

60x45cm Built-in Combination Microwave Oven Manual

ACM45MB – All finishes & colours



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IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

- **Do not disassemble any parts prior to having disconnected the oven from the mains.**
- **Do not use the appliance if any part is broken (for example a glass). Disconnect it from the mains and call service.**
- Before using the oven, it is recommended to make it operate at no load at the maximum temperature for an hour to eliminate the insulating material odours.
- In all models, leave the door closed when the grill is used.
- The cooling fan may remain in operation so long as the oven is hot, even after it has been switched off.
- **During the use the appliance becomes very hot; don't touch the heating elements inside the oven.**
- **During the oven operation, the front is heated as well; consequently keep children clear of the oven, especially during self-cleaning.**
- Parents and adults should pay particular attention when using the product in presence of children.
- Children should be overseen so as to ensure that they don't play with the equipment.
- **Keep children away, unless constantly supervised.**
- This appliance is not intended for use by persons **(including children)** with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Children may not perform cleaning and maintenance unsupervised.**
- In order to avoid damage to the oven enamel coat, do not cover the oven muffle sole with any item (e.g. aluminum foil, pans and the likes).
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Abrasive detergents and steam cleaning equipment should not be used for cleaning.
- Before performing self-cleaning, take out all accessories (grills, dishes, pans, meat probe) to avoid damaging them, remove large cooking residues and then close the door, ensuring that it is closed properly.
- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Use only the meat probe supplied with the appliance.

ATTENTION

**If the oven is installed in an ambient temperature below 37 °F (3 °C), F*0117 may appear;
when a higher ambient temperature is reached, the error will no longer appear.**

ATTENTION:

- If the door or the gasket seals of the door are damaged, the oven may not be used until it repaired by a qualified service technician;
 - It dangerous for anyone other than a service technician to perform any maintenance or repairs that involve the removal of any cover that protects against exposure to microwaves;
 - Liquids or other foods must not be heated in air- tight contains because they could explode;
 - Children may not use the oven without supervision until they have been adequately instructed in its safe use and understand the dangers of using it incorrectly;
 - Only use utensils that are appropriate for microwave ovens;
 - When heating food in plastic or paper containers, check the oven frequently because of the risks of fire;
 - If you see smoke coming out, turn off the appliance or remove its plug and keep the door closed to extinguish any flames;
 - Heating beverages in the microwave oven can cause a delayed boil-over, so be careful when handling the container;
 - The contents of baby bottles and baby food in jars must be mixed or shaken and their temperature must be checked before feeding to avoid scalding;
 - Eggs in the shell and whole hardboiled eggs must not be heated in microwave ovens because they could explode even after the end of heating in the microwave;
 - Do not install or operate the appliance if it is damaged or not operating properly. If you have received this microwave damaged, contact your Artusi dealer and do not install the appliance.
 - Do not operate the microwave oven whilst empty.
 - WARNING: If the door or door seals are damaged, the microwave oven must not be used until repairs have been made by an authorised repair person.
 - WARNING: It is hazardous for anyone other than a competent, qualified service person to carry out any service or repair on this appliance that involves the removal of any covers which gives protection against exposure to microwave energy.
 - WARNING: Generic liquids and other foods must not be heated in sealed containers as they are liable to explode and may cause harm.
 - Do not use the microwave oven if the door or the seals of the door are damaged. The microwave oven must not be used until it is repaired by a qualified service technician.
 - Use only 'approved for microwave oven use' containers or bakeware. Follow manufacturer's instructions.
 - Do not clean the microwave oven seal or use any oven-cleaning products on it. This may damage the seal and hinder the performance of the appliance and affect efficiently. Care should be taken not to rub, damage or move it.
 - Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass as this may scratch the surface.
 - The oven must be cleaned periodically and all food residues must be removed;
 - Failure to keep the oven clean could cause deterioration of the surfaces that could
 - Metallic containers for food and beverages are not allowed during microwave cooking.
 - A microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloths and similar may lead to risk of injury, ignition or fire.
 - reduce the life of the appliance and cause dangerous conditions;
 - Do not use rough abrasives or sharp metal scrapers to clean the glass door of the oven because they could scratch the surface and cause the glass to shatter.
 - Do not use steam cleaners to clean the appliance.
- This appliance is intended to be used in household and similar applications such as:**
- staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

WARNINGS FOR MICROWAVE OVENS

FOOD PREPARATION

Danger of fire!

- Only use the microwave function for the preparation of food to be eaten.
- Any other uses can be dangerous or cause damage. For example, heated slippers or pillows filled with grain or cereals can catch fire even after several hours.

POTS AND PANS

Danger of injury!

- Porcelain and ceramic crockery can have small holes in the handles and cover.
- There can be cavities hidden behind these holes. If water gets into these cavities, the crockery could break.
- Do not use crockery that is unsuitable for microwave ovens.

Danger of burns!

- The heat of the food can heat the dish. Always use a pot holder to remove dishes and accessories from the cooking chamber.

MICROWAVE POWER AND DURATION

Danger of fire!

- Never set values that are too high for the microwave power or the cooking time. The food could catch fire and damage the appliance. Follow the rules in these instructions.

PACKAGING

Danger of fire!

- Never heat food in thermal packaging.
- Food in containers made of plastic, paper or other inflammable materials must be watched constantly.

Danger of burns!

- Air-tight packaging can explode. Follow the instructions shown on the package. Always use a pot holder to remove dishes.

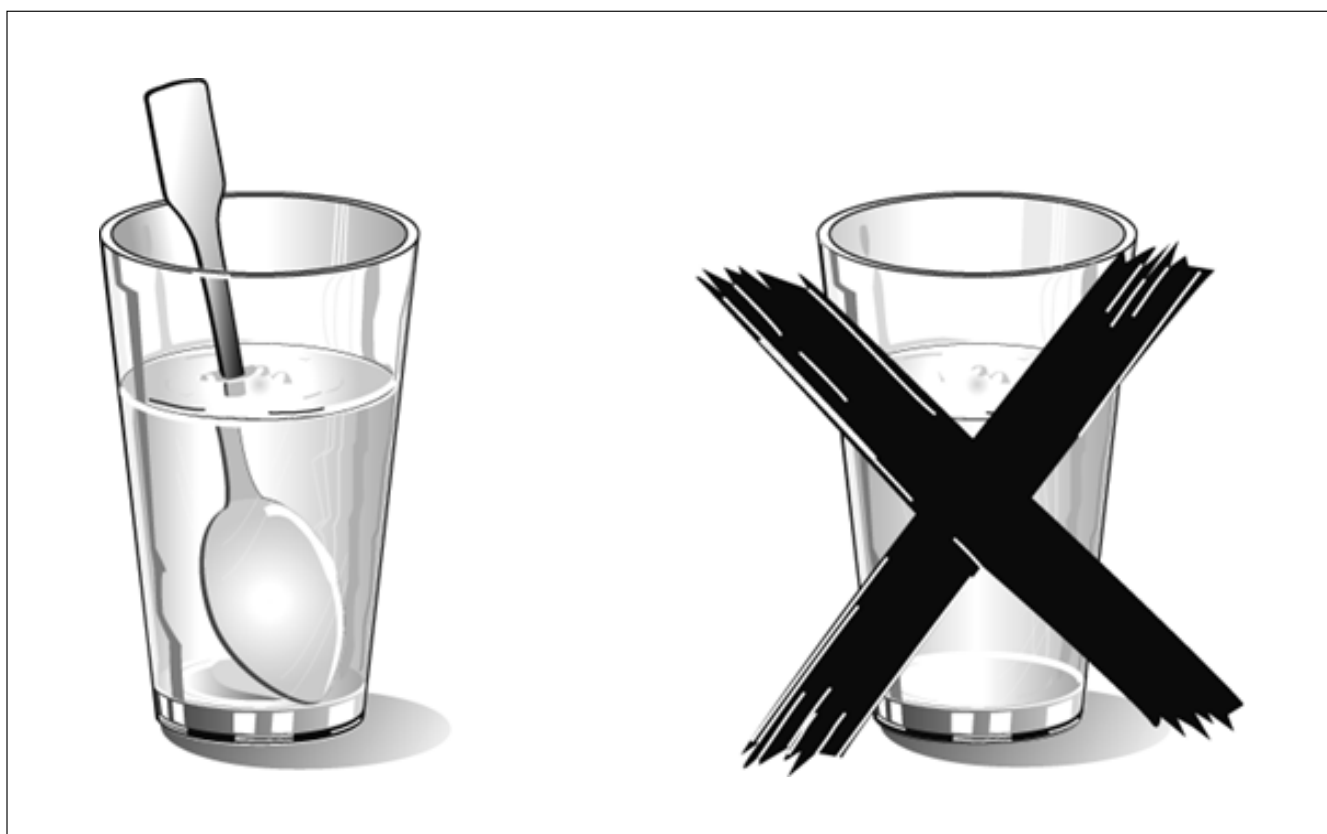
BEVERAGES

Danger of burns!

- When heating liquids, boiling can be delayed.
- This means that the boiling temperature has been reached without forming the typical little steam bubbles. Even a slight knock can cause the sudden overflow of liquid or sprays.
- When heating liquids, always put a spoon in the container to avoid delayed boiling.

Danger of explosion!

- Never heat beverages or other types of food in covered containers.
- Never heat alcoholic beverages excessively.



