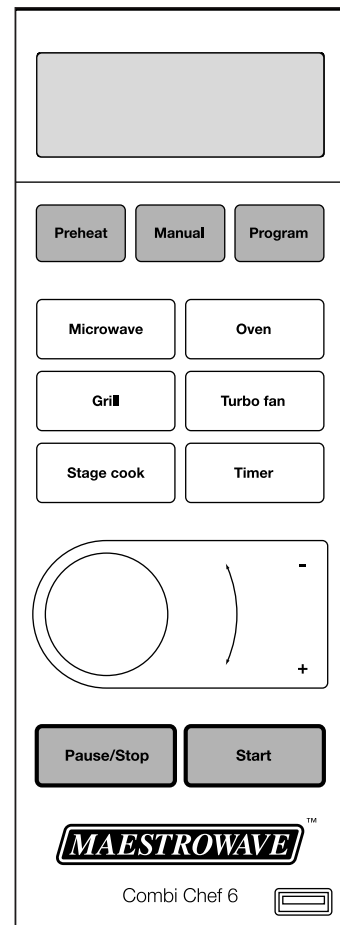
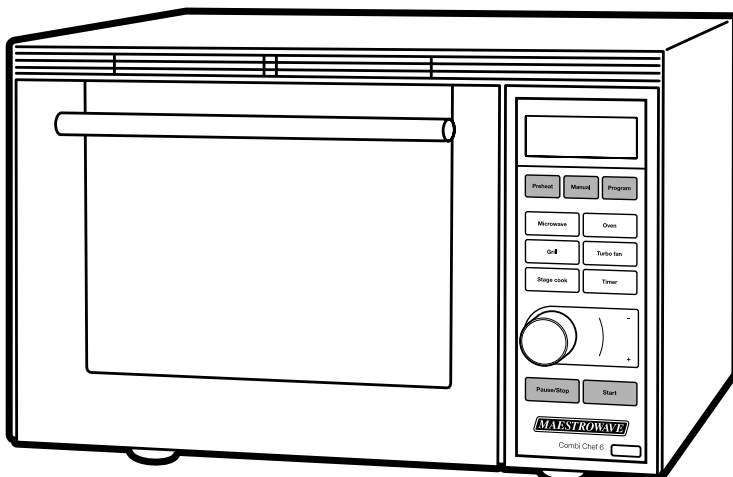


# Maestrowave Combi Chef 6 Operation Manual

 **MENU  
CREATOR™**



# Maestrowave Combi Chef 6

## Introduction

The Combi Chef 6 has been designed for ease & speed of operational usage yet is technically far ahead of any other combination microwave oven available today.

Whether you require the High Speed cooker to be used as a Microwave, an Oven, a Grill or Microwave & Oven or Microwave & Grill, the Combi Chef 6 provides you 9 in 1 various cook mode options. To get the most benefit from this High Speed cooker think of it as an oven or grill with microwave facility to help speed up the cooking time. You will be familiar with traditional cook times and temperatures and by adding microwave facility in stages starting from low through to high it will not take long to establish the ideal balance required for optimum time savings with great cooking results. Too much microwave power with low oven temperature for example may cook very quickly but the finished result is unlikely to be satisfactory. Using a high oven temperature and medium to high microwave power will give better results. Remember as the timings in combined mode will be a lot less than normal, a higher oven or grill heat can normally be applied to assist quick browning and crisping of food products.

Just a short experimental navigation around the machines user-friendly controls should provide you with confidence and have you up and ready to go in minutes. Whilst practicing we advise that a bowl of water is placed inside the oven cavity, importantly when using microwave mode on it's own or in combination, as the Combi Chef 6 should never be used in these modes without food or liquid product inside the oven cavity. You may notice that after the Combi Chef 6 has been used the fan continues running for a period of time. This is normal and the time will vary and is dependent upon the temperature that has built up within the oven cavity. This precautionary action will help to keep the components and LCD module in peak working temperature condition and will help prolong the reliability of the product.

### **The LCD Display**

The large LCD window clearly displays all functions and by pressing a few panel buttons it is very clear to see how the Combi Chef 6 is set up. Press a few buttons, functions and experiment to see for yourself just how easy it is to view the Combi Chef 6 features and settings. Pressing pause / stop pad twice will always cancel the operation - making it impossible to get lost or stuck within any mode.

### **Maestrowave Menu Creator™**

Maestrowave Menu Creator™ provides the chef with their own menu software which allows for very simple menu uploading via a USB stick. The software is easy to use and saved file menus can be e-mailed for local Combi Chef 6 machine upload, which is invaluable for multi sited operations. See the accompanying separate Menu Creator™ software instructions located inside the Menu Creator™ software pack. Happy Menu creation.

# Maestrowave Combi Chef 6

## Contents

<b>Content</b>	<b>Page</b>
General Description .....	1
Operational Function Description .....	2
LCD Panel Configuration .....	3
Preheat Function .....	4-6
Manual Function - Microwave .....	7
Manual Function - Oven .....	8
Manual Function - Grill .....	9
Manual Function - Microwave + Oven .....	10
Manual Function - Microwave + Grill .....	11
Manual Function - Stage Cook .....	12-14
Program Function - Stage Cook .....	15-16
Clear Program Stage Cook .....	17
Using Program Function .....	18
Pause/Stop - Restart - Door open .....	19
Sound Level Adjustment .....	20
Other Useful Functions - Stirrer Cover.....	21
Cleaning Filter Message - General Cleaning - Use of Racks.....	22
<b>Page 23 onwards</b>	
Do's & Don'ts	
Guide to timings	
Use and placement of interior oven racks / trays	
Suitable utensils	
Service repair & warranty	
Closing note	



Separate Menu Creator™ software instructions are located inside the Menu Creator™ software pack.

## Maestrowave Combi Chef 6 General Function Description

When first switched on at the mains the LCD screen displays MAESTROWAVE logo for a few seconds. Thereafter, the screen shows a normal Manual function screen (default) and prompts user. This unit is separated into three main functions.

- Preheat
- Manual
- Program

### **Manual Function**

Manual function signifies that each setting operates independently or in a combination of manual cooking modes where five variable modes are provided.

- Microwave
- Oven
- Grill
- Microwave + Oven
- Microwave + Grill

### **Program Function**

Program function provides 50 programs as standard that can store the user's favourite cooking menu.

Each program contains up to five stage cook sequences. Programs are easily retrieved.

### **Preheat Function**

Preheat function provides an oven temperature standby feature for fast heat-up and rapid recovery. Default temperature is 160°C.

## Maestrowave Combi Chef 6 Convenient Features

### **Instant variable setting**

Whilst manual cooking mode is in process, most settings can be changed instantly for flexibility. (Cooking time, microwave power, turbo fan ON/OFF, grill power and oven temperature etc...) However, the cook mode cannot be altered during operation.

### **Checking actual oven temperature**

The actual oven temperature can be retrieved at any time for convenience.

### **Volume control**

The loudness of 'End of cooking' Beep sound can be varied digitally from loudest to no sound.

### **Security**

When door is opened, door interlock switch and microprocessor stops the magnetron.

### **Rapidly remove oven heat**

Turbo fan can be turned on while door is opened, this helps quickly remove internal oven heat where required.

Full information on how to use these features follows later on in this manual.

