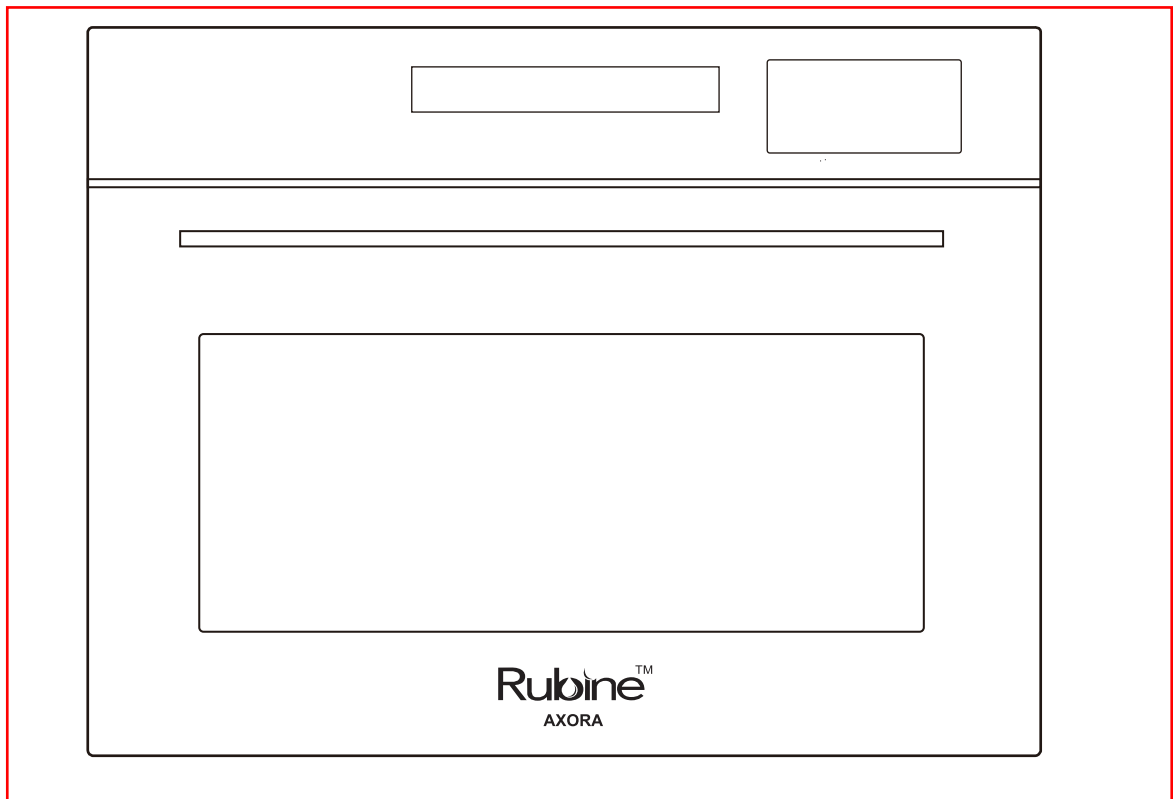




REDEFINE THE WAY OF LIFE



USER MANUAL

MODEL

RCO-AXORA-50BL

SERIAL NO.

BUILT-IN COMBI OVEN

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Technical data

Model	RCO-AXORA-50BL
Rated Voltage/Frequency	230 V~ 50 Hz
Microwave Input	1700 W
Microwave Output	800 W
Convection	1700 W
Grill	2200 W
Maximum Input	3350 W

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
2. Read and follow the specific: "PRE-CAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
3. Keep the appliance and its cord out of reach of children less than 8 years.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (For appliance with type Y attachment)
5. **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
6. **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision unless they are aged from 8 years and above and supervised.
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. Only use utensils that are suitable for use in microwave ovens.
10. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
11. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
12. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

13. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

14. The oven should be cleaned regularly and any food deposits removed.

15. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

16. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)

17. The microwave oven must be operated with the decorative door open. (for ovens with a decorative door.)

18. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- by clients in hotels, motels and other residential type environments;
- farm houses;
- bed and breakfast type environments.

19. Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables. But this is not applicable for appliances with horizontal bottom hinged door.)

20. The appliance shall not be cleaned with a steam cleaner.

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

22. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

23. Steam cleaner is not to be used.

24. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

25. Surface of a storage drawer can get hot.

26. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

27. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

28. Metallic containers for food and beverages are not allowed during microwave cooking.

29. 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.

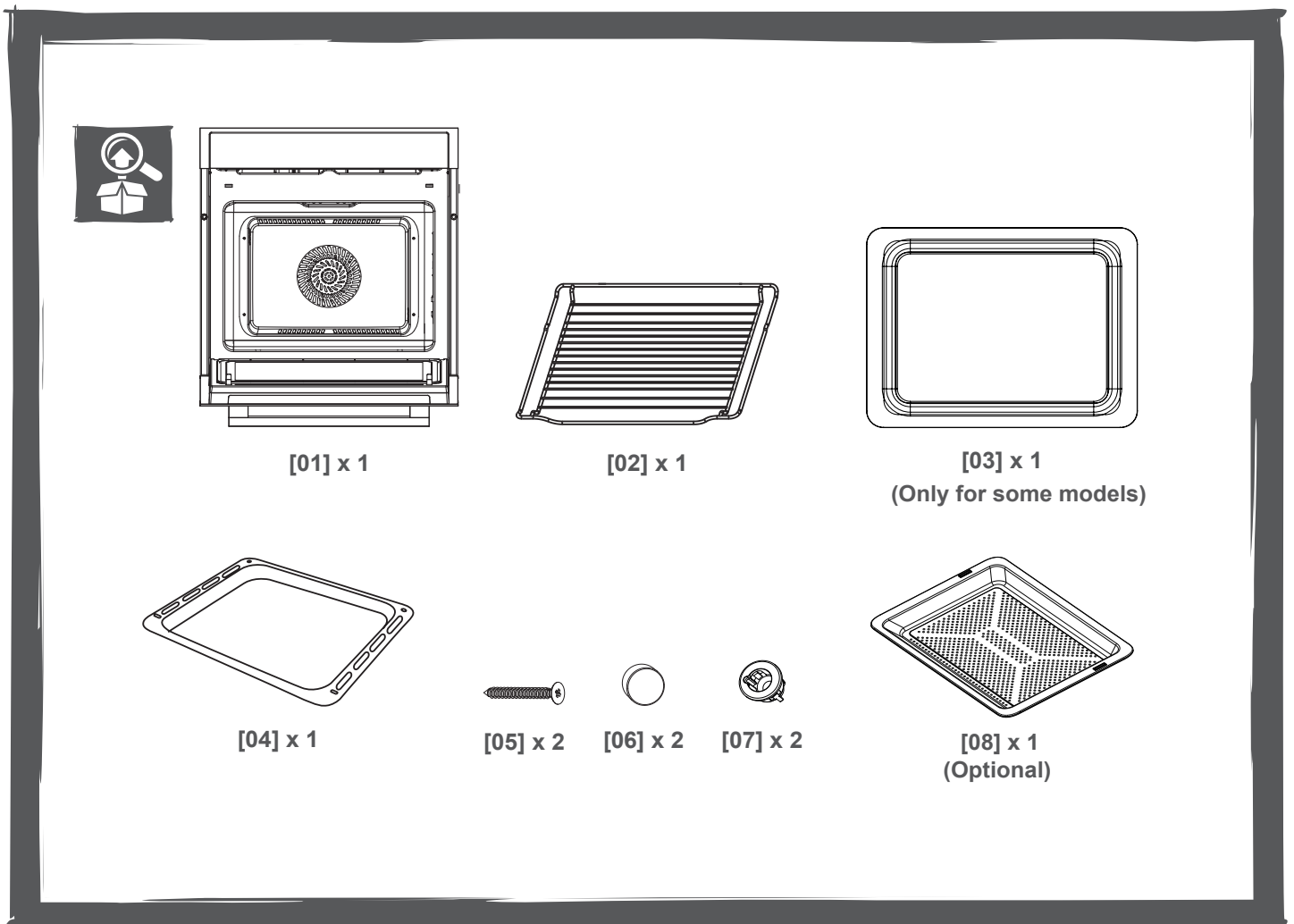
30. The appliance is intended to be used built-in.