FOODS FOR NEWBORNS

Danger of burns!

- Never heat baby foods in a covered container. Always remove the cover or nipple.
- When finished heating, always carefully shake or mix so that the heat is evenly distributed.
- Test the temperature before giving the food to the baby.

FOODS WITH SKIN OR PEEL

Danger of burns!

- Never cook eggs in the shell. Never heat hard-boiled eggs because they could explode even after the microwave is turned off. This also goes for molluscs and crustaceans.
- In the case of fried eggs, first pierce the yolk.
- In the case of foods with a hard peel or skin like apples, tomatoes, potatoes or sausage, the peel or skin could explode.
- Pierce the peel or skin before cooking.

DRYING FOODS

Danger of fire!

Never dry food in the microwave.

FOODS WITH LOW WATER CONTENT

Danger of fire!

Never defrost or heat foods with low water content, like bread, for too long or at an excessive power.

OIL

Danger of fire!

Never use the microwave to heat just oil.

CAUSES OF DAMAGE

JUICE LEAKING FROM FRUIT

When preparing sweets containing very juicy fruit, do not overfill the baking dish. Fruit juices that overflow the baking dish can leave indelible stains.

TECHNICAL BREAKDOWN

Never use enamelled baking dishes in the microwave because it could cause a technical breakdown.

COOLING WITH THE DOOR OF THE APPLIANCE OPEN

The cooking chamber must only be cooled with the door closed. Check that nothing is stuck on the door of the appliance.

Even if the door is only ajar, nearby cabinets can be damaged over time.

VERY DIRTY GASKET SEAL

If the gasket seal is very dirty, the door of the appliance does not close correctly during operation. The surfaces of nearby cabinets can be damaged. Always keep the gasket seal clean.

USING THE DOOR OF THE APPLIANCE AS A SUPPORT SURFACE

Do not rest or lean on the open door of the appliance and do not put dishware or accessories on it.

USING THE MICROWAVE WITHOUT FOOD IN THE CHAMBER

Only turn on the microwave after you have put the food in the cooking chamber. Without food inside, the appliance can become overloaded. The only exception allowed are brief tests of dishware (in this regard, see the warnings about pots and pans).

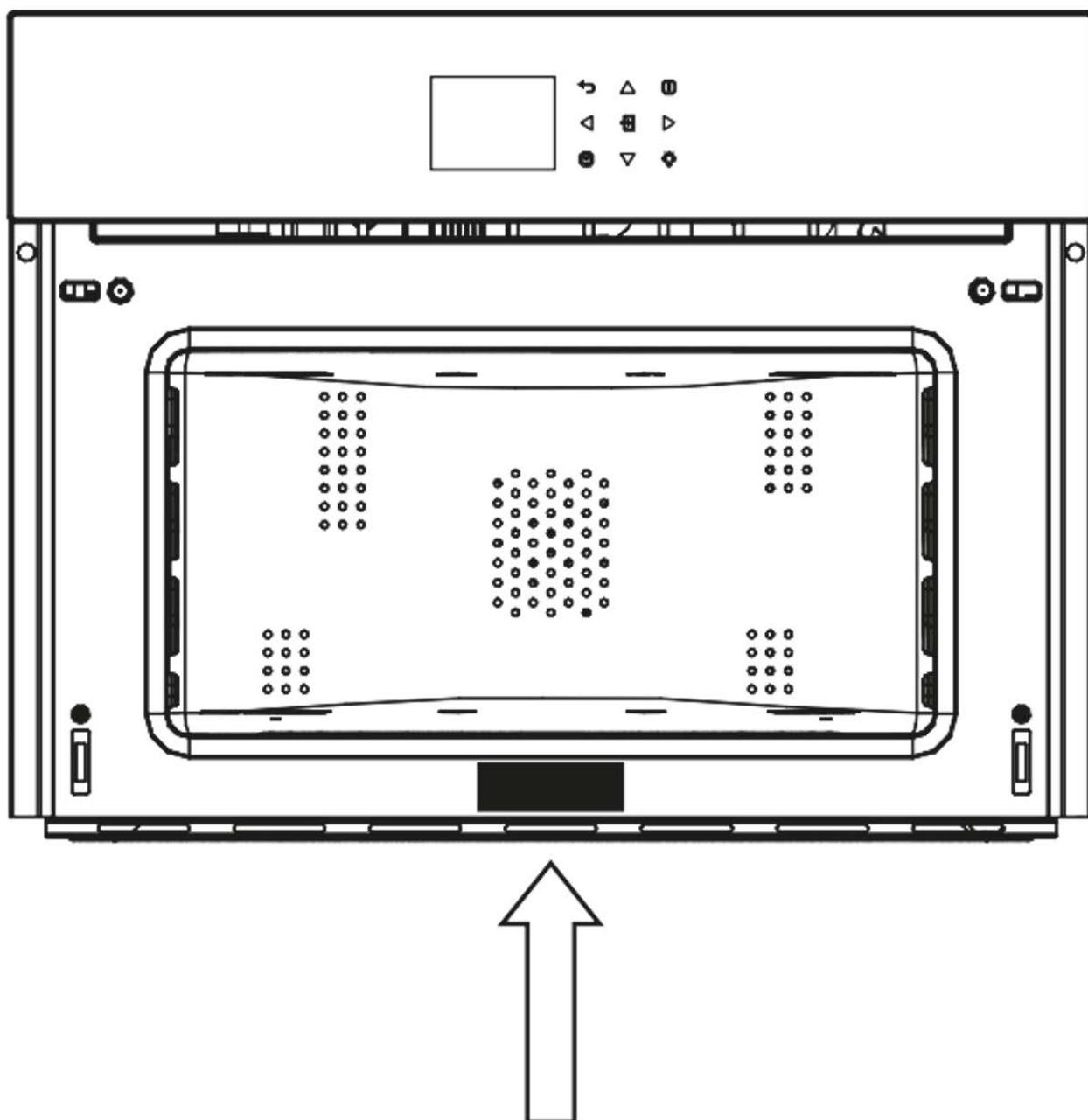
MOIST FOODS

Do not leave moist foods in the cooking chamber for extended periods of time.

IMPORTANT

The oven's identification plate is even accessible when the appliance is installed. This identification plate, which is visible when you open the door, shows all the information you will need when requesting replacement parts for the appliance.

SERIAL TAG LOCATION



FIRST USE

- The oven should be thoroughly cleaned with soap and water and carefully rinsed.
- Heat the oven for about 30 minutes at the maximum temperature; this eliminates all the residual manufacturing oils that could cause unpleasant odours during cooking. Use the circular plus fan function without accessories in the oven.
- Before using the accessories for the first time, clean them carefully with a very hot alkaline washing solution and a soft cloth.

ASSEMBLING AND DISASSEMBLING THE FLAT GRILL

- To remove the flat grill, pull the grill towards you until it stops and then lift, by pulling upwards, until it comes completely out.
- To put the flat grill back in, insert it at a 45-degree angle and then position it horizontally and push it all the way in to the end of the grill track.
- If the flat grill has a drip-pan (tray), to remove it, lift slightly and slide it towards you. To reinsert it, slide it back until it is correctly seated.



IMPORTANT

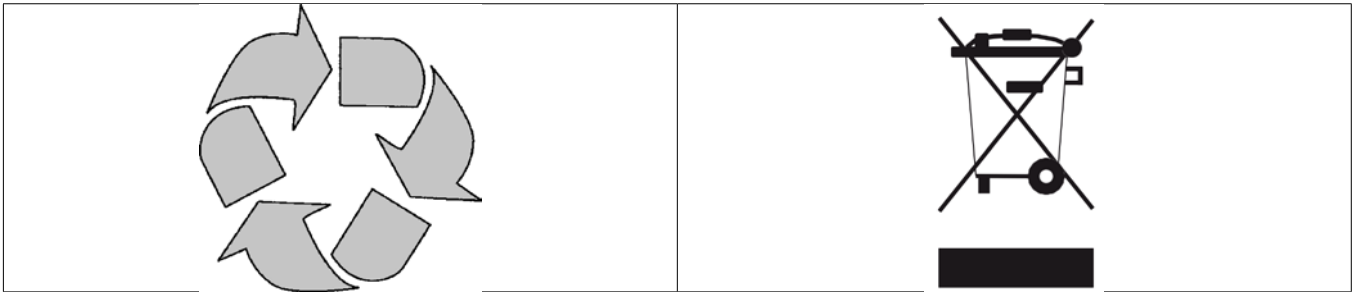
As a safety precaution, before cleaning the oven, always disconnect the plug from the outlet or remove the appliance's power cord. In addition, avoid using acid or alkaline substances such as lemon, vinegar, salt, tomatoes, etc.). Avoid using products containing chlorine, acids or abrasives, especially for cleaning the painted walls.

RESPECT FOR THE ENVIRONMENT

The documentation for this appliance is printed on paper bleached without chlorine or recycled paper to contribute to protecting the environment. The packaging was designed to prevent damage to the environment; they are ecological products that can be recovered or recycled.

Recycling the packing saves raw materials and reduces the volume of industrial and domestic waste.

THE SYMBOL on the product or accompanying documentation indicates that this product must not be treated as domestic waste but must be delivered to a suitable collection point for the recycling of electrical and electronic equipment.



