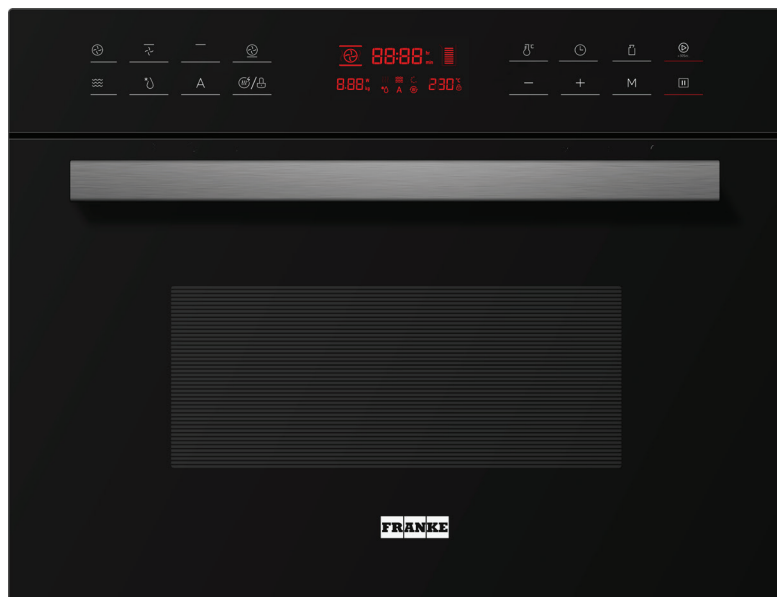


WELCOME TO YOUR NEW FRANKE MICROWAVE

You're about to begin a very happy and delicious
relationship. Let's get started.

This is no ordinary microwave.



TF944E1S - MICROWAVE

MAKE IT WONDERFUL

FRANKE



AN IMPORTANT NOTE

Please read this document and the safety information carefully before you first use your microwave.

SUPPORT

Speak to our customer service representatives.
Australia: 03 9700 9100 | info@prks.com.au
New Zealand: 09 964 0400 | info@prks.co.nz

WARRANTY

Your Franke product is protected by a 2-year warranty. Should you ever need to make a warranty enquiry, simply contact our service department.
Australia: 03 9700 9100 | service@prks.com.au
New Zealand: 09 964 0400 | service@prks.co.nz

GET SOCIAL

Keep up to date on all things Franke by following us on Facebook and Instagram.

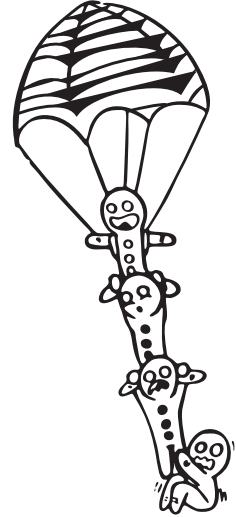
@FrankeAUS
#makeitwonderful

"LET'S LET EVERYONE ELSE BE ORDINARY,
WHILE WE MAKE IT WONDERFUL"

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CHAPTER 1



READY, SET UP, GO

Your Franke microwave is designed to be set up quickly and easily - so you can start creating delicious masterpieces even sooner.

INTRODUCING: YOUR NEW FRANKE MICROWAVE

CONTROL PANEL



Touch keys and display

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

Symbol	Function
	Microwave
	3D Hot air
	Grill with fan
	Grill
	Pizza setting
M	Memory
- +	Parameter adjustment
	Temperature/Weight
A	Auto-programmes
	Defrost
	Touch and hold: Childproof Lock Touch briefly: Rapid preheating
	Clock
	Start
	Touch briefly: Stop Touch twice: Cancel

Function and screen display

Use the function keys to set the type of heating.

Symbol	Function
	For baking sponge cakes in baking tins, flans and cheesecakes as well as cakes, pizza and small baked items on the baking tray. 50°C can maintain the taste of food after heat preservation of 1-2 hours.
	Poultry goes brown and crispy. Baked casseroles and grilled dishes work out best using this setting.
	For frozen convenience products and dishes which require a lot of heat from underneath.
-	Select between the levels high, medium or low. This is ideal if you wish to grill several steaks, sausages, pieces of fish or slices of bread.
	Use this function to roast meals quickly. And at the same time use the function of 3D Hot air.
M	Poultry goes brown and crispy. Baked casseroles and grilled dishes work out best using this setting. And use the function to roast meals evenly.

