



MAC524RVS  
MAC524MAT

## Instructions for use Oven

**Pictograms used**



Important information



Tip

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### *Introduction*

Congratulations on your choice of this Pelgrim microwave oven. This product was designed with simple operation and optimum comfort in mind. With the extensive setting options, you can always select the right method of preparation.

This manual describes the best way to work with this oven. In addition to information on operation, you will also find background information that may come in handy when using the appliance.



**Read the separate safety instructions before using the device!**

**Read this manual before using the appliance and keep it in a safe place for future use.**

The installation instructions are included separate.



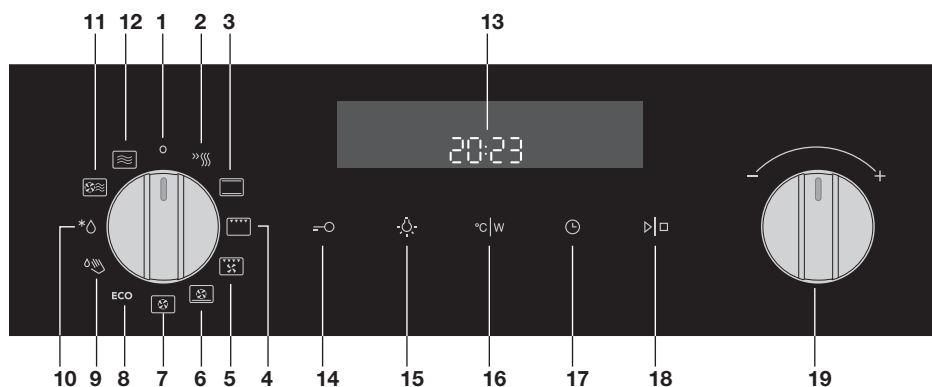
### **Register your appliance for warranty purposes**

We are convinced of the quality of our products. This is why we offer a warranty period of up to 8 years\*. All you need to do is register your appliance on [pelgrim.nl](http://pelgrim.nl) (when purchased in the Netherlands) and [pelgrim.be](http://pelgrim.be) (when purchased in Belgium).

\*Visit [www.pelgrim.nl](http://www.pelgrim.nl) or [www.pelgrim.be](http://www.pelgrim.be) for full warranty terms and conditions.

# YOUR OVEN

## Control panel



1. Off
2. Fast preheat
3. Top + bottom heat
4. Grill
5. Grill + fan
6. Hot air + bottom heat
7. Hot air
8. ECO Hot air
9. Aqua clean
10. Defrosting
11. Microwave + hot air
12. Microwave
13. Display (cooking information and timer clock)
14. Child lock
15. Oven lighting on/off
16. Temperature / power
17. Timer
18. Start / stop
19. Multi-function selector

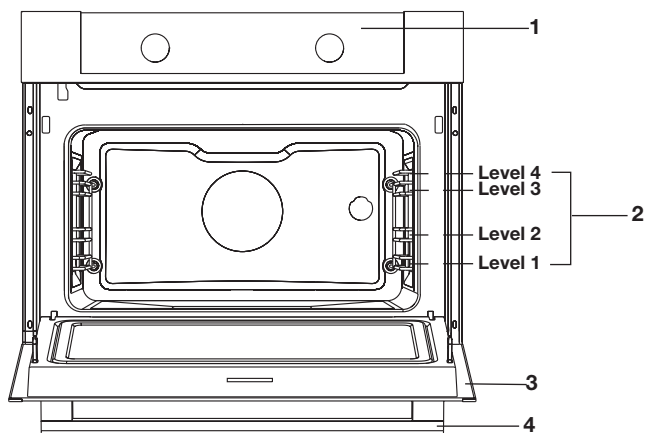


### Note:

The keys respond best if you touch them with a large area of your fingertip. Every time you press a button during use, a short warning signal will sound.

