

Using this combined microwave appliance will make cooking a real pleasure.

Please read these operating instructions carefully, so as to make use of all the technical advantages provided by the appliance.

The start of the operating instructions contains a number of important instructions with regard to safety. You will then be introduced to the individual components of your new appliance. This section will tell you all you need to know about the cooker functions and operation.

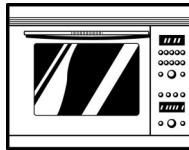
The tables have been structured in such a way as to provide a step-by-step guide to the cooker settings. They contain useful information about the appropriate cookware, insertion level, and the optimum settings, all of which have, of course, been carefully tested in our cooking studio.

To ensure the long-lasting attractiveness of your appliance, we also provide you with a number of tips on care and cleaning. And, in the unlikely event of a malfunction, the last pages of the instructions contain information on how to rectify minor faults yourself.

Any questions? You can always refer to the detailed table of contents, enabling you to find your way around quickly.

We hope that you will enjoy cooking with your new combined microwave appliance.

## Operating Instructions



H 7871.. GB

en

800 857 00

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# Protection of the Environment

## Notes on disposal

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution: This appliance is defective!"

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

## How to save energy

- The oven should only be preheated if recommended in the cooking instructions or the applications table in the instruction manual.
- Use dark, black-finish or enamelled baking tins, as these are particularly good conductors of heat.
- When baking several cakes, it is best to bake them one after the other. The oven will still be warm, meaning that the baking time for the second cake will be reduced.
- For long cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and thus use the residual heat to finish off the cooking.
- Use the microwave in combination with one type of heating. This is quicker and saves energy.

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# Before connecting your new appliance

Please read this instruction manual carefully before using the appliance for the first time. The instructions contain important information regarding appliance use and care.

- Please keep the operating and installation instructions in a safe place ready to pass on in the event of change of ownership.
- Do not start up the appliance if transport damage is apparent.

# Important information

## Safety information

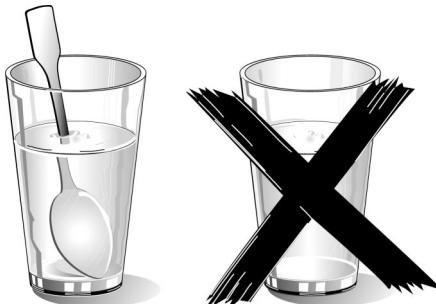
- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs should only be carried out by a fully trained authorised engineer otherwise there could be risk of serious injury to the user.
- ❑ The surfaces of heating and cooking appliances become hot during operation. The interior surfaces of the oven and the heating elements become particularly hot.  
Keep children at a safe distance.  
Risk of scalding!
- ❑ The connecting cords of electric appliances must not become trapped in the hot oven door, otherwise the insulating jacket could be damaged.  
Short-circuit, lightning strike!
- ❑ If the oven door or door seal is damaged, you must not use the oven until it has been repaired by an after-sales service technician. Otherwise microwave energy could escape.
- ❑ Never store combustible items in the oven cavity. These could ignite if the oven is switched on.  
Fire hazard!
- ❑ If the appliance is defective, remove the mains plug or switch off the fuse in the fuse box.  
Call the After-sales Service.
- ❑ This appliance must be used for the preparation of food only.

## Safety information for microwave operation

- ❑ The microwave must only be switched on when there is food in it.
- ❑ The microwave should only be used for heating food and drinks. Using the microwave for other purposes may be dangerous and may result in damage e.g. grains or cereals could catch fire when heated.

### ❑ Risk of scalding

When heating liquids, always place a teaspoon in the container to prevent delayed boiling. When boiling is delayed, the liquid comes to the boil without the customary steam bubbles. The slightest vibration can cause the hot liquid to boil over or spatter violently. This can cause injuries and scalding.



- ❑ Baby food:  
Always heat up baby food in a glass or bottle without the lid or teat. Once heated, the baby food should be stirred or shaken thoroughly to distribute the heat evenly. Always check the temperature before giving the food to your baby. There is a risk of burning.
- ❑ Never heat up food or drinks in tightly sealed containers. There is a risk of explosion.
- ❑ Alcoholic drinks must not be overheated. There is a risk of explosion.
- ❑ Do not heat any meals in heat-retaining packages as they could ignite. Food in containers made from plastic, paper or other combustible materials must be monitored during heating. Airtight packaging may burst when food is heated.

- ❑ The oven door must not be opened if smoke is visible inside the oven. Should this happen, switch off the appliance and isolate the cooker from the power supply at the fuse box.
- ❑ Never cook eggs in their shells nor heat up hard-boiled eggs, as they may crack or explode. The same applies to shellfish and crustaceans. Always prick the yoke first for fried or poached eggs.
- ❑ Always prick the skin of foodstuffs with hard crusts or skins such as apples, tomatoes, potatoes and sausages before cooking to prevent the skin from bursting.
- ❑ Keep an eye on the oven when you are defrosting or heating foods such as herbs, fruit or mushrooms or foods with a low water content such as bread as overdrying can result in a fire hazard.
- ❑ Never heat up cooking oil in a microwave as it could ignite.
- ❑ Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any liquid that penetrates this cavity may cause the ovenware to crack.
- ❑ Always use the microwave settings and cooking times specified in the instruction manual. If you select a heat setting that is too high or a cooking time that is too long, this may cause the food to ignite and the appliance to be damaged.
- ❑ The microwave must only be switched on when there is food in it. The appliance may overload if it is switched on without any food in it. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).
- ❑ Children must only be allowed to use the microwave if they have been properly instructed. They must be in a position to operate the appliance correctly and understand the risks outlined in this instruction manual.

## How to prevent damage to your appliance

- ❑ Meals heated in the oven give off heat. The ovenware can become hot. Always use oven gloves when taking the ovenware out of the oven.
- ❑ Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged.
- ❑ Never pour water into the hot oven. It could damage the enamel.
- ❑ Fruit juice which drips from the baking tray will leave stains which cannot be removed. When baking very juicy fruit flans, it is best to use the deeper glass pan.
- ❑ The oven door must always close properly. Keep the door seal areas clean.

# Installation and connection

- Please follow the special assembly instructions.
- The mains voltage must correspond to the voltage given on the rating plate. There should be a 16 amp fuse (L/B auto).
- Always contact a qualified electrician if the outlet has to be moved or the lead changed. If the connection is no longer accessible after installation, there must be local means of isolation via an all-pole isolation switch with air gap contact separation.
- Never use multiple plugs, plug connectors or extension leads. This could cause overloading and ultimately fire.

**Electrical connection. Warning! All appliances with a 3 core lead must be earthed.**

Please ensure that the voltage and current indicated on the rating plate agrees with the voltage of your electricity supply. 220/240 volts – (i.e., 220/240 V AC).

## Connect the appliance to the mains

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	Earth
Blue	Neutral
Brown	Live

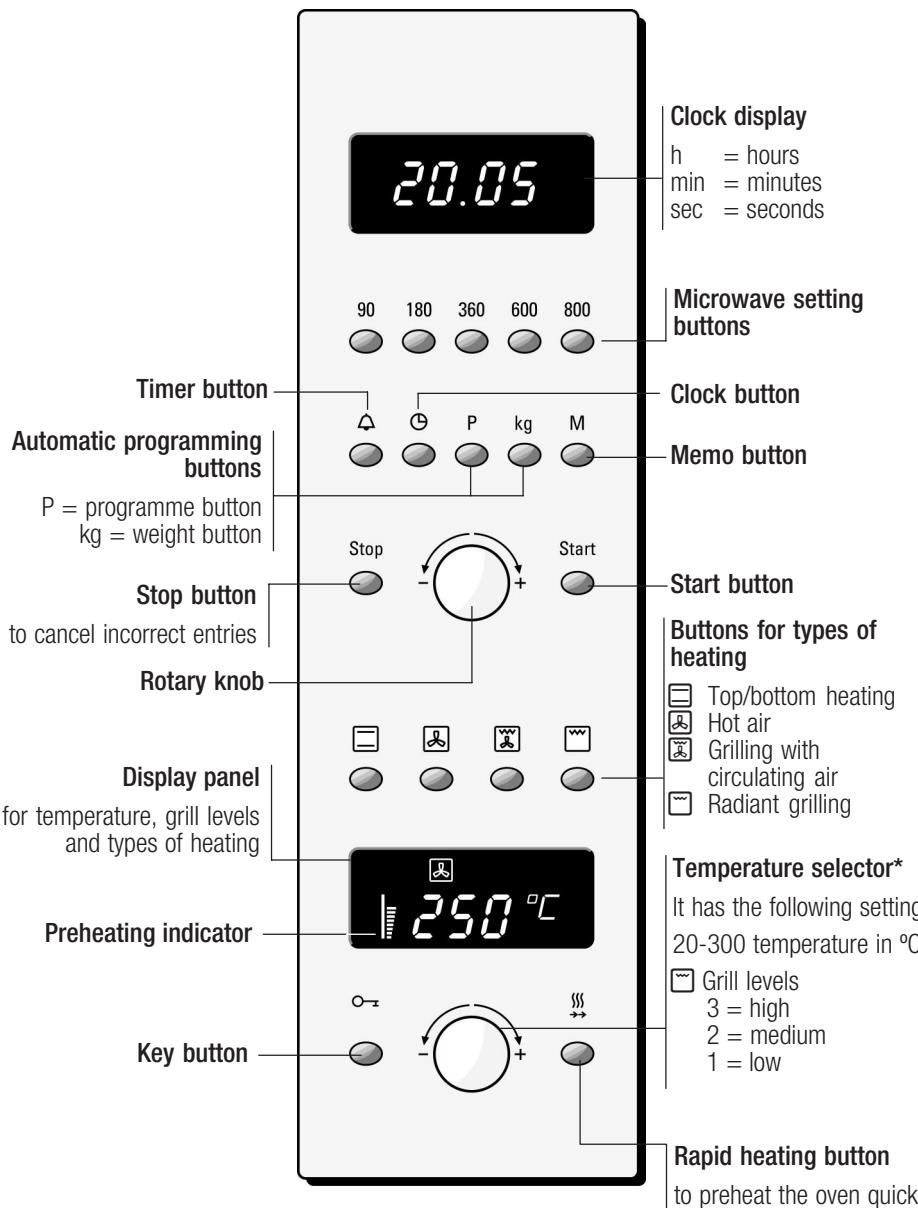
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured GREEN and YELLOW must be connected to the EARTH terminal in your plug, which is marked with the letter E or by the earth symbol  or coloured GREEN, or GREEN and YELLOW.
2. The wire which is coloured BROWN must be connected to the LIVE terminal which is marked with the letter L or coloured RED.
3. The wire which is coloured BLUE must be connected to the neutral terminal which is marked with the letter N or coloured BLACK.