31. The appliance must not be installed behind a decorative door in order to avoid

overheating. (This is not applicable for appliances with decorative door.)

32. **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE
HOUSEHOLD USE ONLY
(NOT FOR COMMERCIAL USE)**



In case of any differences between the appliance and the pictures in this manual, the product shall prevail.

Causes of damage

Caution!

- Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods.
Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Installation

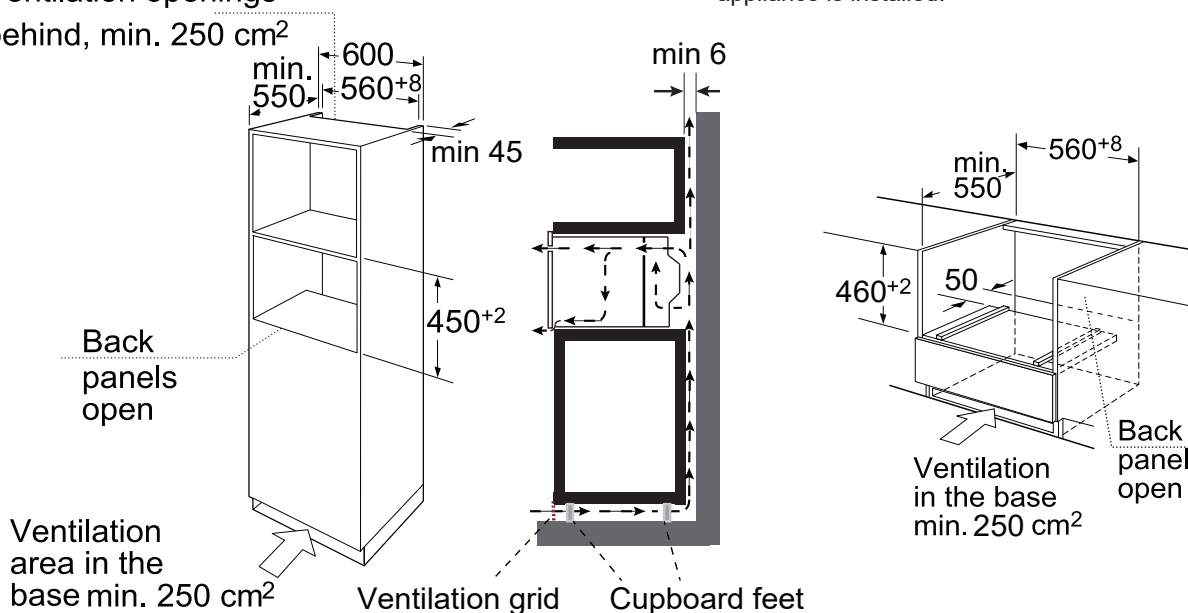
Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cupboard must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cupboard must have a ventilation opening of 250 cm² on the front. To achieve this, cut back the base panel or fit a

