



MAC724RVS

Instructions for use Combi microwave

Pelgrim

Pictograms used



Important information



Tip

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Introduction

Congratulations on selecting this Pelgrim 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 use this oven. In addition to information on operation, 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 user instruction before using the appliance and keep it in a safe place for future use.

The installation instructions are included separately.

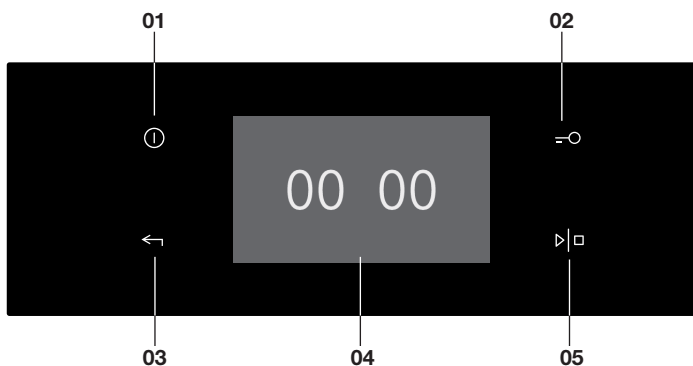


Register your appliance for warranty purposes

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



1. On/Off
2. Child lock
3. 'Back' key
 - Brief touch: return to previous menu level
 - Long touch: return to starting menu
4. Touch screen/display
5. Start / stop key
 - Touch: START
 - Touch during operation: STOP



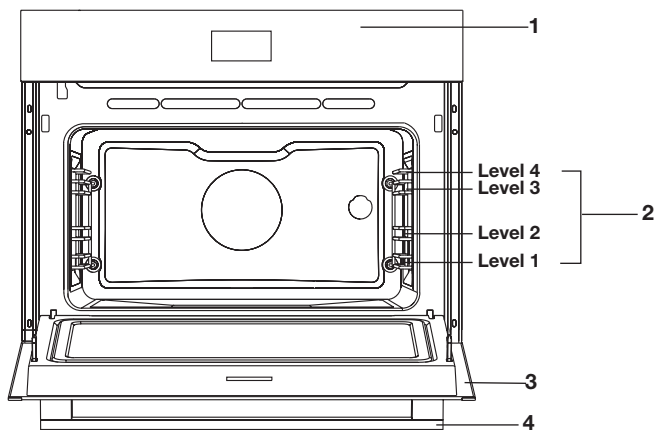
Note:

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

Navigate the menu by sliding your finger up and down or left and right across the touch screen. Confirm your selection with a touch.

YOUR OVEN

Description



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

Guide rails/Telescopic guide rails

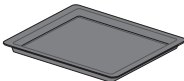

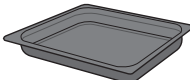
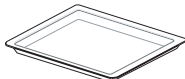
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number 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)	
	Enamelled baking tray; to be used for pastries and cakes. <ul style="list-style-type: none">• 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. <ul style="list-style-type: none">• 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. <ul style="list-style-type: none">• Do not use the deep enamelled baking tray for microwave functions!• Suitable for pyrolysis cleaning.
	Glass baking tray; for microwave and oven use. <ul style="list-style-type: none">• NOT suitable for pyrolysis cleaning.

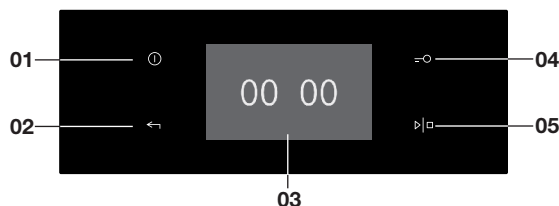
Oven door switches

- The switches interrupt oven heating and fan operation when the oven door is opened during operation. Heating and fan operation are resumed when the door is closed.

Cooling fan

- The appliance is fitted with a cooling fan that cools the housing and the appliance control panel. After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven.

Controls



On/off key (01)

- To switch the oven on and off.

Back key (02)

- Touch briefly to return to previous menu. Touch and hold to return to main menu.

Touch screen (03)

- Navigate the menu by sliding your finger up and down or left and right across the touch screen. Confirm your selection with a touch.



Touch the screen from stand-by mode (display shows current time) to activate the oven functions menu. If the oven is not used for 10 minutes, it switches off automatically.

Child lock key (04)

Press the 'Child lock' key (04) for at least 3 seconds to activate the child lock function.

Display reads: "Child lock activated".

- 'Child lock' is deactivated by pressing the same key again for at least 3 seconds.
- If you did activate the 'Child Lock' function after selecting any of the timer functions (see 'Timer function'), the oven will operate normally, but you will not be able to modify settings.
- You can only switch off the cooking process by pressing the 'On/off' key.

YOUR OVEN



Note: The 'Child Lock' function remains active even after the oven is switched off. If you wish to select a new cooking system, you will have to disengage the 'Child Lock' function.

Start/stop key (05)

To start or stop the oven function. This key is also used to confirm some settings.



Note: The keys will respond better if you touch them with a larger area of your fingertip. Each time you press a key, this will be confirmed by a short acoustic signal (unless this is adjusted in the settings).