See rating plate for further information.

Pull off the protective foil from the operatin panel.

# The control panel



\* The appliance is set in accordance with safety standard EN 60335.

## Retractable control knobs

The temperature selector and knob can be retracted in any position.

Simply press the control knob in order to raise or lower it. The control knobs can be turned to the left and right.

## Rapid heating



You may use the rapid heating function with the following types of heating:

- Top/bottom heating
- Hot air
- Grilling with circulating air

Make the settings in the usual manner and press the button for rapid heating. The rapid heating symbol lights up.

Press the Start button.

At the end of rapid heating, the symbol disappears and a signal sounds briefly. Place your meal in the oven and close the door. The operation completes as set. Any microwave and duration setting will now complete too.

### To cancel:

Press the rapid heating button or open the oven door. The symbol disappears.

### Note

The rapid heating function only works at temperatures above 100 °C.

## Safety cut-out

The automatic safety switch-off function is activated if the settings on the appliance are not changed for several hours. The appliance switches off.

An acoustic signal sounds when the appliance switches off. Press the stop button. You can now make new settings.

At what time the safety switch-off function is activated depends on the set temperature or grill setting.

### Cancelling the safety switch-off

If your meal requires a longer cooking time, you may deactivate the automatic safety switch-off function, in which case you must enter a duration. The oven switches off automatically.

## Childproof lock

You may lock the appliance by pressing the key button .

The alarm and time of day can be set at any time.

### **Locking the appliance:**

There may be no operation set.

Hold the key button  depressed for 6 seconds until the  symbol appears in the lower display panel.

### **Deactivating the lock:**

Hold the key button  depressed for 6 seconds until the  symbol in the lower display panel extinguishes.

## Types of heating

Different types of heating modes are available for the oven, enabling you to select the best method for cooking.

### **Microwaves**

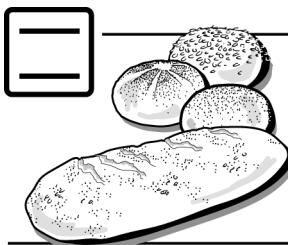
They are converted to heat when coming into contact with food. Microwave operation is ideal for rapid defrosting, warming, melting and cooking.

Microwave power settings:

- 800 W For heating up liquids.
- 600 W For heating up and cooking food.
- 360 W For cooking meat and for warming sensitive food.
- 180 W For defrosting and continued cooking.
- 90 W For defrosting sensitive food.

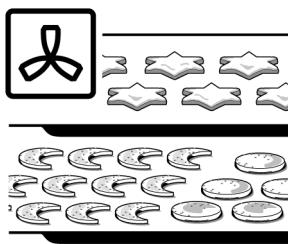
### **Microwave combined with one type of heating.**

This involves the simultaneous operation of the microwave and one type of heating. The food will become just as crispy and brown as before, albeit in much less time and using less energy. The combined operation of microwave and one type of heating is suitable only for cooking on one level.



### Top and bottom heat

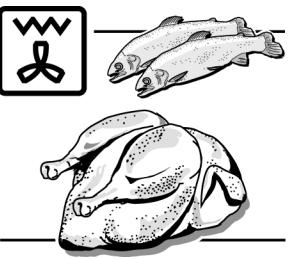
This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is ideal for baking bread, biscuits and cheese cake on **one level**. Top and bottom heating is also suitable for cooking lean roasts of beef, veal and game in an open or closed roasting pan.



### Hot air

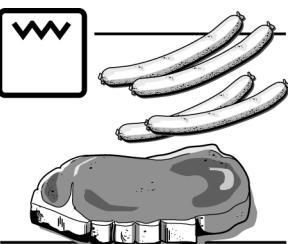
A fan in the rear wall of the oven evenly distributes the heat from the top and bottom of the oven. Using the hot air heating system, it is possible to bake on **two levels** at the same time. This type of heating will also provide optimum results when baking sponge cakes in cake tins or cream puffs.

Select an oven temperature that is 20 to 30 °C lower than that for top and bottom heat.



### Grilling with circulating air

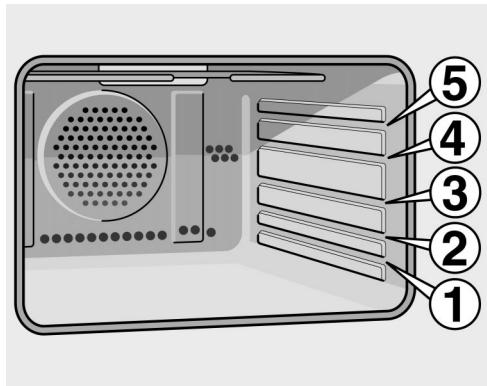
This type of heating involves the grill heating element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides and that the oven remains cleaner than in top and bottom heating.



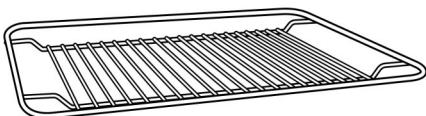
### Radiant grilling

The entire surface under the grill heating element becomes hot. This is ideal if you wish to cook several steaks, sausages, pieces of fish or slices of toast.

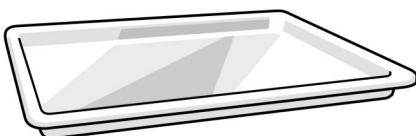
## Oven and accessories



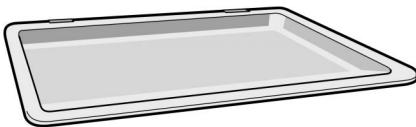
There are five different levels for the accessories.



**Wire grill** for cooking dishes, cake tins, roasts and food for grilling. The wire grill can be used crank up ↗ or down ↘.

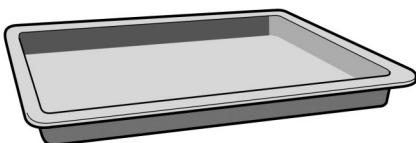


**Glass pan** for large roasts, juicy cakes, soufflés and au gratin dishes. It can also be used as a splash guard when grilling meat directly on the wire grill. For this purpose, insert the glass pan at level 1.



**Aluminium baking tray** for cakes and biscuits.

Insert the baking tray to the end stop with the sloping edge facing the oven door.



**Universal pan (special accessory)** for large roasts, juicy cakes, soufflés and au gratin dishes. It can also be used as a splash guard when grilling meat directly on the wire grill. For this purpose, insert the universal pan at level 1.

**Accessories** can be purchased from a specialist store at a later date. When doing so, please specify the E number and FD number of your appliance.

# Before using for the first time

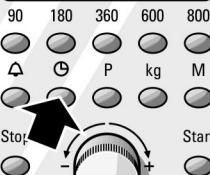
## Setting the clock

When the appliance has been connected for the first time, or after a power failure, three zeros will flash in the clock display.

Set the time.

**1.**

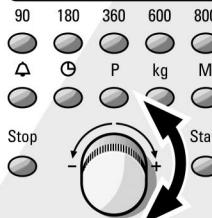
12.00



1. Press the  $\odot$  clock button.

**2.**

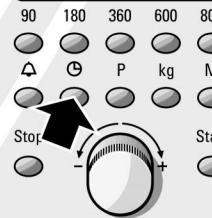
13.42



2. Set the time using the rotary knob.

**3.**

13.42



3. Press the  $\odot$  clock button again.

## Changing the time e.g. from summer time to winter time

Set as described in points 1 to 3.

