MAC624RVS
MAC624MAT

Instructions for use
Oven

Pelgrim

Pictograms used

Important information

Tip

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Introduction

Congratulations on choosing this Pelgrim oven. This product is designed with simple operation and optimum comfort in mind. The oven has a wide range of settings enabling you to select the correct cooking method every time.

This manual shows how you can best use this oven. In addition to information about operating the oven, you will also find background information that may be useful when using the appliance.

Read the separate safety instructions before using the appliance!

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

Installation instructions are supplied separately.

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 (when purchased in the Netherlands) and pelgrim.be (when purchased in Belgium).

*Visit www.pelgrim.nl or www.pelgrim.be for full warranty terms and conditions.

Control panel

Auto   12:00
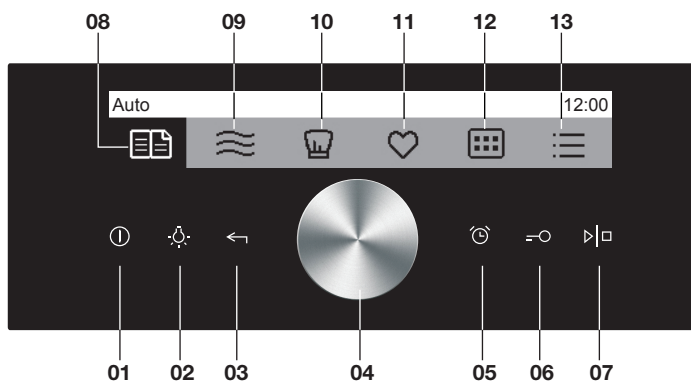
1. On/Off
2. Oven light on/off
3. 'Back' key
   - Brief touch: return to the previous menu
   - Long touch: return to the start menu
4. Multi-function selector
   - Select the setting by turning the knob
   - Confirm the choice by pressing the knob
5. Minute minder
6. Child lock
7. Start/stop
   - Touch: START
   - Touch during operation: STOP
8. 'Auto' mode
9. 'Microwave' mode
10. 'Pro' mode
11. My mode
12. Extras
13. Settings

Description

1. Control panel
2. Guide levels
3. Door
4. Door handle

1

Level 4
Level 3

Level 2

Level 1

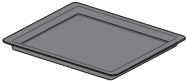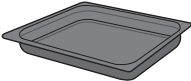2

3

4
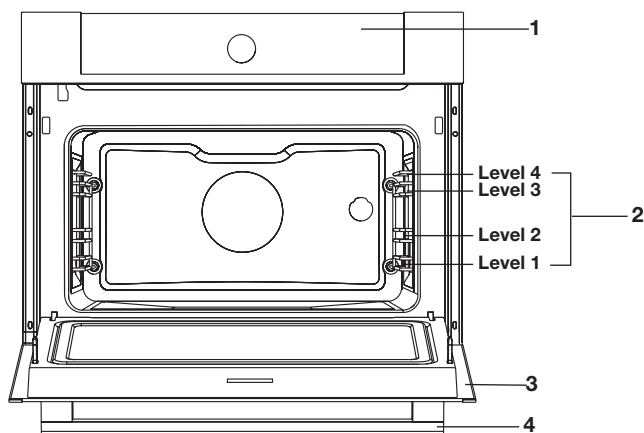
Guide rails/Telescopic guide rails
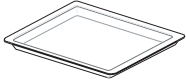
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number 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.

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)	
	Enamelled baking tray; to be used for pastries and cakes. • Do not use the enamelled baking tray for microwave functions! • Suitable for pyrolysis cleaning.
	Oven rack; mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack. • The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven. • Do not use the oven rack for microwave functions!
	Deep enamelled baking tray; 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. • Do not use the deep enamelled baking tray for microwave functions! • Suitable for pyrolysis cleaning.
	Glass baking tray; for microwave and oven use. • NOT suitable for pyrolysis cleaning.

Oven door switches

• The door switches interrupt the operation of the oven when the door is opened during use. The oven continues the baking process when the door is closed.

Cooling fan

This oven is equipped with a cooling fan that cools the casing and the control panel.

Controls

01   02   03   04   05   06   07
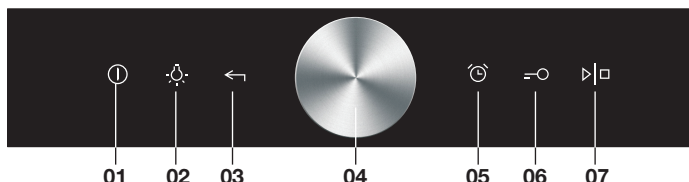
On/Off key (01)
• Switch the appliance on or off with the 'On/Off' key.

Light (02)
• The light switches on automatically when you open the door or switch on the appliance. The light switches off automatically after approximately 1 minute.
• The oven light can also be switched on by pressing the 'Light' key.
• The light can also be set to 'always on'. This can be adjusted using Settings / Cooking settings.