Installation dimensions

Ventilation openings

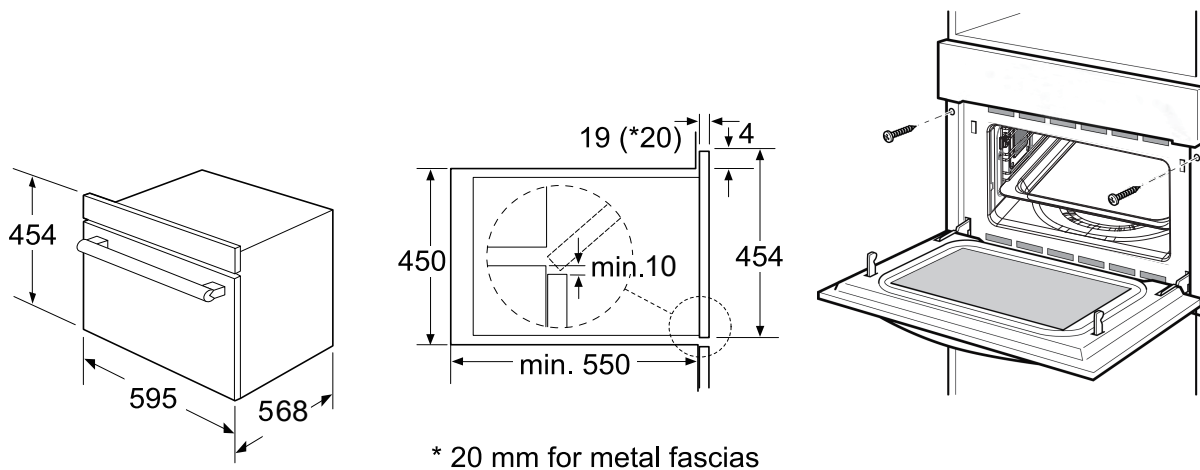
behind, min. 250 cm²



Note: There should be gap above the oven.

Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the microwave into the box, making sure that it is in the centre.
 2. Open the door and fasten the microwave with the screws that were supplied.



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

Important information

Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Fuse protection: see instructions for use-technical data.

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after operation.

Caution!

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

Notes

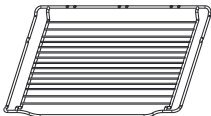
- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Accessories

Note:

Type and quantity of accessories is subject to actual demand.

Grill rack

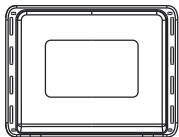


For grilling, e.g. steaks, sausages and for toasting bread.

Baking tray

For safety reasons, the baking tray should be placed on the side hanger instead of being placed directly on the bottom board of the cavity.

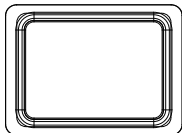
Baking tray- Enamel tray



For making cake roll and roasting whole chicken.

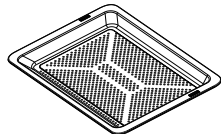
- When cooking with microwave function, the use of enamel tray is prohibited.

Baking tray- Glass tray (Only for some models)

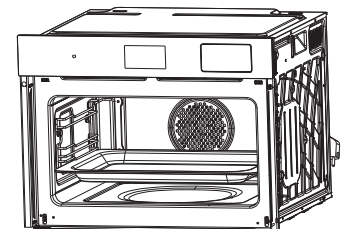
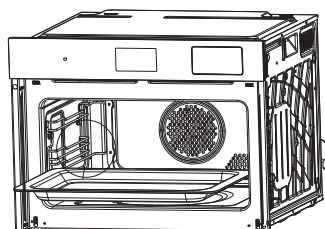
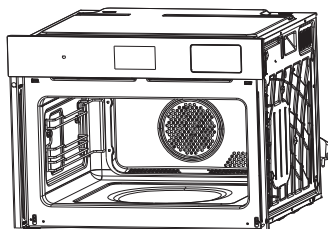