# Maestrowave Combi Chef 6

## Function Description

### Manual Mode

- Mode:**
- Microwave
  - Oven
  - Grill
  - Microwave + Oven
  - Microwave + Grill

### Microwave Power

High 100%, Medium High 75%, Medium 50%, Defrost 30%, Low 10%

### Oven Temperature

100°C ~ 250°C (in 5°C steps)

**Grill** High (250°C), Medium (200°C), Low (150°C)

**Turbo Fan** ON/OFF

**Timer increments** 0 - 5 mins (10 Second/steps) 5 - 6 mins (20 Second/steps)  
6 - 10 mins (30 Second/steps) and 10 - 99 mins (60 Second/steps)

### Program Mode

**Program** Maximum 50 programs

**Stage** Five Cooking Stages

- Mode**
- Microwave
  - Oven
  - Grill
  - Microwave + Oven
  - Microwave + Grill

### Microwave Power:

High 100%, Medium High 75%, Medium 50%, Defrost 30%, Low 10%

**Grill** High (250°C) , Medium (200°C) , Low (150°C)

**Turbo Fan** ON/OFF

**Temperature** 100°C ~ 250°C (5°C steps)

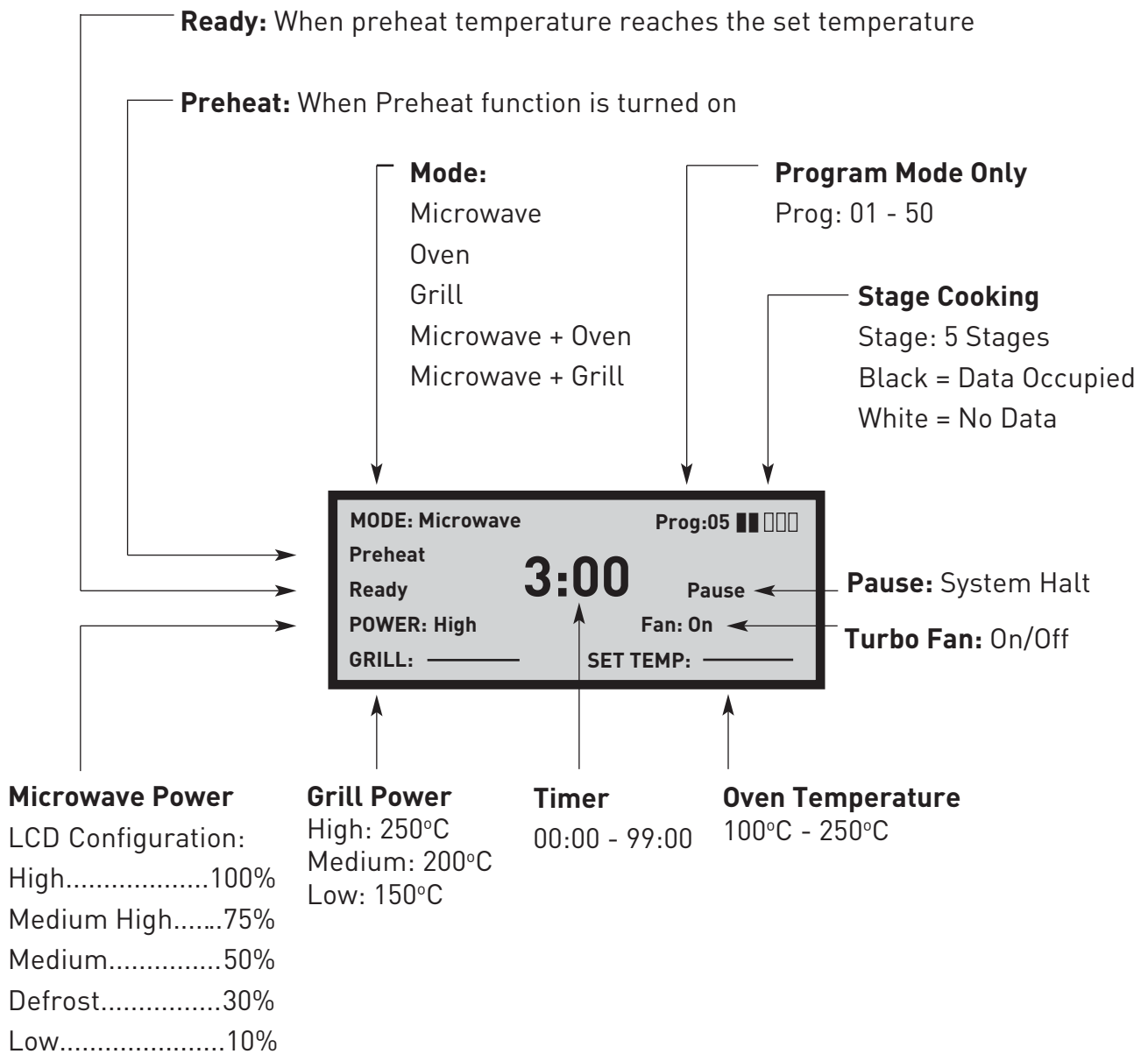
**Timer increments** 0 - 5 mins (10 Second/steps) 5 - 6 mins (20 Second/steps)  
6 - 10 mins (30 Second/steps) and 10 - 99 mins (60 Second/steps)

### Preheat Mode

**Preheat Temperature** 100°C ~ 250°C (5°C steps) Default temp 160°C

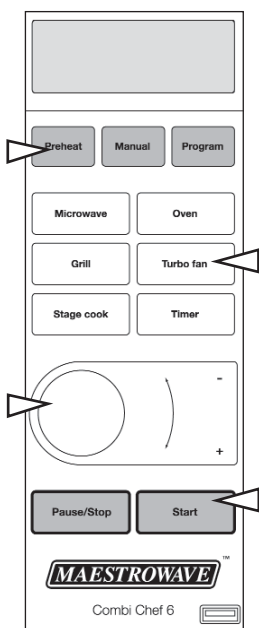
# Maestrowave Combi Chef 6

## Fig 1. LCD Panel Configuration



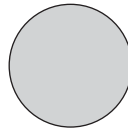
## Maestrowave Combi Chef 6 Preheat Function

- **Mode:** Preheat
- **Temp:** 100 - 250°C
- **Turbo Fan:** On or Off



Preheat

Press **Preheat** key to enter Preheat function (Display will show OFF)



Turn **Dial Knob** to required °C  
Min 100°C - Max 250°C

Turbo fan

Press **Turbo Fan** key to **On** or **Off** position as required.  
Temperature is reached quicker in the **Off** position

Start

Press **Start** key to run Preheat function

Press either **Manual** key or **Program** key to operate any other function

**When preheat reaches the required temperature the word READY appears under LCD preheat display.**

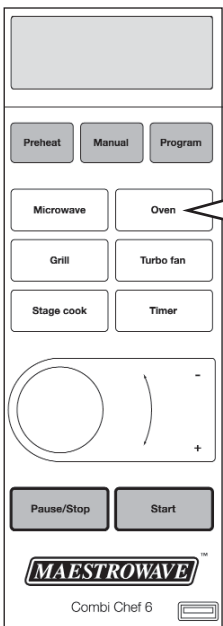
**The temperature will be maintained whilst this mode is left on and will default back to preheat mode after any selected cooking modes are used.**

**To switch off this function simply press the preheat pad and stop pad. To turn back on press preheat pad and start pad.**

**Note:** When preheat function is turned on, it will maintain the preset temperature whilst in a non cooking mode. The word "Preheat" will show all the time whilst switched on.

