vacuum packing procedure.

IMPORTANT For optimum management of bags and food contained in them, write the packing date and contents on the space provided above the seal.

IMPORTANT If upon repeating the vacuum packing procedure the problem persists, contact the After-Sales Service.

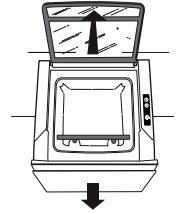


Machine operation indications

SWITCHING ON (pulling the drawer out to working position)

Always pull the drawer out to its full extension so that the glass lid can open fully.

Switch the machine on using the blue On switch on the front right hand side. The control panel LEDs light up and a brief acoustic signal indicates that the machine has been switched on. At this point, the machine runs a set-up cycle lasting approximately 2 seconds; do not press any buttons until set-up has been completed.



VACUUM CYCLE FOR BAGS

At the start of each cycle, a brief acoustic signal is heard.

The cycle automatically proceeds as follows:

- The air extraction phase is indicated by the flashing of the function button. This phase lasts approximately 2 minutes and 30 seconds.
- The heat sealing phase is indicated by the function button LED remaining lit. This phase lasts 9 seconds. This is followed by a cooling phase lasting approx. 5 seconds.
- During the subsequent exhaust phase, all the LED indicators return to their initial state. The exhaust valve remains open for 20 seconds. During this time, no function can be selected.
- Once the vacuum chamber is decompressed, the lid can be opened and the sealed bag removed.
- At the end of the cycle, a brief acoustic signal is heard, indicating that the machine is ready to perform another cycle.
- The total duration of the cycle is 3 minutes (to reopening of the glass lid)

IMPORTANT The cycle can be stopped in advance by pressing the button . In this case, the machine will not proceed with sealing and the chamber will be decompressed. Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

VACUUM CYCLE FOR KITCHENAID CONTAINERS

At the start of each cycle, a brief acoustic signal is heard.

The cycle automatically proceeds as follows:

- The vacuum phase is indicated by the function button LED flashing. This phase lasts approximately 45 seconds.
- During the subsequent exhaust phase, all the LED indicators return to their initial state. The exhaust valve remains open for 20 seconds. During this time, no function can be selected.
- Once the vacuum chamber is decompressed, the lid can be opened and the vacuum container removed.
- At the end of the cycle, a brief acoustic signal is heard, indicating that the machine is ready to perform another cycle. The chamber is decompressed, enabling the container to be removed.
- The total duration of the cycle is 1 minute (to reopening of the glass lid)

IMPORTANT The cycle can be stopped in advance by pressing the button . The chamber is decompressed and the glass lid will lift. Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

To ensure the best organoleptic quality of the product and prevent any cooking liquids from escaping, we always recommend not performing the "sous-vide" cooking process on packs which have not successfully completed the vacuum operation.

To prevent any growth of dangerous micro-organisms, the vacuum product must promptly undergo cooking (utilisation procedure A) or be blast chilled and stored (utilisation procedures B and C).

Do not store vacuum-packed products at room temperature.

How to cook in a steam oven

To cook using the "Chef touch", follow the indications shown on the drawing.

- Open the door and position the grid at the 2nd level
- Position the packs as in figure (1, 2, 3, 4)
- Close the door
- Select the sous-vide menu
- Set the cooking program (see display illustrations)
- Select the reference category
- Set the cooking time according to the indications on the attached tables
- Start cooking
- After cooking (signalled by an acoustic indicator) take the product out of the oven

An acoustic indicator will indicate any opening of the door before the set minimum cooking time is reached and the following message will be displayed on the screen: "Cooking is not complete, close the door"
The message will remain on the screen every time the minimum cooking cycle has not been completed.

We suggest not eating any food that has not completed minimum cooking treatment as all bacteria may not have been adequately eliminated.
We always recommend that you check doneness of food before consuming it.

The end of cooking is indicated by an acoustic signal

The screen will show the message "Cooking completed, consume product or blast chill and store".

The display page on the screen can be switched off by pressing the "OK" key.

Once cooked, the product must be eaten or blast chilled.