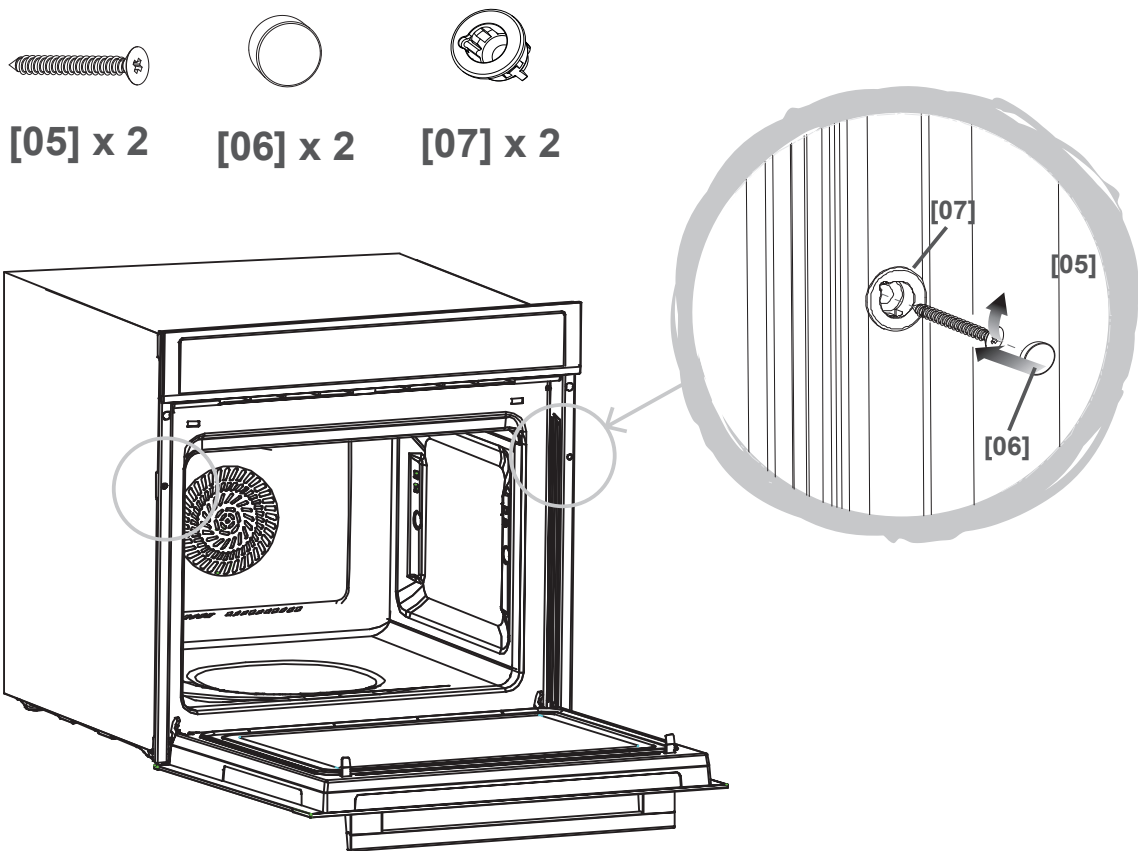
- When cooking with microwave function, please use the glass tray.
- Used for catching liquids, such as water and grease when food is baked.
- In order to ensure the best cooking effect, the glass tray should be placed in the bottom of the side hanger, as shown in the figures below. The glass tray should be pushed along the lowest guide rails of the side hanger in place.

Steaming tray (optional)



Can not be used in microwave, it should be used for steam cooking.

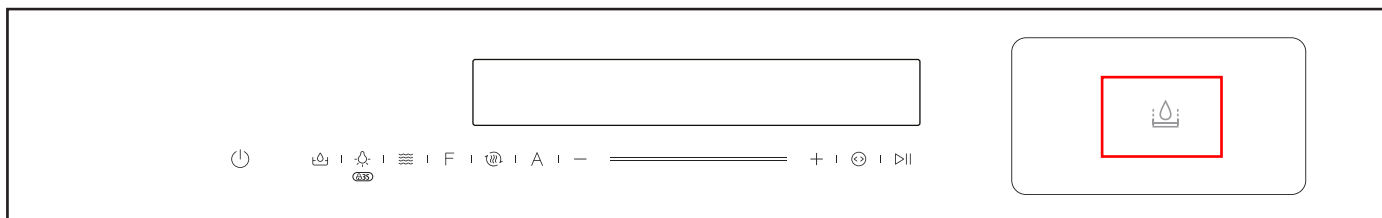




Once the oven has been lifted into place inside the appliance housing, locate the two holes in the casing of the oven and fix it into place using [05], [06] and [07].