FIRST USE

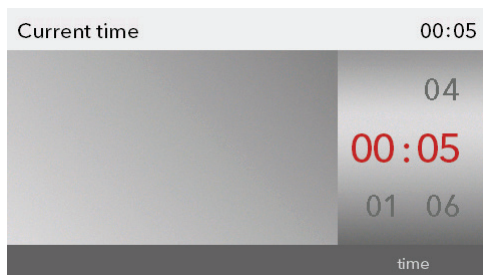
First use

- Remove all equipment, accessories, and utensils from the oven and clean them with warm water and regular detergent. Do not use any abrasive cleaners.
- When the oven heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during first use.



You will need to set the 'Current time' and 'Language' when first connecting your appliance or when reconnecting the appliance if it has been disconnected from mains power for a longer period of time.

Setting the time of day (Clock setting)



1. Slide your finger up and down to set current time.
2. Set the 'Clock' by touching the display.
3. Confirm the setting with the 'Start/stop' key (05).
Selected values will appear in red.

The oven will also work if the clock is not set. However, the timer functions will then not be available. After a few minutes of idling, the appliance will switch to standby mode.

Changing the clock setting

Clock settings may be changed in the 'Settings mode' (see chapter 'General settings'). Clock settings can only be changed when no timer function is activated.

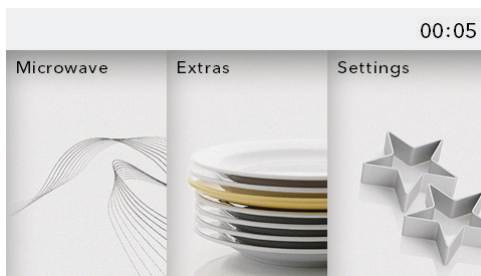
Setting the Language



If you are not comfortable with the language in which text is displayed, you may select another language.

Default setting is 'English'.

1. Slide the screen and select 'Settings'.

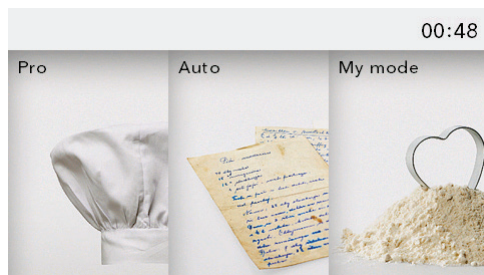


2. Select 'Language'.
3. Slide the menu to select the desired language.
4. Touch the selected language to confirm.
When you touch the line with the desired language, the size of the letters in that line will increase.
5. Press the 'Back' key (3) to return to 'main menu'.

Using the oven

The oven has 4 different operating modes, an 'Extras' mode and Settings mode.

Navigate the menu by sliding your finger left and right.



Pro mode

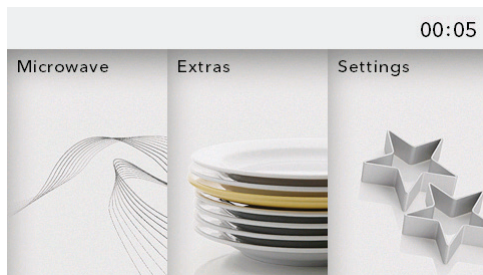
- Use this mode when you wish to prepare any type and amount of food.
- Ten different oven functions and three microwave functions can be selected.
- For every oven function the temperature and the cooking time can be set (and the power of the microwave functions).
- Extra settings can be selected (such as switching on the ovenlight, preheat, 'Multiphase cooking' and 'Timer') by touching the upper strip (next to the time indication).

Auto mode

- The programme offers a large choice of preset recipes reviewed by professional chefs and nutrition experts.
- By selecting one of these recipes, there will be an automatic setting of the quantity, temperature and cooking time. You can adjust these automatic settings (see 'Auto' mode).

My mode

- This mode allows you to save your favourite recipes in the oven memory and retrieve them the next time you need them.



Microwave mode

- Three microwave functions can be selected:
 - Microwave
 - Microwave + Hot air
 - Microwave + Grill with Fan
- This function is suitable for cooking, frying and defrosting food.

Extras mode

- In this mode 5 programmes can be selected:
 - Cleaning
 - Warming
 - Defrost
 - Fast preheat
 - Plate warming

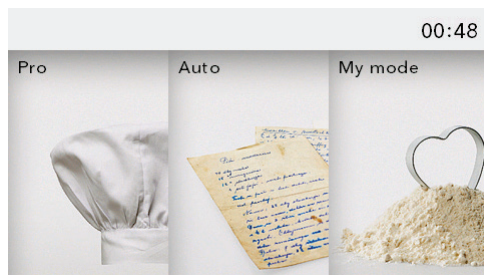
Settings mode

- In the 'Settings' mode the following oven settings can be adjusted:
 - Language
 - Time
 - Display
 - Sound
 - Other settings

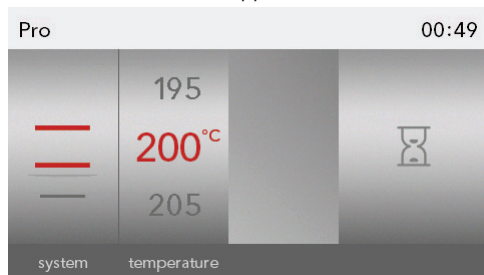
Pro mode

Choose an oven function that suits the dish being prepared. Refer to the 'Oven settings' table.

