



Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make full use of all the technical benefits your compact microwave oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instructions for use

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Safety information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Please keep the instruction and installation manual in a safe place. Please pass on these instruction manuals to the new owner if you sell the appliance.

Before installation

Damage during transport

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

Only a licensed expert may connect the appliance. There is no claim to warranty on damage caused by incorrect connection.

Installation and connection

Please observe the special installation instructions.

Safety information

This appliance is intended only for domestic use. Only use the appliance to prepare food which is fit for consumption.

Adults and/or children must not operate the appliance without supervision

- if they are not physically or mentally capable of so doing or
- if they lack the knowledge or experience.

Never let children play with the appliance.

Hot cooking compartment

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances. Never touch the internal surfaces of the cooking compartment or the heating elements. Open the cooking compartment door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance at all times.

Risk of fire

Never store combustible items in the cooking compartment.

Never open the cooking compartment door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the circuit breaker in the fuse box.

Danger of short-circuiting.

Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

Risk of burning.

Never use to prepare food containing large quantities of drinks with a high alcohol content. Alcohol vapours may ignite in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully.

Hot accessories

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

Damaged cooking compartment door or door seal

Danger of serious damage to health!

Never use the appliance if the cooking compartment door or the door seal is damaged. Otherwise microwave energy may escape. Do not use the appliance again until it has been repaired.

Corroded surfaces

Danger of serious damage to health

The surface of the appliance could corrode over time if it is not cleaned properly. Otherwise microwave energy may escape. Clean the appliance on a regular basis.

Casing open	<p>Danger of electric shock. Never remove the casing. The appliance is a high-voltage appliance.</p> <p>Danger of serious damage to health Never remove the casing. It prevents microwave energy from escaping.</p>
Hot or humid environment	<p>Danger of short-circuiting. Never expose the appliance to excessive heat or moisture.</p>
Incorrect repairs	<p>Danger of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after-sales engineers.</p> <p>If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after-sales service.</p>
Wearers of electronic implants	<p>For wearers of electronic implants, e.g. pacemakers, insulin pumps: Caution: there are strong magnets in the control knobs. They enable the control knobs to be retracted. Implants may be affected by magnetic fields. Therefore, do not approach the appliance directly when you are making settings or cleaning.</p>
Pyrolytic cleaning	<p>There is a risk of fire. Loose food remains, grease and meat juices may catch fire during pyrolytic cleaning. Before starting any cleaning, remove the worst soiling from the cooking compartment.</p> <p>Never hang flammable materials (e.g. tea towels) on the door handle.</p> <p>During cleaning, the outside of the appliance will become very hot. Keep children at a safe distance.</p> <p>There is a risk of serious damage to health Never use pyrolytic cleaning to clean non-stick baking trays and dishes. Extreme heat destroys the non-stick coating and generates noxious gases.</p>

Information on the microwave

Preparing food

Risk of fire.

Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated slippers and grain or cereal pillows could catch fire, even several hours later.

Ovenware

Risk of injury.

Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack.

Only use ovenware that is suitable for use in a microwave.

Risk of burning.

Hot food may heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware or accessories from the cooking compartment.

Microwave power and time

Risk of fire.

Do not select a microwave power or time setting that is higher than necessary. The food may catch fire and damage the appliance. Follow the information provided in this instruction manual.

Packaging

Risk of fire.

Never heat food in heat-retaining packages.

Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.

Risk of burning.

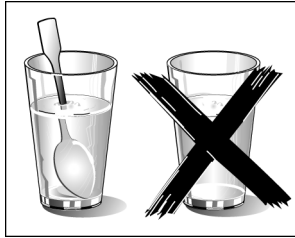
Airtight packaging may burst when food is heated. Follow the information provided on the packaging.

Drinks

Risk of scalding.

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. The slightest vibration of the container can cause the hot liquid to suddenly boil over or spatter.

When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Risk of explosion.

Never heat drinks in containers that have been tightly sealed.

Never overheat alcoholic drinks.

Baby food

Risk of burning.

Never heat baby food in closed containers. Always remove the lid or teat.

Stir or shake well after the food has been heated. This ensures that the heat is evenly distributed.

Check the temperature of the food before it is given to the child.

Foods with shells or skin

Risk of burning.

Never cook eggs in their shells. Never reheat hard-boiled eggs as they may crack or explode.

The same applies to shellfish and crustaceans.

Always prick the yolk when frying or poaching eggs.

Always prick foodstuffs with a peel or skin such as apples, tomatoes, potatoes and sausages beforehand to prevent the peel or skin from bursting.

Drying food	Risk of fire. Never use the microwave to dry food.
Food with a low water content	Risk of fire. Do not defrost or heat food at too high a power or for too long if the food has a low water content, e.g. bread.
Cooking oil	Risk of fire. Never use the microwave to heat cooking oil on its own.