# YOUR OVEN

## Description



1. Control panel
2. Oven levels
3. Oven door
4. Door handle

## Guide rails/Telescopic guide rails

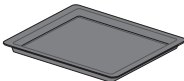

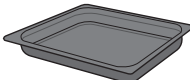
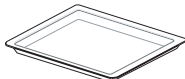
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number of shelf levels can have fully-retractable telescopic guide rails, depending on the model.
  - Pull the telescopic guide rails out of the oven cavity completely and place the oven rack / baking tray / steam dish on them. Then slide the oven rack / baking tray / steam dish on the telescopic guide rails, back into the oven cavity.
  - Only close the oven door when the telescopic guide rails have been returned completely back into the oven cavity.

## YOUR OVEN

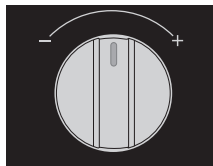
### Accessories

Your appliance is accompanied by a range of accessories, depending on the model. Only use original accessories; they are specially suited to your appliance. Be sure that all the accessories that are being used are able to withstand the temperature settings of the chosen oven function.

**Note:** not all accessories are suitable/available for every appliance (it may also differ by country). When purchasing, always provide the exact identification number of your appliance. Please see the sales brochures or check online for more details about optional accessories.

Accessories that can be supplied with your appliance (depending on the model)	
	<b>Enamelled baking tray;</b> to be used for pastries and cakes. <ul style="list-style-type: none"><li>• Do not use the enamelled baking tray for microwave functions!</li><li>• Suitable for pyrolysis cleaning.</li></ul>
	<b>Oven rack;</b> mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack. <ul style="list-style-type: none"><li>• The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven.</li><li>• Do not use the oven rack for microwave functions!</li></ul>
	<b>Deep enamelled baking tray;</b> to be used for roasting meat and baking moist pastry. It can also be used as a drip tray. Place the deep baking tray into the first level for use as a drip tray during grilling. <ul style="list-style-type: none"><li>• Do not use the deep enamelled baking tray for microwave functions!</li><li>• Suitable for pyrolysis cleaning.</li></ul>
	<b>Glass baking tray;</b> for microwave and oven use. <ul style="list-style-type: none"><li>• NOT suitable for pyrolysis cleaning.</li></ul>

## First use



Multi-function  
selector



Start / stop key



Mode selector



Temperature /  
power key

### Setting the current time of day

When the appliance is first plugged in, the 'display' lights up. After three seconds, the Clock symbol and "12:00" blink on the display.

1. Turn the 'Multi-function selector' to set the time of day.
2. Confirm the settings by pressing 'start / stop'.

*If nothing is pressed, the settings are stored automatically after three seconds.*

**You can always set the current time by pressing the "timer button" twice. Then turn the 'Multi-function selector' to set the current time. Confirm the settings by pressing "start/stop".**

**If nothing is pressed, the settings are stored automatically after three seconds.**

### Using the oven

The oven has 10 oven functions and 1 cleaning function. Consult the table to select the right oven function to prepare a dish.

1. Place the dish in the oven.
  - **Attention;** for most dishes the oven has to be preheated first. Please do not insert your food in the oven yet, but wait until the preheating is complete.
2. Turn the 'Mode selector' to the desired oven setting.  
*The selected pictogram will appear on the display.*
3. Touch the 'Temperature / power key'.
4. Set the oven to the desired temperature using the 'Multi-function selector'.
5. Select, if required, a cooking time by pressing the 'timer key'
6. Press the 'Start / stop' key.

*The oven will start the oven function set and heat the oven to the selected temperature. The temperature symbol in the display will flash. When the oven has reached the selected temperature, the temperature symbol in the display will remain illuminated.*














Remarks

- The temperature can be adjusted during preparation.
- Cooking times are rough estimates and may vary subject to some conditions.
- Some recipes should be preheated using the selected oven mode.
- If you are using parchment paper, make sure it is highly temperature resistant.
- When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.
- To prevent condensation (dew) do not leave heated food cool off in a closed oven.

Oven settings

Consult the table to select the right oven function. Also consult the instructions for preparation on the dish packaging.