1. Turn on the oven by pressing the on/off key (01).
2. Place the dish in the oven.
3. Select the 'Pro' mode by touching the corresponding image.
The name of the selected menu will appear at the top.



4. Slide the menu and touch the selected oven system.
Selected values will appear in red.



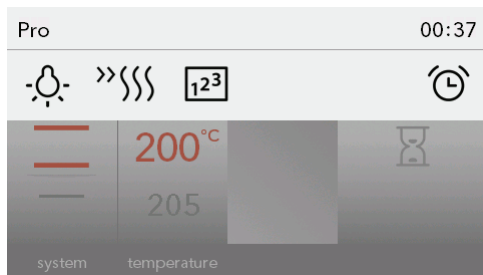
5. Select desired temperature by sliding the 'Temperature' screen.
Selected values will appear in red.
6. Touch the 'Timer' symbol to select cooking time settings and select desired cooking time by sliding the screen.
Selected values will appear in red.
7. Select any additional 'Extra settings' (See: 'Extra settings').
8. Touch the 'Start/stop' key (05).



Rising oven temperature and elapsed cooking time will be displayed.

Extra settings:

Choose 'Extra settings' by touching the upper strip (next to the time indication).



The following settings can be selected:



- **Oven lighting**

Touch the 'lamp' symbol to switch the oven light on or off. Oven lighting is also switched on automatically when the door is opened or when the oven is switched on. The light will remain on for a minute after the end of the cooking process.



Preheat

- Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. When this symbol is selected, the preheat function will be switched on and a warning will appear: **"The preheat phase is starting"**
The symbol will appear on the display.



- **Multiphase cooking;** (see chapter 'Multiphase cooking').



- **Delayed start;** can only be selected when a cooking time is set. (see chapter 'Timer').




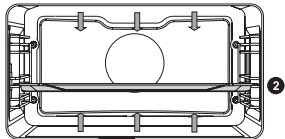

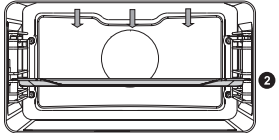

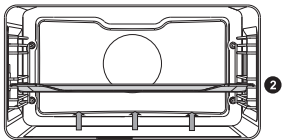
- **Minute minder;**


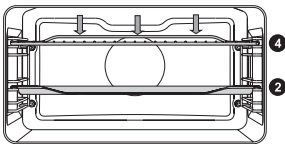

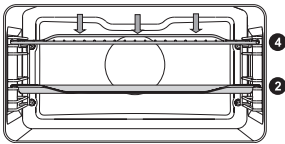

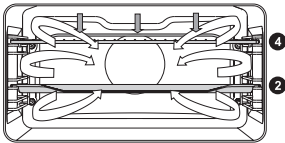
The minute minder can be used independently of the oven operation.


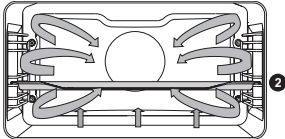

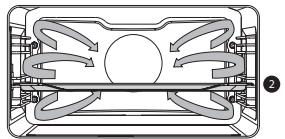

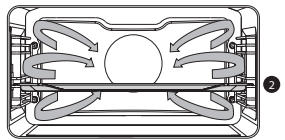
- The longest possible setting is 10 hours.
- When the time expires, an acoustic signal will be heard that can be turned off by touching any key. The acoustic signal will switch off automatically after one minute.


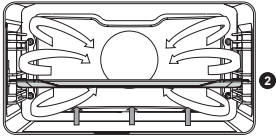

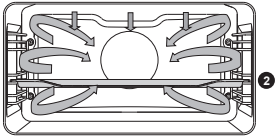
Oven settings

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

Function	Description	
	Top + Bottom heat <ul style="list-style-type: none"> • Heating by means of the upper and lower heating elements. • This mode can be used for traditional baking and roasting. • Pastry or meat can only be baked/roasted at one height level (in one guide). • Place the baking tray or oven rack on level 2. • Suggested temperature: 200 °C. • Preheating is recommended. 	
	Top Heat <ul style="list-style-type: none"> • Heating only by means of the upper heating element. • This mode can be used when you wish to bake/roast the top part of your dish. • Place the baking tray or oven rack on level 2. • Suggested temperature: 150 °C. 	
	Bottom Heat <ul style="list-style-type: none"> • Heating only by means of the lower heating element. • This mode can be used with dishes and baked goods that require a distinctive bottom crust or browning. • Place the baking tray or oven rack on level 2. • Use just before the end of the baking or roasting time. • Suggested temperature: 160 °C. 	

Function	Description	
	<p>Grill</p> <ul style="list-style-type: none"> • Heating by means of the grill element. • This mode can be used for grilling a smaller amount of open sandwiches, beer sausages, and for toasting bread. • Place the oven rack is on level 4 or 5 and the baking tray on level 2. • Maximum allowed temperature 240 °C. • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheat for 5 minutes. 	
	<p>Large Grill</p> <ul style="list-style-type: none"> • Heating by means of the upper element and grill element. • This mode can be used with dishes and baked goods that require a distinctive bottom crust or browning. Use just before the end of the baking or roasting time. • Place the the oven rack on level 4 or 5 and the baking tray on level 2. • Maximum allowed temperature 240 °C. • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheat for 5 minutes. 	
	<p>Large grill + fan</p> <ul style="list-style-type: none"> • Heating by means of the top heating elements. The heat is distributed by the fan. • This mode can be used for grilling meat, fish and vegetables. • Place the oven rack on level 4 or 5 and the baking tray on level 2. • Suggested temperature: 170 °C. • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheat for 5 minutes. 	

