



Operating instructions

CombiMiwell V4000 45 CombiMiwell V2000 38/38C

Microwave oven

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

These operating instructions apply to:

Model designation	Type	Size system
CombiMiwell V4000 45	CM4T-24025	60-450
CombiMiwell V2000 38	CM2T-24021	60-381
CombiMiwell V2000 38C	CM2T-24022	55-381

Variations depending on the model are noted in the text.



Download updates to your appliance via V-ZUG-Home so that you are always up to date. The latest operating instructions with the new functions incorporated can be found here: vzug.com.

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1 Safety precautions

1.1 Symbols used



Unauthorized repairs could result in unforeseen dangers for the user, for which the manufacturer cannot accept liability. Repairs should only be undertaken by an authorized service technician, otherwise any subsequent damage will not be covered by the warranty.



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the Operating Instructions



Remove plug from mains socket / disconnect power supply



Insert plug into mains socket / connect power supply



Do not cut off or modify mains plug



Wear protective gloves

- ► Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



 Read the operating instructions before using the appliance for the first time.



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge. provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision
- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the perman-

- ently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- READ THE IMPORTANT SAFETY PRECAUTIONS CAREFULLY AND RETAIN FOR FUTURE USE.
- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- WARNING: Accessible parts can get hot during use. Keep young children away from the appliance.
- This appliance is intended for use in the home and similar settings such as: in staff kitchens in shops, offices and other commercial establishments; in agricultural estab-

- lishments; by guests in hotels, motels and other accommodation establishments; in bed and breakfast establishments.
- This appliance is not intended for use in vehicles or on board ships or aircraft or in rooms where there are special conditions such as, for instance, a corrosive or explosive atmosphere (dust, steam or gas) or condensing moisture.
- To avoid overheating, the appliance must not be installed behind a decor door.
- WARNING: Never heat food or liquids in sealed containers such as cans or bottles as they are liable to explode due to overpressure.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the appliance door, as they could scratch the surface. This can destroy the glass.
- Under no circumstances use a steam cleaner to clean the appliance.
- WARNING: For safety reasons, the illumination must be replaced by our Customer Services.

- WARNING: Children should only use the appliance in a combined operating mode (depending on model) under adult supervision due to the temperatures generated.
- WARNING: In the event that the door or door seals are damaged, the cooking appliance must not be used until it has been repaired by a qualified competent person.
- WARNING: It is hazardous for anyone other than a qualified competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- When using applications with microwave, only use cookware and containers that are suitable for use in microwave appliances.
- The appliance must be constantly monitored when heating up foodstuffs in containers made from plastic or paper, as they could ignite.
- If smoke is observed, switch off or unplug the appliance and keep the appliance door closed in order to stifle any flames.

- The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature must be checked before consumption in order to avoid burns and scalds.
- The appliance is intended for heating up food and beverages. Drying food or clothing and heating of warming pads, slippers, sponges, damp cloths and the like may result in injury, ignition or fire.
- Microwave heating of beverages can result in delayed eruptive boiling (super boiling), therefore care must be taken when handling the vessel.
- Eggs in their shell or whole hard-boiled eggs should not be heated in microwave appliances since they may explode, even after microwave heating has ended.
- Keep the appliance and the door seals clean. Remove any soiling as soon as possible. Otherwise the appliance or the door seal could become damaged, adversely affecting the life of the appliance. For detailed information on cleaning the door seals,

the cooking space and the adjacent parts, see the «Care and maintenance» section.

1.4 Appliance installation



- The appliance must be installed by qualified personnel only.
- Each step must be carried out and checked in full in the order specified.
- Electrical connections must be carried out by qualified personnel in accordance with the guidelines and standards for low-voltage installations and the specifications of the local electricity supply companies.
- A plug-in appliance may only be connected to a socket outlet with earthing contact, installed according to specifications. An all-pole mains isolating device with 3 mm contact opening should be provided in the house wiring system. Switches, plug and socket devices, circuit breakers and fusible cut-outs which are accessible after installation and which have all-poles switching are permissible as isolating devices. Effective earthing and separately installed neutral and earth conductors ensure safe and fault-free operation. After installation, live parts and cables with basic insulation must not be accessible. Check old installations.
- Refer to the identification plate for information on the required mains voltage, current type and fuse protection.
- All plastering, plasterboarding, wall papering and painting work is to be carried out prior to installing the appliance.
- Efficient repairs can only be guaranteed if it is possible to de-install the complete appliance at any time without causing any damage.
- Allow ≥45 mm niche clearance at the back of the appliance for ventilation.

- For model V4000, ensure an air outlet below the appliance of 250 cm².
- If the appliance is installed any other way, the results will also vary with the changed power output.
- The appliance is equipped with a connection cable which must be connected to an on-site junction box. The mains cable may not be replaced for thermotechnical reasons.

1.5 Instructions for use

Before using for the first time

 The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles, paper, etc.!
- Do not use the appliance as a room heater.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.

- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- Do not attach magnets to the display.
- The appliance should only be installed and operated in a room with an ambient temperature of between 5 °C and 35 °C.
- The V-ZUG-Home module operates at a frequency band of 2.4–2.5 Ghz and has a maximum radiated transmission power of 20 dBm.

Note on use

- Never use the appliance without a turntable.
- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, cleaning sprays, in the cooking space.
- When using applications with microwave, put the food in the cooking space before switching on the appliance.
- Plastic and paper packaging that is not microwave safe needs to be removed before cooking or defrosting the food. Ignition hazard!
- Do not leave the appliance unattended when heating food in plastic or paper containers. Ignition hazard!

 Always open sealed food containers before placing them in the cooking space.
 Danger of explosion due to overpressure!

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.
- The heated appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.
- Do not heat drinks that contain alcohol!

 When heating liquids with microwaves, place a glass rod in the vessel to prevent delayed boiling (or superboiling).
 With delayed boiling, boiling point is reached without the typical steam bubbles forming. Disturbing an open vessel, even slightly, can cause the liquid to erupt. Do not use vessels with a narrow spout.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, as there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the airing position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

Caution: Risk to life!

 Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not use objects that can rust in the cooking space.
- To prevent corrosion, leave the appliance door open in the airing position until the cooking space has cooled down.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- The construction of the appliance may not be changed in any way. Do not apply force to or interfere with the appliance door or the control and safety devices. The illumination may only be replaced by our Customer Services.

- Take care not to damage the appliance door, the door frame or the door hinges.
- Ensure that nothing is trapped between the appliance door and the frame.
- Wipe away any residual water left in the bottom of the cooking space with a soft cloth after the appliance has cooled down.