At the end of cooking, be careful when removing the pack from the oven as this could be very hot. We recommend always using appropriate gloves / pot holders for removing pouch

PACK BREAKAGE

If, at the end of cooking, the bag is open, proceed as follows:

- Take the bag out of the oven
- The bag could be hot and liquid could be leaking from it
- Remove the food from the bag

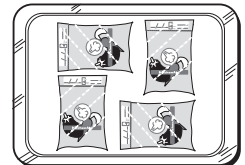
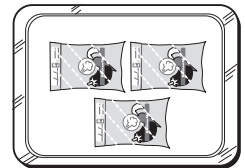
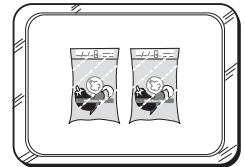
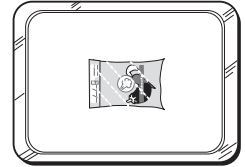
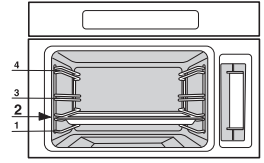
If the cooking cycle has terminated, the food can be eaten but its organoleptic quality is not guaranteed.

In case the cooking cycle is not terminated, but is above the set minimum time, we suggest proceeding to take the food out of the bag and finishing cooking in the traditional way (see above).

BLACK OUT

If, during "sous-vide" cooking, the display screen shows a flashing clock, this means that during the process, there has been a power break.

In the event of such a condition occurring, we suggest taking the food out of the bag and finishing cooking in the traditional way (see above)



How to use the blast chiller

Remember to only use the KitchenAid brand product.

We suggest drying the surface of the food with paper or a kitchen cloth before placing it in the chiller.

This solution is advisable to limit the formation of condensation during the chilling cycle and to prevent ice forming on the walls and negatively affecting chiller performance.

To blast chill packs, follow the instructions shown on the drawing:

1. Open the door and position the grid on mid level
2. Position the packs as in figure (1, 2, 3, 4)
3. Select from the following cycles:
 - Rapid chilling, time setting procedure
 - Fast freezing, time setting procedure

Select a time of 2 hours for the rapid chilling cycle and 4 hours for the fast freezing cycle

4. Ensure that the door of the appliance is well closed; press the START/STOP key to start the required cycle.

5. The end of cycle is indicated by an acoustic signal and flashing symbols on the screen.

6. Take the treated foods out of the chamber and proceed with storage

7. Close the appliance door again and press the START/STOP key. The control panel will switch off automatically within 3 minutes and the front door will close automatically. At the end of the chilling cycle, if the pack is hot or warm, it can be presumed that an incorrect operating cycle has been set. In this case follow these instructions:

Even though cooked, eliminate the product without eating it because the microbiological characteristics of the food inside the pack may not be adequate.

In case of a fault that cannot be put down to a cycle setting error, contact the After-Sales Service.

BLACK OUT

In the case of a power outage, the product does not show any message on the display.

If there is any evidence that a black out has occurred, we suggest throwing away food.

Instructions for storing the packs in a refrigerator/freezer

Always put away the bags containing food with the utmost care so as not to damage their surface during storage.

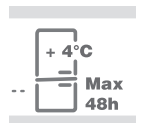
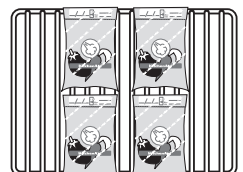
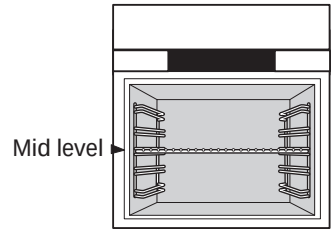
The packs must be stored at a temperature of 4 °C in a refrigerator and -18 °C in a freezer. It is best to refer to the appliance operating instructions to identify the best storage area and to adopt any other necessary measures.

The packs can be kept at a chilled temperature for 48 hours at most, after which, if they are not eaten, they must be disposed of.

Chilled products cannot be subsequently frozen.

