



S M E G SUPER START GUIDE

SMEG MICROWAVE COMBINATION OVEN

FOR THE FIRST TIME

SETTING THE CLOCK

The oven will not operate unless the clock has been set. The display will show a flashing '00:00'. Turn the left-hand dial to the right / left to set the time. Depress the dial to confirm.

PREPARING YOUR OVEN FOR USE

In order to remove any oily residues leftover from the manufacturing process, it is important to burn your oven off.

Press in the right-hand dial to switch the microwave combination oven on. This will illuminate the clock. Press the dial again to illuminate the cooking functions. Turn the dial to the right until the fan symbol illuminates. Using the left-hand dial depress to confirm the pre-set temperature. It is now possible to amend the temperature. Turn the dial to the right to increase the temperature to the maximum of 220°C. Depress to confirm and to start.

ADJUSTING THE CLOCK

Depress and hold the right-hand dial for a few seconds until the clock display flashes. Turn the left-hand dial to the right / left to set the time. Depress the dial to confirm.

COOKING FUNCTIONS

Microwave Cooking – ideal for defrosting, cooking and reheating. It is possible to select microwave wattages between 200 – 1000 watts.

COOKING PROCESS	WATTAGE
Defrosting	200 – 400w
Cooking & reheating meals	600 - 800w
Reheating liquids	1000w



S M E G SUPER START GUIDE

SMEG MICROWAVE COMBINATION OVEN

TIPS FOR MICROWAVE COOKING

- Place food and dishes onto the turntable, in the base of the appliance. This will ensure even microwave cooking.
- Always use a microwave safe container. This is usually a plastic or ceramic dish. Always check with the manufacturer before using in the microwave.
- For containers that have lids, make sure that they are loosened before cooking.
- It is possible to interrupt the microwave in the middle of a cooking process. Press the stop button, or simply open the microwave door.
- For foods that have peel or skin e.g. tomatoes, potatoes, sausages pierce or score the surface to ensure that steam can escape.
- Foods should be stirred part way through cooking, or left to stand for a couple of minutes before serving. This will ensure that the heat is distributed evenly throughout the food and no hotspots remain.
- If you add more food to the microwave, you will need to increase the cooking time.
- Never operate the microwave with an empty cavity. This can be detrimental to the functioning of the microwave.
- When cooking vegetables in the microwave, place in a container with a loose lid and add a couple of tablespoons of water. This will help the vegetables steam as well as microwave cook.

AUTOMATIC MICROWAVE Functions are held within the appliance memory and remove the guessing of cooking times and wattages. Using the instruction booklet as a guide, enter the type for food and weight of the food.

- Microwave Combination Modes is perfect for speeding up cooking times, whilst still providing perfect browning results.
- Always preheat the standard cooking function fan or grill before selecting the combination mode. As the cooking time is reduced it is important to have the desired ambient heat of the oven from the beginning.
- The microwave watts are restricted to ensure that the food cooks through, and has the opportunity to brown.
- For dense dishes that contain potato, root vegetables and meat select the higher wattage of 600watts. For more delicate fillings or fish use a lower wattage of 200-400 watts.

MICROWAVE & FAN COMBINED is ideal for speeding up cooking times for foods that require cooking through and browning. It is possible to select the full range of oven temperatures 50°C - 200°C and microwave wattages of 200-600watts.

- To convert foods from oven to microwave and fan combined, keep the same oven temperature and halve the cooking time.
- Only one cooking level should be used when using the combination mode.



S M E G SUPER START GUIDE

SMEG MICROWAVE COMBINATION OVEN

TIPS FOR MICROWAVE COOKING

- Jacket potatoes are excellent in the microwave combination mode. To cook a jacket potato that is crisp on the outside and soft in the middle pre-heat the Circulaire (Fan) function to 200°C. Pierce the skin with a fork. A medium potato will take 10-12 minutes with the Circulaire function set to 200°C and the microwave to 600 watts. Remember, if you add more than one potato, you will need to increase the cooking time.
- Microwave & Grill Combined is ideal for speeding up the grilling of thicker cuts of meat and dishes that require cooking through and browning on the top e.g. macaroni cheese, potato topped fish pie. The grill temperature is already pre-set, whilst the microwave watts are restricted to 200-600watts to ensure that the food cooks through and has the opportunity to crisp.
- To convert foods from oven to microwave and grill combined always preheat the grill.
- Place all foods on the lowest shelf position, using the glass tray and wire rack. Due to the low wattage of microwave, it is possible to use the wire rack on the microwave combination mode.
- Always turn foods half way through cooking, this will ensure that they are evenly browned.

CIRCULAIRE uses the fan and allows cooking on many levels. The temperatures range from 50 - 200°C. Ideal for cooking several items at once, with no cross transference of flavours.

GRILL is ideal for grilling meat and browning. Use the wire rack with a solid roasting tray below.

HOT AIR & GRILL uses a mixture of the fan and grill. This is ideal for cooking thicker cuts of meat and accelerating the browning of traditionally fan cooked foods. It is preferable to use a wire rack and solid glass tray below. This will allow for the air to circulate and for the juices to be caught below.

MAINTENANCE

Cleaning the combination microwave is straightforward. Due to having a stainless steel cavity, perfect for reflecting the microwaves into the food, it is important not to use non-abrasive cleaning agents. Hot soapy water and a soft cloth should be sufficient. If stubborn marks remain a ceramic hob cleaner and non-abrasive scourer can be used.

The grill element can be dropped down for cleaning and reaching the roof of the appliance. Twist the grill support bracket round 180 degrees and carefully pull the grill element down to a 45 degree angle.

To reduce the need to clean the microwave combination oven, place joints of meat and vegetables within a roasting bag. Make sure that the bag is tightly sealed.