Function	Use
	Microwave+Pizza Use this function to roast meals quickly. And at the same time use the function of Pizza setting.
	Microwave+Grill Use this function to cook meals quickly and at the same time give the meal a brown crust.
	Defrost 2 defrosting programmes.
A	Auto-programmes 13 cooking programmes The type of heating and cooking time are set by weight.
	Microwave Defrost, reheat and cooking.

Parameter adjustment

Use the adjusting keys to set the parameters.

Parameter	Function
Auto menu	Select 13 automatic programmes. From P 01 to P 13.
Temperature	Select the temperature of cooking(°C). : 50,100,105,110...230 : 100,105,110...160 : 100,105,110...230 + : 50,100,105,110...230 + : 100,105,110... 16 + : 100,105,110...230
Weight	Set the weight of cooking.
Time	Set the time of cooking.
Microwave	Select microwave power. 100W, 300W, 450W, 700W and 900W.

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door. The cooling fan continues to run for a certain time after operation.

Caution!

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

Notes

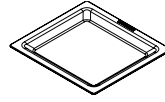
- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away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

WHAT'S IN THE BOX?

- 1 x Franke Microwave
- 1 x Turntable
- 1 x Lower wire rack
- 1 x Higher wire rack
- 1 x Glass baking tray
- 1 x Power cable



Lower wire rack



Glass baking tray
(Optional)



Higher wire rack



Turntable

FIRST TIME USE

When the microwave is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulation panels within the microwave.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. One hour with ☺ Hot air at 230°C is ideal. Ensure that no packaging remnants have been left in the cooking compartment.

1. Touch the ☺ key to set hot air function.
2. Touch " - + " key to set the temperature to 230°C.
3. Touch the ⌚ key. Touch " - + " key to set the cooking time to 60 minutes.
4. Touch the ⌚ key. The oven begins to heat up.

WARNINGS & SAFETY

- The appliance will become hot during use and directly after use, care should be taken to avoid touching heating elements.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- CAUTION: Accessible parts may become hot when used with cooking appliances.
- If any parts become damaged, they must be replaced by the manufacturer only.
- Do not use abrasive cleaners or sharp metal scrapers during cleaning.