2 Using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:

- Remove packaging and transport materials as well as any protective film from out of the cooking space.
- ► Clean the cooking space and the accessories.
- ► Long touch the display.
 - The appliance starts.
 - Various user settings necessary for operation appear in the display one after the other.
- ▶ Make the settings and confirm.
- ▶ Remove all the accessories from out of the cooking space.
- Start the initial burn-in.

If the initial burn-in step is skipped, it must be carried out manually after completing the initial set-up.

Procedure for model V4000

► Heat the empty cooking space to 200 °C for about 30 minutes using the [®] operating mode.

Procedure for model V2000

▶ Heat the empty cooking space to 200°C for about 30 minutes using the operating mode and microwave at 200 W, having already placed a porcelain bowl with about 1 litre of water on the turntable.



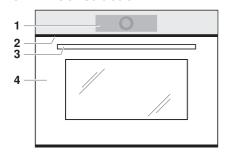
EBurning-in removes any oily residues in the cooking space. As there is likely to be some smoke and odour given off, we recommend ventilating the room well during this phase.



All temperatures in these operating instructions are given in degrees Celsius (°C).

3 Appliance description

3.1 Construction



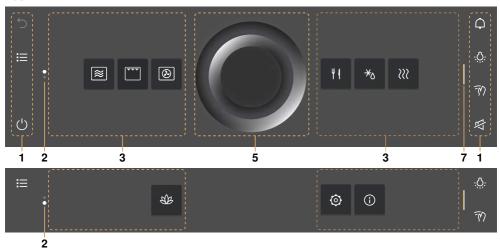
- 1 Operating and display elements
- 2 Ventilation opening
- 3 Door handle
- 4 Appliance door



5 V-ZUG-Home (depending on model)

3.2 Operating and display elements

App view



List view



- 1 Function bars with function buttons
- 2 Scroll bar/position
- 3 Apps
- 4 List of applications

- 5 CircleSlider
- 6 Information
- 7 Bar for expanding the function bar

Left function buttons

Right function buttons

5	Step back	Q	Timer
合	Start screen	-\ ['] \'	Cooking space illumination
I	List view	70	Display lock
:::	App view	H	Quiet mode
Ů	Switch off	(1)	Clock

Ready to start



- Application 1
- 2 Main value

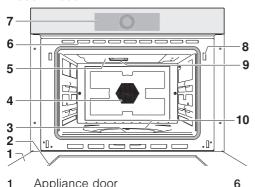
Setting options

- ▶**≡** Options
- Application tips

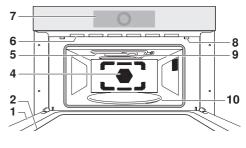
- Start operation 3
 - Operating time
 - End

3.3 Cooking space

Model V4000



Model V2000



- Appliance door 1
- 2 Door seal
- 3 Bottom heat
- Hot air fan 4
- 5 Grill

- Ventilation slots
- Operating panel with CircleSlider 7
- 8 Door detection
- Microwave inlet 9
- 10 Turntable

3.4 Accessories



Incorrect handling can cause damage! Do not use knives or cutting wheels on the accessories.

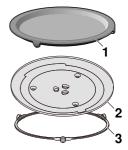


Do not use any metal accessories in the microwave or combi modes.

Turntable

Enamel turntable 1, max. permissible load of 5 kg (for model V4000) glass turntable 2 with turntable roller 3, max. permissible load of 4 kg (for model V2000).

- For standing the low or high wire rack on when e.g. grilling.
- Serves as a base for the microwave and combi modes used with the appropriate accessories (for model V2000).



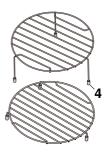
Round wire rack



Model V4000: Damage due to missing or damaged rubber feet (4)! Do not use the round wire rack in the microwave mode or combi mode if the rubber feet (4) are missing or damaged.

Low and high round wire rack.

- High wire rack for grilling flat food items.
- Low wire rack (for model V4000): for standing food on in the microwave, hot air, PizzaPlus and combi modes.



Food cover



Use the food cover in the microwave mode only. The food cover could otherwise melt.

- Prevents the food from drying out.
- Prevents the cooking space from becoming soiled.
- Shortens the cooking time.



4 Operation

4.1 Operating the display

Switching the appliance on

The appliance is operated using the display.

The clock is only visible in EcoStandby if enabled in the user settings.

- ► Long touch the display.
 - The start screen appears.

Changing the start screen view

The start screen can be displayed in one of two ways: as an app view or as a list view. The app view is the factory setting.



- ► To temporarily change the view, touch the 1 function button.
 - The view is retained only until the display goes dark.
 - The change is then discarded.
 - When the display is called up again, the view set in the user settings appears.
- ► To permanently change the view, go in the user settings to «Individual settings» and select the desired start screen view (see page 38).

Displaying quick information

The app view displays the names of the apps as well as the two favourite functions \mathscr{P} «Rename» and $\bar{\mathbb{I}}$ «Remove».

- ▶ Press and hold the desired app 2.
 - Quick information and the favourites function in Favourites appear above the app.
- ► Release app 2.

Moving an app

The apps can be moved and reordered in the app view.

- ▶ Press and hold the desired app 2 and move it to change the app order.
 - The apps are spread over several pages; only one app can be moved at a time.
- ► Release app 2.
 - The new app order is saved.

Expanding the right function bar

The right function bar can be expanded at any time.

- Drag the bar 3 to the left.
 - The function bar expands.
 - More functions appear in the display.

Using the CircleSlider

- Place your finger on the CircleSlider 4 and move it in a circle.
- Release the CircleSlider 4.
 - An application or a function was selected.
 - The colour of the value range changes to amber.
 - A value or setting was reduced, increased or adjusted.
- ▶ Press «Start» to start an application or a function.



4.2 Selecting and starting an application

- Long touch the display.
 - The start screen appears.

Selecting an application group

Either:

- ► In the **:::** app view, touch the desired application group.
 - The submenu with the associated applications appears in the display.

Or:

- ▶ In the ≡ list view, select the desired application group using the CircleSlider or by swiping up or down.
- Press «OK» or touch the application.
 - The submenu with the associated applications appears in the display.



Selecting an application

- ► Select the desired application using the CircleSlider.
 - Choose an item in the list by swiping, navigating and touching it.
- ► Touch the desired application and press «OK» or touch the application again.
 - The ready to start screen or another submenu with more applications appears in the display.