Back key (03)
• Touch this key briefly to return to previous menu.
• Hold this key to return to the main menu.

Multi-function selector (04) (selection and confirmation knob**)**
• Select a function by turning the knob.
• Confirm by pressing the knob.
    ▷ To adjust something in the selected function, press the multi-function selector again to activate current setting.
    ▷ You can then adjust the setting by rotating the knob and confirm by pressing the knob.
• Some settings have to be confirmed by selecting a 'check mark' with the 'Multi-function selector'.
• The selected settings can be cancelled by selecting the 'X'.

Minute minder key (05)
- The 'minute minder' can be used independently of appliance operation. *The maximum time that can be set is 10 hours.* When the set time has expired, a signal will sound. Press any key to turn off the signal. The sound will stop automatically after approximately 3 minutes.

Child lock key (06)
Press the 'Child lock' key for at least 3 seconds to activate the child lock function.
*The display reads: '**Child lock activated**'*
- The child lock is deactivated by pressing the same key again for at least 3 seconds.
- If you activate the 'Child Lock' function when no other time function is active (except for the time of day display) the appliance will not operate.
- However, if you activate the 'Child Lock' function after selecting any of the time functions, the appliance will operate normally but you will not be able to modify the settings.
- During the period 'Child Lock' is active, you can not change the baking/roasting systems or additional functions (Extras).
- You can only switch off the cooking process by pressing the 'On/Off' key.

Note: The 'Child Lock' function remains active even after the appliance is switched off. The 'Child Lock' function must be disengaged to select a new cooking mode.

Start/Stop key (07)
Use this key to start or stop the program.

The keys respond best if you touch them with a large area of a fingertip. Every time you press a key during use, a short acoustic signal will sound (unless this has been changed in the settings).

First use

- Remove all 'loose' parts, accessories, and utensils from the oven and clean them with warm water and washing-up liquid. Do not use aggressive cleaning agents, abrasive sponges etc.
- When the appliance heats up for the first time, it will emit the characteristic smell of a new appliance. Ensure that there is adequate ventilation during first use.

When the appliance is connected to mains electricity (for the first time), you will have to set the the 'World clock' and 'Language'.
- The default setting is 'English'.

World clock setting

World clock setting	12:00
🕐 12:00	✓

1. Press the 'Multi-function selector' to select the time.
2. Turn the 'Multi-function selector' to set the time of day.
3. Confirm by pressing the 'Multi-function selector'.
4. Select the 'check mark' with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.

The time of day can be set at any time by selecting the 'Settings' function. Confirm by pressing the 'Multi-function selector'. Select 'Time' with the 'Multi-function selector'. Confirm by pressing the 'Multi-function selector'. Select 'World Time Setting' and confirm by pressing the selection dial. Then turn the 'Multi-function selector' to set the current time.

You can also choose whether to display the time in a digital or in the traditional manner. Select 'Clock display' in the 'Time' menu and confirm by pressing the selection dial. You can then use the selection dial to select your preference: digital or analogue.

Setting the language

Language	12:07
English ✓	
Eesti	

If you prefer the display text to be in a different language, you can select the language of your choice.
• The default setting is 'English'.

1. Turn the 'Multi-function selector' and select your preferred language from the displayed list.
2. Confirm the setting by pressing the 'Multi-function selector'.

Using the oven

Various oven modes can be selected for baking/roasting. Rotate the 'Multi-function selector' and select the symbol. The symbol turns white. The name of the selected menu appears at the top. Confirm the setting by pressing the 'Multi-function selector'.

'Auto' mode
• In this mode, select the type of food first. The quantity, the degree to which the food should be cooked, and cooking end time are then set automatically.
• The program offers an abundant choice of preset recipes that are supported by professional chefs and dieticians.

'Microwave' mode
• This mode is suitable for the preparation, roasting and defrosting of food.

'Pro' mode
• Use this mode when you want to prepare any type and amount of food.
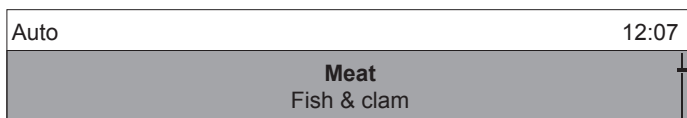• All settings are selected by the user.

'Auto' mode

Baking/roasting by selecting the appropriate type of dish.

1. Turn on the appliance by pressing the 'On/Off' key.
2. Turn the 'Multi-function selector' to select the 'Auto' mode.

Auto	12:07

3. Confirm by pressing the 'Multi-function selector'.

Auto	12:07
Meat	
Fish & clam	

4. Select the type of food and then select the appropriate dish with the 'Multi-function selector'.
5. Confirm by pressing the 'Multi-function selector'.
   ▷ The oven needs to be preheated for most dishes. The display shows a warning: *'Selected program includes preheat function'.* Confirm this message by pressing the 'Multi-function selector'.
   The preset options appear on the display.
6. You can change them by turning the 'Multi-function selector' and confirming your selection by pressing the 'Multi-function selector'.