Caution: Do not over tighten the screws [05] to avoid damage to the oven or appliance housing - use a screwdriver only!

Control panel



Touch keys and display

The touch keys are used to set the various additional functions. On the display, you can read the values that you have set.

Symbol	Function
	Cancel
	Microwave
	Water box
	Preheat
F	Function
	Parameter adjustment Slider control bar
A	Auto Menu
	Parameter
	Light bulb/ Childproof Lock
	Start/Pause

Function and icon

	Steam		Conventional+Steam
	Convection+Steam		Double Grill+Fan+Steam
	Conventional		Lower Heater Element
	Convection		Double Grill+Fan
	Conventional + Fan		Double Grilling
	Radiant Grilling		Lower Heater Element+Convection
	Microwave		MW+Steam

Function and icon




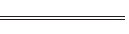





	MW+Convection		MW+ Double Grill +Fan
	MW+ Lower Heater Element+Convection		
	Defrost		Auto-programms
	Fermentation		

Parameter adjustment





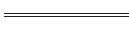



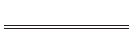

Use the adjusting keys to set the parameters.

parameter	function
Auto menu	Select 21 automatic programmes. From A 01 to A21 .
Temperature	Select the temperature of cooking(°C).
	: 60-100 : 150-220
	: 150-220 : 150-220
	: 100-230 : 100-230
	: 100-250 : 100-200
	: 100-230 : 100-220
	: 100-200 : 100-220
	: 100-230 : 100-230
	: 30-45
Microwave	Select microwave power. 100W, 200W, 400W, 600W and 800W
















Setting the clock

1. In standby mode, touch the  key to enter clock setting mode. "00:00" will display and the hour figures will flash.
2. Touch  or  or slide the  to set the hour figures. The input time should be within 0--23.
3. Touch  to confirm, the minute figures will flash.
4. Touch  or  or slide the  to set the minute figures. The input time should be within 0--59.
5. Touch  to finish clock setting, ":" will flash.
The time is set. And the appliance will enter standby mode.




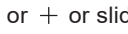






Steam Function

1. In standby mode, touch  key once to choose the pure steam.  will display, temperature will light.
2. Touch  or  or slide the  to set the time.
3. Touch  to choose the temperature setting.
4. Touch  or  or slide the  to set the temperature.
5. Touch the  key. The oven begins to heat up.

Steam Combi Function

1. In standby mode, touch  key repeatedly to choose the "convec.+steam" function,  and  will display, temperature will light.
2. Touch  or  or slide the  to set the cooking time.
3. Touch  to choose the temperature setting.
4. Touch  or  or slide the  to set the temperature.
5. Touch  to enter the steam level setting.
6. Touch  or  or slide the  to set the steam level, L1, L2, L3 are available.
7. Touch the  key. The oven begins to heat up.







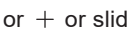










Microwave Function

1. Touch  key to enter the microwave function. The time will flash.
2. Touch  or  or slide the  to set the time.
3. Touch  or  to enter power level setting mode.
4. Touch  or  or slide the  to set the power level.
5. Touch the  key to start cooking.


Microwave power level

100W	200W	400W	600W	800W
10%	30%	50%	80%	100%


Microwave Comi Function

1. In standby mode, touch  key repeatedly to choose the convection. Then touch  key to enter the microwave+convec. function.  and  will display.
2. Touch  or  or slide the  to set the cooking time.
3. Touch  to enter temperature setting mode.
4. Touch  or  or slide the  to set the temperature.
5. Touch  or  to enter power level setting mode.
6. Touch  or  or slide the  to set the power level.
7. Touch the  key. The oven begins to start cooking.