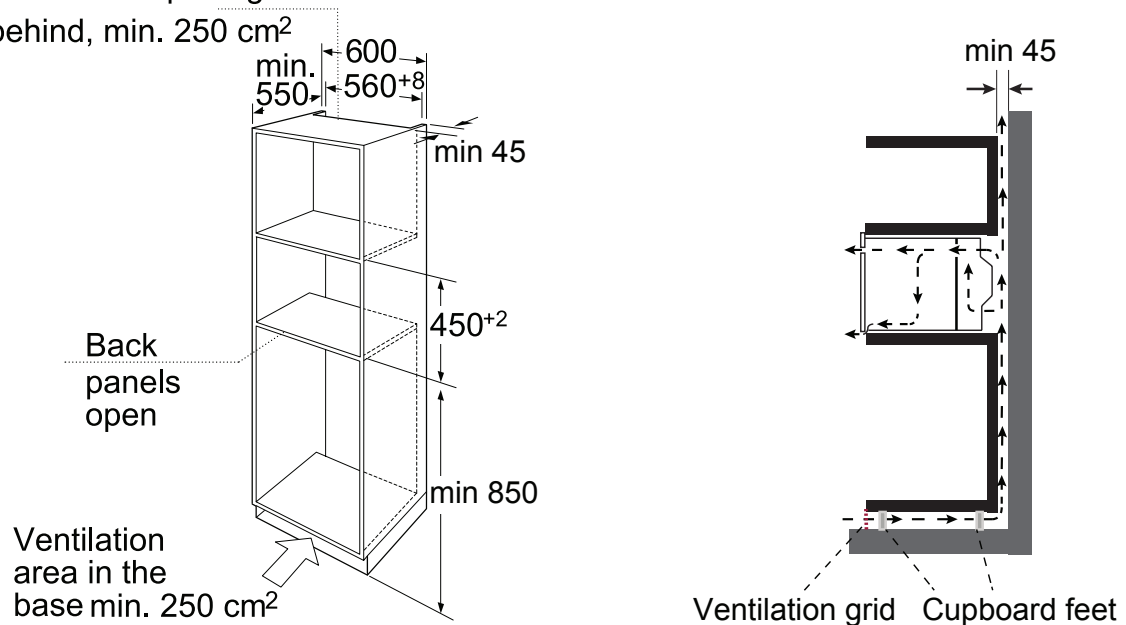
INSTALLATION INSTRUCTIONS

Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 100mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250cm² on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The filter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90°C
- Minimum installation height: 850mm

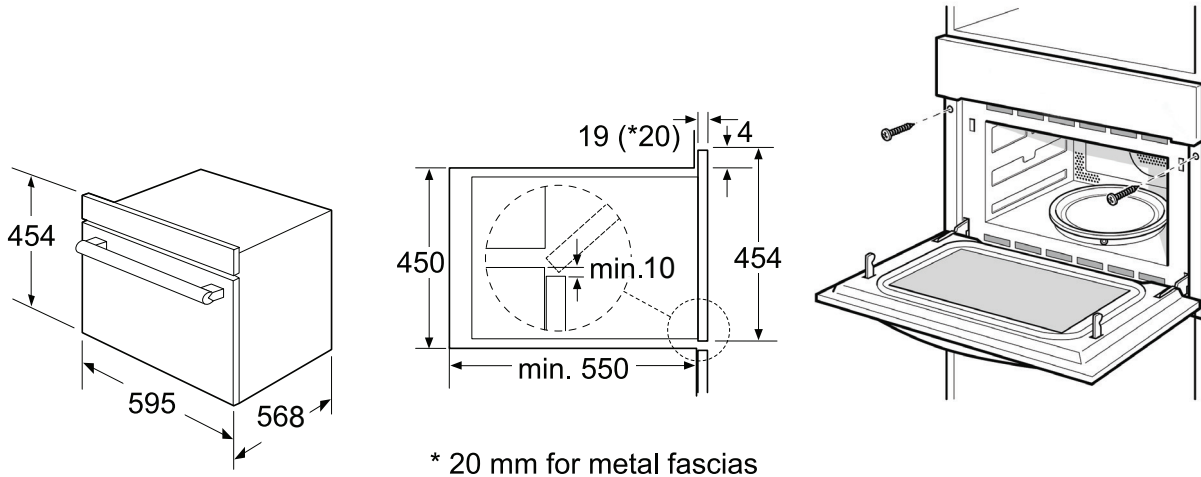
Ventilation openings

behind, min. 250 cm²



Building in

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



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

Important information

A means for full disconnection in all-poles under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with the wiring rules.

The appliance is designed to be permanently installed with a three-pin power cord and may only be connected by a licensed expert in accordance with the connection diagram.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Do not use multiple plugs, power strips or extensions. Overloading causes a risk of fire.

If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3mm must be provided in accordance with the wiring rules.

Connect the wires of the mains power cord in accordance with the following colour coding:

Green and yellow	Earth wire (E)
Blue	Neutral wire (N)
Brown	Live (L)

Great Britain and Australia:

Do not connect the appliance using a 13 A plug or protect it with a 13 A fuse. The appliance must be protected using a fuse that is rated 16 A or higher. The appliance must be disconnected from the power supply during all installation work. When the appliance is installed, protection must be provided against accidental contact in the future.

SETTING THE TIME

After connecting the unit to power, the symbols 0:00 will be shown on the display.

1. Press the **'clock'** button until the hour figure flashes.
2. Press the **'plus and minus'** to adjust the hour figure.
3. Press the **'clock'** button so the minute figures flash.
4. Press the **'plus and minus'** to adjust the minute figure.
5. Press the **'clock'** button to confirm the new time settings.

CHILD LOCK FUNCTION

This microwave comes fitted with a child lock feature for the protection of young children.

To activate hold: **'child lock'** button for 3 seconds. This will illuminate the **'lock'** icon.