Auto I Meat I Beef I Roasted beef	21:17
$1,0^{kg}$. ▪ ▌ $22:37^{\boxtimes}$ $01:20^{\boxtimes}$ 〰 ^{2}	

Attention: not all settings can be adjusted for every dish.
For some dishes, the weight cannot be adjusted.

Preset parameters:
- Quantity (weight):
- Degree of browning:
  ▷ low: low bar
  ▷ middle: middle bar
  ▷ high: high bar
- Stop at ...
- System (which oven function is being used) and level of the baking tray.

If you select the 'System' symbol (oven function) while in 'Auto' mode, the program switches to 'Pro' mode (see 'Pro' mode). The display reads: *Switch to professional mode.*

7. Place the dish in the oven.
    ▷ **Attention:** For most dishes, the oven has to be preheated first. Please do not put the dish in the oven yet, wait until preheating is complete.
8. Touch the 'start/stop' key.
    The display shows all selected settings.

Preheat
For certain dishes, the oven must be preheated in 'Auto' mode. After the dish is selected, the display shows a warning: *'Selected program includes preheat function'.* Confirm this message by pressing the 'Multi-function selector'.
After starting the program, a message appears on the display: *'Preheating started.* Do not place the dish in the oven yet.

When the preheating is completed, there is a short beep and a message appears on the display: *'Preheating complete.* You can now place the dish in the oven. The program continues to bake/roast in accordance with the selected settings. When the preheat mode is set, the delayed start function cannot be used.

'Microwave' mode

Microwaves are high-frequency electromagnetic waves. The energy makes it possible to cook or warm up food without affecting the form or colour.

The microwave is used for:
• Microwave mode
• Combi mode
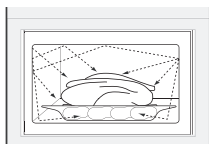
Cooking principle
1. The microwaves which the microwave generates are spread evenly by a distribution system. This cooks the food evenly.
2. The food absorbs the microwaves to a depth of approximately 2.5 cm. Cooking then continues, because the heat is spread in the food.
3. The cooking times vary and depend on the dish you use and the properties of the food:
   ▷ Quantity and density
   ▷ Moisture content
   ▷ Starting temperature (whether or not it is cooled)

Important
The food is cooked from the inside out by means of heat distribution. The cooking continues, even when you take the dish from the oven. Standing times in recipes and in this book should therefore be adhered to, in order to ensure:
• Even heating into the middle of the food.
• Equal temperatures in all parts of the food.

Guidelines for microwave cookware
Cookware that you use for the microwave function should not block the microwaves. Metals such as stainless steel, aluminium and copper reflect microwaves. For that reason, do not use metal cookware. Cookware which is designated as microwave-safe can be used safely. For more information about suitable cookware, consult the following guidelines and always use the glass baking tray on level 1 if you use the microwave function.

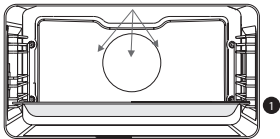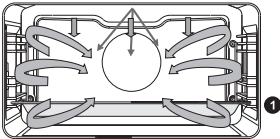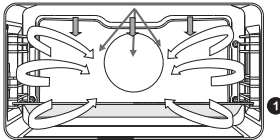| Cookware	Microwave safe	Remarks
Aluminium foil	✓✗	Can be used in small quantities to prevent certain parts of the food from overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Porcelain and earthenware	✓	Porcelain, earthenware, glazed earthenware and ivory porcelain are usually suitable, unless they have a metal edge.
Disposable crockery made from polyester or cardboard	✓	Frozen meals are sometimes packaged in disposable tableware.
Fast food packaging • Polystyrene cups • Paper bags or newspaper • Recycled paper or metal edges	✓ ✗ ✗	Can be used to warm up food. Polystyrene can melt if it overheats. Can catch fire. Can cause arcing.
Glassware • Oven dishes • Fine glassware • Glass jars	✓	Can be used, unless it has a metal edge. Can be used to warm up food or liquids. Thin glass can break or shatter with sudden heating. The lid must be removed. Only suitable for warming.
Metal	✗	Can cause arcing or fire.
Paper • Plates, cups, kitchen paper • Recycled paper	✓ ✗	For short cooking times and warming. For absorbing excess moisture. Can cause arcing.
Plastic	✓	Especially heat-resistant thermoplastic material. Other types of plastic can warp or discolour at high temperatures. Do not use melamine plastic. Can be used to hold moisture. May not touch the food. Be careful when you remove the film; hot steam can escape. Only if boil-proof or ovenproof. Must not be airtight. If necessary, prick it with a fork.

Note
Sparks in the microwave are also called arcing.