THE PACKING MATERIAL is 100% recyclable and marked with the recycling symbol. Dispose of in conformity with local law. The packing material (plastic bags, polystyrene parts, etc.) must be kept out of the reach of children because it is potentially dangerous.

THIS APPLIANCE is marked in conformity with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). By making sure that this product is disposed of correctly, the user contributes to preventing potential negative consequences for the environment and health.

DISPOSAL MUST BE MADE in conformity with local laws on waste disposal.

FOR ADDITIONAL INFORMATION about the treatment, recovery and recycling of this product, contact the local office of competence, the domestic waste collection service or the store where the product was purchased.

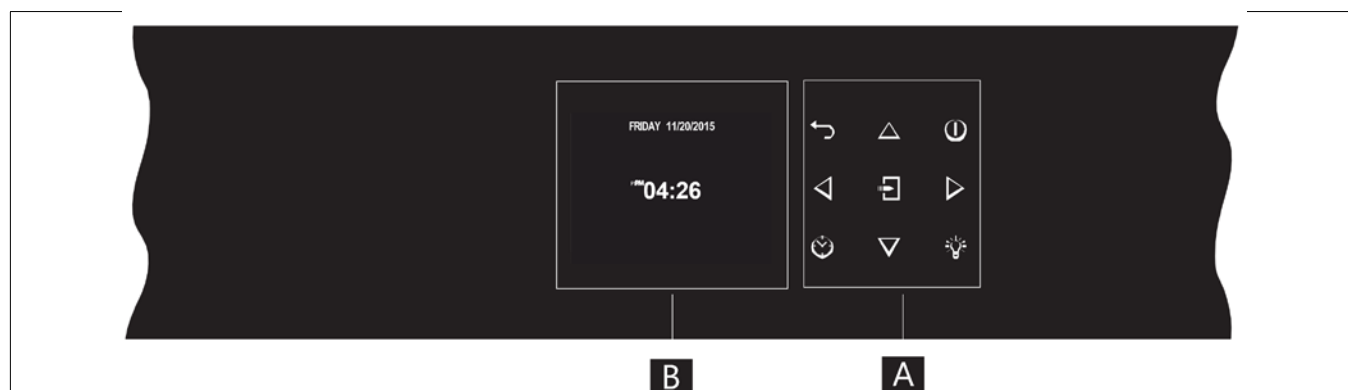
BEFORE SCRAPPING, make it unusable by cutting the electrical cord.

THE CONTROL PANEL

Your appliance could vary slightly compared to the illustrations below.

A - Keypad

B - Display screen



KEYPAD

To operate the key, press gently. The keypad will not work if more than one key is pressed at the same time.



Movement arrows



Return to previous display page. Keep pressed to return to Home page



Switches the oven on and off.



Confirms the settings and starts cooking operations. When pressed during a cooking operation, the function is placed in pause. Press again to restart.



To set the timer.
Enter the functions menu during cooking.



Switches the inner oven light on and off.

GENERAL OVEN INFORMATION

Before using your oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left inside may melt or burn when the appliance is used.

ERROR CODES

This code appears in the event of the electronic control indicating a fault. When the error appears, the current function is blocked. If the type of error is related to a safety function, the oven becomes unusable and every time a start attempt is made, the same error appears (in which case call in the after-sales service), while if the error relates to a minor fault, after being restarted the oven can be used for the functions that do not involve the faulty part (e.g., a heating element).

BEEPS

Confirms that the command has been received after a key has been pressed.

It also indicates that a time function has been completed (e.g. Timer or Timed Cooking). During the execution of a recipe, an acoustic signal warns the user that the oven is waiting for operation by the user (e.g., insert the dish or turn it over).

Beeeps also signal an oven fault.

DEFAULT SETTINGS

The cooking modes automatically select a suitable temperature when the cooking mode is selected, these can be changed when a different one is needed.

F FAILURE NUMBER CODES

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.

The error code is recorded in the Error Log in the Setup menu. This error can be communicated to the service technician so he/she can understand the possible cause of the problem in advance.

PREHEAT

Whenever a cooking mode is set and the oven is heating, the preheating starts, during this period, the instantaneous temperature is displayed together with the thermometer icon. As soon as the 100% is reached, the control sounds an "end of preheat" tone and the current temperature value disappears.

TIMER

WARNING

The timer on your oven does not turn the appliance on or off, its only purpose is to alert you through the buzzer. When you want to turn off the oven automatically, use the end-of-cooking or delayed cooking function.

NOTE: Pressing the OFF button does not reset or stop the timer.

Press the  button and set the desired time using the arrows   and confirm with the button . To switch the selection between hours and minutes use   the arrows.

The time can be set from 1 minute to 12 hours and 59 minutes and, when set, the remaining time is always visible in the bottom status bar until the time expires or is reset.

To change or cancel the time set, you must reset the timer by pressing and holding the button  for a few seconds.

Timer format is usually HR:MIN, switching into MIN:SEC during the last minute.

When the time expires, the display shows 00:00 and the buzzer will sound for one minute or until the button  is pressed.

GENERAL OVEN TIPS

PREHEATING THE OVEN

- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the "detected temperature" will turn off.

OPERATIONAL SUGGESTIONS

- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

OPERATION WITH MICROWAVES

The microwaves are transformed into heat inside foods. The microwave oven can be used by itself or in combination with other types of heating. This section contains information about the dishware and instructions for setting the microwave oven.

WARNINGS FOR DISHWARE

Suitable dishware

- You can use heat-resistant dishware made of glass, glass ceramic, porcelain, ceramic or refractory plastics. These materials are permeable to microwaves.
- It is also possible to use normal plates. In this way, it won't be necessary to transfer the food.
- Dishware with gold or silver decorations can only be used if the manufacture guarantees that they can be used in microwave ovens.
- Remember that, when using the oven in microwave mode, the dish must be placed on the rotating plate.
- When using the oven in combination mode, it is preferable to place the dish to be cooked on the low, round grill, supported so that it is centred on the rotating plate.

Unsuitable dishware

- Metal dishware cannot be used.
- Metal is not permeable to microwaves. Food in metal containers will remain cold.
- **Warning!** Metal components, such as spoons in glasses, must stay at least 2 cm from the walls of the oven and the inside of the door. In fact, sparks could seriously damage the inside of the glass door.
- **Warning!** The flat grill must be removed when using the microwave and combined modes. Use it only with traditional oven functions.

Testing dishware

- Never turn on the microwave oven before you have put in the food.
- The only exception allowed is testing dishware.
- If you are unsure if your dishware can be used in the microwave oven, we recommend performing the following test: place the empty pot in the appliance for 1/2 - 1 minute at the maximum power. Check the temperature. The pot must be cold or slightly warm. If it is hot or there are sparks, the pot is not suitable.

OVEN CONDENSATION AND TEMPERATURE

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining an accurate temperature.

HIGH ALTITUDE BAKING

- When cooking at high altitude, recipes and cooking time will vary from the standard.

GETTING STARTED

INSTRUCTIONS FOR INITIAL SWITCH-ON

Once the oven has been connected to the power supply for the first time, the control automatically prepares for setting a number of user settings, which remain stored in case of any subsequent switch-on.

NOTE: Both at the first and subsequent connections to the power supply, the door lock mechanism performs a calibration run - in this phase, always keep the door closed.

- Language
- Time
- Temperature & Weight
- Date

Refer to the USER SETTING paragraph for setting instructions.

After making the user settings, the control moves automatically to the "Standby" display page.



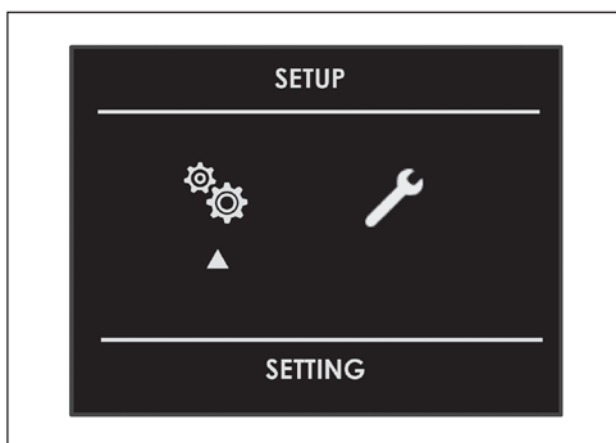
USER SETTINGS

With the oven on, select the icon  and confirm with the key  to enter the SETTINGS menu. This menu permits personalizing the settings of your oven. To make access, no active cooking or any set time functions must be in progress.

NOTE

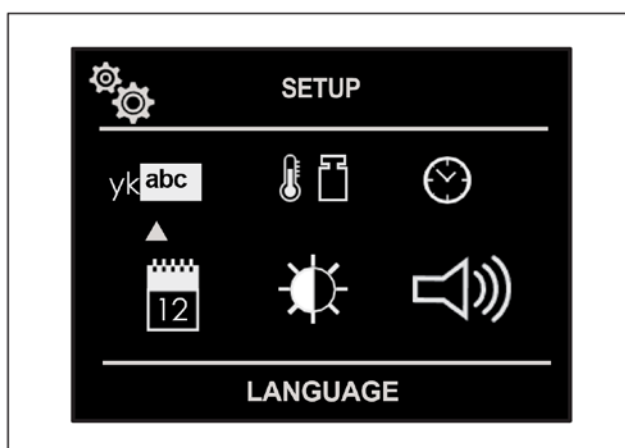
The Setting menù can never be set if any time function is already set: first delete all the active time functions.