BLACK OUT

If a power break occurs during "Chef touch" product storage, the product must be eliminated.



How to use the steam oven for heating

To heat, follow the instructions provided in "How to cook in a steam oven".

The end of cooking is indicated by an acoustic signal.

At the end of cooking, be careful when removing the pack from the oven as this could be very hot.

We recommend always using appropriate gloves / pot holders for removing the pouch.

PACK BREAKAGE

If, at the end of cooking, the pack is open, proceed as follows:

- Take the pack out of the oven
- The pack is very hot and liquid could leak from the hole
- Take the food out of the bag

If the cooking cycle has been terminated, the food can be eaten, but its organoleptic quality cannot be guaranteed. If necessary, terminate heating using traditional procedures

BLACK OUT

If, during heating, a flashing clock appears on the screen, this means that a power break has occurred.

In the event of such a condition occurring, we suggest taking the food out of the bag and finishing cooking in the traditional way.

POUCH OPENING AFTER COOKING OR HEATING

Always mind the bag's outside temperature, this could be very hot. We recommend using always appropriate gloves/pot holders for touch the pouch.

The pouch is best removed from the oven by gripping the upper flaps.

Rest the pouch on a flat surface

Alternatively, to help keep the pouch straight, this is best rested on a hollow container, leaving the flap to be cut turned upwards.

Cut just under the dotted/continuous pack sealing line.

Remove any excess liquid and pour the remaining pouch content into a container or plate ready for eating.

The product is best not kept at room temperature for a long time before eating, so its organoleptic qualities do not deteriorate.

Once taken out of the pouch, the product cannot be vacuum packed again.

Cooking table

Cooking time interval values in the table are not valid for food. We always recommend that fresh food is cooked from a chilled temperature.

Sous Vide pouches have to be cooked and reheated only with Sous Vide dedicated cycles as indicated in the table below, paying attention to select the proper cooking cycle.

CATEGORY	CUT/PORTION/ DESCRIPTION	COOKING CYCLE	COOKING TIME (mins)	HEATING TIME (from refrigerated) (mins)	HEATING TIME (from frozen) (mins)
Fish	Smoothhound / swordfish	Fish (fillets or steaks)	45-55	10-20	20-30
	Sole / turbot (fillets)	Fish (fillets or steaks)	45-50	10-20	25-35
	Salmon (steak)	Fish (fillets or steaks)	40-45	25-35	35-45
	Saddled bream / seabream	Fish (fillets or steaks)	40-45	10-20	50-60
	Gilt-head/bass/gurnard (whole)	Fish (fillets or steaks)	45-50	10-20	50-60
	Gilt-head/bass/gurnard (fillet)	Fish (fillets or steaks)	40-45	10-20	20-30
	Grouper/amberjack/John Dory/red mullet (fillet or steak)	Fish (fillets or steaks)	40-45	10-20	50-60
	Angler fish	Fish (fillets or steaks)	40-45	10-20	50-60
	Scorpionfish/cod (steak or fillet)	Fish (fillets or steaks)	45-50	10-20	50-60
Clams	Cuttlefish (whole or in pieces)	Clams	55-60	5-15	15-25
	Squid (whole or in pieces)	Clams	60-70	5-15	15-25
	Shortfin squid (whole or in pieces)	Clams	60-70	5-15	15-25
	Curled octopus (whole or in pieces)	Clams	70-80	10-20	20-30
	Octopus (whole or in pieces)	Clams	100-120	10-20	20-30
Shellfish	Shrimp/prawn (without shell)	Shellfish	28-30	10-20	20-30
	Tiger prawn (without shell)	Shellfish	28-30	10-20	20-30
	Shrimp tails (without shell)	Shellfish	28-30	10-20	20-30
Savoury creams	Cheese fondues	Savoury creams	40-50	10-20	15-25
	"Cream" base	Savoury creams	35-40	10-20	15-25
	"Fresh tomato" base	Savoury creams	35-40	10-20	15-25