To deactivate hold: **'child lock'** button for 3 seconds. This will release the child lock.

ENVIRONMENTAL INFORMATION

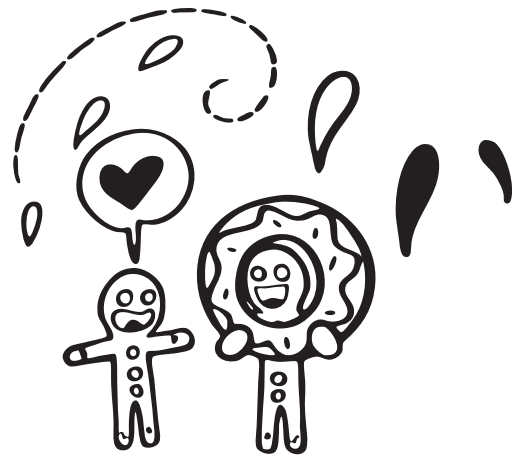
This Franke appliance is particularly energy efficient, however to make the most out of it, and to save even more energy make sure you adhere to the following steps:

6. Open the appliance door as infrequently as possible during operation.
7. It is best to bake several items on after the other, as the cooking compartment is still warm.
8. Only preheat the appliance if necessary for the recipe
9. For longer cooking times, you can switch the appliance off 10 minutes prior to the end cooking time, and use the residual heat.

DISPOSAL

Dispose of all packaging in an environmentally friendly manner. Franke practises environmentally conscious behaviour, and this appliance is labelled in accordance with the used electrical and electronic appliances waste guidelines.

If you have any questions on disposals, please call the Franke customer service team on 03 9700 9100.



CHAPTER 2



LIFE WITH YOUR FRANKE OVEN

We designed this microwave with one thing in mind.
How do we create a wonderfully simple user experience
for **you**, our customer?

MICROWAVE FUNCTIONS



3D Hot Air

For baking items in backing tins, as well as reheating pizzas. Can maintain great taste after reheat.



Grill with Fan

For poultry, grilled dishes and casseroles. Lets food go brown and crispy.



Pizza Setting

For frozen foods and dishes which require heat from the bottom.



Grill

This is ideal for grilling meat or slices of bread. For example, a steak, sausage, fish or slices are idea for this setting.



Microwave

For defrosting, reheating or cooking suitable microwave meals (e.g. popcorn).



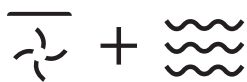
Defrost

For thawing frozen food and either taking it to room temperature or cooking it.



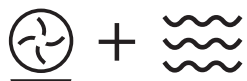
Microwave + Hot Air

This function is for roasting meals quickly and evenly.



Microwave + Grill with Fan

This function os for roasting meals that you need brown and crispy, e.g. poultry, or grilled dishes that need to be cooking evenly.



Microwave + Pizza

This function is for roasting meals and at the same time using the bottom heat element.



Microwave + Grill

This function is for roasting meals and giving them a brown crust on top or melting cheese.

OPERATING YOUR MICROWAVE

To select a cooking function and choose your desired temperature:

1. Press the required appliance function start. The symbol chosen will be shown (e.g. microwave).
2. Press the **'plus and minus'** buttons to adjust the temperature to your desired pre-set.
3. Press the **'clock'** button to adjust the time of your desired pre-set using the **'plus and minus'** buttons.
4. Press the **'start'** button to begin cooking function.
5. Press the **'stop/pause'** button twice to switch the microwave off.

TIMER FUNCTION

The timer allows you to keep an eye over the amount of cooking time that has elapsed. To set a timer:

6. Press the **'clock'** button to select the hour figure.
7. Press the **'plus and minus'** buttons to set the hour figure of the timer.
8. Press the **'timer'** button to select the minute figure.
9. Press the **'plus and minus'** to set the minute figure of the timer.
10. Press the **'start/on'** button to confirm. The time left until the buzzer sounds is now shown.