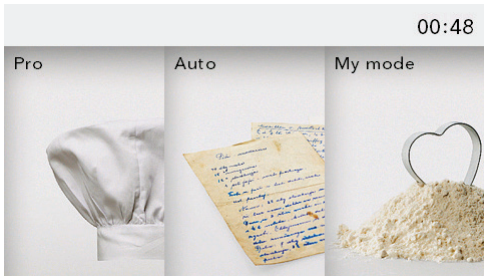
Function	Description	
	<p>Hot air + Bottom heat</p> <ul style="list-style-type: none"> • Heating by means of hot air from the back of the oven and the bottom heating element. • This mode can be used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust. • Place the baking tray or oven rack on level 2. • Suggested temperature: 200 °C. • Preheating is recommended. 	
	<p>Hot Air</p> <ul style="list-style-type: none"> • Heating by means of hot air from the back of the oven. • This mode provides uniform heating and is ideal for baking. • Place the tray on level 2. • Suggested temperature: 180 °C. • Preheating is recommended. 	
	<p>ECO Hot air</p> <ul style="list-style-type: none"> • Heating by means of hot air. ECO hot air uses less energy but gives the same result as the hot air setting. Cooking takes a few minutes longer. • This mode can be used for roasting meat and baking pastry. • Place the tray on level 2. • Suggested temperature: 180 °C. • This setting makes use of the residual heat (heating is not on the whole time) to achieve low energy consumption (in accordance with energy class EN 60350-1). In this mode the actual temperature in the oven is not displayed. 	

Function	Description	
	Bottom heat + Fan <ul style="list-style-type: none">• Heating by means of the lower heating element. The heat is distributed by the fan.• This mode can be used for baking low leavened cakes, as well as for preservation of fruit and vegetables.• Place a not too high baking tray on level 2, so that hot air can also circulate over the upper surface of the food.• Suggested temperature: 180 °C.	
	Auto Roast <ul style="list-style-type: none">• In the Auto Roast mode/system, the upper heater will operate in combination with the grill heater and the round heater.• It is used for roasting all types of meat.• Place the tray on level 2.• Suggested temperature: 180 °C.	

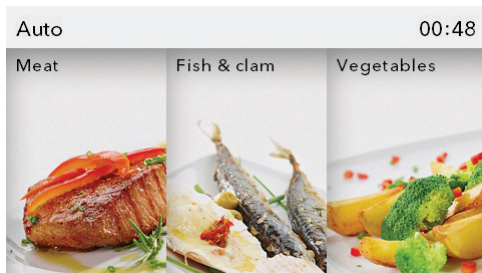
‘Auto’ mode

Using the ‘Auto’ mode you can bake and broil by choosing a dish from a list of pre-programmed recipes. The dishes are divided into types of foods (meat, fish, etc.). First select the type of food and then from the available list the dish itself.

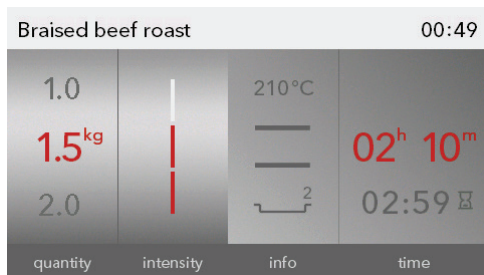
1. Turn on the oven by pressing the ‘On/off key’ (01)
2. Place the dish in the oven.
3. Select ‘Auto’ mode by touching the corresponding image.



4. Slide the touch screen to select the type of food.



5. Slide the touch screen and select the desired dish.
 6. Preset values will be displayed in red:
- Quantity;
 - Doneness level (intensity);
 - Cooking time (cooking end time is displayed in grey).



Preset values can be adjusted. Selected values will appear in red.

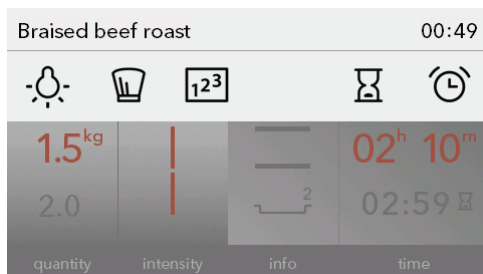
Extra settings:

Choose 'Extra settings' by touching the upper strip (next to the time indication).



The extra settings you can select, depends on the type of food you have chosen.

The following settings can be selected:



- **Oven lighting;**

Touch the 'lamp' symbol to switch the oven light on or off.
Oven lighting is also switched on automatically when the door is opened or when the oven is switched on. The light will remain on for a minute after the end of the cooking process.



- **Description of the selected recipe;** description, ingredients and information about the selected recipe.



- **Multiphase cooking;** (see chapter 'Multiphase cooking').



- **Delayed start;** (cooking time depends on the selected recipe).



- **Minute minder;**

The minute minder can be used independently of the oven operation.

- The longest possible setting is 10 hours.
- When the time expires, an acoustic signal will be heard that can be turned off by touching any key. The acoustic signal will switch off automatically after one minute.