✓ : Recommended
✓✗ : Careful
✗ : Unsafe

Microwave settings

Consult the table below to choose the correct function. Also read the preparation instructions on the food packaging.

| Function	Description	
	Microwave • This function uses microwaves. Dishes are defrosted, heated or cooked quickly and efficiently. • Place the glass baking tray on level 1. • Recommended power: 750 W	
	Hot air + Microwave • The dish is cooked with a combination of microwaves and hot air. This shortens the cooking time, but the dishes do get a nice brown crispy top. • This function is used to cook meat, poultry and vegetables. But also for casseroles, cakes and bread. • Place the glass baking tray on level 1. • Recommended temperature: 160 °C • Recommended power: 600 W	
	Grill + Fan + Microwave • The dish is cooked with a combination of microwaves, grill and fan. This shortens the cooking time, but the dishes do get a nice brown crispy top. • This setting is suitable for cooking small portions or thin pieces of fish, meat or poultry. • Place the glass baking tray on level 1. • Recommended temperature: 200 °C • Recommended power: 600 W	

Using the microwave

Do not use metal cookware or utensils. See 'Guidelines for microwave cookware'. Do not preheat the oven.

1. Place the dish in the oven.
2. Turn the 'Multi-function selector' to select the 'Microwave' mode.

Microwave	22:36

3. Confirm by pressing the 'Multi-function selector'.

Microwave I Microwave	22:36
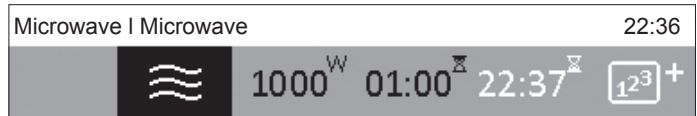
4. Select one of the three settings by pressing the 'Multi-function selector' and then turning the 'Multi-function selector':
- Microwave
- Hot air + Microwave
- Grill + Fan + Microwave
5. Confirm by pressing the 'Multi-function selector'.

Microwave I Microwave	22:36

  ▷ The microwave has a default time for all powers: 1 minute.
  ▷ The end of the cooking time is shown in the display. This end time cannot be adjusted.
6. Press the 'Multi-function selector' to select the power.
  ▷ For a combi mode it is possible the select and adjust the temperature first. Press the 'Multi-function selector' again to select the power.

7. Turn the 'Multi-function selector' to select the microwave power.

Power	Use
1000 W	• For quick heating of drinks, water and dishes with high water content. • For cooking fresh or frozen vegetables.
750 W	• For cooking and heating drinks and food.
600 W	• For melting chocolate. • For cooking fish and crustaceans. • For heating on two levels. • For cooking dried beans at low temperatures. • For heating or cooking delicate dishes with eggs.
360 W	• For cooking dairy products or jam at low temperatures.
180 W	• For quick defrosting of food. • For softening of butter or ice cream.
90 W	• For defrosting cakes that contain cream.

8. Confirm each setting by pressing the 'Multi-function selector'.
9. Turn the 'Multi-function selector' to select the preparation time.

Microwave I Microwave   22:36

1000^W $01:00$ $22:37$ 12^3 +

10. Press the 'Multi-function selector' to select the preparation time.
11. Turn the 'Multi-function selector' to set the preparation time.
12. Confirm the setting by pressing the 'Multi-function selector'.
    The end of the preparation time shown on the display is calculated using the setting you selected.
13. Press the 'start/stop' key.
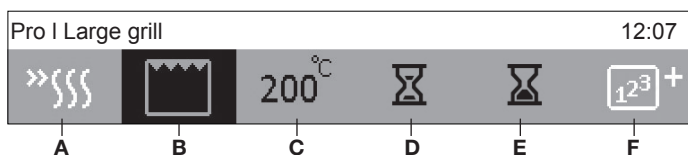   *The display shows all selected settings.*

'Pro' mode

Baking/roasting by selecting a function.

1. Rotate the 'Multi-function selector' and select 'Pro' mode.

Pro					12:07

2. Confirm by pressing the 'Multi-function selector'.

Pro I Large grill					12:07
A	B	C	D	E	F

3. You can now select (and adjust) the following settings:
   A. Preheat (black = on / White = off);
   B. Functions (see the 'Oven settings' table);
   C. Oven temperature;
   D. Preparation time;
   E. End time;
   F. Preparation in steps (multiphase cooking).
4. Confirm each setting by pressing the 'Multi-function selector'.
5. Place the dish in the oven.
   ▷ **Attention:** if you are using the preheating function (see the 'Preheating symbol' in the display: black = on / white = off), do not place the dish in the oven yet. Wait until preheating is complete.
6. Touch the 'Start/stop' key.
   The display shows all selected settings.

