

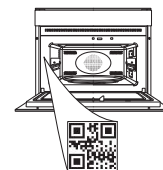
**THANK YOU FOR BUYING A BAUKNECHT PRODUCT**

In order to receive a more complete assistance, please register your product on www.register10.eu

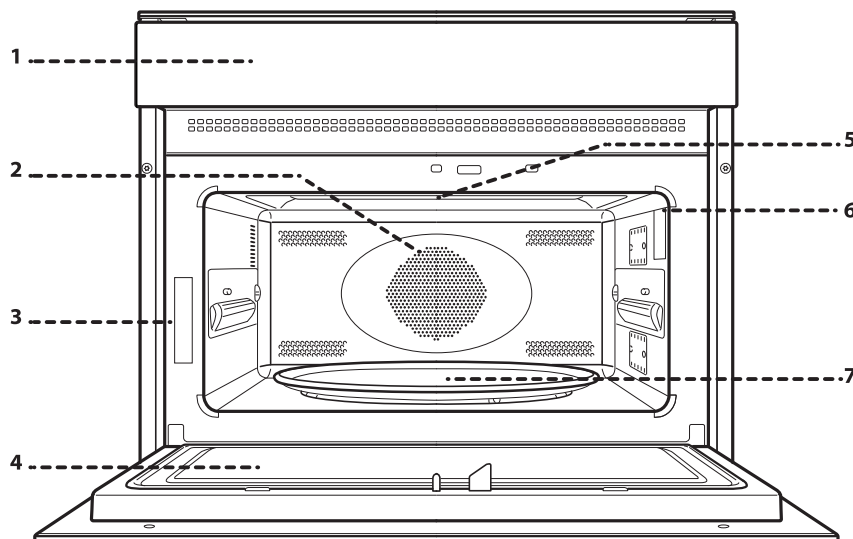


Before using the appliance carefully read the Safety Instruction.

PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION

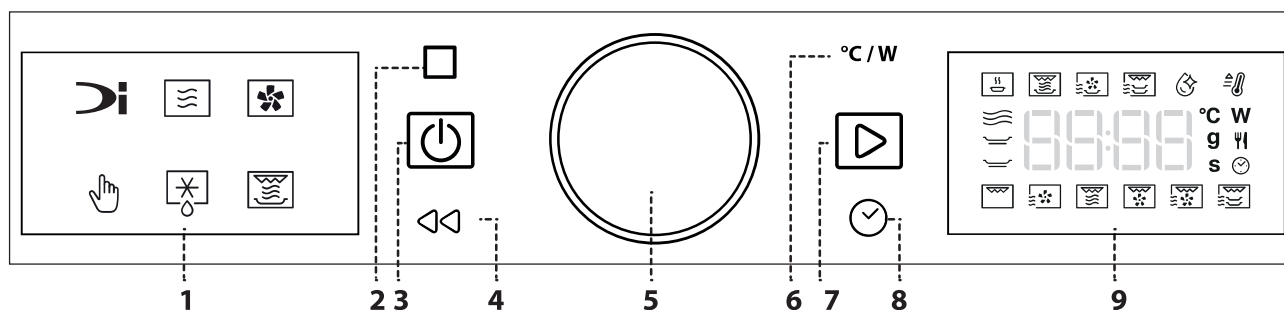


PRODUCT DESCRIPTION



1. Control panel
2. Circular heating element (non-visible)
3. Identification plate (do not remove)
4. Door
5. Upper heating element/grill
6. Light
7. Turntable

CONTROL PANEL



1. LEFT-HAND DISPLAY

2. PAUSE

To pause a cooking cycle

3. ON/OFF

For switching the oven on and off and for stopping an active function at any time.

4. BACK

For returning to the previous step. A long press (5s) enable/disable the Keylock function.

5. ROTARY KNOB / CENTRAL BUTTON

Turn this to navigate through the functions and adjust all of the cooking parameters. Press it to select, set, access or confirm functions or parameters and eventually start the cooking program.

6. POWER/TEMPERATURE

To adjust the temperature, grill level or microwave power.