Function	Description	Suggested temp. °C	Suggested power (W)
Oven mode			
	<b>Fast preheat</b> Use this function if you wish to heat the oven to the desired temperature as quickly as possible. <b>This function is not appropriate for cooking food!</b> When the oven is heated up to the desired temperature, the heating process is completed.		
	<b>Top Heat + Bottom Heat Setting</b> Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.	200	
	<b>Grill Setting</b> Food is heated by the top heating element.	240	
	<b>Top heat + Fan setting</b> The heat generated by the top heating elements is distributed by the fan. This mode can be used for grilling meat and fish.	170	
	<b>Hot Air + Bottom Heat Setting</b> Hot air and the bottom heating element combine so food can be crisped and browned.	200	

	<b>Hot Air Setting</b> Food is heated by hot air from the back of the oven. This setting provides uniform heating and is ideal for baking.	<b>180</b>	
	<b>ECO Hot air</b> The dish is heated by hot air. ECO Hot air uses less energy but gives the same result as the hot air setting. Cooking takes several minutes longer. This function is used to roast meat or to bake pastry. This mode uses residual heat for low energy consumption (in accordance with energy class EN 60350-1). In this mode, the actual temperature in the oven is not displayed.	<b>180</b>	
<b>Automatic functions</b>			
	<b>Aqua clean</b> By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The aqua clean programme takes only 4 minutes time. Then wait $\pm 30$ minutes.		<b>750</b>
	<b>Defrosting</b> Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. The oven features automatic defrosting programs that employ microwaves (A1 to A5).		
<b>Microwave function / Combi function</b>			
	<b>Microwave</b> Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.		<b>750</b>
	<b>Microwave + Hot Air</b> This function is suitable for all kind of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast beef and chicken.	<b>160</b>	<b>600</b>



Each oven mode features basic or default settings which can be adjusted.

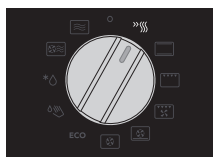
Adjust the settings by pressing the relevant key (before pressing the 'Start / stop key'). Some settings are not available with some programs; an acoustic signal will remind you of such cases.

## Changing the cooking temperature and microwave power

Only set the power (W) in a microwave function (microwave or combi-microwave function).

1. Turn the 'Mode selector' and choose the cooking mode.  
*The selected icon will appear on the display.*
2. Touch the 'Temperature / power key'.
  - For the Combi function: touch once to set the temperature, touch twice to set the power.
3. Turn the 'Multi-function selector' and choose the desired temperature or power.

## Oven modes



*Fast preheat*

### Fast preheating

Use this function to heat the oven to the desired temperature as quickly as possible.

**This mode is not appropriate for cooking!**

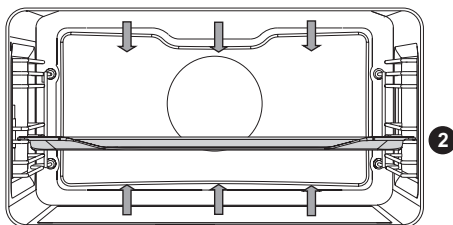
1. Turn the 'Mode selector' to 'fast preheating'.  
*The preset temperature will be displayed. This temperature setting can be adjusted.*
2. Press the 'Start / stop' key.  
*After the oven is switched on with the 'Start / stop key', it will start to heat up. When the set temperature is reached, preheating is completed and an acoustic signal will sound.*

### Top heat + bottom heat setting

Heat comes from top and bottom heating elements. This setting is suitable for traditional baking and roasting.



*Top and bottom heat*



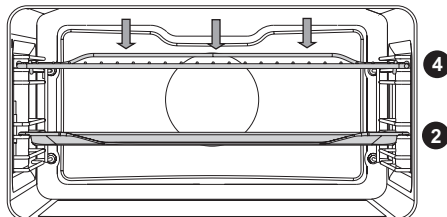
- Baking tray or oven rack is usually placed on Level 2.
- Preheating is recommended.

## Grill

Food is heated by the top heating elements.



*Grill*



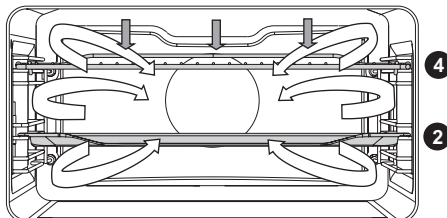
- For grilling, the oven rack is usually placed on Level 4 and the baking tray on level 2.
- Supervise the cooking process at all times. The meat may burn quickly due to high temperature.
- Preheat for 5 minutes.