Cooking table

CATEGORY	CUT/PORTION/ DESCRIPTION	COOKING CYCLE	COOKING TIME (mins)	HEATING TIME (from refrigerated) (mins)	HEATING TIME (from frozen) (mins)
Lamb	Loin stew	Meat (steaks or cubes)	45-50	15-25	40-50
	Loin	Meat (whole joint)	80-85	20-30	30-40
Pork	Shin (whole or boneless)	Meat (steaks or cubes)	220-240	25-35	40-50
	Slices of bacon	Meat (steaks or cubes)	70-80	10-20	15-20
	Bacon (whole)	Meat (whole joint)	100-120	60-70	85-90
	Fillet (whole)	Meat (whole joint)	80-85	45-55	80-90
	Leg (whole or boneless joint)	Meat (whole joint)	90-100	45-55	85-90
	Shoulder (whole)	Meat (whole joint)	95-105	50-60	100-110
	Boneless loin (whole)	Meat (whole joint)	80-85	55-65	80-90
Beef	Osso buco	Meat (steaks or cubes)	220-240	15-25	25-35
	Beef stew	Meat (steaks or cubes)	220-240	15-25	80-90
	Roast beef (whole)	Meat (whole joint)	80-85	35-45	75-85
	Fillet (whole)	Meat (whole joint)	80-85	50-60	85-95
	Best end (whole)	Meat (whole joint)	80-90	45-55	75-85
Veal	Shin (boneless)	Meat (steaks or cubes)	220-240	25-35	40-50
	Osso buco	Meat (steaks or cubes)	220-240	15-25	25-35
	Boneless loin steaks	Meat (steaks or cubes)	45-50	15-25	25-35
	Boneless loin (whole)	Meat (whole joint)	80-85	55-65	85-95
	Veal stew	Meat (steaks or cubes)	220-240	20-30	40-50
	Fillet (whole)	Meat (whole joint)	80-85	45-55	75-85
	Best end (whole)	Meat (whole joint)	80-85	70-80	85-95
Chicken	Leg (whole)	Poultry	55-65	15-25	40-50
	Breast (whole or half)	Poultry	50-60	15-25	70-80
Turkey	Leg (whole or boneless)	Poultry	80-90	30-40	75-85
	Breast (piece)	Poultry	60-70	40-50	75-85

Cooking table

CATEGORY	CUT/PORTION/ DESCRIPTION	COOKING CYCLE	COOKING TIME (mins)	HEATING TIME (from refrigerated) (mins)	HEATING TIME (from frozen) (mins)
Vegetables	Cauliflower (pieces or slices) / broccoli (whole)	Vegetables	35-45	20-30	40-50
	Courgette (whole)	Vegetables	35-38	15-25	40-50
	Potato (pieces)	Vegetables	40-50	20-30	40-50
	Pepper (half or in pieces)	Vegetables	35-40	10-20	35-45
	Onion (whole or quarters)	Vegetables	35-40	10-20	20-30
	Carrot (whole)	Vegetables	35-38	7-20	20-30
	Leek (in pieces)	Vegetables	35-38	10-20	20-30
	Radicchio / endive	Vegetables	35-38	10-20	15-25
	Beet (whole or in pieces)	Vegetables	35-38	15-25	20-30
	Artichoke (half, thornless)	Vegetables	35-40	7-20	15-25
	Fennel (whole or quarters)	Vegetables	35-40	15-25	40-50
	Asparagus (whole)	Vegetables	35-38	5-15	15-25
Mushrooms	Champignons/porcini mushrooms (whole or in pieces)	Vegetables	35-40	10-20	25-35
	Honey/chanterelle mushrooms (whole)	Vegetables	35-38	10-20	25-35
Fruit	Apples/pears (whole)	Fruit	30-35	15-25	30-40
	Apples/pears (pieces)	Fruit	25-30	10-20	20-30
	Blackberries/raspberries (whole, fresh)	Fruit	25-28	10-20	20-30
	Pineapple (slices)	Fruit	30-35	10-20	20-30
	Plums (whole)	Fruit	25-30	10-20	20-30
Sweet creams	Chocolate base	Sweet creams	35-45	5-15	10-20
	Chocolate and mascarpone base	Sweet creams	35-45	5-15	10-20
	Chocolate and cream base	Sweet creams	35-40	5-15	10-20