1. Press the keys   to select the sub menu and confirm by means of the  key.



2. Use this menu to change the following settings:

Press the keys   or   to select the setting or change a sub menu from among the six available ones and confirm by means of the  key.



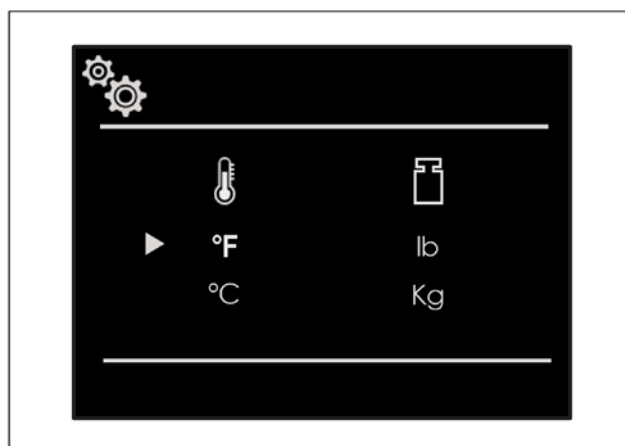
LANGUAGE

Press the arrow key $\Delta \nabla$ to select a language from among those available, and confirm with the ABC key.



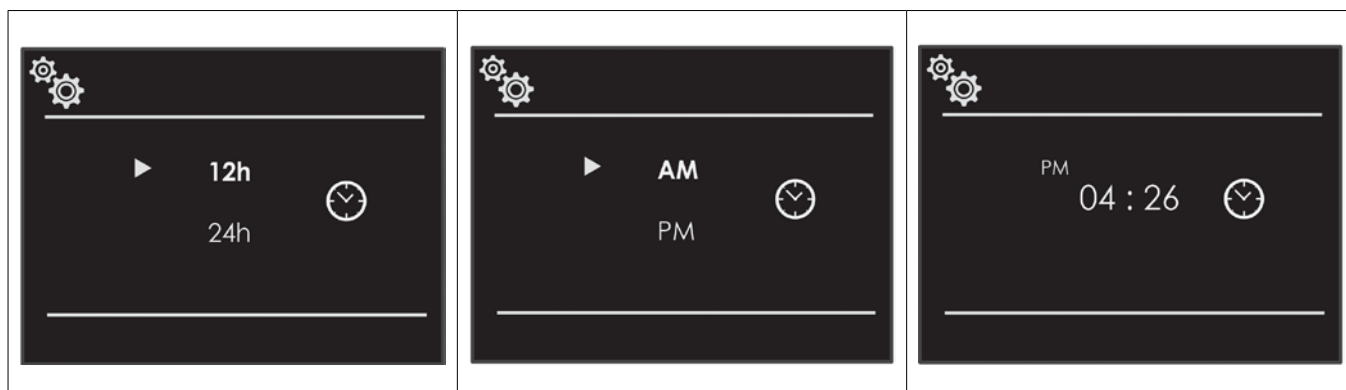
TEMPERATURE & WEIGHT

Press the arrow key $\triangleleft \triangleright$ or $\Delta \nabla$ to select one of the two temperature options $^{\circ}\text{C}/^{\circ}\text{F}$ or weight options Kg/lb and confirm with the ABC key.



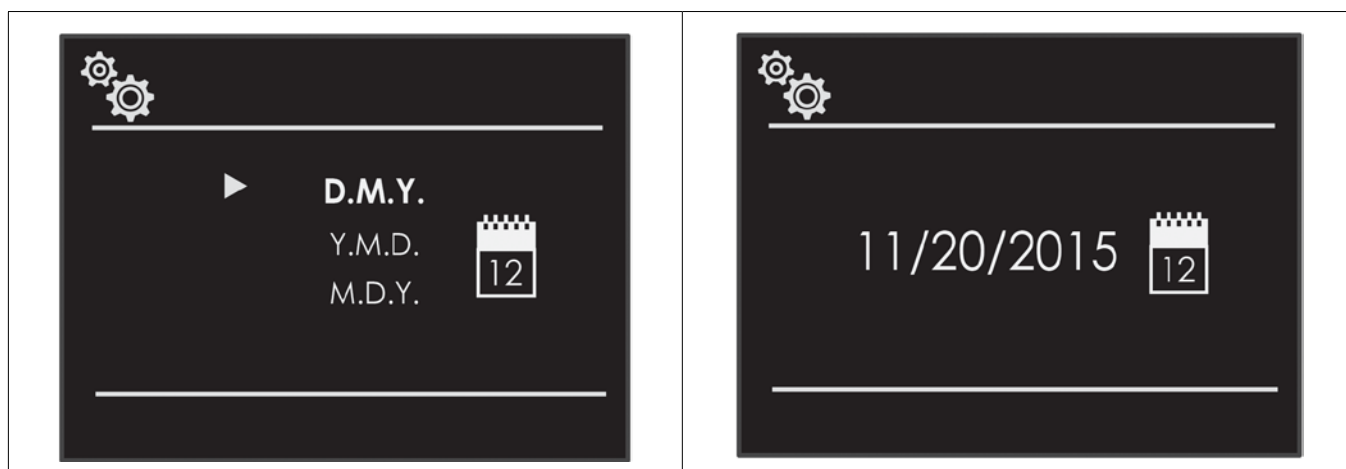
TIME

Press the arrow key Δ ∇ to select the time format between the options "12h AM/PM or 24h" and confirm with the $\square$ key. Subsequently, set the time using the arrows Δ ∇ and confirm with the $\square$ key.



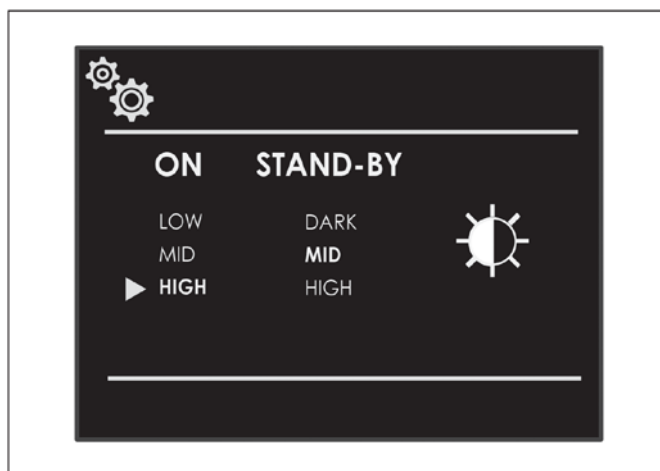
DATE

Press the arrow key Δ ∇ to select the date format from among the options "D.M.Y. – Y.M.D. – M.D.Y." and confirm with the $\square$ key. Subsequently set the value using the arrows Δ ∇ and confirm with the $\square$ key.



BRIGHTNESS

Press the arrow key ◀▶ to choose which luminosity setting to change between ON or STANDBY, then by means of the arrows ▲▼ select the required degree of luminosity and confirm with the ⏹ key.



VOLUME

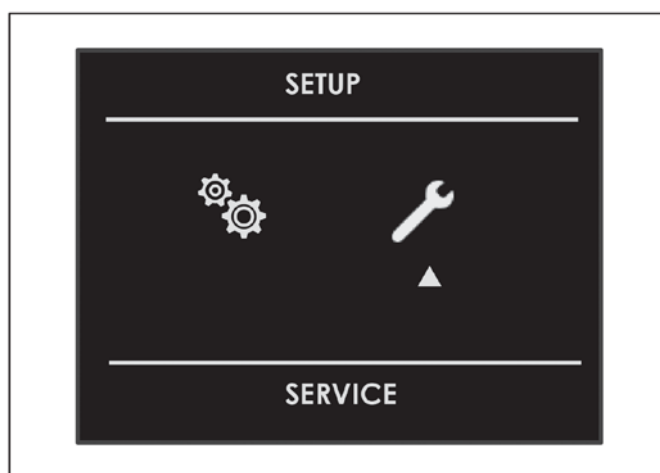
Press the arrow key ▲▼ to select the required degree of luminosity and confirm with the key ⏹.



SYSTEM SETTING

With the oven on, select the icon  and confirm with the key  to enter the SETTINGS menu. This menu permits setting a number of parameters or special functions. It also permits accessing the error events list.

1. Press the keys   to select the sub menu and confirm with the  key.



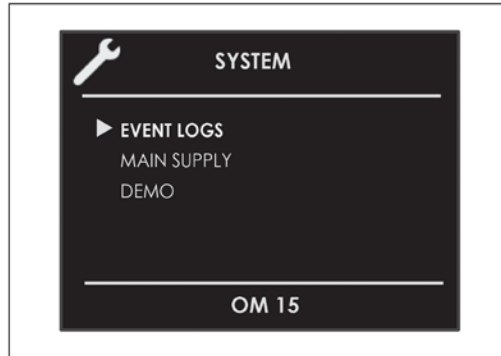
2. Use this menu to change the following settings:

Press the keys   to select the item to be set or to be displayed from among the three available ones and confirm with the  key.



EVENT LOG

The menu permits checking any recorded errors. These codes can be notified to the after-sales service.