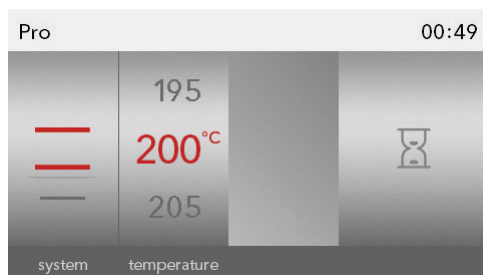
Preheat

- Certain dishes in the 'Auto' mode include the oven preheating function. After selecting the food the display indicates the warning: *"Selected programme includes a preheat phase".*
- Touch the display to go on.

When the preheating is completed there is a short beep and a notice appears on the display: ***“Preheating complete. Please put your dish in the oven”***. The programme continues baking/roasting following the selected settings. Delayed start function cannot be used when the preheat function has been set.

Timer function

The Timer function can only be selected in the ‘Pro’ mode. The Timer can be programmed to delayed start and can automatically switch off a selected oven programme. Set a cooking time (how long the oven is to be switched on) and an end time (when the oven must switch off). **The delayed start time can only be set for the same day.**



Setting the ‘Cooking time’

1. Select the ‘Cooking time’ function by touching the corresponding symbol.
2. Slide the menu to set the desired cooking time. In microwave mode you can set the cooking time immediately.



Setting the ‘End time’

Attention: make sure the clock is accurately set to current time.

1. Choose ‘Extra settings’ by touching the upper strip (next to the time indication).
2. Select the ‘End time’ function by touching the corresponding symbol.
3. Slide the menu to set the desired end time.

Example:

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

1. First, set the cooking time (cooking duration), i.e. 2 hours.
2. Now, set the 'Cooking end time' by pressing the upper strip from the screen and set the time (6 PM).
3. Press the 'Start/stop' key (05) to start the cooking process.

The timer will wait for the start of the cooking process.

The following note will appear on the display: **"Your programme is delayed. It will start at 4 pm."** In this mode you can define the time the oven should stop operating (end time).

After the set time expires, the oven will automatically stop operating (end of cooking). An acoustic signal will be heard that can be switched off by pressing any key. The acoustic signal will switch off automatically after one minute.



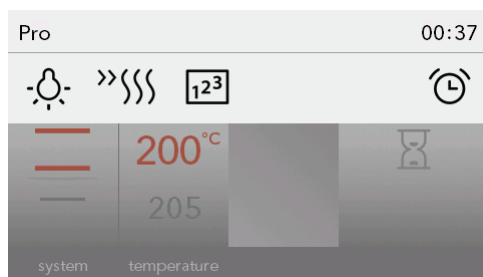
After a few minutes of idling, the appliance will switch to standby mode. The time of day will appear.

The display indicates the period of operation. *All timer functions can be erased by setting the selected time to "0".*

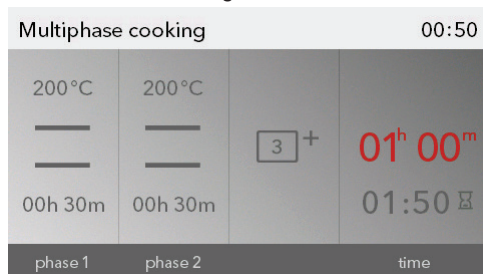
Multiphase cooking

- This mode allows you to combine three different settings successively in a single cooking process.
- Choose different settings to cook your food just the way you want it.

1. Select 'Pro' mode by touching the corresponding image.
2. Choose 'Extra settings' by touching the upper strip (next to the time indication).
3. Select the 'Multiphase cooking' function by touching the corresponding symbol.



4. Touch the display to select the desired phase. Touch the selected phase again to adjust the settings. The oven system, temperature and cooking time can be adjusted. Touch the 'Start/stop key (05) to confirm each setting.



5. Touch the 'Start/stop key (05) again to start Multiphase cooking. The oven starts operating immediately, with the settings defined in Step 1 (Selected step will be highlighted in red). After the set cooking time has elapsed, Step 2 and then Step 3 will be activated, if specified.



To delete a step during operation, press the upper strip, select the step and select the cross symbol by touching its name. This can only be done with steps that have not started yet.

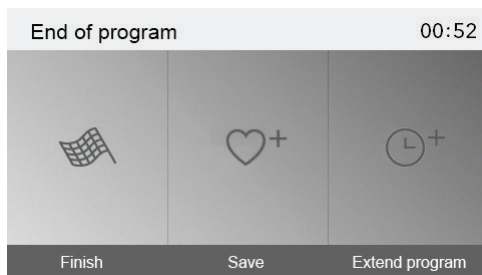
Start baking/roasting

Before the commencement of baking/roasting the 'Start/stop' key (05) is blinking.

- Short touch of the 'Start/stop' key (05) starts the beginning of cooking.
- Some settings can be changed during operation by touching the display unit (temperature, cooking duration, and step mode/programme).
- Press the 'Start/stop' key (05) to change other settings or to finish the cooking process. The following warning will appear: **"Programme paused. Do you wish to cancel it?"** Select the 'tick' to quit or 'cross' to continue.