Preheat

Pro I Large grill					12:07

- This function is used when you wish to preheat the oven to the desired temperature as quickly as possible.
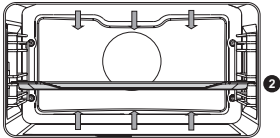
- By activating the preheating symbol (black = on) and pressing the 'start/stop' key, the preheating function is activated and the display shows a warning: *'Preheating started.* Do not place the dish in the oven yet.
- When the preheating is completed, there is a short beep and a message appears on the display: *'Preheating complete.* You can now place the dish in the oven.
- The program continues to bake/roast in accordance with the selected settings.
- When 'Preheating' has been selected, you cannot select the 'Delayed start' function.
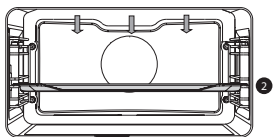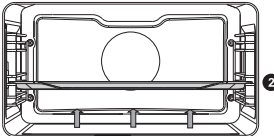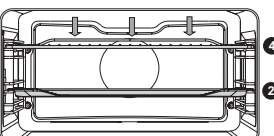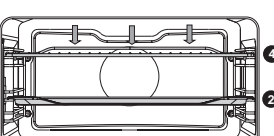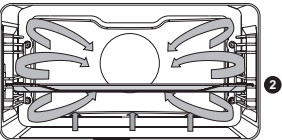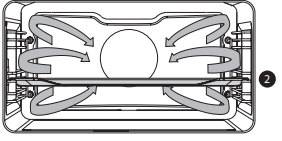
Temperature setting
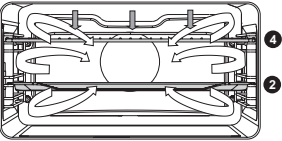
1. Rotate the 'Multi-function selector' to select the 'Oven temperature' symbol.
2. Confirm by pressing the 'Multi-function selector'.
3. Select the desired temperature by rotating the 'Multi-function selector'.
4. Confirm by pressing the 'Multi-function selector'.
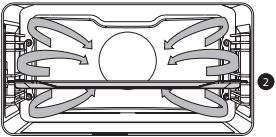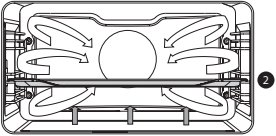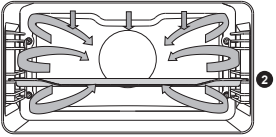
Oven settings

Consult the table below to choose the correct function. Also read the preparation instructions on the food packaging.

Function	Description	
	Top + Bottom Heat • The dish is heated by heating elements at the top and bottom of the oven cavity. • This function can be used for traditional baking and roasting. • Pastry or meat can only be baked/roasted on one level (in one guide rail). • Place the baking tray or oven rack at level 2. • Recommended temperature: 200 °C. • Preheating is recommended.	

| Function	Description	
	Top heat • The dish is heated by the top heating element. • This function is used to brown the top layer of food. • Place the baking tray or oven rack at level 2. • Recommended temperature: 150 °C.	
	Bottom heat • The dish is heated by the bottom heating element. Switch to this position just before the end of the baking or roasting time. • This function is used for dishes that require a bottom crust or browning. • Place the baking tray or oven rack at level 2. • Use this function just before the end of baking or roasting. • Recommended temperature: 160 °C.	
	Small Grill • The dish is heated by the grill element. • This function can be used to grill open sandwiches, toast bread and grill sausages. • Place the oven rack at level 4 or 5 and the baking tray at level 2. • **The maximum permitted temperature is 240 °C.** • Check cooking progress regularly. At high temperatures, meat can burn quickly. • Preheat for 5 minutes.	
	Large Grill • The dish is heated by the grill element in combination with the top heating element. • This function is used for dishes and baked items that need to be browned. • Place the oven rack at level 4 or 5 and the baking tray at level 2. • **The maximum permitted temperature is 240 °C.** • Check cooking progress regularly. At high temperatures, meat can burn quickly. • Preheat for 5 minutes.	

Function	Description	
	Large grill + Fan • The dish is heated by the grill element in combination with the top heating element and the heat is distributed by the fan. • This function is used to grill fish, meat and vegetables. • Place the oven rack at level 4 or 5 and the baking tray at level 2. • Recommended temperature: 170 °C. • Check cooking progress regularly. At high temperatures, meat can burn quickly. • Preheat for 5 minutes.	
	Hot Air + Bottom Heat • The dish is heated with hot air and bottom heat. • This function is used for a crispy, browned result, for example to bake pizza, moist pastry, fruitcakes, puff pastry and short crust pastry. • Place the baking tray or oven rack at level 2. • Recommended temperature: 200 °C. • Preheating is recommended.	
	Hot air • The dish is heated by hot air from the back of the oven. • This function provides uniform heating and is ideal for baking. • Place the baking tray on level 2. • Recommended temperature: 180 °C. • Preheating is recommended.	

| Function	Description	
	ECO Hot air • 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. • Place the baking tray on level 2. • Recommended temperature: 180 °C. • 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.	
	Bottom heat + Fan • The dish is heated by the bottom heating element in combination with the fan. • The heat circulates around the dish. This function can be used to bake leavened pastry and to preserve fruit and vegetables. • Place the baking tray on level 2. • Recommended temperature: 180 °C.	
	Automatic roasting • In this mode, the top heating element works in combination with the grill element and the round heating element in the back of the oven cavity. • This is used for roasting all kinds of meat. • Place the baking tray on level 2. • Recommended temperature: 180 °C.	