DEMO

The purpose of this function is to set the DEMO mode, which makes the oven useless for cooking but automatically performs a demonstration of functions.

1. Press the keys ◀ ▶ to select the item ON.
2. Confirm with the  key.
3. Press the ① key.

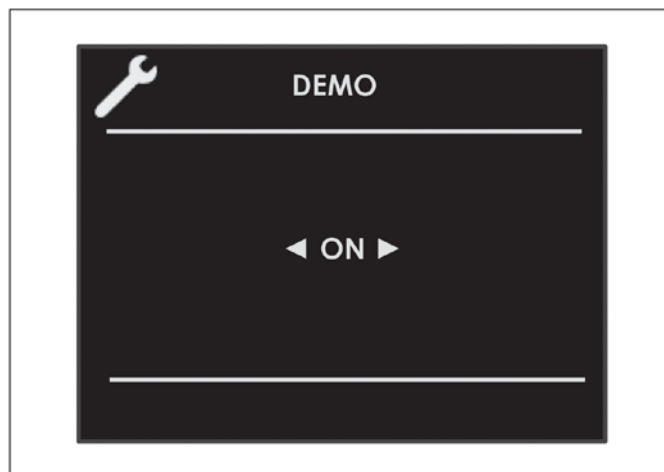
After about 30 seconds, the oven starts to operate in this mode.

To temporarily stop the DEMO function, simply keep any key pressed for a few seconds until the oven switches to standby. To start it again, press the ① key.

To disable the function, enter the DEMO display page and set OFF. Confirm using the ◀ key.

NOTE

Once set, the function remains enabled even if the oven is disconnected from the power mains.



STARTING YOUR OVEN

SWITCHING THE OVEN ON AND OFF

IMPORTANT

- The  key does not stop the function.
- After switching off the oven, the cooling fan could continue to operate until the inner parts of the oven have cooled down.

Press  to switch the oven on and press again to switch it off. The oven returns to standby mode.

SELECTING THE COOKING MODE

Multifunction Oven			
Traditional Cooking		Steam Cooking	
	TRUE CONVECTION (FAN HEAT)		DEFROST BY TIME
	RING & GRILL (FAN HEAT & GRILL)		DEFROST BY WEIGHT
	CONVECTION BROIL (TURBO GRILL & BASE HEAT)		MICROWAVE COOKING
	BROIL (ECO GRILL)		MICROWAVE AND GRILL
			MICROWAVE AND RING (MICROWAVE AND FAN HEAT)

Thermal Oven			
Traditional Cooking		Steam Cooking	
	BROIL (ECO GRILL)		DEFROST BY TIME
			DEFROST BY WEIGHT
			MICROWAVE COOKING
			MICROWAVE AND GRILL

1. Select the icon  and press the key . Select the appropriate cooking mode according to the food to be cooked using the arrows   and confirm with the key .
2. On this display page, it is still possible to change the cooking mode by using the   keys.
3. If the proposed temperature is correct, confirm with the  key to start cooking, otherwise, if the  key is not pressed within 10 seconds, the oven switches to automatic mode and the cooking mode icon becomes animated.

COOKING MODE TABLES

Traditional Cooking				
COOKING MODE	ICON	TEMPERATURE		
		Min.	Preset	Max.
TRUE CONVECTION (FAN HEAT)		50° C	165° C	230° C
RING & GRILL (FAN HEAT & GRILL)		50° C	210° C	230° C
CONVECTION BROIL (TURBO GRILL & BASE HEAT)		50° C	165° C	230° C
BROIL (ECO GRILL)		50° C	230° C	230° C

Microwave Cooking											
Cooking Mode	Icon	Set	Weight			Watt			Temperature		
			Min.	Preset	Max.	Min.	Preset	Max.	Min.	Preset	Max.
Defrost By Time											
Defrost By Weight		Bread	100 g	500 g	600 g		150 W				
		Vegetable	100 g	500 g	1000 g		150 W				
		Meat	100 g	500 g	1500 g		150 W				
		Fish	100 g	500 g	800 g		150 W				
Microwave Cooking						150 W	900 W	900 W			
Microwave And Grill		150W 300W 450W					150 W 300 W 450 W		200° C		
Microwave And Ring (Microwave And Fan Heat)		150W 300W 450W					150 W 300 W 450 W		50° C	100° C	200° C

TRADITIONAL COOKING

CHANGING THE COOKING MODE

1. During untimed cooking, a cooking pause can be set by pressing the  key. All the settings of the suspended cooking operation remain stored and can be reactivated by pressing the same key again.
2. To change the cooking mode while the oven is working, press the  key and then the  key. At this point, another cooking mode can be selected from among those available in the group by means of the arrows  .

CHANGING TEMPERATURE

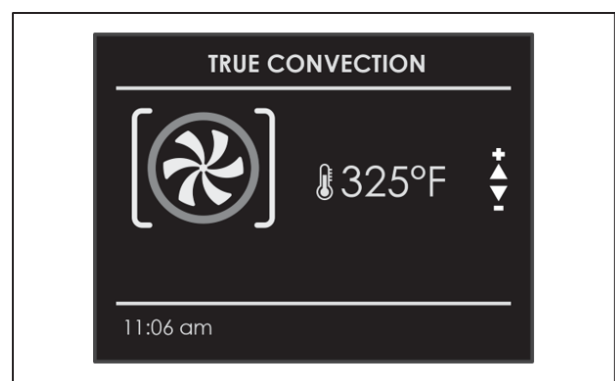
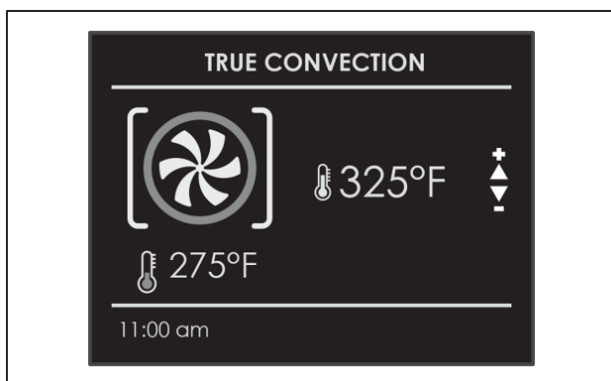
IMPORTANT

- **At the end of a function, the display screen shows the residual compartment heat temperature from the standby page.**

1. From the cooking mode preview display page, the temperature can be changed by means of the arrows   subsequently confirming by means of the .
2. Once cooking has started, the temperature can in any case be changed, at any time, by means of the arrows  .

PRE-HEATING PHASE

While the oven is in pre-heating phase, the instantaneous temperature is displayed underneath the cooking mode icon.



Just as soon as the set temperature is reached, an acoustic signal is heard and the instantaneous temperature indication disappears.

TIME OVEN MODE OPERATION

- Be sure that the time-of-day clock is displaying the correct time.
- The timed mode turns off the oven at the end of the cook time.

CAUTION

- **Never leave food in the oven for more than one hour before and after cooking. This could deteriorate the properties of the food itself.**

NOTE

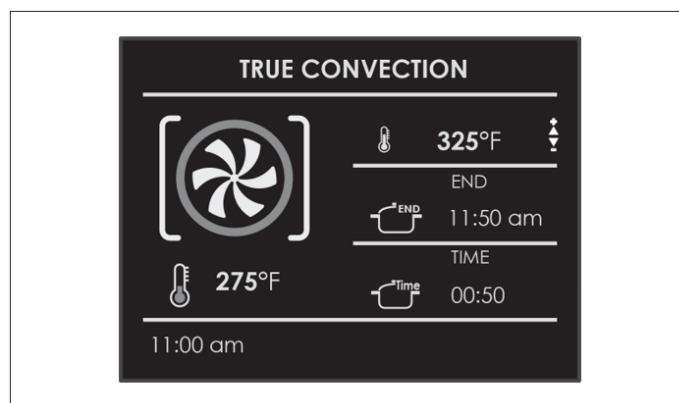
The time functions cannot be used if the meat probe is on. The maximum cooking time that can be set is 12 h.

COOK TIME

Use the "Cook Time" function to operate the oven for a determinate period of time. The oven starts immediately and switches off automatically once the time has expired.

TO SET A TIMED MODE

1. Select the cooking mode and temperature.
 2. There are two ways to set the function.
 - A. Select  to set the duration and press .
 - B. Select  to set the stop time and press .
 3. After selecting one of the two above options, set the time by means of the arrows   and confirm with the  key.
 4. After pressing the  key, cooking starts and the time cooking information is shown on the display page.
- Cooking mode
 - Temperature
 - Cooking time
 - End of cooking time



5. After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

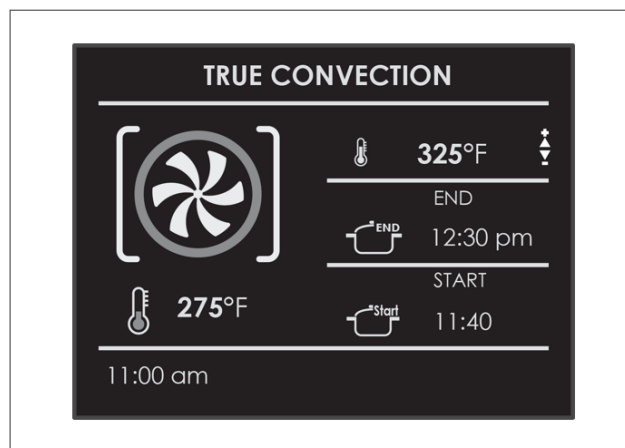
To change the cooking time when the oven is already operating, simply press the  key and enter the new cooking time before pressing the  key again.