## Hiding the time

It is possible to hide the time so that it continues to count down in the background. The display is blank.

1. Press the  $\odot$  clock button.

2. Press the Stop button.

The time is now counting down in the background. Should you wish to see the time briefly, press the  $\odot$  clock button again.

## The time is shown again

Press the  $\odot$  clock button three times to set the time to count down visibly in the display once more.

## Heat up the oven

In order to eliminate the “new appliance” smell, preheat the closed, empty oven for 60 minutes.

- Press the  button.
- Turn the temperature selector to 250 °C.
- Press the start button.

250 °C appears in the lower display panel.

Do not activate the microwave.

Press the stop button twice after 60 minutes.  
The oven is switched off.

Due to the resulting steam, it is best to ventilate the kitchen during this process.

## Note for tabletop appliances

The appliance is fitted with a cooling fan. The fan may continue to operate after the oven has been switched off. While the fan is running, the oven light illuminates and the antenna behind the glass cover rotates. The microwave is switched off.

The fan continues to operate so that the dampness is dried, thus preventing the furniture from being damaged.

# The microwave

The microwave can be used separately, i.e., on its own, or combined with one type of heating.

Why not try out the microwave straight away. You could heat up a cup of water for your tea, for example.

Take a large cup without gold or silver decoration and place a teaspoon inside. Insert the wire grill into the oven on level 1. Place the cup of tea in the middle of the wire grill.

1. Press the button for a microwave power of 800 W.
2. Use the knob to set 1 minute and 30 seconds.
3. Press the start button.

An acoustic signal sounds after 1 minute and 30 seconds. The signal can be switched off prematurely by pressing the stop button.

Whilst you are drinking your cup of tea, please read again the microwave safety instructions at the start of the instruction manual. They are very important.

## Cookware/ bakeware

Use cookware/bakeware made out of glass, porcelain, ceramic, or heat-resistant plastic. These materials are permeable to microwave radiation. Metal cookware/bakeware, on the other hand, is impermeable to microwave radiation, which means that food in enclosed metal containers will remain uncooked. Open and flat metal bowls, e.g. made from aluminium, can be used.

Take care that the metal is not too close to the oven wall, as contact could result in sparks. Metal oven accessories cannot cause sparks provided that they are used according to the instructions in the tables.

Always place the cookware/bakeware on the wire grill.

**Exception:** Warming milk bottles. If sparks do occur between the metal cookware/ bakeware and the wire grill, simply wipe the cookware/bakeware base with a damp cloth.

Often, serving dishes can be used in cooking food. This saves you having to transfer the food as well as a lot of washing up. If your crockery features gold or silver decor, this should only be used if it is guaranteed to be microwave-suitable according to manufacturer instructions.

#### **Cookware/bakeware test:**

The microwave appliance must not be switched on without food in the oven compartment. The only exception to this rule is for the following cookware/bakeware test:

Carry out the following test if you are unsure if the bakeware is microwave-suitable:

Place the empty cookware/bakeware in the oven and operate at the 800 W microwave setting for ½ to 1 minute. Monitor the temperature during this period. The cookware/bakeware should still be cold or hand-hot. The cookware/bakeware is unsuitable if it becomes hot or if sparks occur.

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## **Microwave power settings**

800 Watt For heating up liquids

600 Watt For heating up and cooking food

360 Watt For cooking meat and for warming sensitive food

180 Watt For defrosting and continued cooking

90 Watt For defrosting sensitive food

- Microwave power of 800 W can be set for 30 minutes, 600 W for 1 hour, and the other microwave power settings for 1 hour and 30 minutes. You may enter up to 3 microwave power settings and times after each other.

## Setting procedure

1.



2.



3.



1. Press the button for the required microwave power. The suggested time of 1 minute appears.

2. Set the required duration using the rotary knob. You may now enter additional microwave power and time settings as described in points 1. and 2.

3. Press the start button.

Microwave operation is started.

### Quick-start

1. Press the button for the required microwave power.  
1 minute appears.  
Each press of the button increases the duration by 1 minute.
2. Press the start button.  
An acoustic signal sounds and 0.00 appears in the clock display **when the time expires**.  
Press the stop button.

### Correction

If you have only made one microwave power setting, the duration can be changed at any time.  
If you have made several microwave power and time settings, the duration can only be changed before the start of microwave operation.

### Cancel

Either press the stop button twice or open the door and press the stop button once.

## Notes

- ❑ Opening the oven door interrupts microwave operation. Microwave operation is resumed once the door is closed.

## Tables

The following tables provide you with numerous options and setting values for the microwave.

The time specifications in the tables are guidelines only. They may vary according to the quality and consistency of the food.

Time “ranges” are often specified in the tables. Set the shortest time first, and then extend the time if necessary.

It may be that you have different amounts to those specified in the table.

A rule of thumb exists for this purpose:  
Double the amount – double the time,  
half the amount – half the time.

Always place the dish onto the wire grill on level 1.

## Defrosting

Frozen food should be placed in a flat dish or on a plate.

Sensitive parts, such as the legs and wings of chicken, or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil should not come into contact with the oven walls. The aluminium foil can be removed after half the defrosting time.

Turn the food after the half the defrosting time. Large pieces of food should be turned several times.

Leave defrosted items to stand for approx. 10 minutes so that the temperature can stabilize. With poultry, the giblets can be removed at this point.

**Having made the desired settings, always press the start button.**

### Defrosting, glass pan at level 1

#### Amount

#### Select the microwave power in W Set the duration in minutes

1 chicken

1 kg

180 W, 10 min. + 90 W, 15 - 20 min.

2 chickens

1 kg each

180 W, 20 min. + 90 W, 15 - 25 min.

Defrosting, glass pan at level 1	Amount	Select the microwave power in W Set the duration in minutes
1 duck	2 kg	180 W, 20 min. + 90 W, 20 - 30 min.
Meat (compact pieces)	750 g	180 W, 5 min. + 90 W, 25 - 35 min.
	1 kg	180 W, 10 min. + 90 W, 25 - 35 min.
2 steaks	600 g	180 W, 5 min. + 90 W, 10 - 15 min.
Fish	500 g	180 W, 5 min. + 90 W, 10 - 15 min.
Butter	250 g	180 W, 2 min. + 90 W, 3 - 5 min.
Bread	1 kg	180 W, 10 min. + 90 W, 8 - 12 min.
Bread rolls	4 pcs.	90 W, 3 - 5 min.
Cake	500 g	180 W, 7 - 11 min.
Berries / stone fruit	250 g	180 W, 6 - 8 min.

**Cream gateaux and cream cakes** are defrosted without the microwave. Insert the cake at level 1.

Press the hot air button  and set to 20 °C with the temperature selector. Press the start button.

## Preparing food in the microwave

Always cover the food.

Remove the ready-to-serve meals from their aluminium packaging and cook in a microwave-compatible dish. In this way, they are cooked more quickly and evenly.

When heating several meals at the same time, these may heat up at different rates.

Stir or turn the food in between times. In this way, the food heats up more quickly and evenly.

After heating, leave the meals to stand for 1 to 2 minutes so that the temperature can stabilize.

**Having made the desired settings, always press the start button.**

Preparing food in the microwave, wire grill at level 1	Amount	Select the microwave power in W Set the duration in minutes
Vegetables Add a little liquid		

Preparing food in the microwave, wire grill at level 1	Amount	Select the microwave power in W Set the duration in minutes
Mushrooms, fresh	Cooking 250 g	600 W, 6 - 8 min.
Leeks, fresh	Cooking 500 g	600 W, 5 - 7 min.
Peppers, fresh	Cooking 500 g	600 W, 8 - 10 min.
Mixed vegetables, frozen	Cooking 450 g	600 W, 10 - 12 min.
Vegetables, refrigerator temperature	Heating 150 g	600 W, 2 - 3 min.
<b>Side-dishes</b>		
Potatoes, add a little liquid	Boiling 250 g	600 W, 6 - 8 min.
	500 g	600 W, 8 min. + 180 W, 6 - 8 min.
Rice (add twice as much liquid)	Cooking 125 g	600 W, 5 min. + 180 W, 15 - 17 min.
	250 g	600 W, 8 min. + 180 W, 15 - 17 min.
Side-dishes, refrigerator temperature	Heating 250 g	600 W, 2 - 3 min.
Wholemeal*, add three times the amount of liquid	Cooking 100 g	600 W, 8 min. + 90 W, 15 - 20 min.
Flour*, e.g. wheat, unripe grain, oats, barley. Add twice the amount of liquid	Cooking 100 g	600 W, 5 min. + 90 W, 20 - 25 min.
* Depending on the type of flour, wheat and wholemeal require a rising time of up to 30 minutes.		
<b>Soups and sauces</b>		
Stew, frozen	Heating 500 g	600 W, 13 - 17 min.
Stew, refrigerator temperature	Heating 500 g	600 W, 5 - 7 min.
Stock, frozen	Heating 400 g	800 W, 7 - 10 min.
Bolognese sauce, frozen	Heating 300 g	600 W, 8 - 11 min.
Bolognese sauce, refrigerator temperature	Heating 600 g	600 W, 13 - 16 min.
<b>Menu, one-course meal</b>		
One-course meal, frozen	Heating 350 - 400 g	600 W, 6 min. + 360 W, 5 - 10 min.
One-course meal, refrigerator temperature	Heating 350 - 400 g	600 W, 6 - 10 min.
Ready-to-serve meals, sterilized	Heating 350 - 400 g	600 W, 4 - 6 min.