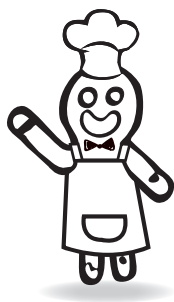
AUTO COOKING MENU

This function allows you to use a pre-set cooking function for particular food groups. The corresponding programme number and item is listed below:

- P01** - Fresh vegetables
- P02** - Peeled potatoes (cooked)
- P03** - Roasted potatoes (when you hear the beep, turn the food)
- P04** - Chicken or fish pieces (when you hear the beep, turn the food)
- P05** - Cakes
- P06** - Apple pie
- P07** - Quiche
- P08** - Reheating a drink or soup
- P09** - Reheating a plated meal (left overs)
- P10** - Reheating a sauce, stew or stir-fry
- P11** - Cooking frozen pizza
- P12** - Cooking frozen chips
- P13** - Cooking frozen pasta or lasagne

DEFROST FUNCTION

11. Touch the **'defrost'** function
12. Press the **'weight'** button to adjust the weight of food. Then use the **'plus and minus'** button to adjust the weight of food.
13. Press the **'start'** button to begin cooking function.



COMBINING OVEN AND MICROWAVE FUNCTIONS

To combine an oven function and microwave power:

1. Press the required appliance function to start. The symbol chosen will be show (e.g. pizza).
2. Press the **'plus and minus'** buttons to adjust the temperature.
3. Press the **'clock'** button to adjust the time of your desired pre-set using the **'plus and minus'** buttons.
4. Press the **'microwave'** button to combine microwave power for more even roasting.
5. Press the **'start'** button to begin cooking function.
6. Press the **'stop/pause'** button twice to switch the appliance off.

MEMORY FUNCTION

To save a cooking setting (time, temp, weight, function) for later use, this is possible through the memory function below:

1. After entering the desired input, instead of pressing **'on/start'**, press the **'memory'** button.
2. Continue pressing the **'memory'** button to choose stored data profile (N1, N2, N3).
3. Press the **'start'** button to confirm and save.

QUICK START FUNCTION

To instantly start a microwave function of 30s at 900w:

1. Press the **'start'** button once
2. Each additional press of the **'start'** button adds an additional 30 seconds to the cooking time.

MICROWAVE POWER SETTINGS

This Franke appliance can be set to 5 different power settings, with the following:

100W - Defrosting sensitive and delicate foods or softening ice cream.

300W - Melting foods.

450W - Cooking rice, soup or noodles.

700W - Reheating foods, cooking dishes containing eggs, cheese or mushrooms.

900W - Boiling water, cooking chicken, fish or vegetables.

RAPID REHEAT FUNCTION

1. Select the type of cooking function desired.
2. Click the **'rapid heat'** button to heat up the cooking compartment quicker
3. Click the **'start'** button to confirm

EXPERT COOKING GUIDE

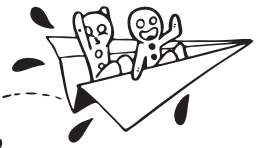
Here you will find a selection of recipes and the ideal settings for them. We will show you which type of heating and which temperature or microwave power setting is best for your meal. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about ovenware and preparation methods.

The values in the table always apply to food placed into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

NOTES

- Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are only guidelines. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.
- Always use an oven cloth or oven gloves when taking accessories or ovenware out of the cooking compartment.

CHAPTER 3



GETTING THE MOST OUT OF YOUR FRANKE MICROWAVE

Getting the most out of your Franke microwave.

Your Franke microwave turns work into play,
and inspires creativity every single day.

CLEANING AND CARE

We want your Franke Appliance to be looking this good for a long time to come. To ensure that the various surfaces are not damaged through cleaning, please observe the following:

Glass: Glass cleaner and with a microfiber cloth.

Plastic: Hot soapy water with a soft cloth.

Control panel: Clean with a dish cloth and then dry with a soft cloth.

Interior enamelled surfaces: A mix of hot soapy water, vinegar and lemon juice. Wash with a dish cloth, and then allow the cooking compartment to dry.

Accessories: Hot soapy water and if there are stubborn food deposits, use a stainless steel scouring pad.

Rails: Hot soapy water and a dish cloth.

Stainless steel handle: Hot soapy water and a mild stainless steel cleaning product with a soft cloth.