End of baking/roasting (oven switch off)

1. After the cooking process an 'End of programme' menu will appear.



2. Select one of the following symbols by touching it:



Finish

- Select 'Finish' by touching the corresponding image to stop baking/roasting. Display returns to the basic menu.



Save

By touching the corresponding image you can store the selected settings in oven memory and use them again in the future (See 'My mode' chapter).



Extended Programme

- By touching the corresponding image you may extend the baking/roasting time.



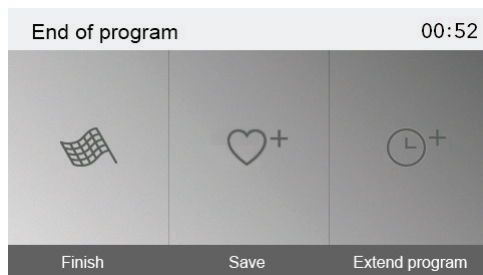
After cooking the cooling fan will stop operating. If you leave your food in the oven, moisture can be released from it and cause condensation on the oven front panel and door. To prevent condensation, turn on the oven light. The cooling fan will continue to operate, cooling the oven and preventing condensation.

My mode

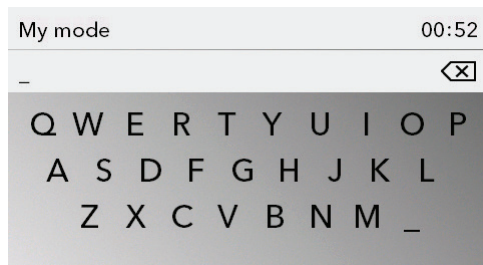
After cooking you can store the selected settings in the oven memory and use them again in the future.

Store selected settings

1. Select the 'Save' option at the end of a cooking process by touching the symbol.



2. Specify the name by touching the corresponding letters. If required, delete a character using the arrow.



3. Touch the 'Start/stop' key (05) to save the recipe.



Recall selected settings

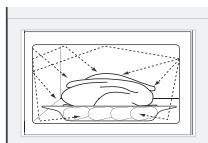
You may recall your favourite recipes stored in the memory at any time by selecting the option 'My mode'.

Microwave mode

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, using a rotating distribution system to ensure that the food is cooked evenly. 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.
- An even 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. That is why cookware made of metallic materials should not be used. 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.

USE

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		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.
Glassware	✓	
• Oven-to-table ware		Can be used, unless decorated with a metal trim.
• Fine glassware		Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars		Must remove the lid. Suitable for warming only.
Metal	X	May cause arcing or fire.
Paper		
• Plates, cups, Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	X	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

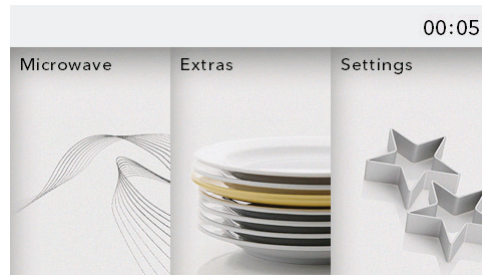
“Arcing” is the microwave term for sparks in the oven.

- ✓ : Recommended
- ✓X : Use with caution
- X : Unsafe

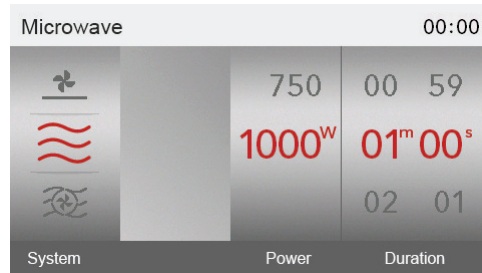
Microwave use

Choose a microwave function that suits the dish being prepared. Refer to the 'Microwave settings' table.

1. Turn on the oven by pressing the on/off key (01).
2. Place the dish in the oven.
3. Select the 'Microwave' mode by touching the corresponding image.
The name of the selected menu will appear at the top.



4. Slide the menu and touch the selected microwave system.
Selected values will appear in red.



5. Select desired temperature by sliding the 'Temperature' screen (when using 'Microwave + hot air' or 'Microwave + grill with fan' system) and desired power by sliding the 'Power' screen.
Selected values will appear in red.

Power level	Use
1000 W	<ul style="list-style-type: none">• Quickly reheating beverages, water and dishes containing a large volume of liquid.• Cooking fresh or frozen vegetables.

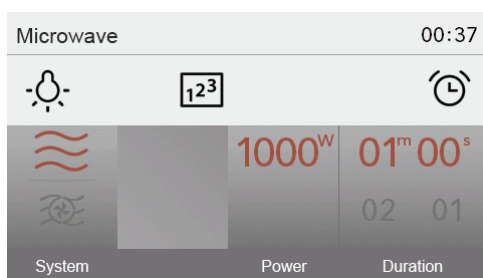
750 W	<ul style="list-style-type: none"> • Cooking fresh or frozen green leafy vegetables.
600 W	<ul style="list-style-type: none"> • Melting chocolate. • Cooking fish and crustaceans. Reheating on two levels. • Cooking dried beans at low heat. • Reheating or cooking delicate egg-based dishes
360 W	<ul style="list-style-type: none"> • Low-heat cooking of dairy products, jams.
180 W	<ul style="list-style-type: none"> • Manual defrosting. • Softening butter or ice cream.
90 W	<ul style="list-style-type: none"> • Defrosting cream-filled pastry.