Preparing food in the microwave, wire grill at level 1	Amount	Select the microwave power in W Set the duration in minutes
<b>Desserts</b>		
Pudding	Cooking	500 g 600 W, 6 - 8 min.
Compote	Cooking	250 g 500 g 600 W, 5 - 7 min. 600 W, 8 - 11 min.
<b>Baby food</b>		
Heat in an open dish, stir and check the temperature!		
In a glass	Heating	200 g 360 W, 2 min. - 2 min. 30 sec.
Milk bottle	Heating	200 ml 800 W, 30 - 45 sec.
Stand the bottles directly on the floor in the centre of the appliance and insert a spoon in each bottle.		
<b>Miscellaneous</b>		
Butter, refrigerator temperature	Softening	250 g 90 W, 1 - 3 min.
Honey, crystallized	Melting	200 g 180 W, 1 - 2 min.
Cake icing (remove from packaging)	Melting	150 g 600 W, 4 - 5 min.
Butter, refrigerator temperature	Melting	50 g 180 W, 4 - 5 min.
<b>Beverages</b>		
Place a spoon in the container		
Coffee, tea, milk, according to desired temperature	Heating	150 ml 300 ml 500 ml 1 l 800 W, 1 - 2 min. 800 W, 2 - 3 min. 800 W, 3 - 4 min. 800 W, 7 - 8 min.

## Advice on microwave operation

**There is no setting specified for the respective amount of food.**

Extend or shorten the cooking time according to the following rule of thumb:

Double the amount = double the time

Half the amount = half the time

**The food has been cooked too dry.**

Select a shorter cooking time or lower microwave setting. Add more liquid and cover the food.

**On completion of the cooking time, the food has not been defrosted, heated or cooked.**

Select a longer cooking time and a higher microwave setting than is specified. Large amounts of food will take longer to cook. Take into consideration the depth of the food, as "deep" food will also take longer.

**On completion of the cooking time, the food has been overcooked on the edges yet undercooked on the inside.**

Stir the food from time to time and select a lower heat setting and longer duration next time.

**After defrosting, the poultry or meat is partially cooked on the outside, but not fully defrosted in the middle.**

Select a lower microwave power setting. Activate the hot air function  without a temperature setting. With large amounts, turn the items to be defrosted several times.

## Test meals in accordance with EN 60705

These meals are used by testing institutions to test the quality and function of microwave appliances. The power output is measured with the wire grill in shelf position 2.

The appliance is set in accordance with safety standard EN 60335.

### Cooking with microwave only

Meal	Ovenware	Level	Microwave setting (watts) and duration in minutes
Custard	Wire grill	1	360 W approx. 16 mins + 180 W approx. 17 mins
Sponge	Wire grill	1	600 W approx. 7 mins
Meat loaf	Wire grill	1	360 W approx. 34 mins

### Defrosting with microwave only

Meal	Ovenware	Level	Microwave setting (watts) and duration in minutes
Meat	Wire grill	2	180 W 6 mins + 90 W approx. 10 mins

### Combination cooking with microwave

Meal	Ovenware	Level	Type of heating	Temperature in °C	Microwave setting (watts) and duration in minutes
Potato gratin	Wire grill	1		160	600 W approx. 30 mins
Cake	Wire grill	2		180	90 W approx. 15 mins
Chicken*	Wire grill and glass pan	2 1		230	360 W approx. 30 mins

\* Turn the chicken half way through the cooking time.

# Oven without microwave

## Setting procedure for the oven

Set the oven by means of the buttons for the types of heating and the temperature selector. These settings can be made in any order.

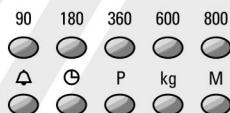
**1.**



**2.**



**3.**



**1.** Press the button for the required type of heating.

**2.** Use the temperature selector to set the temperature or grill setting.

**3.** Press the start button.

When the meal is ready, switch off the oven using the temperature selector.

### Correction

You may change the temperature or grill setting at any time. To change the type of heating you must halt the operation.

### Pause

Press the stop button. The symbol for the type of heating flashes. Operation will also be stopped when the oven door is opened.

### Cancel

Press the stop button twice.

### Notes

You may also set the temperature first, followed by the type of heating.

Depending on the type of heating, the temperature selector can be used to set the desired temperature in 20 °C, 30 °C, then single degree increments up to 300 °C.

## ... if the oven is to switch off automatically

The preheating indicator provides a visual display of the temperature rise. The selected temperature is reached when the last segment of the display is filled.

The preheating indicator does not illuminate for grilling.

For the oven to switch off automatically, you are also required to enter a duration. Set according to points **1** and **2**.



**3.** Set the required duration using the rotary knob.

**4.** Press the start button.

An acoustic signal sounds when the meal is ready. Press the stop button.

The temperature, grill setting and duration can be changed at any time. To change the type of heating, the setting must be cleared.

### Correction

Press the stop button twice.

You may make the settings in a any order, e.g. the duration first, followed by the temperature and then the type of heating.

### Cancel

### Notes

# Oven and microwave combined

This involves the simultaneous operation of the microwave and one other type of heating.

You may set the microwave first and then the oven, or vice versa.

## Setting procedure

**1.**



**2.**



**3.**



**1.** Press the button for the required microwave power.

**2.** Set the duration using the rotary knob.

You may now enter additional microwave power and time settings as described in points **1** and **2**.

**3.** Press the button for the required type of heating.



**4.** Use the temperature selector to set the temperature or grill setting.

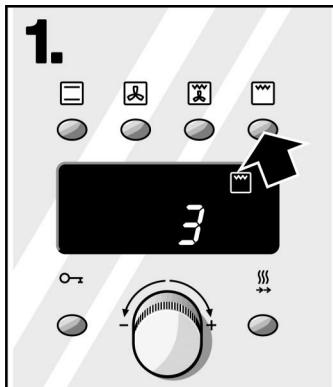


**5.** Press the start button. The symbol for combined operation appears in the clock display.

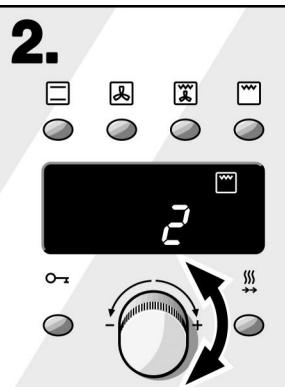
The microwave and oven switch off automatically after 25 minutes. An acoustic signal sounds. Press the stop button.

**Microwave operation is combined with the oven for a certain period of time.**

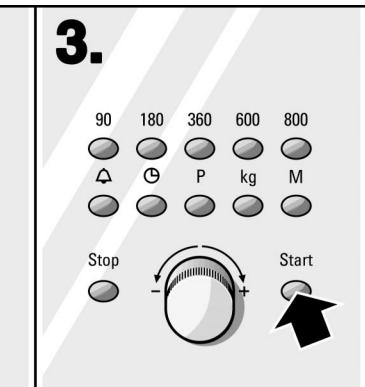
The oven and microwave are started separately. The microwave switches off after the selected duration. The oven is set without a duration and is switched off manually.



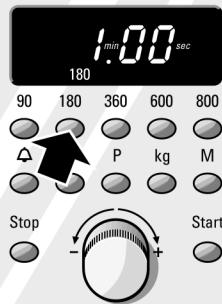
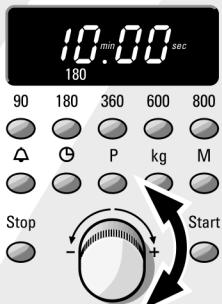
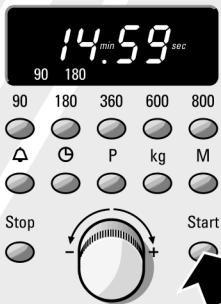
**1.** Press the button for the required type of heating.



**2.** Select the temperature or grill setting using the rotary knob.



**3.** Press the start button.

**4.****5.****6.**

**4.** Press the button for the required microwave power.

**5.** Set the duration using the rotary knob. You may now enter additional microwave power and time settings (e.g. 90 W, 5 minutes).

**6.** Press the start button.

The microwave switches off after 15 minutes.  
An acoustic signal sounds.  
Use the temperature selector to switch off the oven after the desired time.

#### Changing the duration

- If you have made several microwave power and time settings, the duration can only be changed before the start of microwave operation. After this point, you will have to clear the entire entry and make a new setting.
- If you have only set one microwave power and time setting, the duration can be changed at any time.

#### Cancel

Press the stop button twice.  
All settings are cleared.

