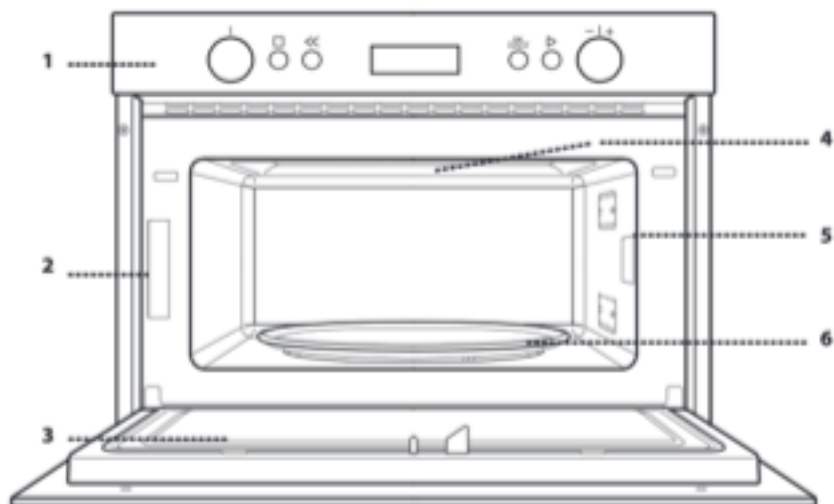


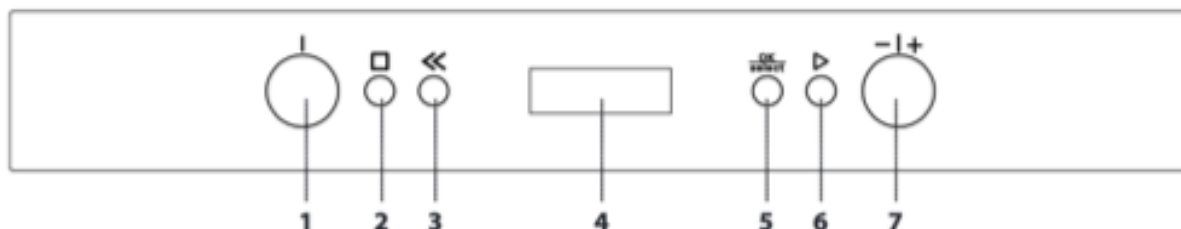
F14 Liget Vendégház Fonyód

Microwave oven Manual



1. Control panel
2. Identification plate (do not remove!)
3. Door
4. Upper heating element/grill
5. Indicator light
6. Turntable






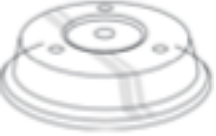
Control panel




- 1. Selector knob:**
Selects the function and turns the oven on. To turn off the oven, turn it to the „0” position.
- 2. Stop:**
To stop the currently active function and put the oven into standby mode.
- 3. Return:**
Go back to the previous menu.
- 4. Display**
- 5. Confirmation button:**
Confirms a selected function or a set value.
- 6. Start:**
Initiates an immediate start of a function. When the oven is off, this button activates the "Quick Start" microwave function.
- 7. Adjustment button:**
Navigates through menus and selects or modifies settings.




Remember, each button is a push button. Press the center of the button to release it.







Accessories







	Glass turntable	The glass turntable placed on the plate holder can be used for every cooking method. All dishes and accessories must be placed on the turntable in every case.
	Turntable holder	Use this plate holder exclusively for the turntable. Do not place other accessories on it.
	Oven rack	With this, you can bring the food closer to the grill, ensuring perfect browning. Place the oven rack on the turntable, making sure it does not touch other surfaces of the oven cavity.
	Crisp tray	Use only for its intended purpose. Always place the Crisp tray in the center of the glass turntable, and preheat it empty using the dedicated function for this purpose. Place the food directly on the Crisp tray.
	Handle of crisp tray	Use this to remove the hot Crisp tray from the oven.
	Plastic lid	Useful for covering food during microwave cooking and heating. Using it results in less fat or juice splattering, keeping the food juicier, and the lid also allows for two-level cooking. Not suitable for any grill function (including the "Crisp Dynamic" function).