► If required, repeat the procedure and select the desired application until the ready to start screen appears in the display:



Adjusting values

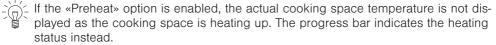
- ► If necessary, adjust the main value 1 using the CircleSlider.
- ▶ If necessary, touch ▶ and define, adjust or activate the values of other options.

Saving values

- Permanently save and pin the adjusted main value 1 for the selected application, if required.
- ▶ Touch ♥ and create a favourite, if required.

Starting an application

- ► Press «Start» to start the application.
 - The pulsing circle **2** of the CircleSlider indicates that operation has started.
 - The progress bar 3 in the CircleSlider shows the countdown to the time remaining of the set application, if set.





4.3 Changing an application

If an application has not started yet:

- ► Touch the ♠ function button.
 - The start screen appears.
 - A new application can be selected.

If an application is already running:

- Press and hold «Stop».
 - The application is cancelled.

4.4 Operating time

The operating time → can be set, adjusted or cancelled before or during operation. The application ends automatically when the set duration is up.

Setting the operating time

- Select the desired application.
- In the value range, touch → «Operating time».
 - The colour of the value range changes to amber.
- ► Set the desired operating time using the CircleSlider.
 - The desired duration and the calculated end time → appear in the display:



- ▶ Press «Start» to start the application.
 - The application starts and the time remaining is displayed.
 - The application ends automatically when the set duration is up.
 - If subsequent steps are available for an application, these can be selected when the set duration is up.

Microwave

An operating time **must** be set for all operating modes with microwave.

Setting range

Application/Function	Minimum	Maximum
Model V4000		
Applications with microwave	10 s	30 min
Applications with hot air or grill	10 s	1 h 30 min
Application/Function	Minimum	Maximum
Application/Function Model V2000	Minimum	Maximum
	Minimum 10 s	Maximum 30 min



The operating time cannot be changed for applications with a fixed duration, such as the Defrost bread programme.

Showing the clock during operation

The clock and operating time can be shown during operation.

- Expand the function bar.
- ► Touch the ② «Clock» function button.
 - The clock and operating time are shown in the display.

Hiding the clock during operation

- ► Either touch X or press «OK».
 - The clock and operating time are hidden in the display.

4.5 Delayed start / end

The delayed start is activated when for the application selected both the operating time and end are set. The appliance switches automatically on and off again at the desired times.

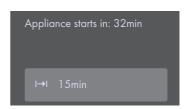
Setting a delayed start

- Select the desired application.
- Set the operating time.
- ► Set further options, if required.
- ▶ Place the food in the cooking space.

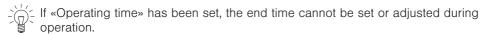
Before setting the delayed start:

- ▶ in the value range, touch → «End».
 - The colour of the value range changes to amber.
- ► Set the desired end time using the CircleSlider.
 - The desired duration and the set end time appear in the display:
- Press «Start» to start the delayed start.
 - The time set or remaining to the start of operation and the end of operation appear in the display:





- ▶ If necessary, check and change the settings.
 - Any changes to the «Operating time» or «End» options cause the time remaining to the start of operation to be recalculated.



Example

- ► Select the [®] operating mode and 180 °C.
- ► At 8:00, set an operating time of 1 hour and 15 minutes.
- ▶ Set the end time at 11:30.
 - The appliance switches on automatically at 10:15 and off again at 11:30.

4.6 Options

Each application offers different options. Your appliance has the following options:

Start later

Selecting and starting options

- Select an application from the desired application group and confirm with «OK», if required.
 - The ready to start screen appears in the display.

► Touch ►=

- The options menu appears in the display:



- ► Touch the desired option.
- ▶ In the right content pane of the display, either turn on the option with the switch or touch the value range and set the desired value using the CircleSlider.
 - Each defined option is marked with a •.
- Confirm the setting with «OK».
 - Several settings can also be confirmed at once with «OK».
 - The ready to start screen appears in the display.
- ▶ Press «Start» to start the application.

4.7 Setting to start later

With \$\colong{\text{\$\frac{1}{9}}}\$ "Start later", an application and its settings can be predefined and set to start at a later time. The application does not start automatically, but instead only through the interaction of the user. The appliance remains ready to start and does not switch back to EcoStandby.

Setting «Start later»

- Select the desired application.
- ► Touch ► = «Options» and select ! «Start later».
- ► Touch the «Start later» switch.
 - «Start later» is turned on.
 - The settings are saved for up to 36 hours.
- Set further options, if required.
- ▶ Place the food in the cooking space.

Starting «Start later»

- Press «Start» to start the application.
 - The application starts and the time remaining is displayed.
 - If both «End» and «Start later» have been set, the end time set is disregarded when starting «Start later».

4.8 Checking and changing the settings

Values and settings can be changed before and during operation. An exception is setting the end time → during operation.

- ► Touch the field for the desired setting.
- To adjust or reset a value, touch the value range and adjust the value using the CircleSlider.

- The colour of the value range changes to amber.
- The value can be reset with ⊗.
- ► To turn the option on or off, touch the switch.
- Confirm the setting with «OK».

4.9 Preheating



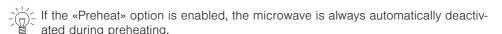
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With Preheat, the cooking space is quickly heated up to the desired temperature.

Overview

Preheating is only possible for the following applications:

⊕ Hot air
 ☐ Grill
 ☐ PizzaPlus
 ☐ Grill-forced convection
 ☐ Grill with microwave
 ☐ Grill with microwave



Turning on preheating in the options

- ► Select the desired application (see page 16).
- ► Touch ► = «Options» and select ♣ «Preheat».
- ► Touch the «Preheat» switch.
 - «Preheating» is turned on.
- ► Set further options, if required (see page 19).
- ► Confirm the setting with «OK».
- ► Press «Start» to start an application requiring preheating.
 - «Preheating» starts.
 - The progress of «Preheating» is shown in the CircleSlider.

Introducing food

As soon as the cooking space has preheated,

- an acoustic signal is emitted and a message is displayed. If set, the operating time does not start to run until the message has been acknowledged.
- ▶ Place the food in the cooking space.
- ► Close the appliance door and confirm the message with «OK».
 - The application starts.

4.10 Application tips

The application tips provide helpful suggestions that range from the use of suitable accessories or cookware to tips specific to a particular application.

If the application is not yet running:

- ► Select the desired application.
 - The ready to start screen appears in the display.

Showing application tips

- ▶ Touch Application tips».
 - Tips on the particular applications are shown.