Causes of damage

Baking tray, aluminium foil or ovenware on the cooking compartment floor	Do not place baking trays or ovenware on the cooking compartment floor. Do not cover the cooking compartment floor with aluminium foil. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.
Foil containers	Do not use foil containers in the appliance. They damage the appliance by producing sparks.
Water in the hot cooking compartment	Never pour water into a hot cooking compartment. This will generate water vapour. The change in temperature could cause damage to the enamel surfaces.
Moist food	Do not keep moist food in the cooking compartment for extended periods with the door closed. This will damage the enamel. Do not use the appliance to store food. This can lead to corrosion.
Fruit juice	When cooking very moist fruit flans, do not fill the universal pan too generously. Fruit juice which runs out of the universal pan leaves behind stains which cannot be removed.

Cooling with the appliance door open

Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only open a crack, the fronts of adjacent units may be damaged over time.

Heavily soiled seal

If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.

Appliance door used as a seat or storage space

Do not sit or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.

Transporting the appliance

Do not carry or hold the appliance by the door handle. The door handle is not designed to bear the weight of the appliance and may break off.

Operating the microwave without food

Only switch on the microwave if there is food in the cooking compartment. Without food, the appliance may overload. An exception to this rule is for brief testing of ovenware (*see notes on ovenware*).

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the tables in the instruction manual.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

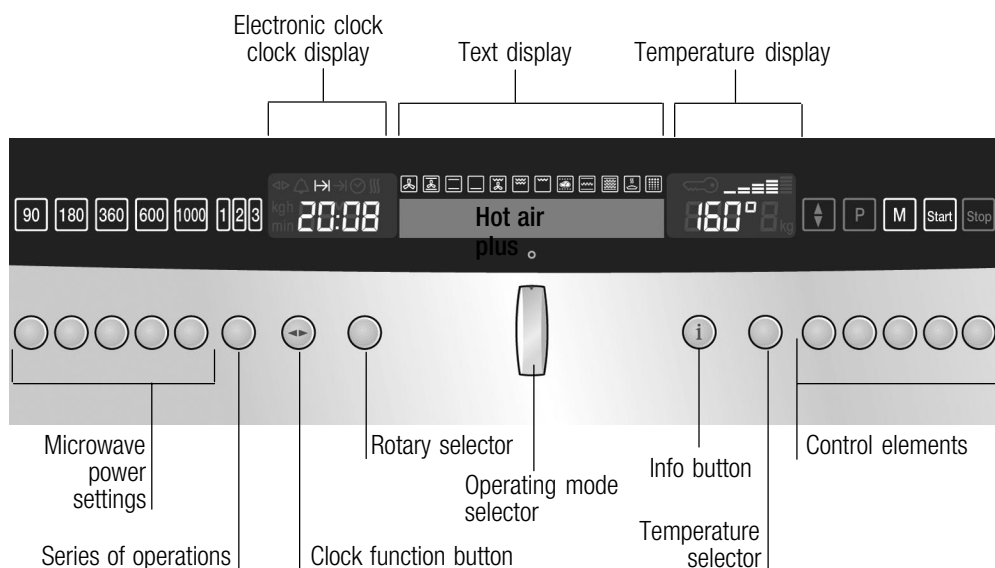
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.








Your new appliance

In this section, you will find information on

- the control panel
- the operating modes
- the shelf heights
- the accessories

Control panel



Control elements	Use
90	Selects 90 watt microwave power
180	Selects 180 watt microwave power
360	Selects 360 watt microwave power
600	Selects 600 watt microwave power
1000	Selects 1000 watt microwave power
	Selects a series of operations
 Clock function button	Selects the required clock function or rapid heating (see section: <i>Electronic clock</i>)
Rotary selector	Makes the settings in one of the clock functions or switches on <i>rapid heating</i> (see section: <i>Electronic clock</i>)
Operating mode selector	Selects the required operating mode (see section: <i>Switching on the appliance</i>)
i Info button	Shows the current temperature during the heating up period (see section: <i>Switching on the appliance</i>)
Temperature selector	Calls up the basic settings menu (see section: <i>Changing the basic settings</i>)
Temperature selector	Sets the temperature (see section: <i>Switching on the appliance</i>)
Temperature selector	Changes the settings in the Basic settings menu (see section: <i>Changing the basic settings</i>)
 Navigation button	Switches between lines on the text display.
 P	Selects automatic programmes
 M	Selects the memory
 Start	Starts oven operation
 Stop	Pauses oven operation or cancels the setting

Microwave power settings and operating controls

When you press a button, the corresponding display lights up.

Pop-out control knobs










The rotary, temperature and operating mode selectors can be pushed in and popped out. Press on the required selector to push it in or pop it out.

Operating modes

Here is an overview of the operating modes of your appliance.