## Top heat + Fan setting

The heat generated by the top heating element is distributed by the fan. This mode can be used for grilling meat, fish, poultry and vegetables. It is not necessary to turn over food and it will get the crispy texture.



*Top heat and fan*



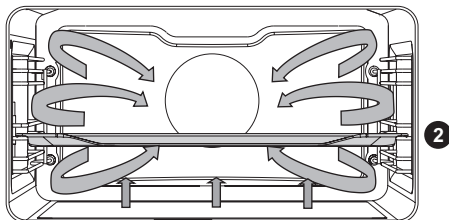
- For grilling, the oven rack is usually placed on Level 4 and the baking tray on level 2.
- Supervise the cooking process at all times. The meat may burn quickly due to high temperature.
- Preheat for 5 minutes.

## Hot air + bottom heat Setting

Hot air and the bottom heating element combine to heat food. This is a useful setting for crisping and browning.



*Hot air and  
bottom heat*



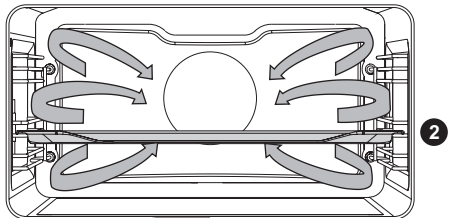
- Baking tray or oven rack is often used on Level 2.
- Preheating is recommended.

## Hot air

Food is heated by hot air from the fan and heating element, which are located in the rear back side of the oven. This setting provides uniform heating and is ideal for baking.



*Hot air*



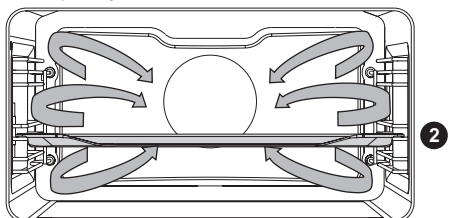
- Place the tray on level 2.
- Preheating is recommended.

## ECO Hot air

The dish is heated by hot air. This function is used to roast meat or to bake pastry.

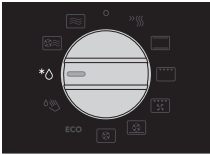


*ECO Hot air*



- Place the tray on level 2.

Defrosting



Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time.

1. Turn the 'Mode selector' to defrosting.  
*The icon and the program A1 will appear on the display unit (choose between five programs – see table below).*
2. Turn the 'Multi-function selector' to select the desired program and weight in kilograms.
3. Press the 'Start / stop key'.

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the glass tray.



Program	Recipe	Weight* (kg)	Power (W)	Cooking time (minutes)
A1	Meat	1	90	30
A2	Poultry	1	90	17
A3	Fish	1	90	12
A4	Bread	0.5	180	12
A5	Frozen vegetables	1	90	16

*\* Weight can be adjusted (within a range) by pressing the Temperature / power key. The cooking time will be adjusted automatically depending on the weight setting.*



Important

The Defrost Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.



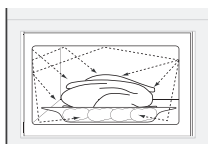
## Microwave

Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

Microwave is used in:

- Microwave mode
- Combi-function

### Cooking Principle



1. The microwaves generated by the microwave are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
  - Quantity and density
  - Water content
  - Initial temperature (refrigerated or not)

### Important

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

### Microwave cookware guide

Cookware used for 'Microwave Mode' must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked 'microwave - safe' is always safe for use. For additional information on appropriate cookware refer to the following guide and always use the glass tray on shelf Level 1 when using microwave mode.