Hiding application tips

- ► To hide tips, touch X.
 - The ready to start screen or the running operation appears in the display.

4.11 Favourites

Creating a favourite

Favourites can be created from all applications. And all options, with the exception of →I «End», can be saved. Up to 50 favourites in total can be created.

- ► Select the desired application and adjust the values and settings.
- ▶ Touch ♥ «Favourites».
 - The favourite names menu appears in the display together with the keyboard.
- ► Customize the favourite name using the keyboard, if required.
- ► To discard favourites, touch 5.
- ► To save favourites, press «OK».
 - Quick information for the favourite is displayed.
 - The favourite 1 appears in the start screen as an app with a heart.



Changing favourites

Once a favourite has been created, it can no longer be changed.

► To adjust individual values or settings compared to the old favourite, create a new favourite and delete the old one if necessary.

Changing favourite names

The favourite name can only be changed in the app view.

- ► If required, touch
 - The start screen appears as an app view.
- ▶ Press and hold the favourite 1.
 - Quick information appears above the app.
- ▶ Touch «Rename».
 - The favourite names menu appears in the display together with the keyboard.
- ► Change the favourite name using the keyboard.
- ► Touch 5 to keep the old favourite name.
- Press «OK» to save the new favourite name.

Deleting favourites

The favourite can only be deleted in the app view.

- ► If required, touch
 - The start screen appears as an app view.
- Press and hold the favourite 1.
 - Quick information appears above the app.
- ► Touch Ū «Clear».
 - The following appears in the display: «Do you really want to clear or reset?»
- ▶ To keep favourites, touch X «No».
- ▶ To delete favourites, touch ✓ «Yes».

Starting favourites

- ▶ In the start screen, touch favourite 1.
 - The ready to start screen appears in the display.
- Press «Start» to start favourite 1.

4.12 Pinning

To permanently change the recommended main value for an application, it can be fixed with a pin ₹. A single main value is assigned to each application. Main values can be:

- Temperature setting
- Microwave power level
- Food entry

Pinning a main value

- Select the desired application.
 - The ready to start screen appears in the display.
- ► Adjust the main value using the CircleSlider.
- Press and hold the main value.
 - The colour of the pin changes to amber.
 - The main value for the desired application is fixed.
 - Whenever the application is called up, the pinned main value appears as a recommended value.

Resetting a pinned main value

- ► In the start screen, touch an application with a pinned main value.
 - The ready to start screen appears in the display.
- Press and hold the amber-coloured main value.
 - The colour of the pin changes to white.
 - The main value for the desired application is no longer fixed.
 - Whenever the application is called up, the recommended default value appears.
- To reset all pinned main values, go to the user setting «Pinned values» (see page 39).

4.13 Timer

The timer functions like an egg timer. It can be used independently of other functions and applications.

Setting and starting the timer

- ► Touch the ♀ «Timer» function button in the right function bar.
 - The timer is shown in the display.
 - The recommended value 1 appears in amber.
- ► Set the desired operating time using the CircleSlider.



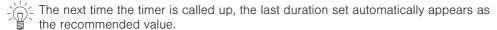
- Press «Start».
 - The start screen appears.
 - The countdown to the time remaining appears in the function bar.

When the duration is up

- an acoustic signal is emitted.
- «Timer finished» appears in the display.
- ▶ Press «OK» to confirm the message.

Checking and changing

- ▶ Touch the Q «Timer» function button.
 - The countdown to the time remaining appears in the display.
- Press and hold «Stop».
 - The timer is interrupted.
- ► Shorten or extend the duration of the timer using the CircleSlider.
- ▶ Press «OK» to confirm the shortening or extending of the duration of the timer.
 - The change to the duration of the timer is saved.
 - The start screen appears.
 - The countdown to the time remaining appears in the display.



Turning the timer off before time

- ► Touch the ♠ «Timer» function button.
 - The countdown to the time remaining appears in the display.
- Press and hold «Stop».

4.14 Illumination

The cooking space illumination can be switched on and off at any time.

The cooking space illumination switches on automatically 3 minutes before the set duration is up.

Switching the cooking space illumination on

- ► Touch the 🤄 «Illumination» function button.
 - The colour of the !! function button changes to amber.
 - The cooking space illumination is switched on.

Switching the cooking space illumination off

- ► Touch the <a>∴ «Illumination» function button.
 - The colour of the ! function button changes to white.
 - The cooking space illumination is switched off.

4.15 Display lock

This function locks the display to, for example, enable the display to be cleaned or prevent accidental changes to the values. The appliance continues to operate and messages are still displayed.

Turning on the display lock

- ► Touch the 📆 «Display lock» function button.
 - The following appears in the display: «Activate»
- ► Touch «Activate».
 - — appears in the display.

Turning off the display lock

- ► Press and hold 🗗.
 - The display is unlocked.

4.16 Quiet mode

The appliance runs as quietly as possible when in quiet mode. All tones are set at the lowest volume. The quiet mode can be turned on and off in the user settings (see page 37) as well as by using the quick access in the function bar.

Turning on the quiet mode

- Expand the function bar.
- ▶ Touch the ♥ «Quiet mode» function button.
 - The quiet mode is shown in the display.
- ► Touch the «Quiet mode» switch.
 - «Quiet mode» is turned on.

Turning off the quiet mode

- Expand the function bar.
- ► Touch the ♥ «Quiet mode» function button.
 - The guiet mode is shown in the display.
- ► Touch the «Quiet mode» switch.
 - "Quiet mode" is turned off.
 - The colour of the \square \quad \text{-quiet mode} with changes to white in the function bars.

4.17 Time

The clock can be shown at any time.

Showing the clock

- Expand the function bar.
- ► Touch the ② «Clock» function button.
 - The clock is shown in the display.
 - If set, the operating time of an application is also shown.

Hiding the clock

- ▶ To hide the clock, touch X.
 - The clock is hidden in the display.

4.18 Ending an application before time

Applications that are running can be ended before time.

- ▶ Press and hold the U function button.
 - Any running application is ended; if turned on, the timer will remain active.
 - If turned on, the display lock is deactivated.
 - The appliance switches off.

4.19 End of operation

When the set duration is up or when the set target temperature is reached.

- The application ends automatically.
- An acoustic signal is emitted.
- In the display appears: «Process finished».
- Press «OK» to confirm the message.
 - Depending on the application, the following available options are displayed:
 - Select one of the displayed subsequent steps to continue operation with another application.
 - Select the 5 function button to access the parent application menu.
 - Select the
 \(\Delta\) function button to access the start screen.
 - Press and hold the function button to switch the appliance off.