# Maestrowave Combi Chef 6 Preheat Function

Checking actual oven temperature whilst preheating function is on



Oven

Press and hold the **Oven** key for more than half second. The actual oven temperature shows on the LCD

**Temperature too low:** If the actual oven temperature is lower than 100°C, the sign '←←←' will show up instead of the oven temperature reading

**Temperature too high:** If the actual oven temperature is higher than 250°C, the sign '→→→' will show up instead of the oven temperature reading

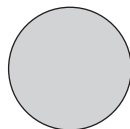
**Note** Both Temperature and Turbo Fan settings can be changed whilst preheat function is operating

## Altering Preheat Temperature

User can change temperature whilst in preheat mode:

Preheat

Press **Preheat** key



Turn **Dial Knob** to change the desired temperature, press **Start** to lock temperature

## Altering Preheat Turbo Fan Function

Turbo Fan ON/OFF can also be changed:

Turbo fan

Press **Turbo Fan** key to select **On** or **Off** position

**MAESTROWAVE**  
The Professionals Choice



# Maestrowave Combi Chef 6

## Preheat Function

Set Preheat to OFF

- **Mode:** Preheat

MODE: Preheat

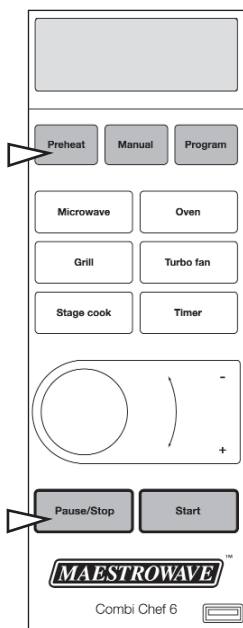
**ON**

POWER: \_\_\_\_\_

Fan: On

GRILL: \_\_\_\_\_

TEMP: 200°C



Preheat

Press **Preheat** key to enter Preheat function

Pause/Stop

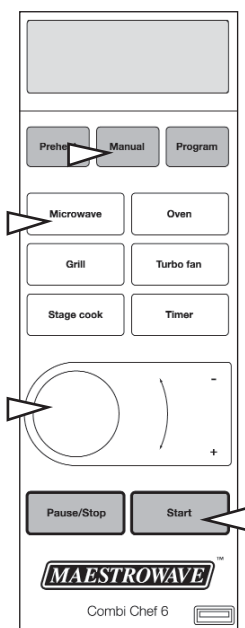
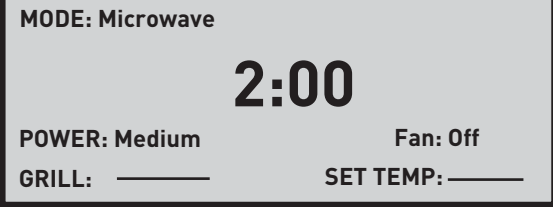
Press **Stop** key once to turn off and **Start** to turn back on!

Press either **Manual** key or **Program** key to use other function

# Maestrowave Combi Chef 6

## Microwave Manual Function

Example  
- **Mode:** Microwave  
- **Power:** Medium  
- **Cook Time :** 2 Minutes  
- **1 Stage Cooking**

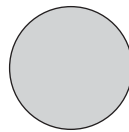


Manual

First press **Manual** pad to enter manual function

Microwave

Press **Microwave** pad.  
Continue to press to select required power level. The default setting is 100% high power, so continuing to press is only necessary if you require a different power level



Turn **Dial Knob** to **2:00** or required cook time

Start

Press **Start** key to start cooking

### Altering Setting Whilst Cooking

**Microwave Power and Cooking Time** pad settings can be altered whilst in operation. Simply select desired mode pad to change

**Note** Pressing the **Timer** pad adds 10 second increments each time it is pressed up to 5 mins. 20 second increments from 5 - 6 mins. 30 second increments from 6 - 10 mins. 60 second increments from 10 - 99 mins. Once pressed you can rotate the **Dial Knob** to quickly add or reduce time as required.

### End of Cooking / Repeat

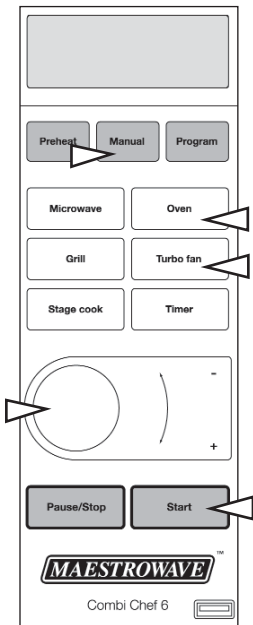
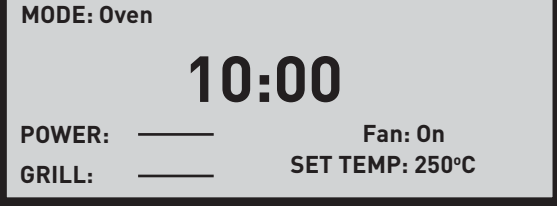
When cooking time has elapsed, there will be three bleeps and the word END is displayed. After the door is opened and closed the display will return to the last mode and time selected. Pressing **Start** at this stage will repeat the previous mode.

# Maestrowave Combi Chef 6

## Oven Manual Function

### Example

- **Mode:** Oven
- **Turbo Fan:** On
- **Cook Time :** 10 Minutes
- **One Stage Cooking**

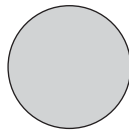


Manual

Press **Manual** key to enter manual cooking function. This is only necessary if currently in a different mode i.e. program or preheat setting

Oven

Press **Oven** pad and rotate **Dial Knob** to set time

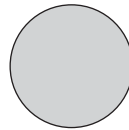


Turbo fan

Press **Turbo Fan** key to On or Off as required. Default setting is On.

Oven

Press **Oven** pad to select temperature



Start

Turn **Dial Knob** to select temperature or continue to depress oven pad

Press **Start** to start cooking

### Actual Oven Temperature

Oven

Press and hold the **Oven** temperature pad for more than half a second if you need to check the actual oven temperature. Temperature is displayed within Temp: section.

If temperature is less than 100°C display will show ←←←.

If temperature is higher than 250°C display will show →→→.

### Altering Setting Whilst Cooking

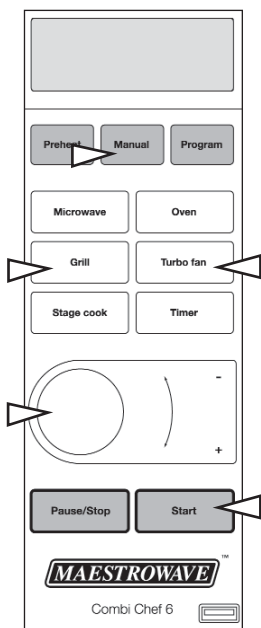
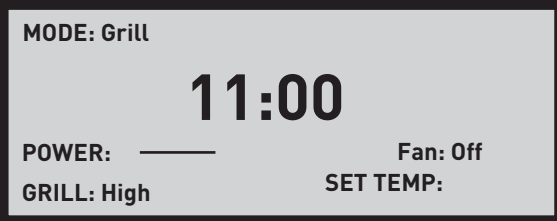
**Oven Temperature, Turbo Fan and Cooking Time** settings can be altered as required whilst mode is in operation. Simply select desired mode pad to change

**Note** Pressing the **Timer** pad adds 10 second increments each time it is pressed up to 5 mins. 20 second increments from 5 - 6 mins. 30 second increments from 6 - 10 mins. 60 second increments from 10 - 99 mins. Once pressed you can rotate the **Dial Knob** to quickly add or reduce time as required.

# Maestrowave Combi Chef 6 Grill Manual Function

## Example

- **Mode:** Grill
- **Turbo Fan:** Off
- **Grill Power:** High
- **Cook Time :** 11 Minutes

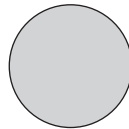


Manual

First press **Manual** key to enter manual function

Grill

Press **Grill** pad and continue to press to select high, medium or low temperature. (Default setting is low)



Rotate **Dial Knob** control to set time.

Turbo fan

Press **Turbo Fan** key to On or Off as required. Default setting is Off.

Start

Press **Start** to start cooking

## Altering Setting Whilst Cooking

**Grill Power, Turbo Fan and Cooking Time** pad settings can be altered whilst in operation. Simply select desired mode pad to change

**Note** Pressing the **Timer** pad adds 10 second increments each time it is pressed up to 5 mins. 20 second increments from 5 - 6 mins. 30 second increments from 6 - 10 mins. 60 second increments from 10 - 99 mins. Once pressed you can rotate the **Dial Knob** to quickly add or reduce time as required.