Cookware	Microwave-Safe	Comments
Aluminium Foil	✓X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and Earthenware	✓	Porcelain, pottery, earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✓	Some frozen foods are packaged in these dishes.
Fast - Food Packaging <ul style="list-style-type: none"> <li>Polystyrene cups containers</li> <li>Paper bags or newspaper</li> <li>Recycled paper or metal trims</li> </ul>	✓ X X	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing.
Glassware <ul style="list-style-type: none"> <li>Oven-to-table ware</li> <li>Fine glassware</li> <li>Glass jars</li> </ul>	✓	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
Metal	X	May cause arcing or fire.
Paper <ul style="list-style-type: none"> <li>Plates, cups, Kitchen paper</li> <li>Recycled paper</li> </ul>	✓ X	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary

**Note**

**“Arcing” is the microwave term for sparks in the oven.**

✓ : Recommended

✓X : Use Caution

X : Unsafe



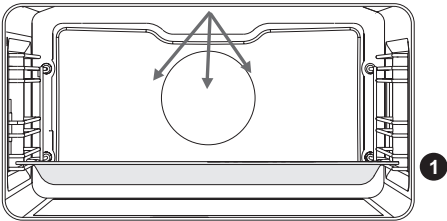
**Microwave function / combi function**

**Microwave**

Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.



Microwave



- Power levels: 90, 180, 360, 600, 750 and 1000 W.
- Insert the glass tray into the first guide.



**Do not use metal cookware or utensils see ‘Microwave cookware guide’. Do not preheat the oven.**

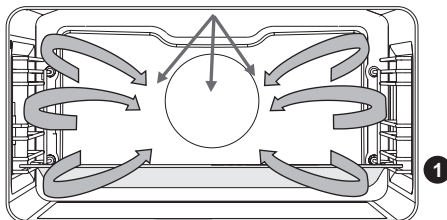
Power level	Use
1000 W	<ul style="list-style-type: none"><li>• Quickly reheating beverages, water and dishes containing a large volume of liquid.</li></ul>
750 W	<ul style="list-style-type: none"><li>• Cooking fresh or frozen vegetables.</li></ul>
600 W	<ul style="list-style-type: none"><li>• Melting chocolate.</li><li>• Cooking fish and crustaceans. Reheating on two levels.</li><li>• Cooking dried beans at low heat.</li><li>• Reheating or cooking delicate egg-based dishes.</li></ul>
360 W	<ul style="list-style-type: none"><li>• Low-heat cooking of dairy products, jams.</li></ul>
180 W	<ul style="list-style-type: none"><li>• Manual defrosting.</li><li>• Softening butter or ice cream.</li></ul>
90 W	<ul style="list-style-type: none"><li>• Defrosting cream-filled pastry.</li></ul>

## Microwave + hot air

This mode combines hot air and microwave and is therefore reducing the cooking time while giving the food a brown and crispy surface. This function is suitable for all kind of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast beef and chicken.



Microwave with hot air



- Power levels: 90, 180, 360 and 600 W.
- Insert the glass tray into the first guide.

## Using the timer



### Setting the clock

1. Press the 'Timer key' twice.
2. Set the time of day by turning the 'Multi function selector'.



### Setting the 'cooking time'

In this mode, you can define the duration of the oven operation (cooking time).



### Setting the 'end time'

This mode allows you to set the time at which you wish the oven to stop operating.

- Make sure the clock is accurately set to current time.

## Using the timer function

1. Select a oven function with the 'Mode selector' and set the temperature.
2. Touch the 'Timer key' several times to select a timer function.  
*The icon for the selected timer function will light up and the adjustable cooking start/end time will flash on the display. Other icons are dimly lit.*
3. Press the 'Start / stop key' to start the cooking process.  
*The elapsed cooking time will be displayed.*



## Example:

- Current time: 12:00
- Cooking time: 2 hours
- End of cooking: 6 pm

1. First, set the cooking time (cooking duration), i.e. 2 hours.  
*The sum of the current time and cooking time is automatically displayed (2 pm).*
2. Touch the 'Timer key' again to select the 'end time' symbol and set the time when you wish the cooking to end (6 pm).
3. Press the 'Start / stop key' to start the cooking process.  
*The timer will wait for the time to start the cooking process and the symbol will be lit up. The oven automatically switches on (at 4 pm) and stops operating at the selected time (at 6 pm).*



- After the set time expires, the oven will automatically stop operating (end of cooking). An acoustic signal will be heard which you may turn off by touching the 'Start / stop key' or 'Timer key'. After one minute, the acoustic signal will be switched off automatically.
- All timer functions can be cancelled by setting the time to "0".
- After a few minutes of idling, the appliance will switch to standby mode. Time of day will appear and the selected timer function icon will light up.