# Meat, poultry, fish

## Cookware

You may use any heat-resistant, microwave-compatible dish. The glass dish is also ideal for large roasts. Other roasting tins made out of metal may only be used for roasting without the microwave setting.

When placing meat directly on the wire grill, also insert the glass dish as a splash guard.

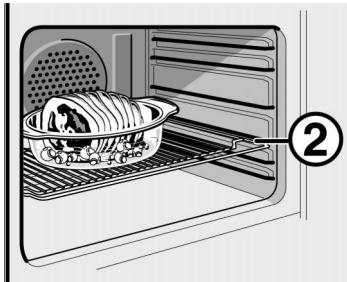
Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface.

The dishes may become very hot. Always use oven gloves when removing dishes from the oven.

Always place the dishes in the centre of the wire grill.

## Advice on roasting

The roasting result depends on the type and quality of meat.



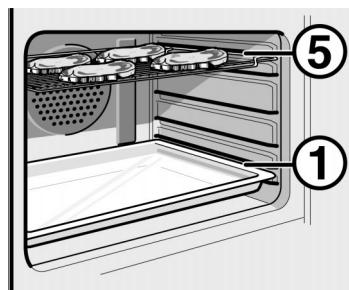
The specifications on the following pages apply to roasting in high-sided, open dishes. This ensures that the roast becomes crispy and brown.

Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Turn the pieces of meat after half of the time. When the roast is ready, it should be left to stand in the switched off, closed oven for a further 10 minutes. This allows the meat juices to be better distributed.

Cooking in a closed dish ensures that the roast becomes juicier and keeps the oven clean. However, the temperature must be set 10 - 20 °C higher.

## Advice on grilling



Always close the oven door when grilling.

Wherever possible, use pieces of meat that are of a similar thickness, and at least 2 to 3 cm thick.

Such pieces will be browned evenly and stay juicy and soft in the middle. Steaks should only be salted after grilling.

Place the pieces of meat directly onto the wire grill. A single grill piece gets the best, if you put it on the right or on the left of the rust middle under the grill.

In addition, insert the glass dish at level 1. The meat juices are collected here and the oven is kept clean.

The wire grill can be inserted crank up ↗ or down ↘. This allows you to adjust the distance from the grill heating element. Turn the meat after two thirds of the recommended time.

Note: The grill heating element switches on and off automatically. This is normal. How often this occurs depends on the selected grill setting.

## Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Frozen meat must be fully defrosted.

**Having made the desired settings, always press the start button.**

Meat	Cookware	Level	Type of heating	Temp. °C grill	Microwave, W Duration, min.	Total duration min.
Pot-roasted beef (e.g. standing rib)	1 kg	closed	1	□	200 - 210 360 W, 10 + 180 W, 40 - 50	50 - 60
	1.5 kg		1	□	190 - 200 360 W, 10 + 180 W, 55 - 65	65 - 75
	2 kg		1	□	180 - 190 360 W, 20 + 180 W, 65 - 75	85 - 95
Sirloin of beef	1 kg	open	1	□	210 - 230 -	75 - 85
	1.5 kg		1	□	200 - 220 -	95 - 105
	2 kg		1	□	190 - 210 -	115 - 125
Roast beef, medium-rare*	1 kg	open	1	☒	200 - 210 180 W, 20 + 90 W, 10 - 15	30 - 35

Meat	Cookware	Level	Type of heating	Temp. °C grill	Microwave, W	Total duration min.
Steaks, cooked through	Wire grill 	5	<input checked="" type="checkbox"/>	Setting 3	–	22 - 25
Steaks, medium-rare	Wire grill 	5	<input checked="" type="checkbox"/>	Setting 3	–	18 - 20
Pork without rind (e.g. neck)	1 kg	open	1		190 - 200	90 W, 65 - 75
	1.5 kg		1		180 - 190	180 W, 35 + 90 W, 60 - 70
	2 kg		1		170 - 180	180 W, 40 + 90 W, 65 - 75
Pork with rind** (e.g. shoulder, leg)	1 kg	open	1		190 - 210	–
	1.5 kg		1		180 - 200	–
	2 kg		1		170 - 190	–
Smoked pork with bone	1 kg	open	2	–	–	360 W, 35 - 45
Meat loaf	750 g	open	1	<input checked="" type="checkbox"/>	Setting 1	600 W, 20 - 30
Sausage	approx. 750 g	Wire grill and glass dish	4	<input checked="" type="checkbox"/>	Setting 3	–
Roast veal	1 kg	open	1		170 - 180	180 W, 25 + 90 W, 25 - 35
	2 kg		1		160 - 170	180 W, 45 + 90 W, 35 - 45
Leg of lamb without bone	1.5 kg	open	2		190 - 200	180 W, 10 + 90 W, 40 - 50

\* Turn roast beef after half the cooking time. After cooking, wrap the roast beef in aluminum foil and leave in the oven to rest for 10 minutes.

\*\* Cut the pork rind and place the pork in the dish, if the pork is to be turned, first place the pork with the rind side down.

## Poultry

The table applies to insertion into the cold oven.

Frozen poultry must be completely defrosted.

When grilling directly on the wire grill, insert the glass dish at level 2.

Pierce the skin of duck or goose under the wings to enable the fat to run off.

Turn whole poultry after two thirds of the grilling time.

Poultry will become particularly crispy and brown if you coat it with butter, salty water, dripping fat or orange juice at the end of the roasting time.

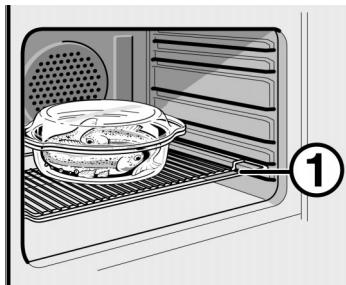
**Having made the desired settings, always press the start button.**

Poultry		Level	Type of heating	Temp. °C grill	Microwave, W Duration, min.	Total duration min.	
2 chicken halves	400 g each	Wire grill and glass dish	3	<input checked="" type="checkbox"/>	Setting 1	360 W, 20 - 30	20 - 30
Chicken pieces	500 g	Wire grill and glass dish	3	<input checked="" type="checkbox"/>	Setting 2	360 W, 15 - 20	15 - 20
1 whole chicken	1 kg	open	2	<input checked="" type="checkbox"/>	230 - 240	360 W, 25 - 35	25 - 30
2 whole chickens	each 1 kg		2	<input checked="" type="checkbox"/>	230 - 240	360 W, 30 - 40	35 - 40
Duck	1.7 kg	open	1	<input checked="" type="checkbox"/>	220 - 230	180 W, 15 + 90 W, 35 - 45	50 - 60
Goose	3 kg	Wire grill and glass dish	1	<input checked="" type="checkbox"/>	200 - 210	180 W, 20 + 90 W, 50 - 60	70 - 80

## Fish

The table applies to insertion into the cold oven.

**Having made the desired settings, always press the start button.**



Fish			Level	Type of heating	Temp. °C, grill	Microwave, W Duration, min.	Total duration min.
Grilled fish	300 g each	Wire grill and glass dish	3	<input checked="" type="checkbox"/>	Setting 3	180 W, 12 - 15	12 - 15
	1 kg		2	<input checked="" type="checkbox"/>	Setting 2	360 W, 25 - 30	25 - 30
Trout, au bleu	300 g	closed	1	—	—	600 W, 6 - 8	6 - 8
Fish, frozen	400 g	closed	2	—	—	600 W, 12 - 15	12 - 15
Sliced fish (e.g. cutlets)		Wire grill and glass dish	4	<input checked="" type="checkbox"/>	Setting 3	180 W, 15 - 20	15 - 20
			3				

## Advice on roasting and grilling

**The table does not contain specifications for the weight of the roast**

Select the next lowest weight from the instructions and extend the time.

**How can you tell when the roast is ready.**

Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer.

**The roast is too dark and the crackling is partly burnt.**

Check the insertion level and temperature.

**The roast looks good, but the sauce is burnt.**

Next time, use a smaller roasting dish and add more liquid.

**The roast looks good, but the sauce is too light and watery.**

Next time, use a larger roasting dish and add less liquid.

**Steam rises from the roast when the stock is added.**

Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam.

**The microwave setting was switched on. The roast is not cooked through.**

Carve the roast, prepare the sauce in the roasting pan, place the meat slices into the sauce and finish off the cooking using the microwave setting only.

Next time, use the microwave function from the start of the cooking process. Use a meat thermometer and leave the finished roast to stand in the oven for a further 10 minutes.

# Cakes and pastries

## Baking tins

It is best to use dark baking tins.

When using the microwave, it is best to use dark baking tins made out of metal. With baking tins made out of glass, porcelain or plastic (heat resistant to 300 °C), the baking times will be reduced and the cake will not be browned as well.

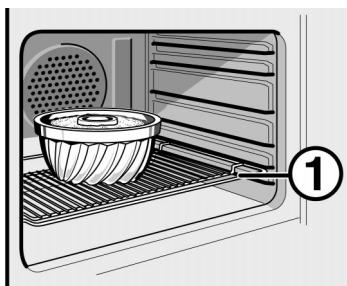
You may combine all types of heating with the rapid microwave setting.