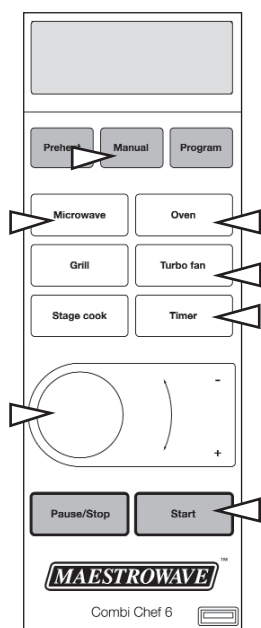
# Maestrowave Combi Chef 6

## Microwave + Oven

### Manual Function

#### Example

- **Mode:** Microwave + Oven
- **Microwave Power:** High
- **Oven Temperature:** 200°C
- **Turbo Fan:** On
- **Cook Time :** 12 Minutes



Manual

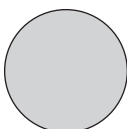
First press **Manual** key to enter manual function

Microwave

Press **Microwave** pad and continue to press to the required power level. Default setting is 100% high power so continuing to press is only necessary if you require a different power level

Oven

Press **Oven** pad and continue to press until desired temperature is selected or turn **Dial Knob** for speed



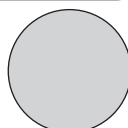
For example turn **Dial Knob** to 200°C or required °C

Turbo fan

Press **Turbo Fan** key to On or Off position

Timer

Press **Timer** pad



Turn **Dial knob** to **12:00** or desired cooking time

Start

Press **Start** to start cooking

#### Actual Oven Temperature

Oven

Press and hold the **Oven** key for more than half a second. The actual oven temperature briefly shows on the LCD display then reverts to the selected temperature. If temperature is less than 100°C display will show ←←←. If the oven temperature is higher than set the actual oven temperature will be displayed.

#### Altering Setting Whilst Cooking

**Microwave Power, Oven Temperature, Turbo Fan and Cooking Time** settings can be altered as required whilst selected mode is in operation.

Simply select desired mode pad to change.



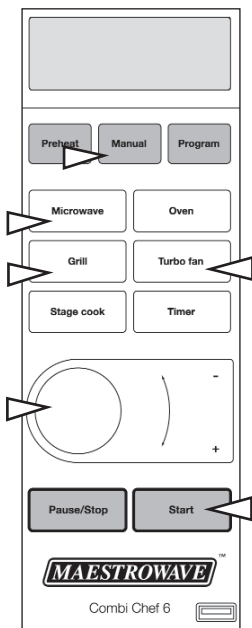
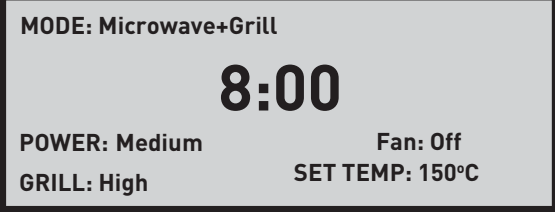
# Maestrowave Combi Chef 6

## Microwave + Grill

### Manual Function

#### Example

- **Mode:** Microwave + Grill
- **Microwave Power:** Medium
- **Grill Power:** Low
- **Turbo Fan:** Off
- **Cook Time :** 8 Minutes



Manual

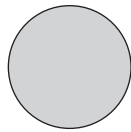
First press **Manual** key to enter manual function

Microwave

Press **Microwave** pad and continue to press to the required power level. Default setting is 100% high power so continuing to press is only necessary if you require a different power level

Grill

Press **Grill** pad and continue to press to select high, medium or low temperature. (Default setting is low)



Rotate **Dial Knob** to set time.

Turbo fan

Press **Turbo Fan** key to On or Off as required. Default setting is Off.

Start

Press **Start** to start cooking

### Altering Setting Whilst Cooking

**Microwave Power, Grill Power, Turbo Fan and Cooking Time** pad settings can be altered whilst in operation. Simply select desired mode pad to change.

**Note** Pressing the **Timer** pad adds 10 second increments each time it is pressed up to 5 mins. 20 second increments from 5 - 6 mins. 30 second increments from 6 - 10 mins. 60 second increments from 10 - 99 mins. Once pressed you can rotate the **Dial Knob** to quickly add or reduce time as required.

# Maestrowave Combi Chef 6

## Stage Cook (a)

### Manual Function

Example

#### Stage 1:

##### Microwave:

Power: High

Timer: 5 Minutes

#### Stage 2:

##### Grill:

Grill Power: High

Turbo Fan: Off

Timer: 6 Minutes

#### Stage 3:

##### Oven:

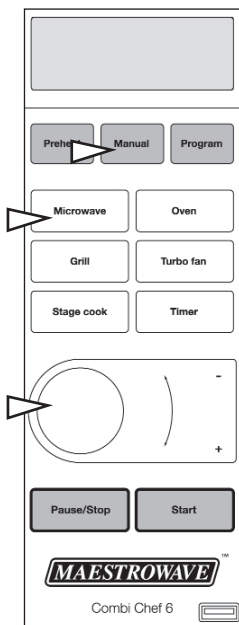
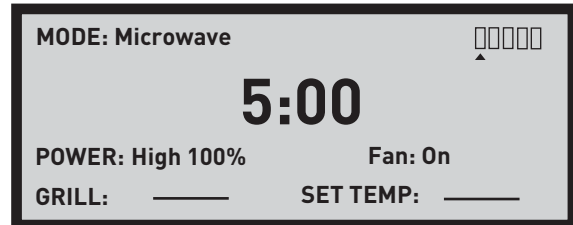
Temperature: 200°C

Turbo Fan: On

Timer: On 15 Minutes

Stage 4: None

Stage 5: None



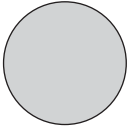
Manual

Press **Manual** key to enter manual cooking function. This is only necessary if currently in a different mode i.e. program or preheat setting

Stage 1

Microwave

Press **Microwave** pad and continue to press to the required power level. Default setting is 100% high power so continuing to press is only necessary if you require a different power level



Scroll **Dial Knob** to **5:00** or desired Stage 1 time

*Continued on next page*

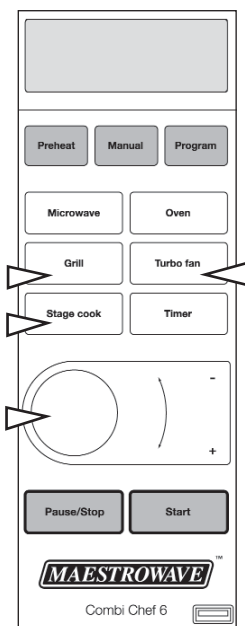
# Maestrowave Combi Chef 6

## Stage Cook (b)

### Manual Function



## Stage 2

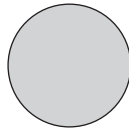


Stage cook

Press **Stage Cook** key once. The first stage box turns black - this means the previous data has been stored into the memory. The arrow then moves to the second, empty box.

Grill

Press **Grill** pad and continue to press to desired setting.



Turn **Dial Knob** to **6:00** or desired Second Stage time

Turbo fan

Press **Turbo Fan** key to select **On/Off** - Default is Off

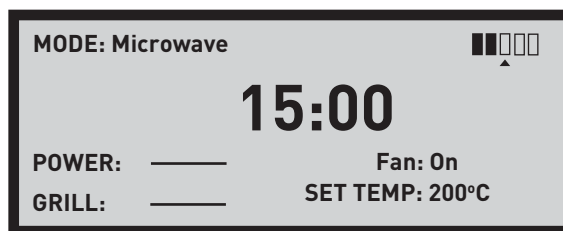
*Continued on next page*



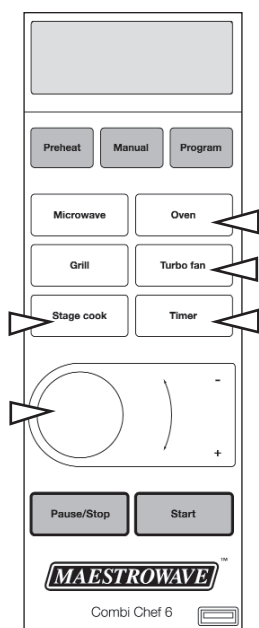
# Maestrowave Combi Chef 6

## Stage Cook (c)

### Manual Function



### Stage 3



Stage cook

Press **Stage Cook** pad once. The second stage box turns black - this means the previous data has been stored into the memory. The arrow then moves to the third, empty box.