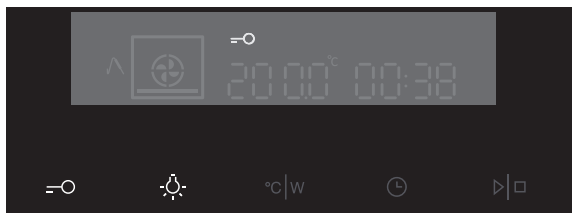


## Setting the minute minder

The minute minder can be used independently of the oven operation (the 'Mode selector' is in position '0').

1. Touch the 'Timer key' to select the minute minder.
2. Set the time by turning the 'Multi function selector'.
  - The longest possible setting is 23:59 hours.
3. Press the 'Start / stop key' to start the minute minder.
  - During the last minute, the minute minder is displayed in seconds.

## Selecting additional functions



Some functions are not available with some systems; an acoustic signal will remind you of such cases.

### **Child lock**

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

- You can activate the child lock by holding down the “child lock key” for a few seconds.

*A lock symbol appears in the display, indicating that all functions are locked.*

- To deactivate the child lock, press the key for a few seconds again. *The lock symbol disappears in the display, indicating that all functions are unlocked.*

### **Note:**

If the child lock is activated with no timer function engaged (only clock is displayed), then the oven will not operate. If the child lock is activated after a timer function has been set, then the oven will operate normally; however, it will not be possible to change the settings.

When the child lock is activated, systems (oven modes) or additional functions cannot be changed. The only possible change is to end the cooking process by turn the ‘Mode selector’ to “0”.

Child lock remains active after the oven is switched off. To select a new system, the child lock must first be deactivated.



Light key



Temperature /  
power key

## Oven lighting

- Oven lighting is switched on automatically when the door is opened or when the oven is switched on.
- After the end of the cooking process, the light will remain on for a minute.
- The oven light can be switched off by pressing the 'Light key'.

## Acoustic signal

Loudness of the acoustic signal can be set when no timer function is activated (only the time of day is displayed).

1. Press the 'temperature / power key' and hold it for 5 seconds.  
*Fully lit bars will appear on the display.*
2. Turn the 'multi function selector' to choose one of the three volume levels (one, two, or three bars).  
*After 3 seconds, the setting will automatically be stored and the time of day will appear.*

## Decreasing the display contrast

The cooking system selector knob should be on the "0" position.

1. Press the LIGHT key and hold it for 5 seconds.  
*Fully lit bars will appear on the display.*
2. Turn the 'mode selector' to adjust the display dimmer (one, two, or three bars).  
*After three seconds, the setting will be automatically saved.*

## Display lightning

Display lighting can be switched off if it is not used.

1. Press the 'Child lock key' + 'Timer key' and hold it for 5 seconds to switch off the display.  
*If a timer function has been activated, then "OFF" and the 'TIMER' icon will appear on the display to remind you of the activated function.*
2. Press the 'Child lock key' + 'Timer key' and hold it for 5 seconds to switch on the display again.



**After a power failure the additional function settings will remain stored for no more than a few minutes. Then, all settings, except for the acoustic signal and child lock will be reset to factory defaults.**

## CLEANING

### Cleaning your oven

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

- Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
- Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
- Wash the inside.



#### **Important**

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

### The Aqua clean function

Grease and grime can easily be removed from the oven walls with a damp cloth using the Aqua clean function.



*Aqua clean  
function*

#### **Using the Aqua clean function**

Only use the cleaning program if the oven is cold. It will be even more difficult to remove grime and grease if you use the program while the oven is hot.

1. Remove all accessories from the oven.
2. Pour approximately 0.15 litres of water into the bottom of the empty oven.
3. Turn the 'Mode selector' to 'Aqua Clean' and press the 'Start / stop key'.