As long as the temperature in the cooking space is over 80°C.

 in the display appears: «Residual heat in the cooking space». The actual cooking space temperature is also displayed.



After 3 minutes without interaction.

- The display goes dark and the appliance switches off automatically.

Removing the cooked food from the cooking space



Risk of burns!

Hot steam or hot air may escape from the cooking space when the appliance door is opened. The accessories get hot. Use protective gloves or oven cloths.

- ► Take the food out of the cooking space when done.
- Any condensate or food particles in the cooking space must be completely removed.
- Wipe away traces of water or soiling with a soft cloth to prevent corrosion and unpleasant odours.
- Leave the appliance door open in the at-rest position until the cooking space has cooled down and dried out.

4.20 Switching the appliance off

- ▶ Press and hold the 🖰 function button.
 - Any running application is ended; any timer that is turned on will remain active.
 - If turned on, the display lock is deactivated.
 - The display goes dark.

Display after switching off

Depending on the application and settings, the following is shown in the darkened display:

- The residual heat and the temperature if it is above 80 °C.

4.21 Appliance tips

Appliance tips provides tips on operating the appliance by topic.

Topics

The following topics can be called up:

- Start screen
- Function bars
- CircleSlider
- App view
- List view

- List view
- Favourites
- Pinning
- Tips on settings / EasyCook
- Preheating

Calling up appliance tips

- ► In the start screen, touch ①.
 - The appliance tips menu appears in the display.
- ► Select the desired topic.
 - Information on the desired topic appears in the right content pane of the display.

5 **Applications**



Do not use any metal accessories in the microwave mode or combi mode with mi-

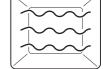
Model V2000 5.1

Microwave



Power range 100-900 W Recommended value 500 W / 2 mins

Turntable Accessory



Foods and liquids are heated using microwaves.

Uses

- Precooked foods
- Frozen and convenience foods
- Liquids

Preparing food with a skin or peel:

- ▶ Prick food with a skin or peel such as potatoes, tomatoes, sausages, shell food and the like with a fork. Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.
- Crack open the eggs and beat them before cooking.
- ► For fried eggs: prick the volk before cooking



Turn or stir foods, if possible, halfway through the cooking time.

Hot-air grill with microwave combi mode

This combi mode combines the hot-air grill and microwave. The higher the liquid content of the food, the higher the microwave power level that can be selected.



50-210 °C Temperature range Recommended value 180 °C Example uses Power level 300-400 W Cooking foods with fillings or gratins with

little topping/liquid

Cooking gratins / baked dishes with a lot of 450 W

topping/liquid

Accessory Turntable

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Uses

Baked, gratinated and braised dishes and cooking certain meats.

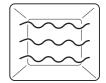


5.2 Model V4000

Microwave



Power range 100–900 W
Recommended value 500 W / 2 mins
Accessory Low wire rack



Foods and liquids are heated using microwaves.

Uses

- Precooked foods
- Frozen and convenience foods
- Liquids

Preparing food with a skin or peel:

- Prick food with a skin or peel such as potatoes, tomatoes, sausages, shell food and the like with a fork. Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.
- Crack open the eggs and beat them before cooking.
- ► For fried eggs: prick the yolk before cooking



Turn or stir foods, if possible, halfway through the cooking time.

Hot air



Temperature range 50–220 °C
Recommended value 180 °C
Level Low wire rack



A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Uses

Cakes, savouries and biscuits, bread and roasts.

PizzaPlus



Temperature range 50–220 °C
Recommended value 180 °C
Level Low wire rack



The cooking space is heated by hot air and bottom heat. The base of the food is baked particularly intensively.

Uses

Pizza, tarts and guiches.



Use a dark enamelled tray without baking paper for very crispy results.

Grill



3 levels Temperature range Recommended value Level 3

Low or high wire rack Accessorv



The cooking space is heated by the grill element.

Uses

- Flat food for grilling, e.g. chicken parts and sausages
- Gratinating
- Toast
- ▶ Place the food to be grilled directly on the high round wire shelf.

Grill-forced convection



50-220 °C Temperature range Recommended value 200 °C

Level Low wire rack



The cooking space is heated by the grill element. The hot air fan distributes the air evenly in the cooking space.

Uses

- Whole chicken
- Large, bulky food for grilling
- ▶ Place the food to be grilled directly on the wire shelf or in porcelain or glass cookware.

Combi modes

In combi mode, any operating mode can be combined with the microwave, reducing the cooking time by around a third to a half. The higher the liquid content of the food, the higher the microwave power level that can be selected.

Applications:

હિંજી Hot air with microwave

Grill with microwave

હિ≋

PizzaPlus with microwave

Grill-forced convection with microwave

Example uses

Power level

Baking cakes, braising/roasting meat

100-200 W

Cooking foods with fillings or gratins with 300-400 W

little topping/liquid

Cooking gratins / baked dishes with a lot 450 W

of topping/liquid

Accessory

Low wire rack



When using combi modes, only use cookware that is microwave safe!

5.3 More applications

Defrosting

With *\documents* \documents* \documents* Defrost*, various types of food can be defrosted quickly and gently with the microwave. A quantity selection from 100 g to 1000 g is available. After entering the desired quantity, the operating time and the microwave power level are automatically adjusted.

For best results, take the frozen food out of the freezer compartment and defrost immediately in the appliance. Food packaged flat rather than compact and round defrosts more evenly.

Applications:

 Defrost meat

For good defrosting results, it is important to choose the most suitable accessory.

Procedure for model V4000

▶ Place the low wire rack on the turntable and put the food to be defrosted on it.

Procedure for model V2000

▶ Put the food to be defrosted directly on the turntable.



Do not use any metal accessories in the microwave mode.



Useful tips on defrosting can also be found under Application tips».

Reheating

With $\ensuremath{\mathsf{W}}\xspace$ «Reheat», various beverages and plated meals can be warmed up or heated. This is done through microwaves after having entered the desired quantity.

Applications:

Heat food

۲. ۲

Heat beverages



Warm up beverages

👸 Boil water



Caution hot!

Feel the temperature of the heated objects with your hand first before removing them from the appliance.



When heating liquids with microwaves, place a teaspoon in the vessel. Do not use vessels with a narrow spout.



«Heat food»

Before starting the application:

- Place food that has already been cooked on a plate or in another suitable container and spread as evenly and flat as possible.
- ▶ Determine the quantity of food to be heated and enter it into the appliance.