Combined operation is not suitable for baking on two oven shelves.

Always place the cake tin in the middle of the wire grill.

## Tables

They apply to insertion into a cold oven and also inform you of the correct type of heating for each meal. How to save energy. If you do wish to preheat the oven, you should use rapid heating up for this purpose. The baking times are shortened by 5 to 10 minutes.



The temperature and baking time depend on the consistency and quantity of cake mixture. This is why "ranges" are given in the tables. Start by setting the lower value and, if necessary, increase the temperature next time.

A lower temperature will provide a more even browning of the cake.

Additional information can be found in the "Advice on baking" section following the tables.

**Having made the desired settings, always press the start button.**

Cakes in tins	Cookware	Level	Type of heating	Tempera- ture °C	Microwave, W Duration, min.	Total duration min.
Sponge cake, simple, sponge cake, fine (e.g. Madeira cake)*	Bowl/ Vienna ring/ bread loaf mould	1 2	□ □	150 - 170 140 - 160	- -	50 - 65 60 - 70

Cakes in tins	Cookware	Level	Type of heating	Tempera-ture °C	Microwave, W	Total duration min.
Cake base made from short pastry	Springform	2		160 - 180	-	25 - 35
Cake base made from sponge mixture	Fruit cake base	2		150 - 170	-	25 - 35
Swiss rol (water-based sponge)	Springform	2		170 - 190	-	25 - 35
Nut cakes	Springform	2		170 - 180	90 W, 25 - 35	25 - 35
Fruit or cheese cake, short pastry*	Dark springform	1		170 - 190	360 W, 35 - 45	35 - 45
Fruit cake, fine sponge mixture	Springform/bowl mould	2		160 - 180	90 W, 30 - 40	30 - 40
		1		160 - 180	90 W, 30 - 40	30 - 40
Savoury pies* (e.g. quiche/onion pie)	Springform or quiche tin	1		170 - 180	180 W, 30 - 40	30 - 40

\* Allow cakes to cool in the appliance for approx. 20 minutes.

Cakes on the tray		Level	Type of heating	Tempera-ture °C	Baking time in minutes
With dry topping (sponge mixture)	1 Tray	2		140 - 160	30 - 40
	2 Trays	1 + 4		130 - 150	40 - 50
With juicy topping e.g. yeast pastry with apple crumble	1 Tray*	2		160 - 180	40 - 50
	2 Trays	1 + 4		150 - 170	50 - 60
Swiss roll (preheat)	1 Tray	1		190 - 210	15 - 20
Plaited loaf with 500 g flour	1 Tray	1		180 - 200	30 - 40
Stollen with 500 g flour	1 Tray	2		170 - 190	60 - 70
Pizza	1 Tray	1		170 - 190	30 - 40
Yeast-risen bread from 1000 g dough** (preheat)	1 Tray	2		170 - 190	60 - 70

\* When baking very juicy fruit flans, it is best to use the deeper glass pan.

\*\* Never pour water directly into the hot oven.

Cakes on the tray	Cookware	Level	Type of heating	Temperature °C	Microwave, W Duration, min.
Sponge cake with fruit	Glass dish	3		160 - 180	90 W, 20 - 30

Biscuits		Level	Type of heating	Temperature °C	Duration, in minutes
Biscuits	1 Tray	3		170 - 190	10 - 25
	2 Trays	1 + 4		140 - 160	20 - 30
Viennese whirls	1 tray	2		160 - 180	25 - 35
	1 tray	2		140 - 150	25 - 35
	2 trays	1 + 4		130 - 150	40 - 50
Meringue	1 Tray	2		80 - 90	120 - 150
Cream puffs	1 Tray	2		170 - 190	35 - 45
Macaroons	1 Tray	2		120 - 140	30 - 40
	2 Trays	2 + 4		100 - 120	35 - 45
Puff pastry	1 Tray	1		170 - 190	25 - 35
	2 Trays	1 + 4		150 - 170	35 - 45
Bread rolls (e.g. rye rolls)	1 Tray	2		200 - 220	25 - 30
Round flat loaf	Glass dish	2		300	10 - 15
Tarte flambée	Glass dish	2		300	12 - 17

Note: An additional aluminium baking tray can be obtained as a special accessory from a specialist store.

# Soufflées, gratins, toast

The table applies to insertion into the cold oven.

Place the soufflé in a microwave-safe dish on the wire grill.

**Having made the desired settings, always press the start button.**

Meal	Cookware	Level	Type of heating	Temp. °C, grill	Microwave, W Duration, min.	Total duration min.
Sweet soufflées (e.g. quark soufflé with fruit)	Soufflé dish	2		180 - 190	180 W, 25 - 30	25 - 30
Savoury soufflées made from cooked ingredients (e.g. macaroni cheese)	Soufflé dish	1		Setting 1	360 W, 20 - 30	20 - 30
Savoury soufflées made from raw ingredients* (e.g. potato gratin)	Soufflé dish/ glass dish	1		160 - 170	600 W, 25 - 30	30 - 40
Strudel, sweet	Soufflé dish/ glass dish	1		190 - 200	360 W, 20 - 30	20 - 30
Browning toast 9 slices	Wire grill	5		Setting 3	–	5 - 6
Toast with topping 9 slices	Wire grill	4		Setting 3	–	5 - 8

\* 1 kg of raw potatoes

# Frozen foods

Please observe the instructions on the package.

The table applies to insertion into the cold oven.

Remove frozen meals from their aluminium packaging and place them in a microwave-safe dish, e.g. soup bowl, soufflé dish made out of glass or ceramic.

**Having made the desired settings, always press the start button.**

Meal		Level	Type of heating	Temperature °C	Microwave, W Duration, min.	Total duration, min.
Strudel with fruit filling	Baking tray	1		190 - 200	180 W, 15 - 20	15 - 20
French fries	Baking tray	3		220 - 230	-	20 - 25
Pizza	Glass dish	1		180 - 190	180 W, 15 - 20	15 - 20
Pizza baguette	Glass dish	2		180 - 190	90 W, 15 - 20	15 - 20

# Speciality meals

Having made the desired settings, always press the start button.

	Cookware	Level	Type of heating	Temperature °C	Duration
Yoghurt made from 1 litre of milk (preheat)	Cups on the wire grill	1	<input type="checkbox"/> <input checked="" type="checkbox"/>	60 38 - 40	5 min. 6 - 8 h
Bring the milk (full cream) to the boil, then allow to cool to 35 °C. Stir in 1 - 2 dessert spoons of yoghurt and transfer into cups. Preheat the oven for 5 minutes to 60 °C. Cover the cups and insert them onto the wire grill on level 1.					
Allow the yeast dough to rise	Bowl on the wire grill	1	<input type="checkbox"/>	40	6 min.
Allow the dough to rise for 20 - 30 min. in the switched-off appliance.					
Drying fruit, e.g. apples	Baking tray	1	<input type="checkbox"/>	80	3 - 4 h.
Line the baking trays with baking paper. Once dried, immediately remove the fruit from the paper.					
Soured boiled rump of 1.5 kg, in stock (preheat)	Cooking pot	1	<input type="checkbox"/> <input checked="" type="checkbox"/>	200 90	10 min. 3 - 5 h
Bring the water to the boil, place the soured boiled rump into the pot and insert into the preheated oven. Allow to stew for 3 - 5 hours at 90 °C.					
Whole fish, 1.5 kg (preheat)	Glass dish	2	<input type="checkbox"/> <input checked="" type="checkbox"/>	250 95	15 min. 50 - 60 min.
Preheat until the light extinguishes. Sear for 15 minutes, then cook until done.					

In the 30 to 60 °C range, the oven light remains switched off. This gives best control.

## Advice on baking

**You wish to bake using your own recipe.**

Orientate your baking to similar items from the baking tables.

**This way you can see if the sponge cake is baked through.**

Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer.

**The cake falls apart.**

Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions.

**The cake has risen high in the middle but not on the edge.**

Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.

**The cake is too dark on the top.**

Insert it on a lower level, select a lower temperature and bake the cake for a little longer.

**The cake is too dark on the bottom.**

Insert it on a higher level and select a lower temperature next time.

**The cake is too dry.**

Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.

**The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked).**

Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times.

**The biscuits or cake will not come off the baking tray.**

Place the tray back into the oven again for a short period. Now loosen the biscuits immediately. Next time line the baking tray with non-stick baking paper.

**The cake will not come out when tipped upside down.**

Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin.

**You have measured the oven temperature using your own thermometer and find that the values deviate.**

The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results.

**The fruit cake is too light on the bottom. The fruit juice flows over.**

Use the deeper glass dish next time.