USE

The timer

In the basic function 'Pro' mode, you can select the 'cooking time' function (A) and/or 'end time' function (B).

Pro I Large grill	A	B	12:07
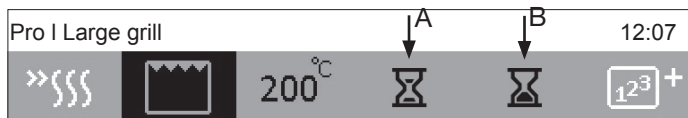
Setting the cooking time (A)
- Use the 'cooking time' function to set the length of time the appliance will be on.

Pro I Large grill	200°C	00:30	12:37	12:07
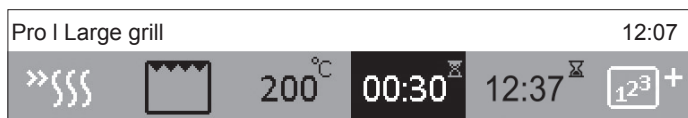
- The minimum end time, depending on the chosen cooking time, is shown in the display (B).

Setting the end time (B)
- You can use this function to define the time the appliance should switch off (end time). Before setting the appliance, check that the clock is set to the correct time. **The delayed start time can only be set for the same day.**

Example:
- Current time: 12:00; Baking/roasting time: 2 hours; End of baking/roasting time: at 18:00.
1. First set the *cooking time* (2 hours).
   The display automatically shows the current time multiplied by the set cooking time: 14:00).
2. Confirm by pressing the 'Multi-function selector'.
3. Now you select the *end time* (18:00).
4. Confirm by pressing the 'Multi-function selector'.
5. Touch the 'start/stop' key.

The appliance automatically switches on at the calculated time (at 16:00) and switches off at the preset end time (at 18:00).
The set cooking time appears in the display. *Cancel all timer functions by setting the selected time to '0'.*

Multiphase cooking (cooking step by step)

- This function allows you to combine three different settings consecutively in one cooking process.
- Select different settings to attune the cooking methods to your preferences.

1. In the basic functions 'Pro' mode or 'Microwave' mode, select the 'Multiphase cooking' option.

Pro I Large grill	12:01
»))) ⌒ 200 °C ⧖ ⧖ 1²³ +	

2. Confirm by pressing the 'Multi-function selector'.
   The display shows 'You are entering STEP cooking mode'.
3. Select the 'check mark' with the 'Multi-function selector' to confirm.
4. Select the first step with the multi-function selector and confirm by pressing the 'Multi-function selector'.
   ▷ The first step may already be filled in if you already selected a function and a time before you selected multiphase cooking.
   ▷ If you have not set a time, the display will show the following text: 'Please set the program duration.'

Multiphase cooking	12:01
»))) ⌒ 200°C 00:20ₘ⧖ 2 + 3 + ⧖12:21 ⧖20:00s	

5. Set the different phases as desired and confirm by selecting the 'check mark' with the 'Multi-function selector'.
   The total preparation time and the end time are shown in the display.
   ▷ It is also possible to set a delayed start time for the oven functions by using the multi-function selector to select and adjust the time.
6. Touch the 'start/stop' key.
   The appliance starts to work according to step 1 (this phase flashes in the display). When the preset time elapses, the next step is activated, i.e. step 2, and then step 3 if it was selected.
   ▷ If you wish to cancel a step during cooking, turn the 'Multi-function selector' to choose the step and cancel it by confirming the 'X'. This can only be done with steps that have not yet started.
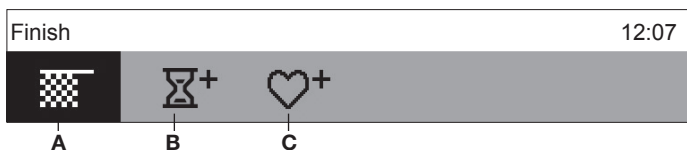
Starting the program

The 'start/stop' key will flash before the program begins.

- Press on the 'start/stop' key, then start the program. Turn the 'Multi-function selector' to change the current settings during cooking.

Stopping the program

1. Press the 'start/stop' key.
   Display reads: 'Program paused. Do you want to stop?'.
2. Select the 'check mark' with the 'Multi-function selector' to confirm.

Finish		12:07
▓ A	⧗+ B	♡+ C

Finish (A)
- Select this option to stop the program.
  The display shows the basic menu.

Extend time (B)
- Choose this option to extend the cooking time.

Add to my mode (C)
- Use this option to store the selected settings in the appliance memory to be used again in the future.