$\stackrel{\iota}{\nabla}$ «Warm up beverages» and $\stackrel{\imath}{\nabla}$ «Heat beverages»

Before starting the application:

- ▶ Pour the beverage, e.g. milk or tea, into a cup or other suitable vessel.
- Determine the quantity of beverages to be warmed or heated up and enter it into the appliance.



Before starting the application:

- ► Pour water into a cup or other suitable vessel.
- ▶ Determine the quantity of water to be boiled and enter it into the appliance.

Wellness

With $\ensuremath{\mathfrak{B}}$ «Wellness», the following objects can be prepared for personal well-being. **Applications:**

Refreshing towels

Seed cushions

Hot wraps



Caution hot!

Feel the temperature of the heated objects with your hand first before placing them on any other parts of the body.

Before starting the application:

- Wet and wring out the towels.
- Open or roll up the towels to the desired size and place on the low wire rack or the turntable.

≪ Hot wraps»

Before starting the application:

► Spread the prepared towels out across the low wire rack or the turntable.

«Seed cushions»

Before starting the application:

▶ Place the cherry stone or grape seed cushions on the low wire rack or the turntable.

EasyCook

If EasyCook helps you to prepare any food simply and conveniently. After choosing the food group and food, the appliance suggests suitable applications, including settings and accessories.

5.4 Own recipes

Up to 40 of your own favourite recipes can be created and saved. A recipe can consist of several steps with specific applications, preheat, pauses and hold times, which run automatically once started. You can also change and save existing recipes.



With "Preheat", the cooking space is heated to the temperature selected in the following step. This temperature is maintained until the food is put in and confirmed with "OK".

With «Hold», the cooking space continues to be heated and the temperature remains constant.

With «Pause», the cooking space is not heated any more and the temperature goes down.



The availability of this function depends on the model.

Creating your own recipe

- ► Long touch the display.
 - The start screen appears.
- ▶ Touch □.
- ► Touch «Own recipes».
- ► Touch «Create recipe».
 - The selection «Add step» appears.
- ► Touch «Add step».
 - The selection options appear.
- ► Select desired application or «Preheat», «Pause» or «Hold» and confirm with «OK».
- ▶ Make the desired settings for each step.
- Set the temperature or temperature level.
- Set the operating time.
- Set «Preheat» if the cooking space needs to be heated up to a desired temperature.
- Set the microwave power level.
- ► Confirm with «OK».
- Create additional steps in the same way.



The maximum number of steps that can be created in an own recipe is ten.

Naming a created recipe

- ▶ Use the keypad to enter the name of the recipe.
- Confirm with «OK».
 - The new recipe is now displayed in the «Own recipes» screen.

Starting a recipe

- Select the desired recipe and confirm with «OK».
 - The settings for the recipe appear in the display.
- ► Press «Start» to start the recipe.

Changing an own recipe

Recipes that are in Own recipes can be changed.

- ► Select the required recipe.
- ► Touch Ø.
- ► The «Edit recipe» screen appears.

Changing a step

- ► Touch the step to be changed.
- Make the settings and confirm with «OK».

Adding a step

- ► Touch + «Add step».
- ▶ Make the settings and confirm with OK.

Deleting a step

- ► For the desired step, touch Ū.
 - The following appears in the display: «Are you sure you want to delete this step?»
- ► To delete the step, touch ✓.
 - The step is deleted.

Saving a changed recipe

- Confirm with «OK».
- Give the changed recipe a name.
- Use the keypad to enter the name of the new recipe.
- Confirm with «OK».

Copying an own recipe

- ▶ Touch «Own recipes».
- Select the required recipe.
- ► Touch 🗐
 - Each existing step can now be changed.
 - Extra steps can also be added.
- ► Confirm with «OK» and give a name to and save the new recipe.

Deleting your own recipe

Recipes that are in Own recipes can be deleted.

- Select the required recipe.
- ► Touch Ū.
 - The following appears in the display: «Are you sure you want to delete the recipe?»
- ▶ To delete the recipe, touch ✓.
 - The recipe is deleted.

6 Microwave

6.1 Note on use



Refer to the «Safety precautions» section.

Porcelain, ceramic and earthenware cookware have cavities which can fill with water. Risk of cracking! Follow the manufacturers' instructions.



Suitable for microwave and combi mode



Not suitable for microwave and combi mode

Particularly suitable for microwave mode ^{[≋} :

- Heat-resistant glass, e.g. Pyrex
- Porcelain
- Microwaveable plastic
- Silicone baking moulds

Permitted for microwave mode |≈ :

- Aluminium packaging of convenience foods
- Low and high wire rack

Forbidden for microwave mode



- Cast iron pots
- Metal cookware
- Aluminium foil
- Baking trays

- · Cookware with gold rim or metal decor
- Meat thermometer

6.2 Tips for microwave mode



Put the food in the cooking space before switching on the microwave.



If the «Preheat» option is enabled, the microwave is always automatically deactivated during preheating.

Cover the food to prevent it from drying out when using the microwave-only mode. Suitable covers include microwave food covers, glass or porcelain lids and microwaveable film.

The cooking space can become damp when using the microwave mode. To avoid unpleasant odours and corrosion in the cooking space, please observe the following:

- ► Cover liquid or steaming food unless it should remain crispy.
- Wipe away traces of water or soiling with a soft cloth to prevent corrosion and unpleasant odours.
- ► To prevent damage to the appliance, leave the appliance door open in the at-rest position at the end of cooking until the cooking space has cooled down.

6.3 Microwave operation

Select and start the operating mode.

When the appliance door is opened, microwave operation is immediately interrupted. When it is closed, microwave operation is resumed. The operating time and the microwave power level can be checked and changed during operation.

To switch the microwave off, see Aborting/ending operating mode before time.

- End of operation.

7 V-ZUG-Home



Download updates to your appliance via V-ZUG-Home so that you are always up to date.

Hereby, V-ZUG Ltd declares that the radio equipment type is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: https://www.vzug.com/gb/en/int_testinstitute_vzug

7.1 Conditions

The following conditions must be met for full use of V-ZUG-Home:

- Access to the internet and to Google Play[™] Store / App Store[®]
- Smartphone or tablet that is connected to the home network
- System requirements for smartphone or tablet: from Android 6.0 or from iOS 11.0
- WLAN/Wi-Fi that meets one of the following standards: 2.4GHz 802.11 b/g/n



Google Play[™] is a trademark of Google Inc.



Apple and the Apple logo are trademarks of Apple Inc., registered in the U.S. and other countries. App Store® is a service mark of Apple Inc.