Oven

Press **Oven** pad then continue to press to select the temperature.

Alternatively, if oven pad has been pressed more than once, use the **Dial Knob** to select the oven temperature.

Turbo fan

Press **Turbo Fan** key to select **On/Off** - Default is Off

Timer

Press **Timer** pad and turn **Dial Knob** to **15:00** or desired Third Stage cook time.

### Start Manual Stage Cooking

Start

If you require a **4th** or **5th** stage simply continue this process, then press **Start** to operate set function

Press **Start** pad to start cooking. The current stage cooking time will be displayed as well as the overall cooking time for all stages.

### Changing Setting Whilst in Operation

All related settings can be easily altered whilst cooking except the Mode Function. The unit will accept and process the new temperature, fan or time setting at any time during selected cook mode. Simply select desired key pad to change.

**End of Cooking:** When cooking time is finished, unit beeps three times and displays will return to the initial screen setting. The word END will appear in the LCD window.

For ease, we recommend you use the Menu Creator™ software supplied with your Combi Chef 6

Example

**Program Mode: 01**

**-Stage 1: Microwave**

Microwave Power: High

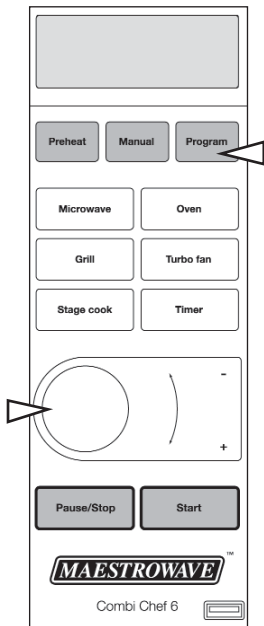
Cook Time: 3 Minutes

**Stage 2: Oven:**

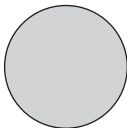
Temperature: 145°C

Turbo Fan: Off

Cook Time: 5 Minutes

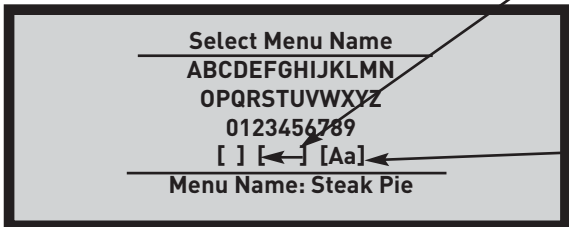
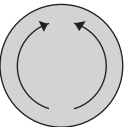


Program



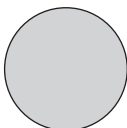
Stage 1

Program



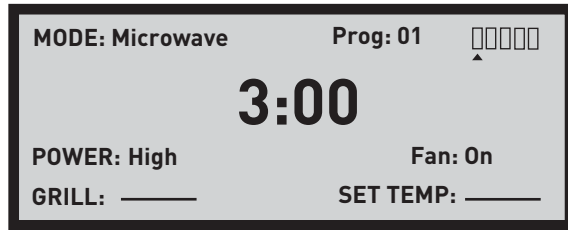
Stage cook

Microwave



**Note: If a menu has been uploaded using the Menu Creator™ software the above manual programs may have been locked. See Menu Creator™ instructions for more information**

## Maestrowave Combi Chef 6 Program Stage Cook (a) Program Function



Press **Program** pad to select Program cooking function. Program 01 is the default setting.

Turn **Dial knob** to select the desired program number

Press and hold down **Program** pad to enter program set up. The Character menu window will be displayed as shown. Rotate **Dial Knob** to select the first menu name letter. Press **Timer** pad to save. Rotate the time dial to select the second letter. Press **Timer** pad to save. Repeat this until you have selected the required menu name. Maximum character display is 22 including any spaces - 2 lines of 11 characters. If you wish to amend or delete a pre-saved menu name simply rotate the **Dial Knob** to the back arrow symbol (←) and press the **Timer** pad to delete letters in turn. Once the letters have been cleared back to the required point, then proceed to select further letters/spaces as previously indicated above.

It is possible to select upper and lower case as required. This can be done by selecting the 'A' or 'a' symbol. Once you are satisfied with your programmed menu name press **Stage Cook** pad (as detailed below) to move to cook and time mode.

Press **Stage Cook** to enter mode and time set up. If data was previously stored it can be deleted or amended. See page 17 for clearing stage cook functions.

Press **Microwave** pad to select required power.

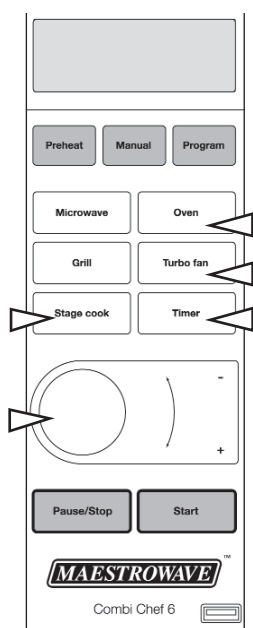
Turn **Dial Knob** to select the time required.

## Maestrowave Combi Chef 6 Program Stage Cook (b) Program Function

**If only one stage of cooking is required simply press program to save your setting**

If you wish to come out of program mode simply press Pause/Stop if you do not wish to amend the previously stored data. Once Program button is selected any new stored data will be overwritten with new data.

### Stage 2



Stage cook

Press **Stage Cook** once. The first stage box turns black - this means that data has been stored to memory. The arrow moves to the second, empty box.

Oven

Press **Oven** pad then continue to press to select temperature alternatively if **Oven** pad pressed more than once use the **Dial Knob** to select temperature more quickly.

Timer

Press **Timer** pad and rotate **Dial Knob** to 5 minutes or required time

Turbo fan

Press **Turbo Fan** pad to turn fan On or Off as required. In oven mode the default setting is On.

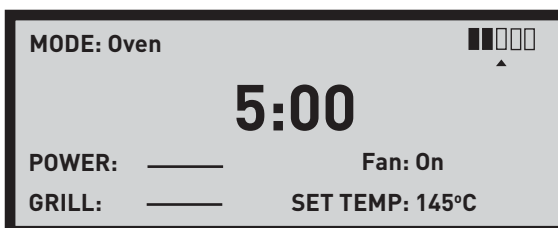
Stage cook

Press **Stage Cook** pad to store stage

At this point, two stage cooking has been set into program number 1. Notice that two stage boxes have turned black which means that they contain two packets of programmed data.

At any time the menu data stored can be changed as required by repeating the above. If you only wish to amend the menu name select and hold down Program pad and after changing the menu name press the program pad to save the new data. Pressing Stage Cook pad before this will open up the cook and time mode window. Pressing Program pad whilst in program entering mode will save any changes made to this program number. If you select stop whilst in program mode set up, the old data will remain and not be overwritten. This will help prevent any accidental, unwanted changes. Only pressing the program button after changing any data will save the new data. **Unless any stage cook settings have been deleted**

Program



Press **Program** pad to save the stored data. The menu name and total cook time will then be displayed in the LCD window

To set other programs simply turn the **Dial Knob** to the required program number and repeat this simple set up procedure.