*The program takes 4 minutes.*

4. Then wait  $\pm$  30 minutes. After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.

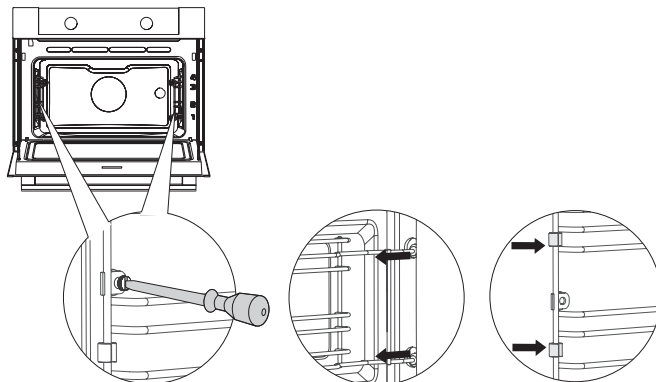


**Please note:** The time duration of the cleaning program cannot be changed while the function is running. Turn the 'Mode selector' to the '0' position to stop the cleaning program.

### Removing and cleaning the guide rails

Only use conventional cleaning agents to clean the guide rails.

- Remove the screw using a screwdriver.
- Remove the guide rails from the holes in the back wall.  
*Store the guide rail spacers in a safe place. Return the spacers after cleaning. This prevents sparks being created during use.*



### Replacing the oven light bulb



**The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.**

The bulb (halogen G9, 230 V, 25 W) is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.



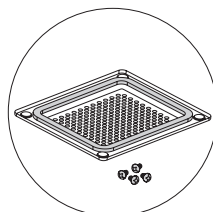
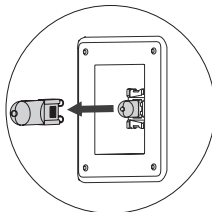
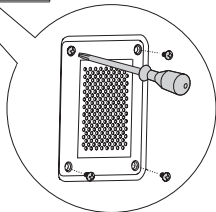
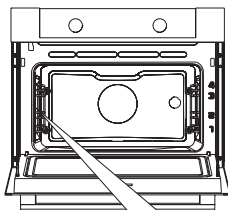
- **Disconnect the appliance from the power supply by removing the plug from the socket or by switching off the circuit breaker in the fuse box.**
- **Please note: the light bulb can be very hot! Use protection to remove the bulb.**

1. Remove the four screws from the cover panel. Remove the cover panel and the glass.
2. Remove the faulty halogen lamp and replace it with a new one.
3. Replace the cover panel and the glass.



**NOTE:** There is a gasket on the cover which should not be removed. Do not allow the gasket to be detached from the cover. The gasket should fit correctly onto the oven cavity wall.

**Re-tighten the cover screws firmly using a screwdriver; otherwise, sparks may appear.**





## **General**

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If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

### **Food remains uncooked**

- Ensure timer has been set correctly and the 'Start' key is pressed.
- Firmly close door.
- Make sure you have not blown a fuse or triggered a circuit breaker.

### **Food is either overcooked or undercooked**

- Make sure appropriate cook time was used.
- Make sure appropriate power level was used.

### **Sparkling and cracking (arcing) occur inside the oven.**

- Make sure you are using proper cookware without metal trimmings.
- Make sure no forks or other metal utensils have been left inside the oven.
- If using aluminum foil, make sure it is not too close to inside walls.

### **Electronic interference causes the display to be reset**

- Disconnect the power plug and reconnect it.
- Reset the time.

### **Condensation appears inside the oven**

- This is a normal occurrence. Simply wipe away after cooking.

### **The fan continues to operate after the oven has been turned off.**

- This is a normal occurrence. Once the oven has been switched off, the cooling fan may continue to run for a little while.

### **Air flow is detected around the door and outer casing.**

- This is a normal occurrence.

### **Light reflection around the door and outer casing.**

- This is a normal occurrence.

**Steam escapes from around the door or vents.**

- This is a normal occurrence.

**A clicking sound occurs while the oven is operating, especially in defrosting mode.**

- This is a normal occurrence.