7.2 Initial set-up



When establishing a connection, stay close to your household appliance and have the password for your wireless network at the ready.

Installing the app

- ► Enable bluetooth and location determination on the smartphone or tablet.
- ► Search the Google PlayTM Store or the App Store® for «V-ZUG».
- ► Install and open the V-ZUG App.

Enabling the V-ZUG-Home mode on the appliance

 Set to the «Display» or «Operate and display» mode under «V-ZUG-Home» in the user settings.

Connecting the appliance to the home network

- ▶ In the V-ZUG App, add the household appliance.
 - A bluetooth pairing request appears in the V-ZUG App.
 - A 6-digit PIN appears in the display of the household appliance.
- ► Enter the 6-digit PIN in the V-ZUG App and confirm the bluetooth pairing request.
 - The name of the active WLAN/Wi-Fi appears in the V-ZUG App and then you are prompted to enter the WLAN/Wi-Fi password.
- ► Enter the WLAN/Wi-Fi password.
 - The household appliance is connected to the active WLAN/Wi-Fi connection.



User settings 8

8.1 Adjusting user settings

- Long touch the display.
 - The start screen appears.
- ► Select ② «User settings» and confirm with «OK», if required.
- Select the desired user setting.
 - The main menu for the desired user setting or another submenu with more user settings appears in the display.
- Make the desired setting.
 - The setting is applied immediately.
- ▶ To exit a submenu, touch .
- ► To exit the user settings, touch △.



8.2 Language

The language in the display can be changed. Different languages are available for selection.

Childproof lock 8.3

The childproof lock is to prevent children accidentally switching on the appliance. When the childproof lock is activated, the appliance can only be operated after first entering a code. The code is displayed in reverse order when unlocking.



The childproof lock is activated within 1 minute of the appliance being switched

Display 8.4

Colour scheme

It is possible to choose between a light or dark colour scheme for the display.

Brightness

The brightness of the display can be changed.

Background

The background of the display can be changed. Choose whether to display a solid colour, a texture or a texture featuring various ingredients in the background. When a texture with ingredients is selected, images of different ingredients are displayed on every page in the app view.

8.5 Signals and tones

Quiet mode

The appliance runs as quietly as possible when in quiet mode. All tones are set at the lowest volume. This setting is deactivated when the appliance goes into the EcoStandby mode. The volume of the feedback tones and acoustic signals cannot be changed when in quiet mode.

Sound worlds

The tonality of the acoustic signals and feedback tones can be changed.

Feedback tones

The volume of the feedback tones can be adjusted up or down or turned off completely. Certain feedback tones are not muted for legal and safety reasons.



A short feedback tone is emitted when the appliance is switched off even if the setting is set to «Off» (safety function).

Acoustic signals

The volume of the acoustic signals can be adjusted up or down. They cannot be turned off.



Touch anywhere on the display or open the appliance door to stop an acoustic signal.

Individual settings 8.6

EasyCook - dietary style

Certain foods and food groups can be deactivated so that EasyCook can be adapted to suit a personal dietary style.

EasyCook - cuisines from around the world

Country- and region-specific foods and basic dishes along with their preparation methods can be activated as a package and added to EasyCook.

Start screen

Choose whether the applications should be displayed in the app view or the list view when the start screen is called up.

Subsequent steps

If set to «On», subsequent steps are displayed at the end of operation. If set to «Off», operation is immediately ended.

Temperature unit

The temperature can be displayed in «°C» or «°F».

- °C: Degrees Celsius
- °F: Degrees Fahrenheit

8.7 Date and time

Time synchronization

The «Internet» setting is set automatically when connecting to V-ZUG-Home. The time, date and time zone are then synchronized directly from the app.

Date

The date can be called up and changed.

Automatic summer/winter time adjustment (CEST/ CET)

If this function is activated, the switch between Central European summer and winter time occurs automatically. This requires that the correct date be entered in the user settings.

Time

The time can be called up and changed.

Date and time format

The time can be displayed in the European 24-hour or the US 12-hour format (a.m./p.m.).

The date can be displayed in the DD.MM.YYYY, YYYY-MM-DD or MM/DD/YYYY format.

Time in standby

It is possible to choose between the settings «Off», «On» and «On with night mode».

Clock design

The visual appearance of the clock on the standby screen can be changed. There are three clock faces from which to choose: "Digital", "Analogue" and "Dot".

Night mode

The night mode reduces the brightness of the time display. The start time for the night mode is settable.



The night mode always runs 8 hours.

Time synchronization

It is possible to choose between mains synchronization and real-time clock (RTC).

8.8 V-ZUG Home

Mode

It is possible to choose between «Off», «Display» and «Operate and display». To connect the appliance to «V-ZUG-Home», «Display» or «Operate and display» must be selected.

Displaying information

Displays all relevant information for the connection.

Restarting interface

The interface can be reset if difficulties are experienced establishing a connection.

Resetting

Disconnects all connections to mobile devices.



8.9 Appliance information

Identification numbers

The serial number (SN) and article number are displayed.

Version numbers

The current software versions are displayed.

Demo mode

The appliance shows the current demo mode status. The demo mode can only be switched on and off in the service menu.

Contacting Customer Services

The contact information for our Customer Services is displayed.

8.10 Factory settings

Pinned values

Resets all pinned values.

Start screen

Resets the start screen to the app view. Favourites remain unchanged.

Favourites

Entering «OK» clears all existing favourites.

V-ZUG-Home

Disconnects all connections to mobile devices.

Factory settings

Resets the settings to the factory default state. All customized data will be lost.

8.11 **Customer Services**

This part of the menu is intended for service staff and is password-protected.

9 Care and maintenance



Risk of burns from hot surfaces! Allow the appliance and accessories to cool down before cleaning. The appliance may not be used if the appliance door or door detection is damaged. Inspect these parts regularly.

Only use soft cloths for cleaning. Do not use any abrasive, alkaline or acidic cleaning agents, metal scrapers that are sharp or scratch, steel wool, scouring pads, etc. as these products will damage the surfaces. Scratches on the door glass can cause the glass to break. Never use a steam cleaner to clean the appliance.

9.1 Cleaning the exterior

- Clean the surfaces and display with a soft cloth dampened with water and a little washing-up liquid.
- Dry with a soft cloth.
- ► Remove any soiling or residues of cleaning agent immediately.

Cleaning the cooking space 9.2



Always replace the turntable and the turntable roller after cleaning.