Preheating

You can use quick preheat to shorten the preheat time.
When you select a function, touch the quick preheat symbol ""
the mark of quick preheat in the screen will light up.

If this function can't quick preheat, then buzzer will not ring.
Note:

1. In the process of preheating, pressing the "" will cancel preheating
2. After preheating, the temperature will keep for 2 hours, if there is not any other operation in 2 hours, it will come back to standby mode.
3. Cooking less than 100 degrees, no preheating function.

Defrost Function


1. In standby mode, touch  key once to enter the Defrost function.
The first programme number blinks in the screen.
2. Touch  or  or slide the  to select the defrost mode.
d01,d02,d03 are available.
3. Touch the  key to enter weight setting.
4. Touch  or  or slide the  to set the weight.
5. Touch the  key. The programme starts. You can see the cooking time is counting down

Programme no.	Defrost	Weight range in kg
d 01*	meat	0.10 - 1.50
d 02*	poultry	0.10 - 1.50
d 03*	fish	0.10 - 0.80


*If you hear 3 beeps, turn the food over.
Then touch start key to continue defrosting.

Light Control On/Off

Control the light on(if the light off)

1. press  once to turn on.
2. Open the oven.



Control the light off(if the light on)

1. press  once to turn off.
2. When the cooking is finished.



Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

Switching on the childproof lock

In standby mode, touch and hold the  key for approx. 3 seconds.
There will be a long beep and the  symbol appears in the display.
The childproof lock is activated.

Switching off the childproof lock








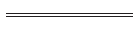

In locked state, touch and hold the  key for approx. 3 seconds.
There will be a long beep and the  symbol goes out in the display.
The childproof lock is deactivated.

Automatic programmes

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can choose from 21 programmes.

Always place the food in the cold cooking compartment.


Setting a programme

1. In standby mode, touch  key twice to enter the Auto menu function. The first programme number blinks in the screen.
2. Touch  or  or slide the  to select the programme number.
3. Touch the  key.
4. Touch  or  or slide the  to set the weight, cooking time will shown.
5. Touch the  key. The programme starts. You can see the cooking time is counting down .

Auto Menu


Programme no.	Item	Weight(kg)	Accessory layer and accessory
A 01	Fresh vegetables	0.20	1 st layer, glass tray
		0.40	
		0.60	
A 02	Potatoes peeled/cooked	0.24	1 st layer, glass tray
		0.48	
		0.72	
A 03	Baked potatoes	0.45	3 rd layer, grill rack
		1.00	
A 04	Chicken pieces(frozen)	0.45	3 rd layer, grill tray
A 05	Sponge Cake	0.40	2 nd layer, grill rack
		0.50	
		0.60	
A 06	Apple pie	2.40	2 nd layer, grill rack
A 07	Quiche	1.00	2 nd layer, grill rack
A 08	Reheat soup	0.20	1 st layer, glass tray
		0.40	
		0.60	
A 09	Reheat plate	0.25	1 st layer, glass tray
		0.35	
A 10	Reheat sauce/stew	0.10	1 st layer, glass tray
		0.20	
		0.30	
A 11	Frozen Pizza	0.20	3 rd layer, grill rack
		0.40	
		0.60	
A 12	Frozen oven chips	0.30	3 rd layer, grill tray
		0.40	
		0.50	
A 13	Lasagna	1.60	2 nd layer, grill rack
A 14	Salmon Filet	0.50	
A 15	Chicken breast	0.50	
A 16	Rice + water	0.20	glass tray
A 17	Beans	0.50	
A 18	Broccoli	0.50	
A 19	Potatoes with skin	0.50	
A 20	Potatoes without skin	0.50	
A 21	Descaling Function	/	/

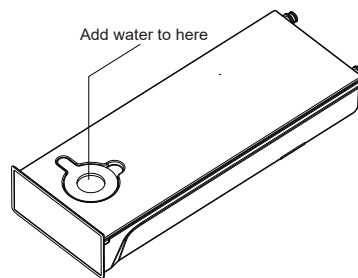
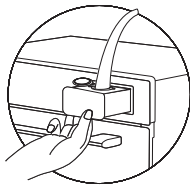
Note: During cooking of the menu A04 and A11, the buzzer will sound to remind of turning over the food.