INTERIOR LIGHTING

If the interior lighting bulb or cover is defective for any reason or the light no longer operates, please call our service team for support.

NOTES REGARDING OVENWARE

Suitable ovenware

Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through.

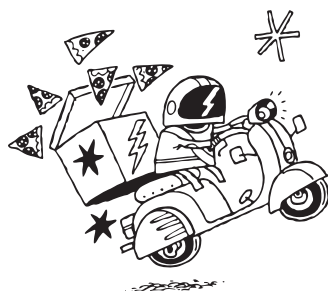
You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable ovenware

Metal ovenware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

Caution!

Creation of sparks: metal – e.g. a spoon in a glass – must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door.



CHAPTER 4



PROBLEM, MEET SOLUTION

We don't expect your experience with your new Franke microwave to be anything but wonderful, but here's some trouble shooting remedies just in case.

TROUBLE SHOOTING

You shouldn't have any issues with your Franke appliance, however there are some problems which can easily be fixed by trouble shooting the table below. If you can't find your problem, or the remedy has not fixed the issue, then give our friendly customer service team a call on 03 9700 9100, email info@prks.co.nz or info@prks.com.au

Problem	Possible cause	Remedy/Information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut.	Check whether the kitchen light works.
The appliance does not work. 🔒 appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
0:00 is in the display panel.	Power cut.	Reset the clock.
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave.	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
Turntable grates or grinds.	Dirt or debris in the area around the turntable drive.	Clean the rollers under the turntable and the recess in the oven floor thoroughly.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
E1 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
E4 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
E11 appears in the display panel.	Moisture in the control panel.	Allow the control panel to dry.
E17 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

CHAPTER 5



LAST BUT NOT LEAST

This section contains the warnings, precautions and legal notices to make sure everything runs smoothly.

MICROWAVE DOOR PRECAUTIONS

Never apply pressure on the microwave door when it is closed or open. Never use the microwave door as a seat or bench or apply any pressure to it while it is open. Do not place cookware or accessories on the microwave door.

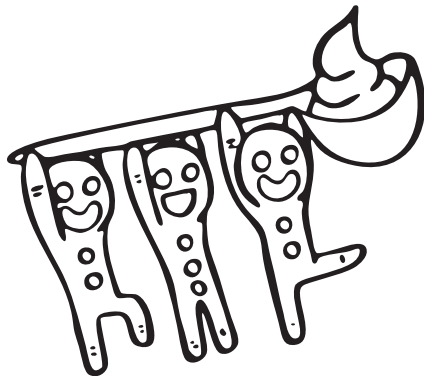
Glass that has become scratched poses a risk of cracking and ultimately shattering which is a serious risk to injury. Ensure that glass scraper or any sharp objects are kept away from the oven at all times.

The hinges on the microwave door pose a threat for you hands to be trapped. Keep hands clear of the opening with operating the oven door.

ELECTRIC SHOCK HAZARD

Never carry out an repairs yourself, always get an authorized technician to do any repairs or maintenance on your oven. If any electrical components become damaged or there is exposed wiring, there is a risk of electrical shock.

Ensure whenever the oven is in operation and you come into contact with it, that appropriate footwear is worn.



HAZARDS

The following is a comprehensive list of all hazards and risks this product possesses.

Risk of fire:

- Any combustible items left in or near the oven during operation
- During the pyrolytic function if large amounts of food is left inside the oven.
- Be aware of baking paper coming into contact of the heating element.

Risk of burns:

- The appliance becomes very hot. Never touch any surfaces or compartments which has been exposed to the heating elements.
- Accessories also become very hot. Use appropriate gloves and ovenware.
- Alcoholic vapours may catch fire. Never use a high quantity of alcohol in a cooking recipe.

Risk of scalding:

- Any liquid in the cooking compartment may become hot and potentially dangerous if not handled carefully.

Risk of magnetism:

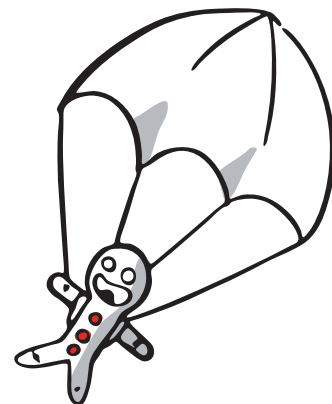
- Magnets are used during the creation and operation of the control panel.
Keep away all pace makers.