- ► Take all the accessories out of the cooking space before cleaning.
- Clean the cooking space regularly and especially when food has spilled over. Immediately wipe away any grease splashes or food residues.
- ► Remove any soiling while the cooking space is still warm to the touch using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ► For stubborn soiling, heat up a glass of water at maximum microwave power level for 2-3 minutes. The steam that is produced will soften the soiling.
- ▶ To eliminate unpleasant odours, heat up a glass of water and lemon juice for 2 to 3 minutes at the maximum microwave power level.

Cleaning the appliance door 9.3

- ► Clean the appliance door with a soft cloth dampened with water and a little washingup liquid.
- Drv with a soft cloth.



The appliance door must not be removed for safety reasons.

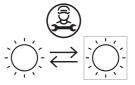
9.4 Cleaning the accessories

- ► The turntable (glass or enamel) can be cleaned in the dishwasher; however, this will affect its non-stick properties. It is recommended the turntable be cleaned by hand.
- ▶ Wash the turntable roller and food cover by hand only.

9.5 Replacing the illumination



For safety reasons, the illumination must be replaced by our Customer Services.



10 Trouble-shooting

You may be able to trouble-shoot the following malfunctions yourself. If not, note down the error message in full (message, F and E numbers) and call Customer Services.

10.1 Error messages

Message	Possible cause	Solution
 «FX/EXX» 	 Various situations can lead to an error mes- sage. 	 Acknowledge the error message by touching «OK». Switch the power supply off for about 1 minute. Switch the power supply back on. If the error appears again, note down the error message in full along with the serial number (SN) of the appliance. Disconnect from the power supply. Contact Customer Services.
 «UX/EXX» 	Disruption in the power supply.	 Acknowledge the error message by touching «OK». Switch the power supply off for about 1 minute. Switch the power supply back on. If the error appears again, note down the error message in full along with the serial number (SN) of the appliance. Disconnect from the power supply. Contact Customer Services.

Other possible problems 10.2

Problem Possible cause		Solution	
Appliance is not working	 A household fuse or circuit breaker has tripped. 	Change the fuse.Reset the circuit breaker.	
	 The fuse or circuit breaker keeps blow- ing. 	► Contact Customer Services.	
	 Interruption in the power supply. 	► Check the power supply.	
	 Demo mode is switched on. 	The demo mode can only be switched off with the security code.	
		► Contact Customer Services.	
	 Appliance is faulty. 	Contact Customer Services.	
Illumination is not working	Illumination is defect- ive.	► Contact Customer Services.	
The appliance makes noises during opera- tion	 Appliance can make noises at any time during operation (switching, pumping and fan noises). 	Such noise is normal.	
Clock is not running cor-	 Irregular mains frequency 	► Turn off the mains synchronization. Or:	
rectly		Connect the appliance to the internet.The time is automatically synchronized.	
	 Internal pulse generator is imprecise when mains synchronization is turned off 	► Contact Customer Services.	

10.3 After a power failure



The user settings remain unchanged.

Brief power failure during operation

- The current operation of the appliance is cancelled.
- The following appears in the display when the appliance is switched on: «Process was cancelled due to a power failure».
- ▶ Press «OK» to confirm the message.
 - The start screen appears.

Prolonged power failure

The appliance goes through its initial set-up process after a prolonged power failure. However, only the time and date need to be reset in order to operate the appliance again. It is not necessary to make any other settings.

11 Accessories

The accessories shown below as well as spare parts can be ordered in addition to the scope of delivery of the appliance. Ordering spare parts is subject to charge, except in the event of warranty claims. Please give the model designation and type of appliance and the exact designation of the accessory or spare part when ordering parts.

11.1 Accessories

Round TopClean baking tray
For use with application without microwave



11.2 Special accessories

Information at: www.vzug.com

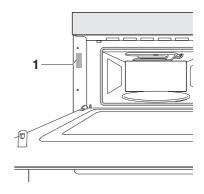
12 Technical data

External dimensions

See installation instructions.

Electrical connection

► See identification plate 1



12.1 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

13 Tips and tricks

... for microwave applications

Result	Solution
Food is dried out.	Shorten the cooking time.Reduce the microwave power level.
for baking and roasting	g
Result	Solution
 The baking or roast looks good on the outside but is still doughy or raw on the inside. 	► Next time, set a lower temperature and lengthen the operating time.
The cake collapses.	 Check settings in «EasyCook». Next time, set a lower temperature and lengthen the operating time. Stir the cake mixture well. When finished, bake immediately. For whisked sponges, beat the egg yolks/whites to a foam a little longer and then carefully fold into the mixture. When finished, bake immediately. Follow the instructions on how much baking powder to add.
Decult	Colution



Solution

- The baking has browned unevenly.
- Next time, set a lower temperature and adjust the operating time.
- ► Check settings in «EasyCook».



Some uneven browning is normal. More even browning is generally achieved at lower temperatures.

13.1 Saving energy

- ► Avoid opening the appliance door frequently.
- ► Only switch the illumination on when needed.
- ► Use residual heat: for cooking times over 30 minutes, switch the appliance off 5–10 minutes before the end of the operating time.



Power consumption can be reduced to a minimum by selecting «Hide time» in the user settings. Despite EcoStandby, the safety functions remain active.

14 Disposal

14.1 Packaging



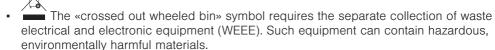
Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.

14.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

14.3 Disposal



- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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15 Notes

16 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance straightaway:

- online at www.vzug.com →Service →Online warranty registration or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

CNI.	Annlianco:	
SIV.	Appliance.	

Please have this appliance information to hand when contacting V-ZUG. Thank you.

- Open the appliance door.
 - The identification plate is located on the left-side panel.

Your repair order

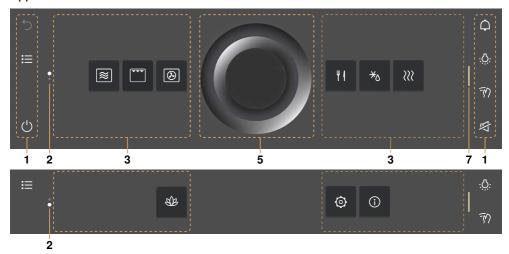
Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an on-site visit by us by phone if you wish.

General gueries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling tel. +41 58 767 67 67 or by going to our website at www.vzug.com.

Quick instructions

App view



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V-ZUG Ltd, Industriestrasse 66, CH-6302 Zug Tel. +41 58 767 67 67 info@vzug.com, www.vzug.com Service Centre: Tel. 0800 850 850