Cooking and preparation tips

PREPARING AND COOKING MEAT

MEAT (WHOLE JOINT):

- It is advisable to dimension the cut of meat before cooking.
- Meat can be cooked in the bag without adding any other ingredients or after traditional salting and seasoning.
- After vacuum cooking and after removing the bag, the piece of meat can be browned in a pan for a few minutes in the traditional way.
- Some meat cuts such as "Roast beef" are suitable for consumption at refrigeration temperatures. Cut the meat when it is cold using a slicing machine and garnish as desired (oil and pepper or accompanying sauces).
- Some meat cuts, such as "lamb/veal loin" can also be cooked with the bone. Pay the utmost attention during preparation so as not to pierce the bag with the bone.

STEWES:

- For best quality results, always use meat cuts that are suitable for stewing.
- Use pieces of meat of at least 3 cm each.

Basic recipe:

The following is provided as a simple guideline and is a basic recipe for all kinds of stews:

250 g meat

30 g carrots (sliced)

50 g potatoes (diced)

80 g tomato

Salt and herbs to taste

MEAT (STEAKS):

- Steaks (loin, osso buco) can be prepared and cooked using dry or wet (adding 80 – 100 g tomato per bag) cooking methods as desired. If you are preparing lean meats, we suggest you add cooking liquid in the bag.
- Steak thickness is important for the final cooking results. If you are cooking fatty meat such as bacon, the slices may be as much as 2 cm thick.

SHINS:

- It is preferable to cook boneless shins to avoid breaking the bag.
- If you are cooking a large shin (veal), once you have removed the bone and cut the meat into pieces, it will probably be necessary to divide it into several bags.

POULTRY:

- Chicken breasts can be cooked whole, in

pieces or slices. Whichever cut you choose, you can use dry or wet cooking methods as desired. You can also stuff the breast by making a pocket and stuffing it as you please (ham, cheese and a leaf vegetable).

- Legs may be cooked with the bone or boneless. Make sure the bones do not have any sharp edges to avoid breaking the bag.
- After vacuum cooking and after removing the bag, the piece of meat can be browned or grilled in a pan for a few minutes in the traditional way.

PREPARING AND COOKING FISH

FILLETS OR SLICES:

- It is preferable to cook fish fillets or slices using dry cooking methods or with little seasoning.
- When vacuum cooking fillets, choose cuts of the right consistency (300/400 g or more) for best results.
- After vacuum cooking and after removing the bag, the fish can be browned or grilled in a pan for a few minutes in the traditional way.

FISH (WHOLE):

- Carefully clean (scale and gut) the whole fish before cooking it.
- Remove the head and tail of the fish if the bag is not large enough to contain the whole fish.
- Cook the fish using dry cooking methods or adding cooking liquid (e.g. oil, cream, sauce) according to personal taste.
- After vacuum cooking and after removing the bag, the fish can be browned or grilled in a pan for a few minutes in the traditional way.

CLAMS:

- Carefully clean the whole clams by removing skirt, gut and cartilage before cooking them.
- It is advisable to cut large clams, such as octopus, into pieces. They can be cooked using dry or wet (tomato, seasoning, sauces) cooking methods according to personal taste.
- After vacuum cooking and after removing the bag, the clams can be browned or grilled in a pan for a few minutes in the traditional way.
- Some segmented forms, such as "sliced octopus or shortfin squid rings" are suitable for consumption at refrigeration temperature, accompanied by potatoes, salad or other vegetables as desired.

SHELLFISH:

- Carefully clean the whole shellfish (remove gut) before cooking them.

Cooking and preparation tips

- It is preferable to cook shellfish without shells to avoid breaking the bag.
- Shellfish can be prepared and cooked using dry or wet (70 – 90 g water per bag) cooking methods as desired.
- For best cooking results, choose shrimps, prawns (or tiger prawns) from 8 to 13 cm long.
- After vacuum cooking and after removing the bag, the shellfish can be browned or grilled in a pan for a few minutes in the traditional way.