6. Select the desired cooking time (Duration) by sliding the screen.
Selected values will appear in red.
7. Select any additional 'Extra settings' (See: 'Extra settings').
8. Touch the 'Start/stop' key (05).
Microwave system, power and cooking time will be displayed.



Extra settings:

Choose 'Extra settings' by touching the upper strip (next to the time indication).



The following settings can be selected (depending on the chosen system):



• Oven lighting;

Touch the 'lamp' symbol to switch the oven light on or off.

Oven lighting is also switched on automatically when the door is opened or when the oven is switched on. The light will remain on for a minute after the end of the cooking process.



- **Multiphase cooking;** (see chapter 'Multiphase cooking').
- **Minute minder;**

The minute minder can be used independently of the oven operation.


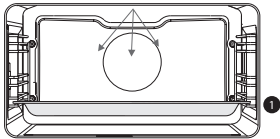

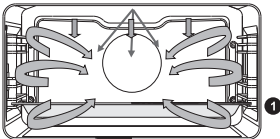
- The longest possible setting is 10 hours.
- When the time expires, an acoustic signal will be heard that can be turned off by touching any key. The acoustic signal will switch off automatically after one minute.


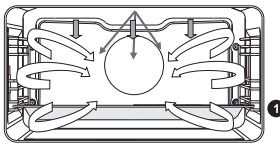


You can always choose 'Extra settings' by touching the upper strip (next to the time indication).

Microwave settings

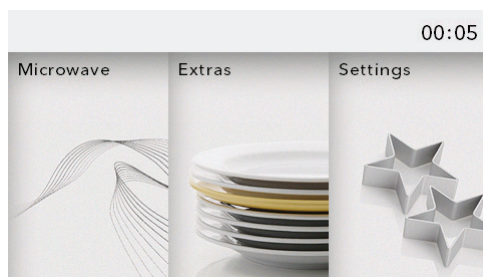
Consult the table below to choose the correct function. Also read the preparation instructions on the food packaging.

Function	Description	
	Microwave <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 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 	

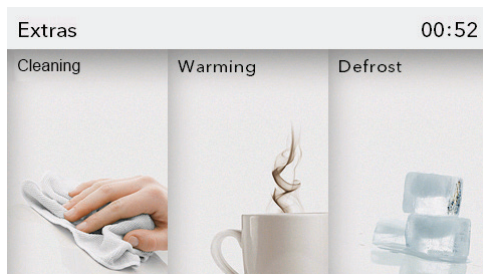
Function	Description	
	Grill + Fan + Microwave <ul style="list-style-type: none"> • The dish is cooked with a combination of microwaves, grill and fan. This shortens the cooking time, but the dishes do get a nice brown crispy top. • This setting is suitable for cooking small portions or thin pieces of fish, meat or poultry. • Place the glass baking tray on level 1. • Recommended temperature: 200 °C • Recommended power: 600 W 	

Selection of additional functions (Extras)

Navigate the menu by sliding your finger left and right.
Select the 'Extras' menu by touching it.



'Extras' menu will appear.



Cleaning

- This function allows automatic cleaning of the oven cavity/interior using high temperature (see chapter 'Cleaning').

Warming

Warming can be used to keep the food that is already cooked warm.

- You can set the temperature and time for keeping warm.

Defrost

During the defrosting function only the microwave is on.

Use this function to slowly thaw frozen food. Refer to the chapter entitled 'Microwave function'.

- Select the type of food to defrost.
- You can set the quantity of the food that you want to defrost.
- Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Fast preheat

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking.

- When the oven heats up to the selected temperature, the preheat process is completed and the oven is ready for cooking with the selected cooking mode.

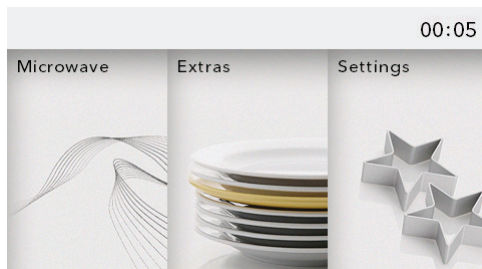
Plate warming

Use this function to warm your dinnerware (plates, cups) before serving food in it. This keeps the food warm longer.

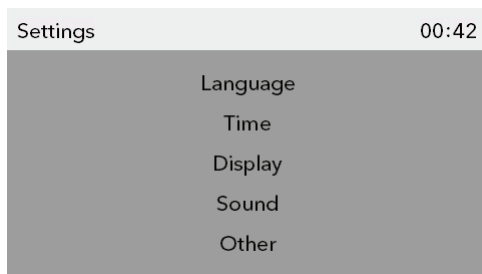
- You can set the temperature and time for plate warming.

General settings

1. Select the Settings menu by touching it.



When you touch the line with the desired setting, the size of the letters in that line will increase.



This menu offers the choice of selecting:

- Language
- Time
- Display
- Sound
- Other settings

2. Navigate the menu by sliding your finger up and down.

Language

Select the language in which you would like the messages to be written on the display.

Time

- Set the time when connecting the appliance to mains power for the first time or after being disconnected from mains power for a longer period of time (more than one week).
- Set the 'Clock' time. The clock display mode can then be selected in the "TIME" field: digital or analogue.