STOP TIME

Use the "Stop Time" function to delay the start of timed cooking. Enter the cooking stop time and the oven will automatically calculate the start time. The oven switches on and off automatically.

To Delay the Start of a Timed Mode

1. First of all set the required timed cooking as indicated in the "COOK TIME" paragraph.
 2. Press the  key to set the stop time.
 3. Set the cooking stop time by means the arrows   and confirm by means of the  key.
 4. After pressing the  key, the function positions in standby and the postponed cooking details are shown on the screen.
- Cooking mode
 - Temperature
 - Cooking stop time
 - Cooking start time



- After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

To change the cooking time and stop time when the oven is already operating, simply press the key  and enter the new cooking time or cooking stop time and press the key  again.

MICROWAVE COOKING

NOTE: it is essential to carefully read the instructions and warnings to ensure correct use.

ATTENTION

Microwave functions will not start until the door has been closed. If the door is opened while the oven is on, the oven will go into pause mode and the message "DOOR OPEN" will appear on the display. To restart the function, the door needs to be closed.

The function can be paused at any time using the key , when it is pressed again  la funzione riparte.

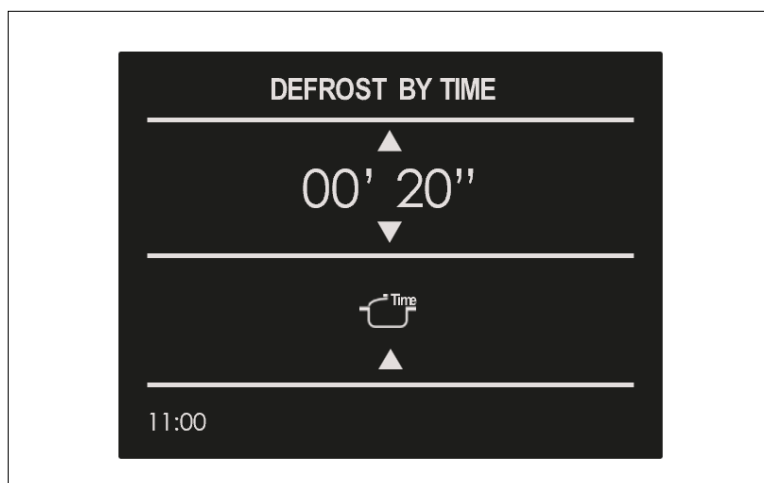
TIMED THAWING FUNCTION

Select the timed thawing icon using the arrows and press the key , then set the thawing time using the arrows  and . To start the function press the key .

The thawing time is calculated completely automatically and without needing to set any time parameters, based on the set type of meal and weight.

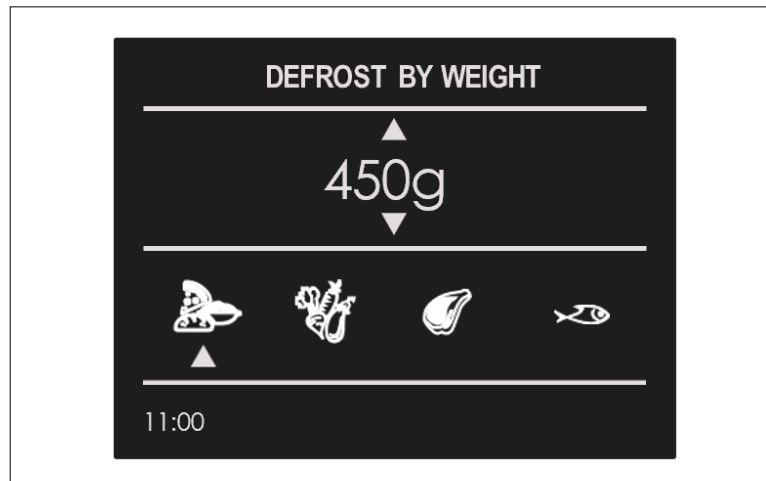
When thawing is complete, the message DEFROSTING FINISHED will appear on the display.

Once the function has been started, a countdown will be shown on the display. The time can be changed at any time using the arrows  and .



WEIGHT THAWING FUNCTION

Select the weight thawing icon using the arrows and press the key .



Select the type of meal using the arrows  and , then set the weight using the arrows  and , finally start thawing using the key .

Following are types of meals and relative weights that can be set:

	MEAL	MIN Weight (g)	MAX Weight (g)
	Bread Pizza Pasta Dishes	100	600
	Vegetables	100	1000
	Meat	100	1500
	Seafood	100	800

When thawing is complete, the message "DEFROSTING FINISHED" will appear on the display.

MICROWAVE FUNCTION

Select the Microwave function icon using the arrows and press the key .

If you wish to start the function immediately with a preset time of 30 sec and a preset output of 900W, press the key .

If you wish to personalise the time and output, open the sub- menu managed as follows:

- **TIME:** Select the icon  and use the keys Δ and ∇ to personalise the time.
- **MICROWAVE OUTPUT:** Select the icon  and use the keys Δ and ∇ to select the microwave output setting from the 6 possible levels, 150W - 300W - 450W - 600W - 750W - 900W.

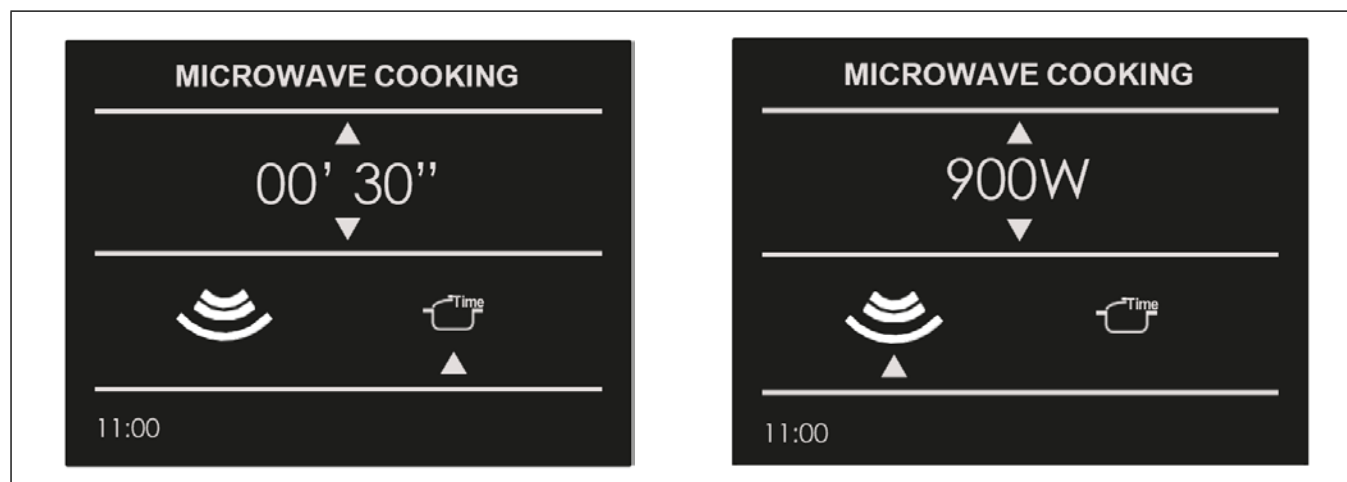
Once the new parameters have been set, press the key  to start cooking.

Once cooking has started, a countdown will be shown on the display. The time can be changed at any time using the arrows Δ and ∇ .

At the end of cooking, the message "END COOKING" will appear on the display.

Once cooking has started, a countdown will be shown on the display. The time can be changed at any time using the arrows Δ and ∇ .

At the end of cooking, the message "END COOKING" will appear on the display.



MICROWAVE + GRILL FUNCTION

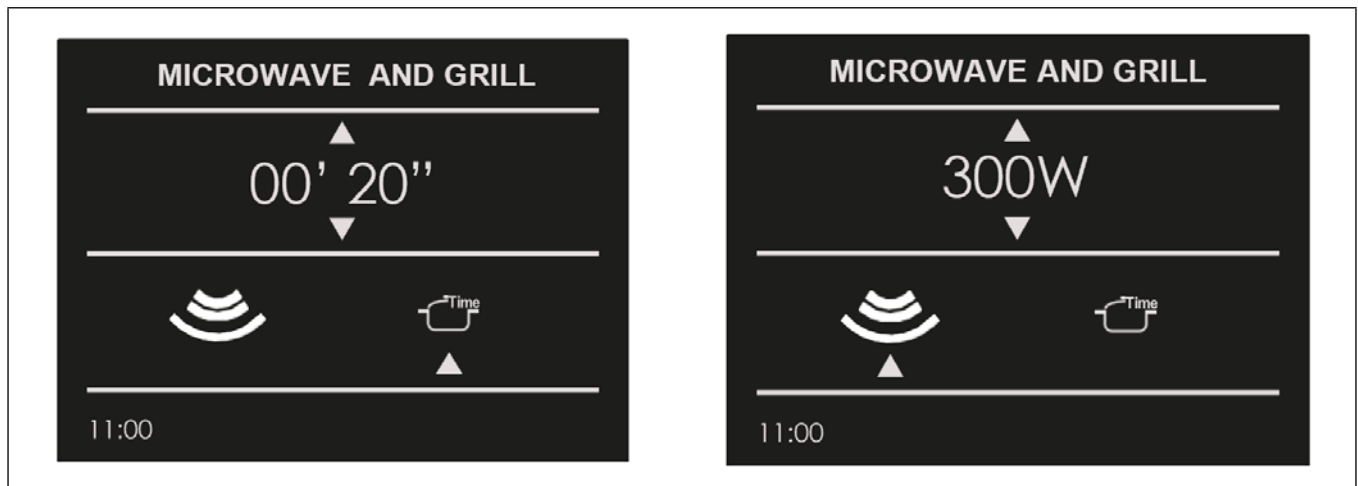
Select the Microwave+Grill function icon using the arrows and press the key , then set the thawing time using the arrows  and .