7. START

For starting functions and confirming settings

8. TIME

For setting the time as well as setting or adjusting the cooking time.

9. RIGHT-HAND DISPLAY

ACCESSORIES

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

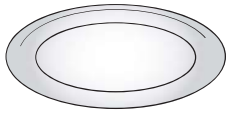
Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.

Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.

Accessories during microwave function may raise in temperature. It is recommended to use protection to handle accessories at the end of the cycle.

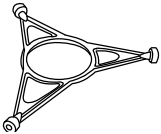
TURNTABLE



Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base for other containers or

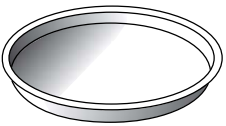
accessories, with the exception of the rectangular baking tray.

TURNTABLE SUPPORT



Only use the support for the glass turntable. Do not rest other accessories on the support.

CRISP PLATE



Only for use with the designated functions.

The Crisp plate must always be placed in the center of the glass turntable or wire rack (or both in "Double Crisp" functions) and can

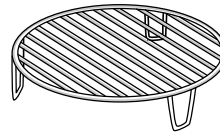
be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

WIRE RACK



This allows you to place food closer to the grill, for perfectly browning your dish and allows an optimal air circulation.

It must be used as base for the crisp plate in some "Crisp Fry"

functions and to place the second crisp plate in "Double Crisp" functions.

Place the wire rack on the turntable, making sure that it does not come into contact with other surfaces.

RECTANGULAR BAKING TRAY



Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves.

Insert the plate horizontally, resting it on the rack in the cooking compartment.

Please note: You do not need to remove the turntable and its support when using the rectangular baking tray.

The number and type of accessories may vary depending on which model is purchased. Other accessories that are not supplied can be purchased separately from the After-sales Service.

FUNCTIONS

DYNAMIC FUNCTIONS

With the Dynamic functions, simply select the type and weight or the quantity of the food items to obtain the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses. To use at best this function, follow the indications on the relative cooking table.



DYNAMIC REHEAT

For reheating ready-made food that is either frozen or at room temperature. The oven automatically calculates the settings required to achieve the best results in the shortest amount of time. Place food on a microwave-safe and heatproof dinner plate or dish.

CATEGORY	FOOD	WEIGHT
1	Plated Meal	250 - 800 g
2*	Frozen Lasagna	400 g - 1 kg
3*	Frozen Portion	250 - 800 g
4	Milk/Water	100 - 500 g
5	Soup	200 - 800 g



DYNAMIC CRISP

For quickly reheating and cooking frozen foods and giving them a golden, crunchy top. Only use this function with the crisp plate provided. Turn the food when prompted.

CATEGORY	FOOD	WEIGHT
1	Chicken Parts	400 g - 1.2 kg
2*	Hamburgers	100 - 500 g
3*	Chicken Nuggets	100 - 500 g
4*	Pizza	350 - 600 g
5*	Fish Fingers	100 - 500 g

Required accessories: Crisp plate, handle for crisp plate.



DYNAMIC CRISP FRY

This healthy and exclusive function combines the quality of crisp function with the properties of the warm air circulation. It allows crunchy, tasty frying results to be achieved, with a remarkable reduction of oil needed compared to the traditional way of cooking, even removing the need for oil in some recipes. It is possible fry a variety of preset foods, either fresh or frozen.

CATEGORY	FOOD	WEIGHT
1*	French Fries	100 - 500 g
2*	Fish and Chips	100 - 500 g
3	Breaded Chicken Fillet	100 - 500 g
4	Peppers Strips	100 - 500 g
5*	Fried Seafood	100 - 500 g

Required accessories: Crisp plate, wire rack, handle for crisp plate.



DYNAMIC DOUBLE CRISP

This unique function allows to use two crisp plates at the same time to double the amount of food to cook or have a complete meal with a single cooking. The weights in the table are intended for a single crisp plate.

PIZZA DOUBLE

Selectable weight refers to one pizza; both pizzas should have similar weight.

QUICHE DOUBLE

Both quiches may have different filling, but similar weight. The weights indicated in the table below cannot be selected and it is the indicative weight that each quiche must have.