My mode (favourite recipes)

Storing selected settings

1. Use the 'Multi-function selector' at the end of the cooking process to select the option: 'Add to my mode'.
2. Confirm by pressing the 'Multi-function selector'.

Add to my mode	12:07

3. Select a number with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.
4. Give the recipe a name by selecting and confirming the letters using the 'Multi-function selector'.
   ▷ You can delete a letter with the arrow.
5. Confirm the name by selecting the 'check mark' with the 'Multi-function selector'.

My mode	12:07
abcdefghijklmnoprs	←
uvzxy1234567890	✓
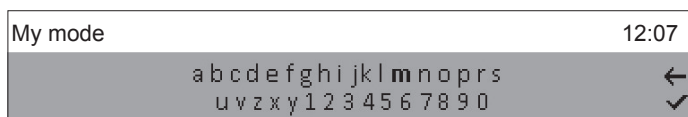
Calling up saved recipes

You can recall your favourite recipes stored in the memory at any time by selecting the option 'My Mode' (from the basic menu).
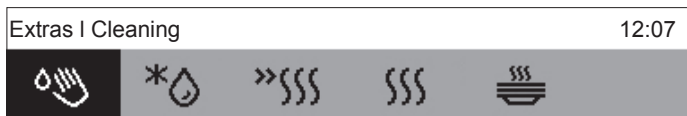
My mode	12:07

Extras (additional functions)

Select the 'Extras' option and the display indicates the choice of additional functions.

Extras	12:07

Cleaning
This function is used for removing food residues that remain in the oven after baking/roasting (see chapter 'Cleaning').

Extras I Cleaning	12:07

Defrost
This function uses microwaves. Dishes are defrosted quickly and efficiently. Use this function for slow defrosting of frozen dishes (cakes, biscuits, cookies, bread, bread rolls and frozen fruit).
• Turn the dish around after half the defrosting time had elapsed, mix it, and/or pull large pieces apart if they are frozen together.

Fast preheat
This function is used when you wish to preheat the oven to the desired temperature as quickly as possible. This is not suitable for the preparation of food.
• The preheat is finished once the oven has been preheated to the set temperature, and the oven is now ready to bake/roast the dish in any selected function.

Keep-warm function
Use this function to keep cooked food warm.
• By choosing this symbol you can determine the temperature and the keep-warming start and stop times.

Plate warming
This function is used when you want to heat tableware (plates, cups) so that the served food stays hotter for a longer period.
• By choosing this symbol you can determine the temperature and the plate-warming start and stop times.

Settings (general settings)

Select 'Settings' with the 'Multi-function selector' and press
the 'Multi-function selector' to confirm your choice.

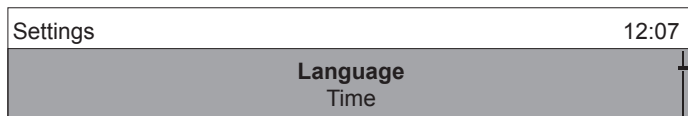| Settings					12:07

This menu offers the following choices:
• Language
• Time
• Sound
• Display
• Cooking settings
• Other settings

Browse through the menu by turning the 'Multi-function selector'.
Confirm each selection by pressing the 'Multi-function selector'.

Language
Select the language in which you want messages to be shown
on the display.

Settings	12:07
Language	
Time	

Time
The correct time of day must be set when the appliance is switched on
for the first time, or if the appliance has been disconnected from the
power mains for an extended period of time.
• The 'First use' section describes how to set the correct time at any
time by selecting the 'Settings' function.

Sound
The key sound volume can be adjusted to 3 volume levels, or turned
off. The 'alarm' signal cannot be turned off.

Display

You can set the following from this menu:

• Brightness;
   set the brightness of the display background (low, medium or high).

• Night mode;
   set the period in which you want the display background to switch to the lowest brightness (this has no effect if the brightness is already set to the lowest setting).

Cooking settings

This menu has the settings for the 'Oven light during operation'.
You can choose between two options:

• Option 1: the light switches off after 1 minute. The light switches on when you open the door.

• Option 2: the light stays on during operation.

Other settings

• Factory settings (reset the appliance software to the factory settings).

All personal settings are stored and remain active after a power failure or when the appliance is switched off.

Cleaning the appliance

Clean your appliance regularly to prevent a build up of grease and food particles, especially on interior and exterior surfaces, the door and door gasket.

• Switch on the child lock (to prevent the appliance starting to operate unexpectedly).
• Clean the exterior surfaces with a soft cloth and soapy warm water.
• Wipe afterwards with a clean, damp cloth and dry the surfaces.
• Remove splashes and stains on the interior surfaces with a soapy cloth.
• Wipe afterwards with a clean, damp cloth and dry the surfaces.