If you wish to start the function immediately with the preset time and a preset output of 300W, press the key .

If you wish to personalise the output, open the sub-menu managed as follows:

MICROWAVE OUTPUT: Select the icon  and use the keys  and  to select the microwave output setting from the 3 possible levels, 150W - 300W - 450W.

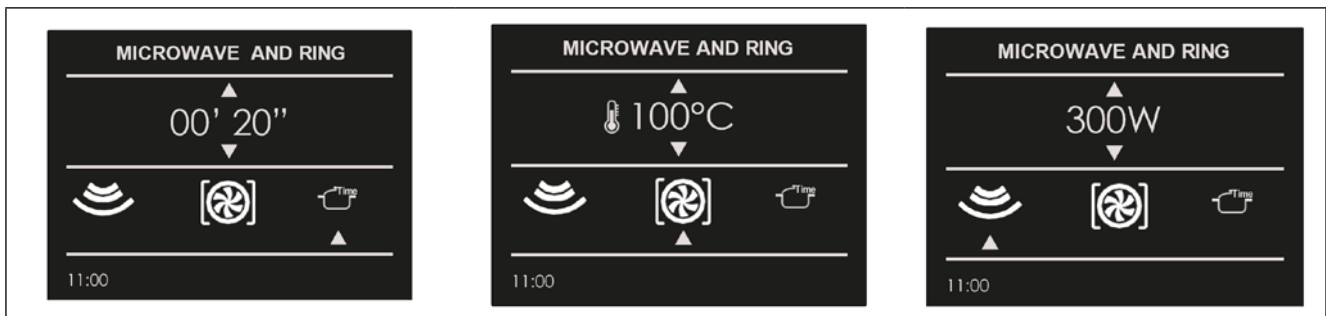
Once the new parameter has been set, press the key  to start cooking.



MICROWAVE + RING FUNCTION

Select the Microwave+Ring function icon using the arrows and press the key , then set the thawing time using the arrows  and .

If you wish to start the function immediately with the preset time and a preset temperature of 100°C, with a preset microwave output of 300W, press the key .



If you wish to personalise the temperature and output, open the sub-menu managed as follows:

TEMPERATURE: Select the icon  and use the keys  and  to personalise the temperature between 50°C and 200°C.

MICROWAVE OUTPUT: Select the icon  and use the keys  and  to select the microwave output setting from the 3 possible levels, 150W - 300W - 450W.

Once the new parameters have been set, press the key  to start cooking.

Once cooking has started, a countdown will be shown on the display. The time can be changed at any time using the arrows  and .

At the end of cooking, the message "END COOKING" will appear on the display.

CHANGING WATTS POWER

Press the icon  and press the key  Select the microwave icon and change the power wattage by means the arrows   and confirm with the key .

CHANGING TIME

Press the icon  and press the key  Select the time icon and change the time value by means the arrows   and confirm with the key .

CHANGING TEMPERATURE

(only available for microwave and ring)

Press the icon  and press the key  Select the cooking mode icon and change the setting temperature by means the arrows   and confirm with the key .

CHANGING WEIGHT

(only available for defrost by weight)

Press the icon  and change the weight by means the arrows   and confirm with the key .

USING OVEN LIGHTS

A single light key activates the lights. Touch  to turn lights on or off .

Oven lights turn on automatically when the door is opened.

When an oven is in use, oven lights turn on automatically when a mode is started. Oven lights will turn off automatically when the oven mode is cancelled.

NOTE:

Once switched on, the lights go off automatically after 3 minutes. To switch them back on, press the key or open the door.

RECIPES

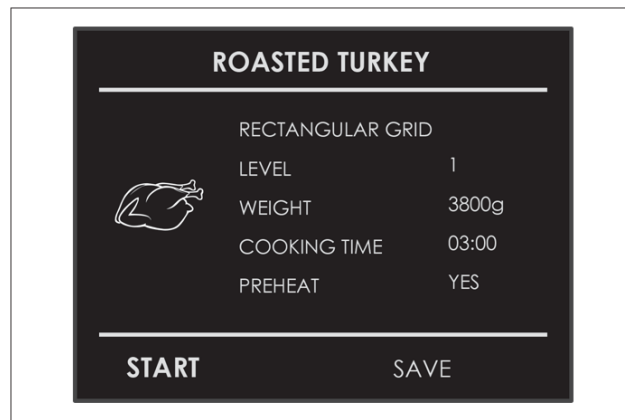
The Recipe function of your oven gives you the chance to cook food without having to set the oven manually every time. By selecting a "SET" recipe, the cooking mode, the temperature and the time are automatically set according to the recipe selected from the menu.

Recipe List	Type of Food	Food condition	Recipes List	Information displayed
PRESET or PERSONAL		FRESH	BREAD PIZZA FIRST	TYPE OF ACCESSORY LEVEL POSITION FOOD WEIGHT COOKING TIME PREHEAT REQUIRED (YES/NO)
		FROZEN		
		WHOLE	MEAT	
		IN PEICES		
		WHOLE	POULTRY	
		IN PEICES		
		WHOLE	FISH	
		IN PEICES		
		-	VEGETABLES	
		-		
		-	PIES	
		-		

SELECT AN ALREADY-SET RECIPE:

1. Switch the oven, select the icon  and press the button .
2. Using the arrows   select the list between "PRESET" or "PERSONAL" and confirm by means of the  key.
3. Choose the type of food to be cooked using the arrows   and the arrows   and confirm by means of the  key.
4. Using the arrows   choose between "FRESH" or "FROZEN" or in other cases between "WHOLE" or "IN PEICES" and confirm with the  key.
5. Select the required recipe by means of the arrows   and confirm using the  key.

6. When the recipe is selected, the following display page appears on the screen:



7. To start the recipe, confirm with the  key.
During a recipe, a number of acoustic and visual messages will ask you to perform the following operations.
Simply follow the instructions on the screen.
8. Upon termination, the oven switches off and an acoustic and visual signal warns that the recipe has terminated.

SAVING A PERSONALIZED RECIPE:

Once a recipe has been selected, the "Time" and "Weight" setting can be changed and the recipe can be saved among the "PERSONAL" ones.

- Once a recipe has been selected, press the key  and confirm by means of the  key.
- To change the weight, enter the desired weight by means of the arrows   and confirm by means of the  key.



3. The oven switches automatically to the cooking time. To change this time, use the arrows Δ ∇ and confirm again by means of the $\square$ key.



4. At this point, the recipe can be saved in the list of "PERSONAL" recipes by selecting "SAVE" and confirming by means of the $\square$ key.



NOTE

If the time and weight values are changed and not saved straight away, at the end of the recipe, a message appears which asks whether you want to save it.

5. To start the recipe press the $\square$ key.

CANCELLING A PERSONALIZED RECIPE:

1. To eliminate a recipe from the list of personalized recipes, select the recipe.
2. Press the key $\triangleleft$ and select the choice and confirm with the $\square$ key.