SAUSAGES & FRENCH FRIES

Pierce the sausages with a fork to prevent bursting and put on the upper crisp plate and frozen french fries on the crisp plate below. The weights indicated in the table below cannot be selected and it is the indicative weight that each food must have.

FISH FILLET & VEGETABLES GRATIN

Cut vegetables, season with oil and spices as you prefer and put on the upper crisp plate. Put fish on the crisp plate below. The weights indicated in the table below cannot be selected and it is the indicative weight that each food must have.

AUBERGINES & PEPPERS

Cut vegetables in pieces, season with oil and spices as you prefer. Put aubergines on the upper crisp plate and peppers on the crisp plate below. The weights indicated in the table below cannot be selected and it is the indicative weight that each food must have.

CATEGORY	FOOD	WEIGHT
1*	Pizza Double	350 - 600 g
2	Quiche Double	700 - 900 g
3	Sausages & Frozen French Fries	500 - 600 g
4	Fish Fillet & Vegetables Gratin	500 - 600 g
5	Aubergine & Peppers	500 - 600 g

Required accessories: Two crisp plate, wire rack, handle for crisp plate.



MW SELF CLEAN

The action of the steam released during this special cleaning cycle allows dirt and food residues to be removed with ease. Pour a cup of drinking water into microwave proof container and activate the function.



MICROWAVE

For quickly cooking and reheating food or drinks. Use microwave function only with food or beverages inside to preserve the correct functionality of the product.

POWER (W)	RECOMMENDED FOR
900	Quickly reheating drinks or other foods with a high water content.
750	Cooking vegetables.
650	Cooking meat and fish.
500	Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes.
350	Slow, gently cooking. Perfect for melting butter or chocolate.
160	Defrosting frozen foods or softening butter and cheese.
90	Softening ice cream.

ACTION	FOOD	POWER (W)	DURATION (MIN.)
Reheat	2 cups	900	1 - 2
Reheat	Mashed potatoes 1kg	900	10 - 12
Defrost	Minced meat 500g	160	15 - 16
Cook	Sponge cake	750	7 - 8
Cook	Egg custard	500	13 - 16
Cook	Meat loaf	750	17 - 20



FORCED AIR

For cooking dishes in a way that achieves similar results to using a conventional oven. The baking plate or other cookware that is suitable for oven use can be used to cook certain foods. To achieve best results this function have a preheating phase: wait the end of preheat to insert the food.

FOOD	TEMP. (°C)	DURATION (MIN.)
Cupcake / Smallcakes	160	20 - 30
Cookies	160 - 170	20 - 30

Recommended accessories: Rectangular baking tray / Wire rack



MANUAL FUNCTIONS



FAST PREHEAT

For quickly preheating the oven before a cooking cycle. Wait for the function to finish before placing food inside the oven. Once preheating has finished, the oven will select the "Forced Air" function automatically.



GRILL

For browning, grilling and gratins. We recommend turning the food during cooking.

FOOD	GRILL LEVEL	DURATION (MIN.)
Toast	High	5 - 6*
Prawns	Medium	18 - 22

*For thick bread slices preheat the empty microwave with grill high for 3 minutes

Recommended accessories: Wire rack



FORCED AIR + MICROWAVE

To prepare oven dishes in a short time. It is suggested to use the rack in order to optimize the air circulation.

FOOD	POWER (W)	TEMP. (°C)	DURATION (MIN.)
Roasts	350	170	35 - 40
Meat Pie	160	180	25 - 35

Required accessories: wire rack



GRILL + MW

For quickly cooking and gratinating dishes, combining the microwave and grill functions.

FOOD	POWER (W)	GRILL LEVEL	DURATION (MIN.)
Potatoes gratin	650	Medium	20 - 22
Jacked potatoes	650	High	10 - 12

Recommended accessories: Wire rack



TURBO GRILL

For perfect results, combining the grill and oven air convection. We recommend turning the food during cooking.

FOOD	GRILL LEVEL	DURATION (MIN.)
Chicken kebab	High	25 - 35

Recommended accessories: Wire rack



TURBO GRILL + MW

For quickly cooking and browning your food, combining the microwave, grill and the oven air convection.