**MAESTROWAVE**<sup>TM</sup>  
The Professionals Choice

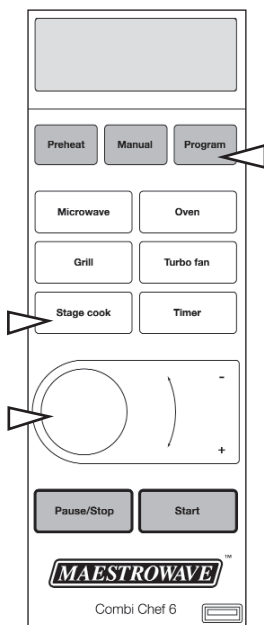
## Maestrowave Combi Chef 6 Clear Program Stage Cook Program Function

### Clear Stage Cook Program

- **Program:** 05 or any selected
- **Clear Stage:** 2

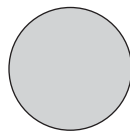


### Delete Single Stage



Program

Press **Program** pad \*.



Turn the **Dial Knob** to the required cook menu/program number

Program

Press and hold down **Program** pad to enter program mode

Stage cook

Press **Stage Cook** to enter mode and time set up then press **Stage Cook** again to select the stage you wish to amend or delete. To delete hold down the **Stage Cook** pad for a second until you hear a beep. The stage chosen has now been deleted and if there were any stages pre-saved after this stage the stage function will shift this to the deleted stage's position. To delete other stages select the stage using **Stage Cook** pad and repeat as required.

Stage cook

### Delete all Stages

Stage cook

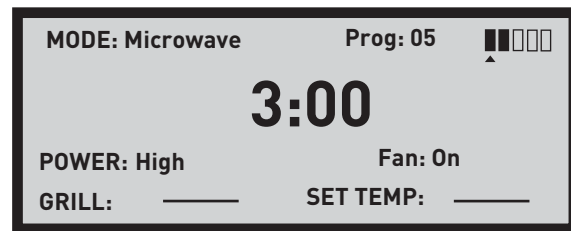
To delete all stages simply hold down the **Stage Cook** pad for several seconds until all blocks are white.

**Memory Boxes will turn white to indicate there is no data stored. Proceed to re-enter your required cook modes and press Program to save your changes. If no data is entered but has been saved the LCD screen for this program number will display NO DATA so that you know this program number is not in use.**

\*Note: If a menu has been uploaded using the Menu Creator™ software the above manual programs may have been locked. See Menu Creator™ instructions for more information.

## Maestrowave Combi Chef 6 Using Program Function

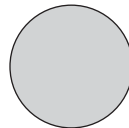
Example  
- **Program Mode:** 05



### If the current mode is in Manual Mode

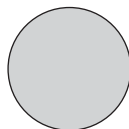
Program

Press **Program** pad to enter program function.



Rotate **Dial Knob** to the required pre-programmed menu

### If the current mode is in Program Mode



Rotate **Dial Knob** to the desired pre-set program number

**Note:** If the machine is left in program mode and unused for 3 minutes or more press **Program** pad to enable menu access via the **Dial Knob**

Start

Press **Start** pad to activate pre-programmed setting

### Check Actual Oven Temperature

Whilst oven mode is in use the actual oven temperature can be checked at any time.

Oven

Press and hold the **Oven** key for more than half a second. The actual oven temperature shows on the LCD. If temperature is less than 100°C display will show ←←←. If temperature is higher than 250°C display will show →→→.

**In Program mode the menu type, stage time and total cooking time are clearly displayed**

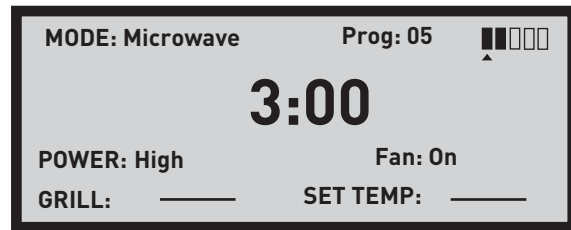
### End of Program Cook

At the end of the program sequences, three audible beeps alert the user and the word END will appear.

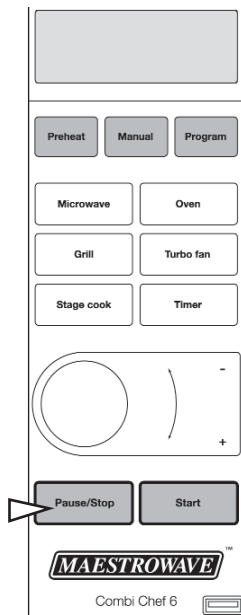
# Maestrowave Combi Chef 6

## Pause Stop Program / Manual Function

Pause and Stop program whilst  
unit is operating



### Pause/Stop



Pause/Stop

Press **Pause/Stop** pad once, while the unit is running.

This will Pause the cook mode

Pause/Stop

Press **Pause/Stop** pad again to clear current operation

### Door Open

If the door is opened whilst the unit is running the pause mode will automatically be actioned

### Restart Unit After Pause

or if the door is opened and closed whilst  
cooking

Start

Press **Start** key to resume operation

**Repeat Function:** When the cook time has finished remove food product and if you wish to repeat the same cooking task simply press **Start**. This will repeat the previous mode.

## Maestrowave Combi Chef 6 Sound Level Adjustment Beep Volume

“End of Cooking” sound level (3 Beeps) can be altered to suit the working environment. Five ranges of sound level adjustment are provided.

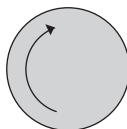
### Enter Sound Level Adjustment Mode

**Note** Unit should be in Manual mode and not Program or Preheat mode to enable sound adjustment

Turbo fan

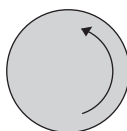
Press and hold **Turbo Fan** for more than half a second while system is not in use.

### Increase Sound Level



To increase sound level Rotate **Dial knob** clockwise once and repeat until sound is as desired

### Decrease Sound Level



To decrease sound level Rotate **Dial knob** anti-clockwise once and repeat until sound is as desired

### Save Setting

Turbo fan

Press **Turbo Fan** pad to save setting and to resume normal operation.

## Maestrowave Combi Chef 6 Repeat Function

Whether in manual mode or program mode the Combi Chef 6 provides a quick, one touch repeat function, for continuous need of repetitive food regeneration or cook requirement. When the cook function has finished, the word END will appear. Open the door and remove food product, then place the same type of food inside, close door and press start to repeat the same function. Once the Pause/Stop button has been pressed the previous cook mode will not be saved for retrieval but it will remember the next cook function in the event you may wish to repeat this function again.

## Rapid Cool Down Function

This feature allows for the rapid release of heat inside the oven cavity. To use this feature simply open the oven door and press the **Turbo Fan** pad (text '**Cool Down On**' will display within the LCD window) The fan at the rear of the oven will force the oven heat out of the cavity, which is the fastest method for release.

This is extremely useful if going from oven mode to, for example, microwave reheating only, where heat may impair the result or the dish to be used is not oven proof.

As soon as you close the door, the cool down feature is switched off.

This is a simple function but very useful and effective especially for final cleandown.

## End of Cook Mode Sound Level Adjustment

It is possible to change the level of sound to suit your own preferred environment.

This ranges from High to silent! To use this feature, ensure you are in manual mode and hold down the **Turbo Fan** pad for a couple of seconds. You will then hear a succession of beeps. To change the audible level simply turn the **Dial Knob** until the audible level preferred is heard, then press the **Turbo Fan** pad to save new setting.

NOTE: If you save this function as 'silent' end of cook mode; you must remember that, if and when you wish to change to hear an audible end of cooking sound upon selection of this mode again no sound will be evident unless you turn the **Dial Knob** clockwise then select the level you require and press the **Turbo Fan** pad to re-save.

## Maintenance Reminder Glass Stirrer Cover

Periodically and when unused for a period the Combi Chef 6 will display maintenance reminders. These should always be followed, as simple in house maintenance will help prolong the life and efficiency of the appliance.

The glass stirrer cover should be cleaned daily. This part is sited in the roof of the oven, which is easily removed by pushing up and turning left or right. The Combi Chef 6 should never be used without this part in place at all times.