**Storing and repairing your microwave oven**

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact Pelgrim Customer Service.

**When calling, please have the following information ready:**

- The model number and serial number (can be found inside the oven door).
- Warranty details.
- Clear description of the problem.

**If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.**

## YOUR OVEN AND THE ENVIRONMENT

### Disposing of the appliance and the packaging

This product is made from sustainable materials. However, it must be disposed of in a responsible manner at the end of its useful life. The government can provide you with information about this.

The packaging of the appliance can be recycled. The following materials have been used:

- cardboard
- polyethylene wrap (PE)
- CFC-free polystyrene (hard PS foam)

You should dispose of these materials in a responsible manner, according to the government regulations.



The product shows a pictogram of a crossed-out waste container to point out that domestic electrical appliances must be disposed of separately. Thus the appliance may not be processed via the regular waste flow at the end of its useful life. It must be handed in at a special municipal waste depot or at a sales outlet which does this for you.

By collecting household appliances separately, we prevent negative consequences to the environment and our health which could be the result of incorrect disposal. The materials used to make this appliance can be re-used, which means tremendous savings in energy and raw materials.















#### **Declaration of conformity**

We hereby declare that our products comply with the relevant European directives, standards and regulations as well as all requirements referred to in the standards.

## COOKING TEST

### *Food tested in compliance with the EN 60350-1 standard*

#### MAC524

<b>Baking</b>					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Shortbread - single level	Shallow enamel-coated baking tray	2	140-150 *	25-40	
Shortbread - single level	Shallow enamel-coated baking tray	2	140-150 *	25-40	
Shortbread - two levels	Shallow enamel-coated baking tray	2, 3	140-150 *	25-40	
Cupcakes - single level	Shallow enamel-coated baking tray	2	140-150 *	20-35	
Cupcakes - single level	Shallow enamel-coated baking tray	2	150-160 *	20-35	
Cupcakes - two levels	Shallow enamel-coated baking tray	2,3	140-150 *	30-45	
Sponge cake	Round metal mould, diameter 26 cm/Oven rack	1	160-170 *	20-35	
Sponge cake	Round metal mould, diameter 26 cm/Oven rack	1	160-170 *	20-35	
Apple pie	2 x round metal mould, diameter 20 cm/Oven rack	1	170-180	65-85	
Apple pie	2 x round metal mould, diameter 20 cm/Oven rack	2	160-170	65-85	
<b>Grilling</b>					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Toast	Oven rack	4	240	3:00-6:00	
Beefburgers	Oven rack + baking tray as drip tray	4	240	25-35 **	






\* Preheat for 10 minutes. Do not use fast preheat function.




\*\* Turn after 2/3 of the cooking time.

## COOKING TEST

### *Food tested in compliance with the EN 60705-2 standard*

#### MAC524

Microwave cooking					
Dish	Equipment	Guide (from the bottom)	Power (W)	Cooking time (min)	System
Egg custard, 1000 g	Glass container, dimension 25x25 cm, uncovered + glass baking tray	1	360	23-28	
Sponge cake	Round glass container, diameter 22 cm, uncovered + glass baking tray	1	360	22-25	
Meatloaf, 900 g	Glass container, dimensions 25x12.5 cm, uncovered + glass baking tray	1	600 360	10 12-15	
Defrost meat (minced meat), 500 g	Glass baking tray	1	180 90	8 15-17	
Defrosting raspberries, 250 g	Glass container, uncovered + glass baking tray	1	180	7-7.30	

Combined microwave cooking						
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Power (W)	Cooking time (min)	System
Potato gratin	Round glass container, diameter 22 cm, uncovered + glass baking tray	1	190	600	25-30	
Cake	Round glass container, diameter 22 cm, uncovered + glass baking tray	1	180	180	22-25	
Chicken (1,2 kg)	Glass container, uncovered + glass baking tray	1	210-220	360	45-55	







The appliance identification card is located on the inside of the appliance.

When contacting the service department, have the complete type number to hand.

You will find the addresses and phone numbers of the service organisation  
on the guarantee card.



596550

**Pelgrim**