You can press  to set the cook time in menu A14~A20.

Water Box Function

Steam note:

Press  and take it out, then take out sealing gasket and add water.



1) Use pure water with a TDS value greater than 3.

2) At the beginning of the steam cooking:

If the water tank is short of water, an abnormal sound will remind you of adding water after cooking for one minute.

Note: Before starting the steam cooking mode, please clean the water tank.

3) After steam cooking:


please remove the water from the water tank. If the water box is stuck, suck out the water box with a Sucker.


Descaling Function

For best cleaning results, we recommend that you use detergent citric acid. Follow the manufacturer's instructions.


1) Power up the system, remove the water tank, inject 1000ml of pure water into the water tank, adding a pack of citric acid about (5~10g).

2) Push the water tank into the appropriate location of the steam oven.

3) In standby mode, touch "  " key for several times until the screen display "A21" which means the oven enters Descaling function. Default time "1h" lights.

4) Touch "  " to start the program.

5) When the remained time counts down to 5:00, the program is paused and reminds lack of water. Take out the water tank and pour the water in the tank. Thoroughly clean the water tank.

6) Replace the fresh water, Touch "  " to continue.

Note: The descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be started from step 3.

Care and cleaning

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

⚠ Risk of electric shock.!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

⚠ Risk of burns!

Never clean the appliance immediately after switching off. Let the appliance cool down.

⚠ Risk of serious damage to health!

Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

Malfunction table





Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a meal does not turn out exactly as you wanted, refer to the Expert Cooking Guide section, where you will find plenty of cooking tips and tricks.

 Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work.  appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips,

toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190 °C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.


Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

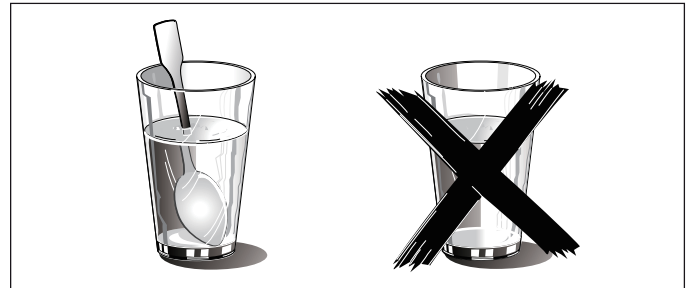


This appliance complies with European Directive 2012/19/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Heating food

 Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Customer **Care**

AFTER-SALES SERVICE:
Exact Quality Sdn. Bhd.
Hotline: **1800-282-093**
Email: **eqservice@fiamma.com.my**

OPERATION HOURS
08:30am - 06:00pm
(Monday - Friday, except public holiday)

Our **Warranty**

18_{mths}
Warranty

FOR ALL PRODUCTS
(EXCLUDING ACCESSORIES)

1_{yr}
*Warranty
Extension*

**1-year
Warranty
Extensions
When Register
Online!**

Online Registration

1. Log on to www.rubine.com.my
2. Click on 'SUPPORT', followed by 'Warranty Registration', then SELECT 'Kitchen Appliances'.
3. It will link you to 'www.e-quality.com.my' (this is homepage for our service center)
4. Then click on 'Register', fill up necessary information and 'SUBMIT'.
5. Then, key-in serial number, fill up & upload necessary information, then 'NEXT'.
6. Once you complete above steps, your warranty will be automatically extended for another 1-year.

rubine.com.my



FIAMMA TRADING SDN BHD 330476-P (A member of Fiamma Holdings Berhad)

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