**Take extreme care** when removing this part as the grill element is situated around the stirrer cover and may be hot if recently used or in preheat mode. The use of oven heat gloves is recommended to avoid any potential burns.

Attention should be paid to the cleaning of the door seal, periodic replacement is advised.



## Maestrowave Combi Chef 6 Clean Filter Message

Periodically the machine will display a reminder to clean filter. This is displayed when the machine has not been used for 15 minutes or so and works as a screensaver. Pressing any button will temporarily remove this message until another period of not being used. The filter is located under the machine to the right hand side of the control panel. It is easily removable and can be cleaned easily (dishwasher proof). Wash thoroughly to degrease, then ensure filter is dry and put back immediately. **Do not** use this machine without the filter in place. The filter should be cleaned at least once a week.

## General Cleaning

The hardwearing vitreous enamel interior is very easy to keep clean if cleaned and wiped out daily. Any food spillages must be immediately removed as any presence of microwave energy may concentrate intense energy to food debris which will result in slower cooking times and is likely to lead to cavity / door damage which will not be covered under warranty. **Do not** use abrasive cleaners.

If treated with care, regular cleaning and attention to simple maintenance the Combi Chef 6 will prove to be one of the best additions to your catering kitchen and for certain the most cost effective **cooking solution** you have ever made

## Use and Replacement of Interior Oven Racks

There are 3 racks supplied as standard with the Combi Chef 6  
**Aluminium cooking tray, Enamelled coated baking tray & Wire rack**

All these are suitable for use in any mode but if using microwave or combination mode it is important that the user understands how these should be used.

The wire rack can be used on its own and in any shelf position, as the gaps will allow microwave energy to pass through to assist even cooking.

The aluminium rack may be used on its own from the middle to the lowest shelf position. This tray is very useful for the cooking of pastry & breaded type items as the material heats up very quickly which helps to bake pastry bases to perfection.

The enamelled baking tray may be used on its own or in conjunction with the wire rack. Placement should be from the middle to the lowest shelf position and if used with the wire rack it must be placed below. This baking tray is very useful to leave at the lowest shelf position of the oven at all times as this will catch any food debris and spillage which will aid easier daily cleaning.

It is important to remember that microwave energy will not pass through metal objects, so placing a solid metal tray, say in the middle shelf position and trying to cook foods under whilst in microwave or combi mode will not work as the microwave energy comes from the stirrer cover position which is at the roof of the oven cavity.

Using the wire rack will allow microwave, oven or combi multi level cooking however the food in the lower section will take a little longer if microwave power is being used. This is due to the characteristics of microwave oven technology. With patience and experimentation it is however possible to gain good results using this multi level option.

## Maestrowave Combi Chef 6 Use & Replacement of Interior Oven Racks Continued

For example, for smaller or faster cooking products place lower and for bigger & slower cooking items place above etc etc. Oven racks & shelves must be used within the support system.

Using the oven to cook with Fan On provides extremely efficient heat distribution especially if, for example, using the wire rack in the middle shelf position.

Note: When preheat mode is used the oven heats up quicker with fan off.

Additional racks & stirrer covers can be supplied at relatively low cost as optional accessories. Please call our spares department on **01296 663400** If you require additional racks or any other accessories / spare parts.

## Suitable Utensils

Earthenware, Pyrex, & ovenproof glass cookware is the best option as these will work well in any single or combined cooking mode. Metal dishes & baking tins may be used in oven, grill mode or combination mode but **should not** be used in microwave only. The wire rack & enamelled oven tray supplied with the machine can be used in any mode providing they are used as previously instructed.

The use of some shallow metal containers can sometimes be used in microwave combined mode however if arcing occurs remove immediately. Suitable for use with enamel baking trays only not aluminium or wire rack.

Several ready to cook type foods & meals now come in a suitable oven heat plastic container. These will work well in any mode however caution should be applied if using in grill mode as the intense heat of the element located in the roof of the Combi Chef 6 could cause the plastic to burn. Normally these ovenproof plastics will be suitable for temperatures up to 220°C.

A simple rule is to use only dishes which you would normally use in straight microwave mode, oven type for oven & grill mode and Glassware / Earthenware for combination cooking.

Please call our customer service line if you are unsure of suitable container use in any way or alternatively e-mail us at [maestrowave@rhhall.com](mailto:maestrowave@rhhall.com)

## Do's and Don'ts

- Do** - Use suitable cookware at all times
- Do** - Pierce the skin of potatoes and similar items before cooking
- Do** - Keep the oven cavity and door clean at all times
- Do** - Clean the oven door seal once a week (unhooks) do not operate the oven without the seal in place & replace if badly worn.
- Do** - Remove the stirrer cover daily and clean thoroughly, this will prevent shattering by the build up of food particles which will be heated to a very high temperature when microwave power is in use.
- Do** - Clean the filter (under r/hand side of machine) weekly.
- Do** - Ensure that all food cooked or regenerated meets the legal required temperature.

## Maestrowave Combi Chef 6 Do's and Don'ts Continued

- Do not** - allow anyone to service the oven unless they are a recognised authorised agent.
  - Do not** - operate the microwave mode when the cavity is empty. This will cause damage to the cavity, door glass and Magnetron.
  - Do not** - use the machine if the door seal becomes damaged, as this will allow grease to get into the electrical components of the LCD panel.
  - Do not** - use China with gold or silver trim, arcing will occur and damage the china and possibly the oven cavity.
  - Do not** - use metal containers that are more than 40mm deep as this will effect cooking timings and performance.
  - Do not** - use alcohol in the oven
  - Do not** - obstruct air filters. This will cause overheating of critical parts.
  - Do not** - use plastic containers unless they are microwaveable - never in combination unless they are specifically suitable.
  - Do not** - use the Combi Chef 6 without the glass stirrer cover in place. This will cause serious damage to the wave-guide and lead to cavity & Magnetron damage. It will also effect cooking times.
- User misuse will invalidate your warranty so if in doubt or need more advice please call us on 01296 663400**

## Guide to Timings

The following pages give suggested times for the most popular and most frequently used foods. Please remember that the timings are only a guide.

To produce the perfect finish be prepared to adjust for the ambient temperature of the food and its size and shape. Proper adjustment and a little culinary skill will produce excellent, consistent results.

**Note:** Timings are based using regular oven/grill/microwave mode. To enhance results with certain products fan assisted options may be used.

## Guide to Timings Meats

### Pre-heat the oven to the required temperature before cooking

Roast Meats: All meats should be basted and turned as necessary as with normal oven procedure.

Roast Beef: It is preferable to seal meat on all sides prior to cooking.

	Oven	Microwave Power	Time
Sirloin 2lb	250°C	50%	10 - 12 mins
Topside 4lb	200°C	50%	18 - 20 mins
Rib of Beef 14lb	150°C	50%	50 - 60 mins
Loin of Pork	200°C	50%	14 - 18 mins
Leg of Pork	200°C	50%	25 - 30 mins
Leg of Lamb	200°C	50%	25 - 30 mins
Shoulder of Lamb	200°C	50%	35 - 40 mins
Rack of Lamb	200°C	100%	7 - 8 mins

**MAESTROWAVE**<sup>TM</sup>  
The Professionals Choice

## Maestrowave Combi Chef 6

### Guide to timings

### Meats Continued

Grilling Pre-heat oven to 220°C - Place meat on wire rack - use tray below to prevent spillage.

	<b>Grill Level</b>	<b>M/W Power</b>	<b>Time</b>
Lamb Chops	High	100%	4 - 5 mins
Pork Chops	High	100%	5 - 6 mins
Bacon 12 Rashers	Medium	100%	4 mins
Gammon 2 Rashers	High	100%	3 mins
Kebabs - 4	Medium	100%	3 mins

Beef Wellington: Seal the meat in the usual manner. Coat with pat , or use your own filling. Place in puff pastry case. Seal and egg wash. Use Oven at 200°C plus 100% Microwave power.