Display

In this menu you can set:

- Brightness;
To adjust the brightness of the display backlight (low, medium or high).
- Night mode;
Set the period during which you want to reduce the brightness of the display backlight to the lowest setting (this has no effect if the brightness is already at the lowest setting).

Sound

- In this menu, you choose between the following two options: sound volume level and duration of alarm.
- The acoustic signal volume level can be set when no timer function is activated (only the time of day is displayed).

Other

- Oven lighting switch-off (manual or automatic)
- Entry into standby mode (manual or automatic)
- Factory setting (restore factory setting)



All additional user settings will be restored following a power cut or after switching off the appliance.

Cleaning the appliance

Clean the appliance regularly to prevent fat and food particles from accumulating, especially on the surfaces of the interior and the exterior, the door and the seal.

- Activate the child lock (to prevent that the appliance is switched on accidentally).
- Clean the exterior surfaces with a soft cloth and warm soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.
- Remove splashes and stains on the interior surfaces with a cloth and soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.



- **Attention: Make sure that no water enters the vents.**
- **Never use abrasive cleaning materials or chemical solvents.**
- **Always make sure that the seal of the door is clean. This prevents accumulation of dirt and allows you to close the door properly.**

The 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

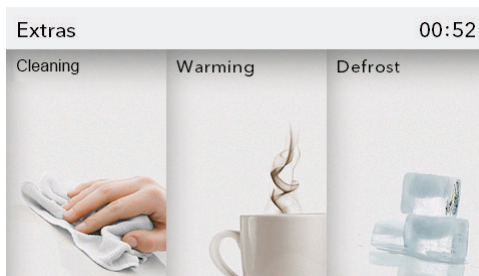
Only use the cleaning programme if the oven is cold. It will be even more difficult to remove grime and grease if you use the programme while the oven is hot.



The cleaning programme will take approx. 4 minutes. 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.

1. Remove all accessories from the oven.
2. Pour 0.15 litres of water on the bottom of the oven cavity.
3. Select 'Cleaning' in the 'Extras' menu.

CLEANING



The cleaning duration and microwave power (750 W) are fixed.

- Unpleasant smell may be emitted from the oven during the cleaning process.
- After the cleaning process, the display will read: **“Cleaning complete”**
- When the oven has cooled down, wipe it with a damp cloth. Wipe the oven door and the adjacent surfaces in the gasket area. Do not rub the gasket.



Please note: Only use the cleaning programme if the oven is cold.

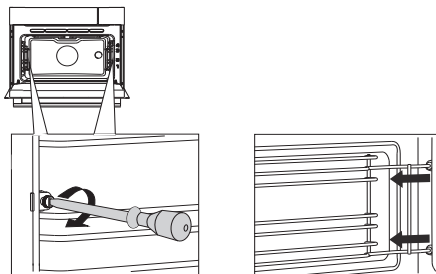
Removing and cleaning the wire guides

Only use conventional cleaners to clean the guides.

- Remove the screws using a screwdriver.
- Remove the guides from the holes in the back wall.

Make sure the spacers fitted on the wire guides are not lost.

Replace the spacers after cleaning; otherwise, sparks may appear.



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 light bulb (halogen G9, 230 V, 25 W) is a consumer item and therefore not covered by warranty. To replace it, first remove the glass tray and guide rails.



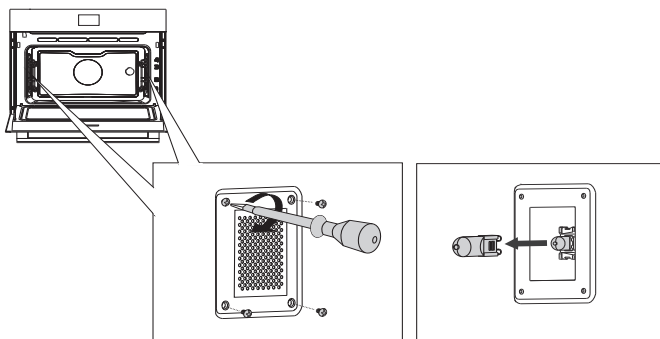
- **Disconnect the appliance from the power supply by removing the plug from the socket or by switching off the circuit breaker in the fuse box.**
- **Please note: the light bulb can be very hot! Use protection to remove the bulb.**

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

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below.

Food remains uncooked

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

Food is either overcooked or undercooked

- Make sure the appropriate cooking time was used.
- Make sure the appropriate power level was used.

There is no response from the sensors; the display is frozen.

- Disconnect the appliance from the mains power for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.

Sparks appear in the oven.

- Make sure all covers of the lights are fastened and that all spacers are fitted on the wire guides.

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. Cooling fan may continue to operate for a period of time after oven has been turned off.

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.

The main fuse in your home trips often.

- Call a service technician.

The display indicates the error coded ERRXX ...

*** XX indicates the number of the error**

- There is an error in the electronic module operation. Disconnect the appliance from the mains power for a few minutes. Then, reconnect it and set the time of day.
- If the error is still indicated, call a service technician.

Storing and repairing your oven

Repairs should only be made by a qualified service technician.

If the appliance 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 the oven needs to be stored temporarily, choose a clean and dry area as dust and damp can cause damage.

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

MAC724

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

MAC724

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 25x 12.5 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.



596607

Pelgrim