FOOD	POWER (W)	GRILL LEVEL	DURATION (MIN.)
Cannelloni frozen	650	High	25 - 35
Pork chops	350	High	30 - 40

Recommended accessories: Wire rack



DOUBLE CRISP

This exclusive function allows you to use two crisp plates at once, doubling the amount of food that can be cooked. It can be used to cook the same food or two different foods. Place the first crisp plate directly on the glass turntable then place the second one on the wire rack.

Feel free to experiment with different food combinations. Place the food that requires more intense cooking or that needs to be crispier on the upper crisp plate. Place the most delicate foods in the lower crisp plate.

Required accessories: Two crisp plates, wire rack, handle for crisp plate



DEFROST

For quickly defrosting various different types of food simply by specifying their weight. Always place the food directly on the glass turntable for best results.

CRISP BREAD DEFROST

This exclusive function allows you to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked. Use this function to quickly defrost and heat frozen rolls, baguettes & croissants. The Crisp Plate must be used in combination with this function.

CATEGORY	FOOD	WEIGHT
1*	Timed Defrost	-
2*	Meat	100 g - 2 kg
3*	Poultry	100 g - 3 kg
4*	Fish	100 g - 2 kg
5*	Crisp Bread Defrost	50 - 800 g



CRISP

For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special Crisp plate.

FOOD	DURATION (MIN.)
Leavened cake	7 - 8
Hamburger	8 - 10*

*Turn food halfway through cooking.

Required accessories: Crisp plate, handle for the Crisp plate

FIRST TIME USE

1. SETTING THE TIME

You will need to set the time when you switch on the oven for the first time.



The two digits for the hour will start flashing: Turn the knob to set the hour and then press the central button to confirm.



The two digits for the minutes will start flashing. Turn the knob to set the minutes and press the central button to confirm.

Please note: To change the time at a later point, press and hold  for at least one second while the oven is off and

repeat the steps above. You may need to set the time again following lengthy power outages.

2. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing; this is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours. Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 200 °C for around one hour, ideally using a function with air circulation (e.g. "Forced Air").

Follow the instructions for setting the function correctly.

Please note: It is advisable to air the room after using the appliance for the first time.

DAILY USE

1. SELECT A FUNCTION

When the oven is off, only the time is shown on the display. Press and hold  to switch the oven on. Turn the knob to view the main functions available on the left-hand display. Select one and press the central button. The function currently in selection will blink, and will stop blinking after the press of the knob (i.e. after its selection).



To select a sub-function (where available), select the main function and then press the central button to confirm and go to the function menu.



Turn the knob to select from amongst the subfunctions available on the right-hand display and then press the central button to confirm. The sub-function in selection will blink until its confirmation.

2. SET A FUNCTION

. AUTOMATIC FUNCTIONS / JET DEFROST

FOOD CLASS

Once you have chosen one of the automatic functions, you will need to select a category for the food you are cooking.



When the  icon flashes, turn the knob to select the category you require and then press the central button to confirm. Categories are shown on the stickers applied on the inner door frame.

WEIGHT

To achieve the best results, the automatic functions (and Jet Defrost) require you to enter the weight of the food, selecting from amongst the default settings: the oven will calculate the ideal length of time for the function to run for each category of food.



When the default setting appears on the display and the  icon flashes, turn the knob to set the weight and then press the central button to confirm.

. MANUAL FUNCTIONS

After having selected the function you require, you can change its settings.

The display will show the settings that can be changed in sequence.

MICROWAVE POWER / TEMPERATURE



When the W icon flashes on the display, turn the *knob* to adjust the power setting and then press the central button to confirm and continue to alter the settings that follow (if possible).

Please note: Once the function has been activated, the power can be changed by pressing °C/W to access the settings menu, then turning the *knob* to change the setting.

GRILL POWER

There are three defined power levels for grilling: 1 (low), 2 (mid), 3 (high). The default value is displayed between two flashing "--" symbols.