Functions

	Microwave For quick baking or reheating of food and drinks
POWER	Suggested use
1000 W	Quick heating of beverages or high-water-content foods.
800 W	Preparation of vegetables.
650 W	Grilling of meat and fish.
500 W	Cooking sauces with gravy or cheese or egg content. Baking meat pies or cakes.
350 W	Slow cooking at low temperatures. Ideal for melting butter or chocolate.
160 W	For defrosting frozen foods, softening butter or cheese.
90 W	For softening ice cream
Suggested accessories: plastic lid	

	CRISP DYNAMIC For perfect browning of the bottom and top of dishes. For this function, the special Crisp tray and its handle are necessary.
	Grill For toasting, grilling, and gratin dishes. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes. Recommended accessory: oven rack.
	Grill + Microwave For quick cooking, gratin dishes, and combining microwave and grill functions. Recommended accessory: oven rack.

	REHEAT DYNAMIC To reheat frozen or room temperature ready meals. The oven automatically calculates the values required to achieve the best result in the shortest time. Place the food on a heat-resistant plate or dish suitable for microwave use.	
Category	Meal	Weight
	Baking on multiple levels	250g - 500g
	Frozen portion	250g - 500g
	Frozen lasagne	250g - 500g
	Soups	200g - 800g
	Drinks	1-5 dl

AUTO	AUTOMATIC FUNCTIONS	
For the automatic functions, you only need to specify the weight and type of food or the quantity of individual items to achieve the best results. The oven will automatically calculate the necessary settings to deliver the best results in the shortest time possible.		
	DEFROST DYNAMIC For quickly defrosting foods weighing between 100 grams and 3 kilograms. Place the food directly on the glass turntable. Turn the food over when the oven instructs you to do so.	
Category	Suggested meals	Weight
	MEAT (minced meat, meat slices, meat pieces)	100 g - 2 kg
	POULTRY (whole chicken, pieces or fillets)	100 g - 2,5 kg
	FISH (whole, slices or fillets)	100 g - 1,5 kg
	VEGETABLES (mixed vegetables, peas, broccoli, etc.)	100 g - 1,5 kg
	BREAD (whole loaf, rolls, baguettes)	100 g - 1 kg

AUTOMATIC FUNCTIONS			AUTOMATIC FUNCTIONS		
 CRISP AUTO CRISP DYNAMIC To reheat or bake frozen foods. The top of the food will become golden brown and crispy. Only use the Crisp tray provided with the oven for this function. Rotate the food when instructed by the oven.			 COOK AUTO COOK DYNAMIC For fast and optimal cooking in the oven. Use heat-resistant and microwave-safe dishes.		
Category	Meal	Weight	Category	Meal	Weight
	French fries Before baking, spread out the potatoes in a single layer and sprinkle with salt.	250g - 500g		Baked potatoes Turn it on when the oven prompts you to do so.	200g - 1kg
	Pizza, thin	200g - 600g		Fresh vegetables Cut into uniform pieces and add 2-4 tablespoons of water. Cover.	200g - 800g
	Pizza, thick	300g - 800g		Frozen vegetables Turn it on when the oven prompts you to do so. Cover.	200g - 800g
	Chicken wings, - pieces (Lightly grease the tray.)	200g - 500g		Canned vegetables	200g - 600g
	Fish sticks The Crisp tray needs to be preheated for fish sticks.	100g - 500g		Popcorn	100g

DAILY USE

1. SELECTING THE FUNCTION

Turn the selector knob until the desired function appears on the display: the function's icon and its default settings will appear on the display.