4 minutes for rare - 5 minutes for medium - 6 minutes for well-done.

Times are approximate as cuts and thickness will vary. When cooking more than one portion add 1-2 minutes extra for each portion.

Rolled joints will take longer to cook. Careful placement of food will improve cooking.

**Timings are for fresh meat - do not cook from frozen**

## Guide to Timings

### Popular Food Items/Recipes

**Note:** Timings are based using regular oven/grill/microwave mode. To enhance results with certain products fan assisted options may be used.

#### Miscellaneous

Pre-heat the oven to 200°C before start of cooking

	<b>Oven</b>	<b>Grill</b>	<b>M/W Power</b>	<b>Time</b>
Corn on the Cob (Butter well, place in dish)	200°C	High		8 - 10 mins
Garlic Bread - 3 (Part baked frozen)	-	Low	Med	3 mins
Rolls - 6 (Part baked frozen)	-	Low	Med	3 mins
Pizza 9" Frozen (For defrosted or Fresh reduce time by 50%)	-	Med	Med	6 - 8 mins
Quiche 10" Flan (Blind bake pastry approx 2 mins. Allow to set then add mix and return to oven)	200°C	-	Med	6 - 8 mins

## Maestrowave Combi Chef 6

### Guide to Timings

### Popular Food/Recipes Cont.

	Oven	Microwave Power	Time
Baked Apple - 4 (Remove core, add filling)	200°C	Med - High	6 - 8 mins
Potatoes - Jacket 10-12oz	200°C	High	15 - 18 mins

**Note:** To produce a darker colour, place dish under grill on High Power to finish.

#### Cauliflower Au Gratin

Using pre-cooked cauliflower, add sauce and cheese. Place in a gratin dish under the Grill set to High Grill setting plus Microwave on High Power. Cook for 1 - 2 mins, or until the desired result is obtained.

**Individual Meat Pies** (Approx. 8oz with pre-cooked filling and raw pastry lid)  
Cook with oven at 220°C with High Power Microwave for 3 - 4 minutes.

Pies cooked as above can be refrigerated and re-heated in approx 1½ mins. using Oven setting at 160°C and microwave at 50% medium power. Pies with short crust pastry are equally successful. Cooking times are extended by about 30 seconds.

Multi portion pies can be cooked in approx 8 minutes. It is possible to cook or re-heat in foil containers provided the pies are not frozen, but best results are obtained by transferring into a ceramic or glass dish.

## Guide to Timings

### Poultry/Fish

**Note:** Timings are based using regular oven/grill/microwave mode. To enhance results with certain products fan assisted options may be used.

#### Poultry

Pre-heat the oven to 200°C before start of cooking

	Oven	Microwave Power	Time
Chicken Kiev 2	200°C	High	4 - 5 mins
Chicken approx. 3lb	200°C	High	13 - 14 mins
Poussins approx 1lb	200°C	High	7 mins
Chicken Breast (6oz)	200°C	Med	2 ½ mins
Turkey 10lb	175°C	High	20 mins
Turkey 16lb	150°C	High	35 - 40 mins
Duck (Whole)	200°C	Med	25 - 30 mins

**Note:** Pre-Cooked Poultry can be reheated straight from freezer without defrosting. Do Not use this method with uncooked poultry.

## Maestrowave Combi Chef 6 Guide to Timings Fish

Pre-heat the oven to 200°C before start of cooking

	Grill	Microwave Power	Time
Trout 8oz	High	High	3 mins
Dover Sole 16oz	High	High	3 ½ mins
Halibut Steak 8oz (Poached)	200°C	High	3 ½ mins

Put fish in Pyrex dish with stock or wine. If possible cover with wet greaseproof paper. The above times are for fresh fish. Trout can be cooked from frozen without the need to defrost. Cooking times should be extended by 1 to 2 mins.

### Breaded Fish

Frozen Breaded Fish can be cooked in the Combi Chef 6 without the need to defrost. Example: A 6oz breaded Plaice will take approximately 2 ½ mins and should be cooked on High Microwave Power with High Grill.

**Note:** Both Kippers and Finnan Haddock are excellent when cooked by microwave with a little lemon, butter and pepper. Use Medium Grill with High Microwave.

## Guide to Timings Multi-Portion Dishes

**Note:** Timings are based using regular oven/grill/microwave mode. To enhance results with certain products fan assisted options may be used.

Frozen multi - portion dishes can be re-heated successfully in the Combi Chef 6. Because of the wide variation of sizes, cuts, shapes and different size of containers, it is not possible to give exact times. As a guide, we suggest that you use HIGH POWER MICROWAVE and adjust the oven temperature to give the desired finish. Food should reach 70°C in about 10 -12 minutes.

The starting temperature from the freezer will of course affect the timing.

Multi-portion Packs - Fresh or Defrosted

The same comments apply. 70°C should be reached in 8-10 minutes.

Boil in the Bag Dishes - Meat and Poultry

e.g. Roast Duck (individual) from frozen

Oven 200°C and High Microwave 5 - 6 minutes

**Note:** Do not attempt to use bags in the Combi Chef 6. Always decant into a suitable container, as the microwave output will probably burst the bag. Manufacturers suggested times should be reduced by about 70%.



*The Professionals Choice*

## Maestrowave Combi Chef 6 Service Repair - Warrantly

The Combi Chef 6 is guaranteed against any mechanical and electrical defects for a period of 12 months from date of purchase in mainland United Kingdom & Eire only. Offshore islands are covered on a parts only basis. Repairs for all other countries are the responsibility of the applicable Principal distributor. For worldwide distributor contacts call R H Hall (Microwave) Limited on **01296 663400**

All service work required must be carried out by a qualified and recognised Maestrowave service agent otherwise your guarantee may be invalidated.

All parts & labour (except bulbs, other glass parts and door seals) are covered in the event of faults caused by the manufacturer. Customer misuse or accidental damage will only be considered as a chargeable repair for both parts & labour.

For all service requirements please call our Principal UK & Eire distributor  
R H Hall (Microwave) Limited: **01296 663400**

## Customer Service Data

Please complete this form as an easy reference should your oven require service

Date of purchase:

Supply Invoice Number:

Purchased from:

Suppliers Telephone Number:

Serial Number (to be found on rear of machine): MW \_ \_ \_ \_ \_

Price Paid £

DO NOT FORGET TO RETURN YOUR WARRANTY CARD, WHICH FOR YOUR  
CONVENIENCE IS A FREEPOST BUSINESS REPLY SERVICE.

THE WARRANTY CARD IS ENCLOSED WITHIN THE OVEN CAVITY.

IF FOR WHATEVER REASON THIS IS MISSING OR LOST PLEASE CALL US ON:  
**01296 663400** FOR A REPLACEMENT TO ENSURE YOUR COMBI CHEF 6  
IS CORRECTLY REGISTERED

## Maestrowave Combi Chef 6 Service History - Record

Date	Complaint	Remedy

## Closing Notes

We thank you for choosing the latest Maestrowave Combi Chef 6 Combination Microwave oven and are confident that it will prove to be one of the best prime kitchen equipment products which you have ever purchased.

If you have any query or require service or advice on usage, please call us.

We are continually working with all major food producers and food distributors with the aim of offering a complete cooking manual.

In time we are looking to provide a downloadable menu either via PC or the Maestrowave web site. If you would like to be contacted on any of these new initiatives please register your details with our sales office on **01296 663400**.

Alternatively you can make an enquiry over the web. Log on to **www.maestrowave.com** and view the entire range of Maestrowave foodservice equipment products.

Please post back your pre paid warranty card, as this will help us to provide a faster and more reliable service back up by having immediate access to your purchase data. We may also keep you up to date with new products and other company initiatives as and when they become available.

Wishing you successful Maestrowave cooking.

### Customer Services

**www.maestrowave.com**