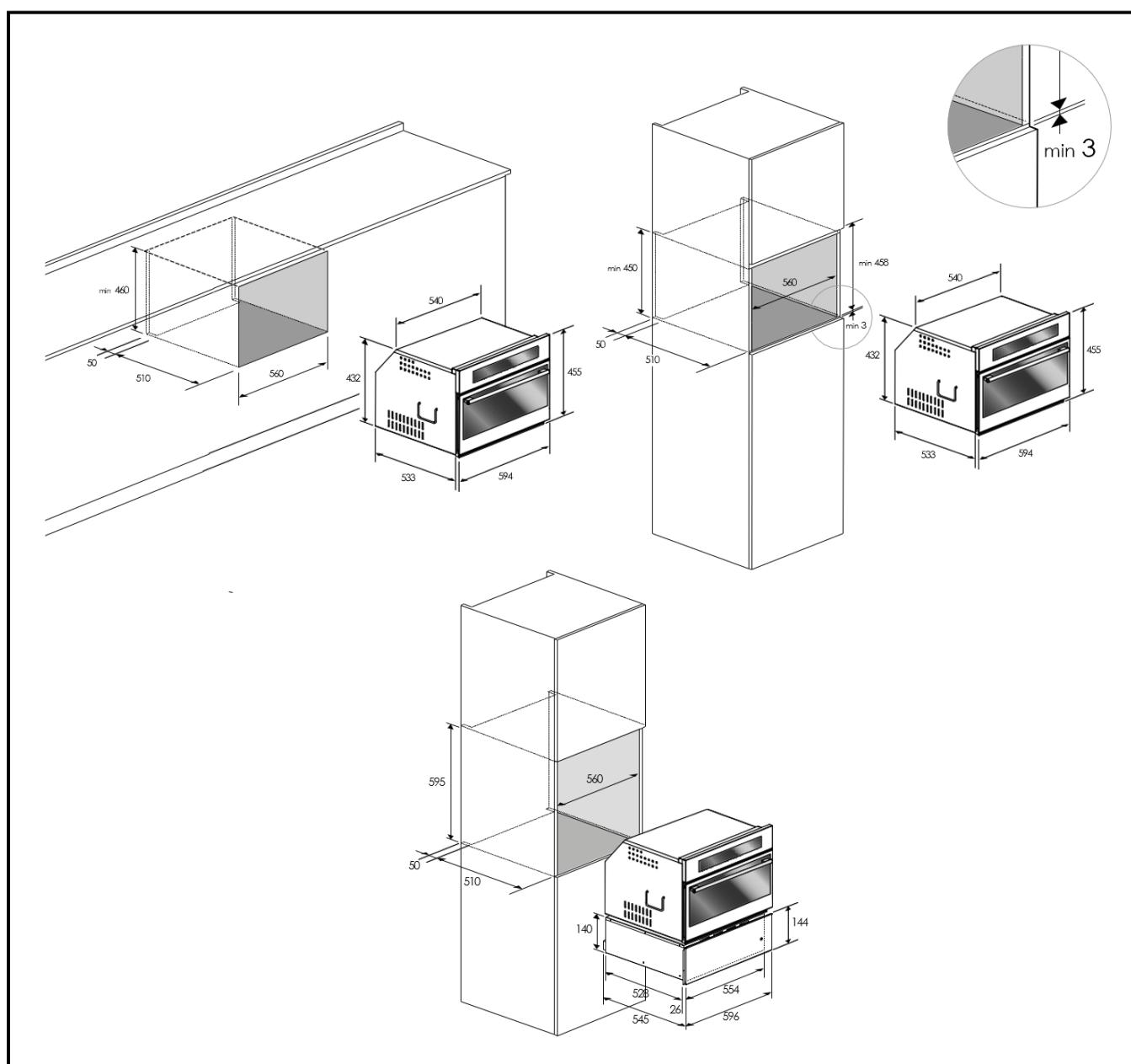
FOR THE INSTALLER

INSTALL THE OVEN IN THE COUNTER

The oven must be installed under a cook top, in a column, or combined with the relative food-warmer drawer. The dimensions of the space must be those shown in figure.

The cabinet material must be able to withstand the heat.

The oven must be centred within the walls of the cabinet and fixed with the screws and bushings that are provided.



TECHNICAL DATA

Power supply	220-240 V~, 50	Hz
Maximum absorbed power	3200	W
Microwave power	900	W
Grill	1500	W
Hot air	1500	W
Microwave frequency	2450	MHz

TYPE AND MINIMUM DIAMETER OF THE CABLES

SASO			
H05RR-F	3x1,5 mm ²	H05RR-F	3x2,5 mm ²
H05VV-F	3x1,5 mm ²	H05VV-F	3x2,5 mm ²
H05RN-F	3x1,5 mm ²	H05RN-F	3x2,5 mm ²
H05V2V2-F	3x1,5 mm ²	H05V2V2-F	3x2,5 mm ²

ELECTRICAL HOOK-UP

Before making the electrical hook-up, make sure that:

- the characteristics of the electrical system satisfy what is shown on the serial number plate applied to the front of the oven;
- the electrical system has an effect earth connection conforming to standards and current law.

The earth connection is required by law.

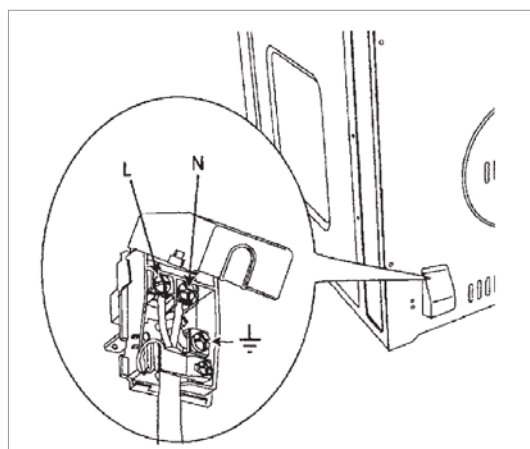
The cable must not, at any point, reach a temperature greater than 50 °C above the ambient temperature.

This oven must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this oven.

If a fixed appliance does not have a power cord and plug, or another device that ensures disconnection from the mains, with an opening distance of the contacts that allows complete disconnection under the conditions of excessive voltage category III, such disconnection devices must be provided in the power supply mains conforming to the installation rules.

The omnipolar socket or switch must be easy to reach when the appliance is installed.

NOTE: The manufacturer declines all liability if the usual accident prevention standards and the above instructions are not followed.



SOLVING TRADITIONAL BAKING PROBLEMS

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

BAKING PROBLEM	CAUSE
Food browns unevenly	Oven not preheated Aluminum foil on oven rack or oven bottom Baking utensil too large for recipe Pans touching each other or oven walls
Food too brown on bottom	Oven not preheated Using glass, dull or darkened metal pans Incorrect rack position Pans touching each other or oven walls
Food is dry or has shrunk excessively	Oven temperature too low Oven not preheated Oven door opened frequently Tightly sealed with aluminum foil Pan size too small
Food is baking or roasting too slowly	Oven temperature too low Oven not preheated Oven door opened frequently Tightly sealed with aluminum foil Pan size too small
Pie crusts do not brown on bottom or have soggy crust	Baking time not long enough Using shiny steel pans Incorrect rack position Oven temperature is too low
Cakes pale, flat and may not be done inside	Oven temperature too low Incorrect baking time Cake tested too soon Oven door opened too often Pan size may be too large
Cakes high in middle with crack on top	Baking temperature too high Baking time too long Pans touching each other or oven walls Incorrect rack position Pan size too small
Pie crust edges too brown	Oven temperature too high Edges of crust too thin

SOLVING OPERATIONAL PROBLEMS

Before contacting service, check the following to avoid unnecessary service charges.

OVEN PROBLEM	PROBLEM SOLVING STEPS
Other F Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number (in the EVENT LOG list) and contact service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock sections on pages 10 and 13.
Excessive moisture	Convection modes will eliminate any moisture in oven (this is one of the advantages of convection).

ASSISTANCE OR SERVICE

Before contacting service, please check "Troubleshooting." It may save you the cost of a service call.

If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

SERVICE DATA RECORD

For authorized service or parts information see paragraph "WARRANTY for Home Appliances".

For serial tag location see Page pagina 1. Now is a good time to write this information in the space provided below.

Keep your invoice for warranty validation.

SERVICE DATA RECORD

Model Number _____

Serial Number _____

Date of Installation or Occupancy _____

Worldwide Appliances Pty Limited**A.B.N. 45868077422****Distributed by Eurolinx Pty Ltd****Office:**

48-50 Moore Street, Leichhardt N.S.W 2040 Post:

Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your Artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the Artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.eurolinx.support Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to Artusi or assist Artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the Artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your Artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact Artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY**1. Warranty**

Worldwide Appliances warrants that each Artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 MONTHS WARRANTY PRODUCTS:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models

2. WHAT IS NOT COVERED BY THE WARRANTY.

The Warranty does not apply if an Artusi product is defective by a factor other than a defect arising in the manufacture of the Artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the Artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised Artusi service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by Artusi.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the Artusi product handbook provided to the purchaser upon purchase of the Artusi product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the Artusi in respect of an Artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in Artusi products.

3. DOMESTIC USE

Each Artusi product is made for domestic use. This Warranty may not extend to Artusi products used for commercial purposes.

4. TIME FOR CLAIM UNDER THE WARRANTY

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. PROOF OF PURCHASE

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an Artusi product.

6. CLAIMING UNDER THE WARRANTY

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. STATUTORY RIGHTS

- (a) These terms and conditions do not affect your statutory rights.
- (b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:
 - (i) contravene the law of the relevant jurisdiction; or
 - (ii) cause any part of the Warranty to be void.
- (c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the Artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.
- (d) The liability of Worldwide Appliances to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:
 - (i) replacing or repairing the defective part of the Artusi product;
 - (ii) paying the cost of replacing or repairing the defective part of the Artusi product;
 - (iii) replacing the Artusi product; or
 - (iv) paying the cost of replacing the Artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. DEFECTS

Any part of an Artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test Artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the customer care department.

The team can be contacted on 1 300 85 64 11 option 1

or customercare@eurolinx.com.au

**DON'T FORGET TO REGISTER YOUR
WARRANTY ONLINE NOW AT**
www.eurolinx.support



NOTES:

[illegible]



FOLLOW US ON:



/artusi_kitchen_laundry_outdoor

artusi.com.au

Australia National Telephone Number 1300 694 583

Our showrooms opening hours in each state are available on our website

NSW & ACT (Head Office)

48-50 Moore Street
Leichhardt

Victoria

2r/131 Church
Street Hawthorn

QLD

Contact
head office

WA & NT

Contact
head office

DISCLAIMER

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