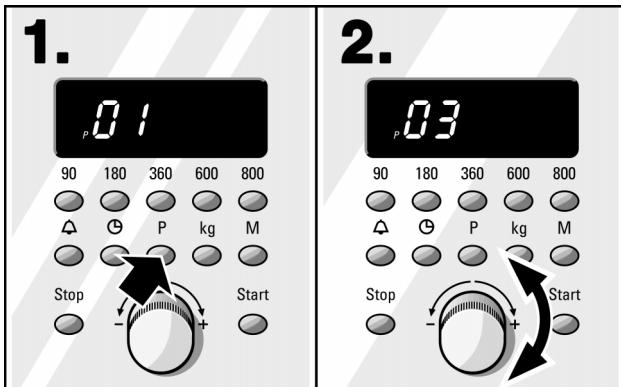
**You have baked on two levels. The pastry on the upper tray is darker than that on the lower tray.**

Select a slightly lower temperature so that the pastry bakes more evenly.

Pastries which have been inserted at the same time might not necessarily be ready at the same time. Allow the one underneath to bake for an additional 5 - 10 minutes or insert earlier.

# Automatic programming

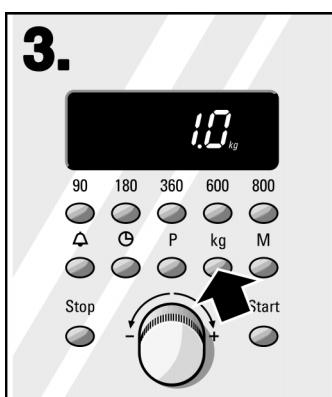
## Setting procedure



1. Press the programme button.



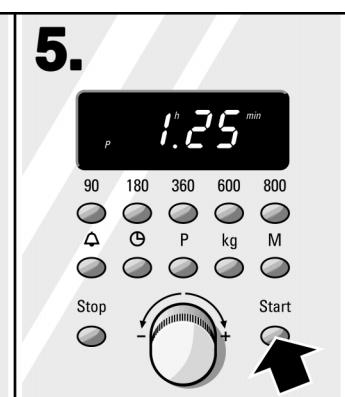
2. Select the required programme using the rotary knob.



3. Press the "kg" button.



4. Enter the weight of the food using the rotary knob.



5. Press the start button. The duration of the selected programme appears.

An acoustic signal sounds **when the time expires**. Press the stop button.

**Correction**

Cancel the programme and reset.

**Cancel**

Press the stop button twice.

## Note

- The selected programme or the weight can be viewed using the programme button or weight button respectively.

## Turning signal

Some roasts need to be turned in between times. As a reminder, a single acoustic signal sounds every 10 seconds. The acoustic signal ceases when the oven door is opened.

## Defrosting programmes

The microwave setting enables the rapid defrosting of frozen foods.

Remove the food from its packaging and weigh it. You will need to know the weight when setting the automatic programming function.

Use a flat, microwave-safe dish, e.g. a glass or porcelain plate.

Place the food on the plate and spread it out as flat as possible. Place the uncovered plate on top of the glass dish at level 1.

Place poultry on the plate with the breast side facing upward.

Only defrost the required amount of bread. Left-over bread will soon become stale.

A brief turning signal sounds after a certain time. You may now turn the food.

After defrosting, allow the food to defrost for a further 10 - 20 minutes.

**Having made the desired settings, always press the start button.**

Foodstuff	Programme number	Weight range
Boneless pork	1	0.5 - 1.5 kg
Boneless beef	2	0.5 - 1.5 kg
Chicken	3	0.4 - 1.6 kg
Minced beef	4	0.3 - 1.0 kg
Cake, dry	5	0.3 - 1.5 kg
Bread	6	0.2 - 1.5 kg

It is not possible to make weight settings which are outside the specified weight range.

# Cooking programmes

The microwave setting enables you to cook meals in a quick and trouble-free manner.

Always insert the meal into the cold oven.

Insert the wire grill or the glass dish at level 1.

Use a microwave-safe dish with lid, e.g. made from glass, ceramic or porcelain. The dish should be big enough to allow the food to be spread out as flat as possible. Use a taller dish when cooking rice, as cereals tend to froth intensely when cooked.

Potatoes and fresh vegetables should be cut into pieces, and approx. 1 tablespoon of water should be added per 100 g of vegetables.

Frozen vegetables with cream sauce are not suitable.

Weigh the food and place it in the dish. You will need to know the weight when setting the automatic programming function.

The result will be further improved if you stir the food after two thirds of the time.

Programmes 11 and 12 are mainly intended for fish fillets. The fish should be stacked as flat as possible in the dish.

When the food is cooked, leave it to stand for 2 - 3 minutes so that the temperature is distributed evenly.

Foodstuff	Programme number	Weight range
Rice*	7	0.05 - 0.3 kg
Potatoes	8	0.2 - 1.0 kg
Vegetables, fresh	9	0.2 - 1.0 kg
Vegetables, frozen	10	0.2 - 1.0 kg
Fresh fish	11	0.2 - 1.0 kg
Fish, frozen	12	0.2 - 0.8 kg

\* Add twice the amount of liquid and set the total weight.

# Combined cooking programmes

## Meat

Use a high-sided dish which is heat-resistant and microwave-compatible, e.g. heat-resistant glass or ceramic. The roast should cover approx. two thirds of the base of the dish. The wire grill is inserted at level 1.

Add a little liquid to small roasts and lamb.

This ensures that the roast becomes tender and juicy. The oven also remains cleaner.

A brief acoustic signal sounds after a certain time. You may now turn the roast.

On completion of the cooking time, the roast should be left to stand in the switched off oven for 5 - 10 minutes.

For this purpose, wrap the roast beef in aluminium foil. Turn after 5 minutes. This process is primarily used when the meat is to be cut cold.

## Poultry

Poultry is best cooked directly on the wire grill. Insert the glass dish at level 1 in order to collect any dripping meat juices.

A brief turning signal sounds after a certain time. You may now turn the food.

The skin of chicken will become particularly crispy if it is brushed with butter or saltwater.

If you wish to cook several chickens at the same time, the chickens should be of a similar size. Enter the weight of the largest chicken.

The poultry can be served immediately after being cooked.

Foodstuff	Programme number	Weight range
Meatloaf (max. 6 cm high)	13	0.7 - 1.5 kg
Roast pork without rind	14	0.5 - 2.5 kg
Roast beef (max. 6 cm high)	15	1.0 - 2.0 kg
Boneless roast lamb	16	0.5 - 2.0 kg
Roast veal	17	0.5 - 2.0 kg
Chicken	18	0.8 - 2.5 kg
Baguette (frozen)	19	0.1 - 0.5 kg
Gourmet fish fillets (frozen)	20	0.2 - 0.8 kg

It is not possible to make weight settings which are outside the specified weight range.

# Memory

You can use the memory function to store the types of heating, temperatures and cooking times for two meals; you can call these up at any time.

It is sensible to use the memory function if you require several different settings in order to prepare a meal, or if there is a meal which you cook particularly often.

M1 = Memory setting 1

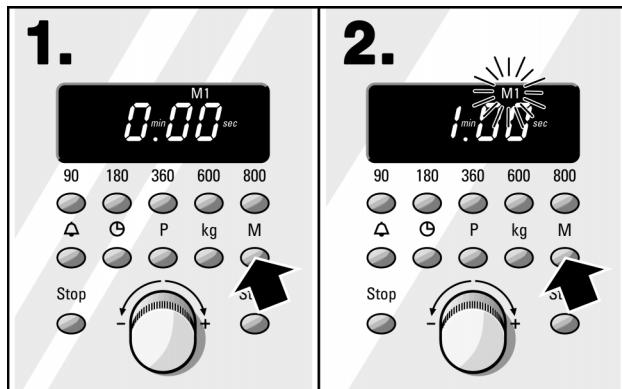
M2 = Memory setting 2

## Programming a meal

### Example:

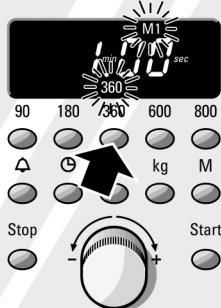
You wish to program the settings, e.g. for your favourite meal. Set the type of heating, temperature and duration for this meal. The oven does not heat up.

1 whole chicken: 240 °C,  grilling with circulating air, 360 W, 35 minutes at memory setting M1.



**1.** Press the memo button briefly. M1 appears.  
If you press the button again, M2 will appear in the display.

**2.** Press and hold the memo button until M1 flashes in the display.

**3.**

3. Press the 360 W button.

**4.**

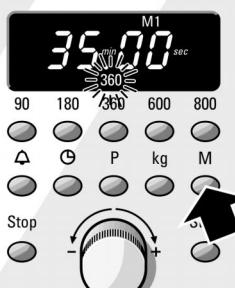
4. Set to 35 minutes using the rotary knob.

**5.**

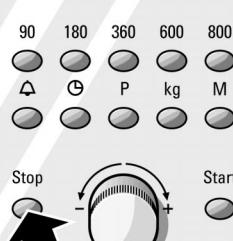
5. Press the button for grilling with circulating air .