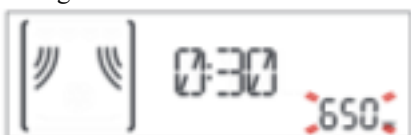
To select a menu option (the first available item is visible on the display), turn the setting knob until the desired item appears.



To confirm the selected item, press the OK/Select button: The default settings appear on the display.

2. SETTING THE FUNCTION

After selecting the desired function, you can adjust its settings. The display will show the customizable settings one after the other.



If the value is flashing on the display, turn the selector knob to modify the selected item. Press the OK/Select button to confirm, then proceed to adjust other settings.



Remember: by pressing the ◀ button, the user can once again modify the previous value.

3. ACTIVATE THE FUNCTION

After applying the desired settings, press the ▶ button to activate the function.



You can interrupt the currently active function at any time by pressing the □ button.

SAFETY LOCK

This function is activated automatically to prevent accidental operation of the appliance.



Open and close the door, then press the ▶ button to start the function.

PAUSE

If you want to pause an active function, for example, to stir the food, simply open the oven door. To resume the cooking process, close the door and press the ▶ button.

JET START (QUICK START)

If the oven is off, press the ▶ button, and the microwave cooking function will immediately activate at the highest power (1000 W) for 30 seconds.

With each additional press of the ▶ button, the cooking time extends by another 30 seconds.

AUTOMATIC FUNCTIONS

CATEGORIES

When using certain automatic functions, you need to select the appropriate food category. The numbering of food categories corresponds to the number visible in the upper right corner of the display.



You can find the descriptions of functions available for each food category in the table.

THE DEGREE OF PREPARATION


At most automatic functions, you need to select the degree of cooking. The cooking degree can be modified within 20 seconds of activating the function: turn on the function, then turn the selector knob and choose the desired setting.



INTERVENTION (STIRRING OR TURNING THE FOOD)

Some automatic functions include pauses to allow the user to stir or turn the food.



When the oven pauses, open the door and stir or turn the food according to the instructions on the display. Then close the door and press the  button to resume cooking.


Note that when using the "Dynamic defrost" function, the function will automatically restart after two minutes, regardless of whether you have stirred or turned the food.

TIMER

If the oven is turned off, you can use the display as a timer. To activate this function and set the desired duration, turn the selector knob.
















































Press the OK/Select button to activate the timer. When the set duration elapses, an audible signal will be heard, and the display will indicate this.

Note: The timer does not activate any cooking functions. To adjust the timer, turn the selector knob. To stop the timer and return to the current time display, press the  button.

After activating the timer, you can also activate a function: The timer will automatically continue counting down the set duration. This will not affect the function.



To return to the timer, wait for the function to finish or turn off the oven by pressing the  button.

MEAL	FUNCTIONS	POWER (W)	TIME (MIN)	ACCESSORIES
Sponge cake		-	7-15	
Fruit pie		-	12-20	
Cookies		-	4-6	
Savory pie or Quiche Lorraine (1-1,2 kg)		-	18-25	
Prepared meals (250-500 g)		800	4-7	-
Lasagne/baked pasta		350-500	15-25	 
Frozen lasagne (500-700 g)		500-800	14-20	-
Pizza (400-500 g)		-	10-12	
Meat (slices)		500	10-15	 
Poultry (whole, 800 g-1,5 kg)		350-500	30-45 *	 
Chicken (fillet or pieces)		350-500	10-17	 
Roasts (800 g-1,2 kg)		350-500	25-40 *	 
Sausage/Kebab		-	20-40 *	
Sausage/Patty		-	6-16 *	 **
Fish (slice or fillet)		160-350	15-20 *	 
Whole fish (800 g-1,2 kg)		160-350	20-30 *	 
Roast potatoes (600 g-1 kg)		350-500	30-50 *	 
Potato slices (500 g-800g)		-	20-30	
Baked apples		160-350	15-25	 

* Turn the food over halfway through the cooking time!

** Preheat the Crisp tray for 3-5 minutes!