Risk of electric shock:

- The insulation and coating of oven accessories may cause electric shock if they come into contact with electrical components.

Risk of death or serious injury to human health:

- The cables and wiring harnesses at the rear of the oven must not be tampered with or come into contact with the hot appliance.
- If the appliance is not operating correctly, do not continue to operate it.
Discuss your problem with our customer service team.



GLOSSARY

Abrasive - a coarse and harsh substance capable of polishing or cleaning a surface by rubbing or grinding.

Buzzer - a device that makes a loud noise and is used to signal something.

Cabinetry - a collection of cupboards with drawers or shelves.

Circuit breaker - and automatic device for stopping the flow of current in an electrical circuit for safety reasons.

Control display - an electrical component which depicts various function on a screen, usually LED.

Convection - a fan with a heating element which provides heat. This improves the heat transfer.

Conventional - the heat source is stationary, usually radiating from the bottom or top.

Enamelled - a coat of paint which is extremely heat resistant. It is applied by fusion to the metal.

Food residue - a small amount of food which remains after cooking.

Heating element - converts electricity into heat through resistive current.

Insulation - protecting or shielding an object from excessive heat or moisture.

Licensed professional - a person who has had the proper training and prerequisite to complete a certain job.

Manufacturer - the person or organisation which is the original producer of a product.

Metal scraper - a single edged tool used to scrape a surface clean.

Packaging - the materials used to wrap or protect goods.

Radiant grilling - dry heat applied from above or below from a heating element.

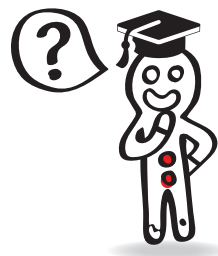
Scalding - very hot burning and blistering

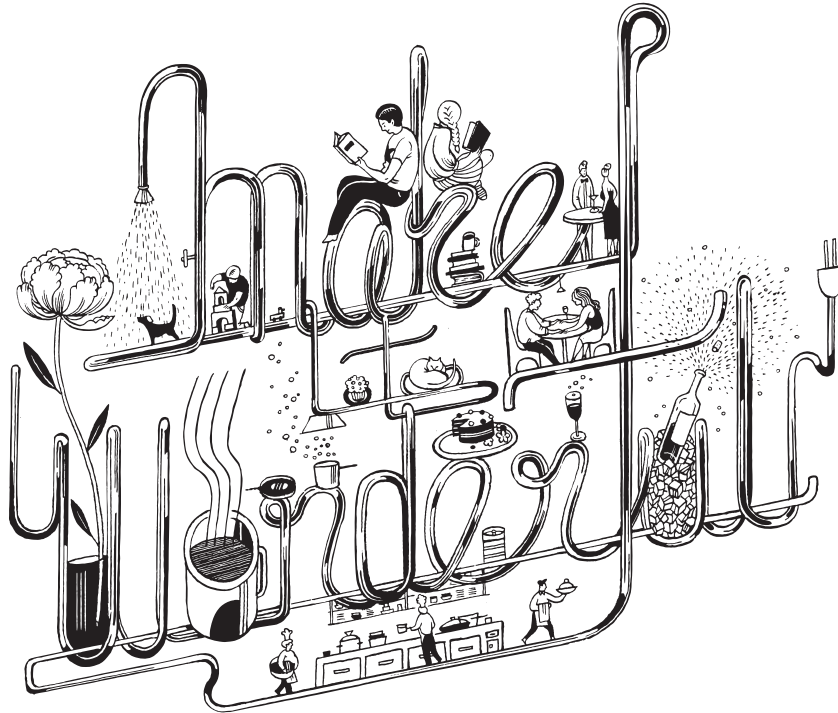
Timer - used to indicate how long a process has left remaining.

Trouble shooting - finding the causes of common problems.

User experience - the overall experience of a person using a product, in terms of how easy or pleasing it is to use.

Warranty - a written guarantee promising to repair or replace a product under certain circumstances within a certain time.





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