⚠

• **Take care that no water enters the vents.**
• **Never use abrasive cleaning materials or chemical solvents.**
• **Ensure that the door gasket is always clean. This will prevent a build up of dirt so that the door can close properly.**

Cleaning function

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

Using the cleaning function
Only use the cleaning program when the appliance is cold. It will be more difficult to remove grime and grease if you use the program while the appliance is hot.

1. Remove all accessories from the appliance.
2. Pour 150 ml of water into the bottom of the oven.
3. Set the 'Multi-function selector' to 'Cleaning' and start the program. The program takes 4 minutes.
4. Then wait ± 30 minutes. After 30 minutes, food residues on the enamel walls will have softened and they will be easy to clean with a damp cloth.

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**Attention:** Only use the Cleaning function when the appliance has cooled completely.

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.
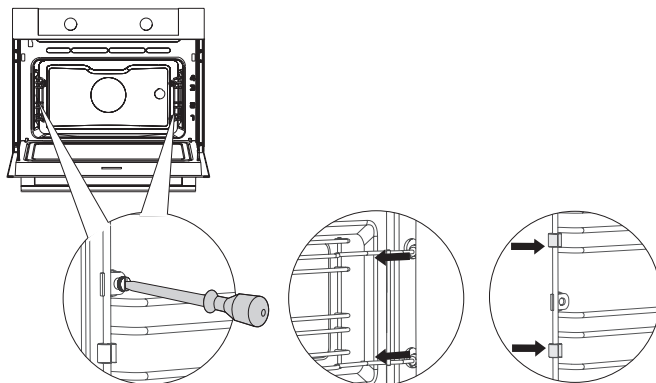
Replacing the oven light bulb

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

The lamps (2x halogen G9, 230 V, 25 W) are consumer items and are therefore not covered by the guarantee. First remove the baking tray, oven rack and guide rails.

- **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.
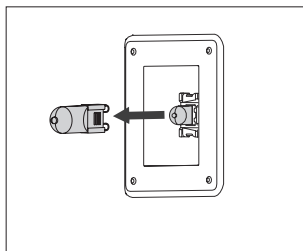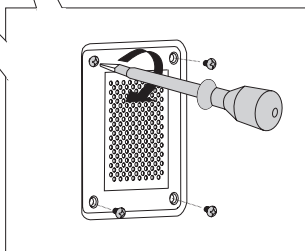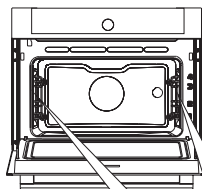
General

Try the solutions below if you have problems with your appliance. You could save yourself the time and effort of an unnecessary phone call to customer services.

Food remains uncooked
- Check that the cooking time has been set correctly and the 'start key' has been pressed.
- Close the door properly.
- Check whether a fuse has blown and whether a circuit breaker has been activated.

Food is overcooked or undercooked
- Check that the correct cooking time has been set.
- Check that the correct power has been set.

The sensors don't respond; the display is locked.
- Disconnect the appliance from the power supply for a few minutes (unscrew the fuse or switch off the mains), then reconnect the appliance and switch it on.

Sparking in the oven space.
- Ensure that all cover panels of the lamps are secure and that all spacers are placed on the guide rails.

Electronic interference can cause the display to reset.
- Disconnect the plug from the socket and put it back in again.
- Set the time again.

Condensation appears inside the oven.
- This is normal. Wipe the appliance clean after use.

The fan continues to operate after the oven has been switched off.
- This is normal. The fan will keep working for a while after the oven is switched off.

Air flow is detected around the door and outer casing.
- This is normal.

Light reflects on the door and the exterior of the appliance
• This is normal.

Steam escapes from around the door or vents.
• This is normal.

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

The main fuse in your home trips often.
• Consult a service technician.

The display gives the error code ERRXX ...
* XX indicates the number of the error
• There is a fault in the electronic module. Disconnect the appliance
  from the power supply for a few minutes. Then reconnect it and
  set the current time.
• Consult a service technician if the error persists.

Storing and repairing the oven
Repairs should only be performed by a qualified service technician.
If the appliance requires servicing, unplug the oven and contact
Pelgrim Customer Service.

Have the following information to hand when you call:
• The model number and serial number (stated on the inside
  of the oven door)
• Warranty details
• A clear description of the problem

**Choose a clean, dry place if you have to store the oven temporarily,
as dust and moisture can damage the appliance.**

Disposal of the appliance and packaging

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

The appliance packaging can be recycled. The following materials have been used:
• cardboard
• polyethylene wrap (PE)
• CFC-free polystyrene (hard PS foam)

Dispose of these materials responsibly in accordance with legal provisions.

The product has a pictogram of a crossed-out waste container. This indicates that domestic appliances must be disposed of separately. This means that 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.

Collecting household equipment separately prevents harm to the environment and public health. The materials used in manufacturing this appliance can be recycled, which provides considerable 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.

Food tested in compliance with the EN 60350-1 standard

MAC624

Baking					
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	⊗
Grilling					
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

MAC624

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.

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Pelgrim