PREPARING AND COOKING ACCOMPANYING SAUCES:

SAVOURY CREAMS:

- Savoury creams are served as an accompaniment to main dishes or as a dish to be eaten with a spoon.

Basic recipe:

The following is provided as a simple guideline and is a basic recipe for many savoury creams:

Cheese fondues:

70 g pecorino
70 g gorgonzola
70 g taleggio
70 g cream

In addition to the kinds of cheese mentioned above, you can use, for example, blue-veined, fresh or ripened cheese, according to personal taste.

"Cream base" with vegetables:

100 g cream
70 g other cheese
50 – 100 g cubed vegetables (courgettes) or julienne radicchio

"Cream base" with fish:

70 g cream
110 g smoked salmon

"Fresh tomato base" with vegetables

170 g fresh tomatoes
15 g onion
60 g aubergine
70 g courgettes
40 g peppers
15 g oil

"Fresh tomato base" with fish

300 g fresh tomatoes
80 g tuna in oil
20 g onion
30 g oil

PREPARING AND COOKING VEGETABLES AND MUSHROOMS:

VEGETABLES or WHOLE MUSHROOMS:

- Some vegetables are best cooked whole : courgettes, carrots, beets, asparagus. For best cooking results, choose carrots and courgettes with a diameter of at least 3 cm.

VEGETABLES or MUSHROOMS IN PIECES:

- It is possible to cook all kinds of vegetables in pieces. Dimension the pieces of vegetables according to the size of the vegetable or mushroom and according to their arrangement in the bag.
- 50 – 100 g of water can be added in the bag as desired. At the end of the cooking cycle, the content of the bag can be blended and served as a "cream of vegetable soup".

PREPARING AND COOKING FRUIT:

FRUIT (WHOLE and in PIECES):

- It is possible to cook all kinds of fruit in pieces. Dimension the pieces of fruit according to the size of the fruit itself and according to their arrangement in the bag.
- Some kinds of fruit can also be cooked whole (apples, pears).
- At the end of the cooking cycle, the content of the bag can be blended and served as a "fruit purée".

PREPARING AND COOKING SWEET CREAMS:

SWEET CREAMS:

- Sweet creams can be used to garnish desserts or can be served as spoon desserts.

Basic recipe:

The following is provided as a simple guideline and is a basic recipe for many sweet creams:

Chocolate /chocolate and cream base:

150 g chocolate in pieces (200 g if used without cream)
90 g cream

Chocolate and mascarpone base:

100 g chocolate in pieces
250 g mascarpone

At the end of the cooking process, knead the bag to mix the ingredients

Crumbled biscuits, hazelnuts (whole or crushed) and fruit can be added at the end of the cooking cycle.

Troubleshooting guide

The appliance does not work

- The door is properly closed.
- Check the fuses and ensure that there is power available.
- Check that the appliance has ample ventilation. Wait for 10 minutes, then try to operate the appliance once more.
- Open and then close the door before you try again.
- Disconnect the appliance from the power supply. Wait for 10 minutes before reconnecting and trying again.

The electronic programmer does not work

If the display shows the letter "F" followed by a number, contact the nearest After-Sales Service. In this case, quote the number that follows the letter "F".

After-Sales Service

Before calling the After-Sales Service

1. See whether you can solve the problem with the help of the suggestions given in the "Troubleshooting guide".
2. Switch the appliance off and back on again to see if the fault persists.

If the above checks have been carried out and the fault still occurs, get in touch with the nearest After-Sales Service.

Always specify:

- a brief description of the fault;
- the type and exact model of the appliance;
- the service number (number after the word "Service" on the rating plate), located on the right-hand edge of the appliance cavity (visible when the appliance door is open).

SERVICE 0000 000 00000



The service number is also indicated in the guarantee booklet.

- your full address;
- your telephone number.

NOTE: if any repairs are required, please contact an authorised **After-Sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

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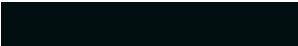
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