Turn the knob to set the desired grill level, then press the central button to confirm.

DURATION



When the ⌚ icon flashes on the display, use the *knob* to set the cooking time you require and then press ⏻ to confirm.

You do not have to set the cooking time if you want to manage cooking manually: Press ⏻ to confirm and start the function.

Note: During cooking, you can adjust the cooking time by turning the *knob*; each time you press ⏻, the cooking time increases by 30 seconds.

PREHEAT

Select the function, then use the *knob* to set the target temperature you require and press ⏻ to confirm and start the function.



When the oven reaches the target temperature the buzzer plays a sound and the display shows "Add Food".

Please note: it is advisable not to put the food into the oven until it reaches the target temperature.

3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press ⏻ to activate the function.

Every time the ⏻ button is pressed again, the cooking time will be increased by a further 30 seconds (for Functions using Microwaves) or 5 minutes (for Functions not using Microwaves).

Please note: You can press ⏻ at any time to stop the function that is currently active.

. JET START

When the oven is turned off, it is possible to start a microwave cycle by pressing the Start button. Each additional press of the ⏻ button will increase the time by an additional 30 seconds. For example, it is possible to run a microwave function lasting 90 seconds, by pressing the ⏻ button three times, without even needing to turn on the oven.

. SAFETY LOCK

This function is automatically activated to prevent the oven from being activated on accidentally.



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

4. PAUSE

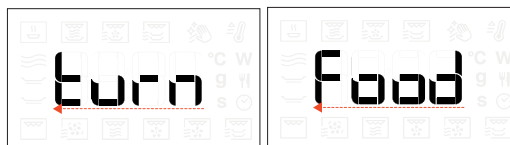
To pause an active function, for example to stir or turn the food, simply open the door.

To start it up again, close the door and press ⏻.

AUTOMATIC PAUSE

(STIR OR TURN THE FOOD)

Certain functions will pause to allow you to turn or stir the food.



Once the oven has paused cooking, open the door and carry out the action you are prompted to perform before closing the door again and pressing ⏻ to continue with cooking.

5. COOKING END TIME

An audible signal will sound and the display will indicate that cooking is complete.



To extend the cooking time without changing the settings, turn the *knob* to set a new cooking time and press .

. COOLING DOWN

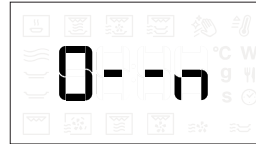
When a function with hot air is finished, the appliance may carry out a cooling procedure. The display shows "Cool On":



After this procedure, the oven automatically switches off.

. KEY LOCK

To lock the keypad, press and hold  for at least 5 seconds.



Do this again to unlock the keypad.

Please note: The key lock can also be activated while cooking is in progress.

For safety reasons, the oven can be switched off at any time by pressing and holding .

CLEANING AND MAINTENANCE

Make sure that the appliance has cooled down before carrying out any maintenance or cleaning.
Never use steam cleaning equipment.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the glass in the door with a suitable liquid detergent.
- At regular intervals, or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- Activate the "MW Self clean" function for an optimum cleaning of the internal surfaces.
- The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.

ACCESSORIES

All accessories are dishwasher safe with the exception of the Crisp plate.

The Crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the Crisp plate to cool down before cleaning.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The oven makes noises, even when it is switched off.	Cooling fan active.	Wait until the cooling process has finished.
The display shows the letter "F" followed by a letter or number.	Software fault.	Contact your nearest After-sales Service Centre and state the letter or number that follows the letter "F".
Keypad does not work as foreseen. The display shows a strange visualization.	Keylock has been activated (see Keylock section).	Disable the keylock by following the indications within Keylock section.
The oven does not heat up.	When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up.	To exit DEMO mode, follow this procedure: press °C/W, ☺, °C/W, ☺, °C/W, ☺ in sequence (6 taps in total). You will hear a beep signal that the operation has been successful. The clock flashes waiting for the hour setting. At this point, the oven is ready to be used.

Policies, standard documentation and additional product information can be found by:

- Using the QR code in your appliance
- Visiting our website **docs.bauknecht.eu**
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.



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