**6.**

6. Set the temperature to 240 °C using the temperature selector.

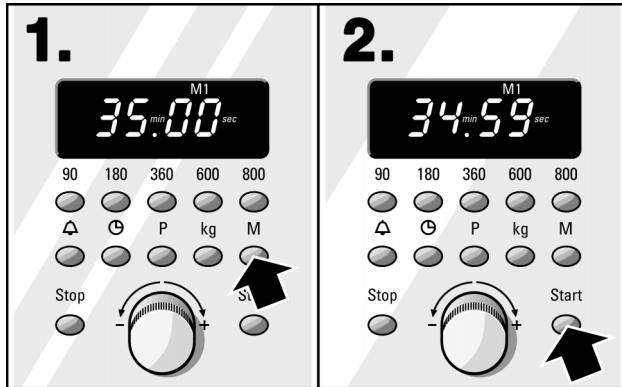
**7.**

7. Save the setting using the memo button.

**8.**

8. Press the Stop button. The meal is programmed.

## Start memory



- 1.** Press the memo button briefly. M1 appears. If you press the button briefly for a second time, M2 appears.

- 2.** Press the start button. The programmed memory function starts.

An acoustic signal sounds **when the time expires**. 0.00 appears in the display. Press the stop button.

### Changing

The memo settings cannot be changed. If you wish to program another memo setting, assign new settings to memory slot M1 and/or M2.

### Cancel

If you reprogram, the previous settings will automatically be overwritten.

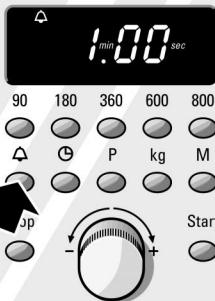
# The alarm

The alarm also features a special acoustic signal. This sounds when the alarm time or, for example, the set duration, has expired.

You may simultaneously defrost bread rolls in the microwave and set the alarm for the eggs. The microwave time counts down in the display.

## Setting procedure

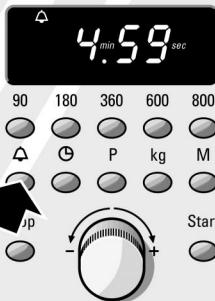
1.



2.



3.



1. Press the timer button .

2. Use the knob to set the desired alarm time.

3. Press the timer button .

If no duration has been set, the alarm time counts down in the display.

If a duration has been set, the alarm time runs in the background. The alarm symbol appears in the clock display.

An acoustic signal sounds and the alarm symbol flashes **when the time expires**. Switch off the acoustic signal using the .

## Notes

- You can set the hours, minutes and seconds.
- Turning the knob quickly allows you to adjust in larger steps.

- The alarm time is not interrupted by opening the oven door.
- You may set a time of up to 23 hours and 59 minutes.
- The alarm time is visible in the display:  
Press the timer button . Change the time using the rotary knob. Press the timer button  again.
- The alarm time is counting down in the background:  
Press the timer button . The time appears. Quickly change the time as described above.

## Correcting

- Press the timer button  twice in quick succession.
- The alarm time is counting down in the background: Press the timer button .
- The alarm time appears:  
Switch back to 0.00 using the rotary knob.

## Cancel

# Changing the signal duration

A signal sounds for one minute after the set duration has expired.

You can change the duration of the signal from 60 seconds to 6 seconds.

## Procedure

- The appliance must be switched off.
- Press the Start button for 6 seconds until you hear a signal. 02 appears in the display.

The change has been entered.

You can change the signal duration to 60 seconds in the same way.

# Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

## Appliance exterior

### Stainless steel appliances

Just wipe the appliance with a damp cloth. For stubborn soil add a few drops of washing-up liquid to the water. Dry with a dry cloth.

Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

### Appliances with aluminium front

Always remove any flecks of limescale, grease, cornflour and egg white immediately. Corrosion can form under such flecks.

Wipe the front of the oven with water and a little washing-up liquid. Dry it with a soft cloth.

### Air grid

Use a mild window-cleaning agent and a soft cloth or fluff-free microfibre cloth. Wipe the cloth horizontally over the surface and without applying pressure.

Do not use any aggressive cleaning agents, scratching sponges or rough cleaning cloths. Clean the aluminium surface with a dry cloth.

## Accessories

The grid can be removed and cleaned when the door is open. When inserting the grid, the notch must point upward.

Soak the accessories immediately after use. In this way, left-over dirt can be easily removed with a brush or cleaning sponge. The wire grill can be cleaned with stainless steel cleaning agents. The glass pan can be cleaned in a dishwasher.

## Oven

Observe the following in order to ensure the long-lasting attractiveness of your oven:

Never use hard scouring pads or coarse cleaning sponges. Oven cleaning agents must only be used on the enamelled surfaces of the oven.

For very juicy fruit flans, take care not to overload the baking tray. It is best to use the deeper glass pan. Fruit juice which drips from the baking tray cannot be removed even with oven cleaner.

The grill heating element is permanently installed. It cannot be removed.

## For cleaning

### Cleaning the catalytic enamel

The rear wall and ceiling of the oven are coated with a catalytic enamel. These surfaces clean themselves whilst the oven is in operation. You may find, however, that the appliance must be used several times before heavy soil can be removed. Any loose soil, etc. can be easily removed by means of a soft brush or dry cloth.

Never use oven cleaner!

A slight discolouration of the enamel will not influence automatic self-cleaning.

### Cleaning the other enamel surfaces

A slightly dirty oven floor or side walls can be wiped clean using hot soapy water or diluted vinegar solution.

If the oven floor and side walls are very dirty, it is best to use an oven-cleaning agent to clean them.

- Oven cleaners must only be used in a cold oven.
- Apply the cleaning agent and allow it to take effect.  
**Caution:** Spray only onto the oven floor and side walls.  
For particularly stubborn dirt, it is possible to heat up the oven to 50 °C for a maximum of 2 minutes, but no longer, otherwise the enamel could be stained.
- Rinse out the oven thoroughly.

## Notes

The oven is enamelled. Enamel must be burned in at very high temperatures, which can cause slight discolouration.

The thin edges of baking trays cannot be completely coated with enamel, and may therefore be rough. Protection against corrosion is guaranteed.

### Cleaning the door seal surfaces

Always keep the surfaces of the door seal clean so that the door closes properly.

### Cleaning the door seal

The seal can be removed and washed in hot soapy water (not in a dishwasher).

### Cleaning the glass cover on the oven ceiling

Unscrew the glass cover from the detent (see picture, white arrow) and remove.

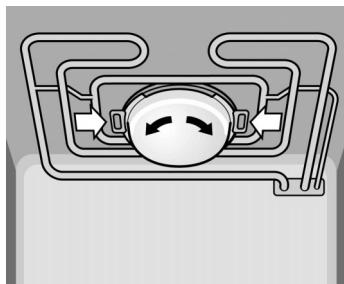
#### For slight dirt:

Wipe the glass cover with hot soapy water.

#### For intense dirt:

Clean the glass cover in the same manner as the enamel surfaces within the oven.

When reinserting the cover, screw in until it engages properly.



## Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Comments/Remedy
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Not plugged in.	Plug in the oven.
	Power failure.	Check whether the kitchen light switches on.
The clock display flashes.	Power failure.	Reset the time.
The clock display suddenly becomes blank.	The time counts down in the background.	Press the clock button three times. The time is visible.

Problem	Possible cause	Comments/Remedy
A cooking time, temperature and/or a flashing symbol appear in the display.	A rotary knob or a button was pressed accidentally.	Press the Stop button.
	The Start button was not pressed after the setting had been made.	Press the Start button or clear the setting by pressing the Stop button.
The microwave does not switch on.	The door is not closed properly.	Check whether left-over food or a foreign object is trapped in the door. Make sure that the seal surfaces are clean. Check to see if the door seal has become twisted.
	The microwave was not started.	Press the Start button.
The food takes longer than usual to heat up.	The microwave setting selected was too low.	Select a higher setting.
	A greater amount than usual was placed in the microwave.	Double the amount = almost double the cooking time
	The food was colder than usual.	Stir or turn the food during cooking.
The microwave does not switch off.		Switch off the fuse in the fuse box. Contact customer service.
The Er1 or Er4 error message appears in the temperature display.	The temperature sensor has failed.	The microwave works. Contact customer service.
The Er3 error message appears in the clock display.	The electronic circuits have overheated.	The cooling fan is operating. Er3 will clear after cooling and the oven will heat up again.
Er5 appears in the temperature display.	Electrical fault.	Only the microwave works. Contact customer service.
The fan is running slowly. The wave guide under the glass cover is turning even though the microwave is switched off.		This is not a fault. Consult the note in the "Before using for the first time" section.

**Repairs may only be carried out by fully trained after-sales service technicians.** Incorrect repairs may result in serious injury to the user.

# After-sales service

Our after-sales service is there for you in the event that your appliance needs to be repaired. Your nearest appliance service centre can be found in the phone book, should your appliance need repairing. The specified after-sales service centres will also be happy to inform you of a service point in your local area.

## E number and FD number

When contacting the After-sales Service, always specify the product number (E no.) and production number (FD no.) of your appliance. The nameplate containing these numbers is visible when the oven door is opened. Make a note of these numbers in the space here to save time in the event of appliance malfunction.

E no.

FD no.

After-sales service 