Operating modes and temperature range

Application

 Hot air 30-250 °C	For baking and roasting on one level.
 Hot air plus 30-250 °C	For baking cakes and small baked products on two levels.
 Top/bottom heat 30-300 °C	For baking and roasting on one level. Especially suitable for cakes with moist toppings (e.g. cheesecake).
 Bottom heat 30-200 °C	For food and baked goods which should form a crust or which need more browning on the underside. Only switch on Bottom heat for a short while at the end of the baking time.
 Circo-roasting 100-250 °C	For poultry and larger pieces of meat.
 Large grill low (1), medium (2), high (3)	For large amounts of flat, small items for grilling (e.g. steaks, sausages).
 Small grill low (1), medium (2), high (3)	For small amounts of flat, small items for grilling (e.g. steaks, bread).
 Low-temperature cooking 70-100 °C	For tender pieces of meat, that are to be cooked medium, medium rare or “à point”.
 MicroCombi, gentle 30-250 °C	For sponge mixture in tins, short-crust pastry with moist filling and cakes made from baking mixtures. When the oven is operating, a lower microwave power setting is automatically activated.


Operating modes and temperature range

 MicroCombi, intensive
30-250 °C

Application

For poultry, fish and bakes.

When the oven is operating, a medium microwave power setting is automatically activated.

 Keep warm
60-100 °C

For keeping dishes warm.

Caution:

Warm food spoils more quickly. Do not keep the food warm for longer than two hours.

 Pyrolytic cleaning

For automatic cleaning of the cooking compartment.
The oven heats up until the dirt disintegrates.

Shelf positions

The accessories can be inserted into the cooking compartment at 3 different levels.



The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

Accessories

Your appliance is equipped with the following accessories:



Universal pan

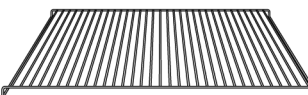
For large roasts, dry and moist cakes, bakes and gratins. It can also act as a splash guard if you are grilling meat directly on the wire rack. For this, slide the universal pan in at level 1.

Slide the universal pan into the oven with the tapered edge facing the oven door.



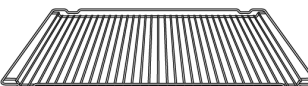
Glass pan Z6370X0

For large roasts, moist cakes, bakes and gratins. This can act as a splash guard if you are grilling meat directly on the wire rack. For this, slide the glass pan in at level 1.



Wire rack

For grilled dishes. Always place the wire rack in the universal pan. This ensures that dripping fat and meat juices are collected.



Wire rack

For ovenware, cake tins, roasts and grilled food.

You can obtain further accessories from specialist retailers:

Accessories	Part no.
Baking tray, enamelled	Z6360X0

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces
product no. 311134

Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.

Oven and grill cleaning gel
product no. 463582

For cleaning the cooking compartment. The gel is odourless.

Microfibre cloth with honeycomb structure
product no. 460770

Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.

Door lock
product no. 612594

To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently.
Observe the information on the supplement sheet that comes with the door lock.

Cooking compartment

Cooling fan

Your appliance has a cooling fan.

The cooling fan switches on and off as required. The warm air escapes above the door.

Caution: Do not cover the ventilation slots, otherwise the oven will overheat.

After operation, the cooling fan continues running for a certain period.

Notes:

The appliance remains cool during microwave operation. The cooling fan switches on anyway. The fan may run on even when microwave operation has ended.

Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Wipe out the condensation after cooking.

Switching the appliance on and off




Use the operating mode selector to switch the compact microwave oven on and off.

Switching on

Press the operating mode selector.

“Appliance is ready for use” appears on the text display.

The appliance switches on. Select a function.

- 90, 180, 360, 600 or 1000 W button for a microwave power level
-  button = series of operations
- Setting an operating mode and temperature
-  button = automatic programmes
-  button = memory programme

Please refer to the individual sections for information on how to make the settings.

Switching off

Turn the operating mode selector back to the o position and push it in. The oven switches off.

A timer counting down or the residual heat in the cooking compartment is shown.

Before using the oven for the first time

In this section, you will find out about

- how you set the clock
- how you clean your appliance before using it for the first time

Setting the time

0:00 flashes in the clock display.




1. Press the clock function button.
The $\triangleleft \triangleright$ and \odot symbols are lit.
The clock display shows *12:00*.
2. Set the current time using the rotary selector.
Your setting is automatically adopted after 3 seconds.

Changing the time



To subsequently change the time, press the clock function button repeatedly until the $\triangleleft \triangleright$ and \odot symbols are lit. Change the current time using the rotary selector.

Heating up the cooking compartment

To get rid of the new cooker smell, heat up the cooking compartment when it is empty and closed. Set  top/bottom heating and 240 °C.

Ensure that no packaging, e.g. polystyrene beads, has been left in the cooking compartment.

Keep the kitchen ventilated the whole time the oven is on.

1. Press the operating mode selector. “Appliance is ready for use” appears in the text display.
2. Use the operating mode selector to select Top/bottom heating .
3. Use the temperature selector to select 240 °C.
4. Press the  button.

After 60 minutes, switch off the oven using the operating mode selector.

Once the cooking compartment has cooled, clean it with hot, soapy water.

Cleaning the accessories before use












Before using the accessories, clean them thoroughly using a cloth and soapy water.

Using the appliance

In this section, you will read about,

- which operating modes are available for your oven
- how to select an operating mode and temperature
- how to set rapid heating

Your compact microwave oven offers you a wide variety of operating modes. A default temperature always appears when you make a setting.

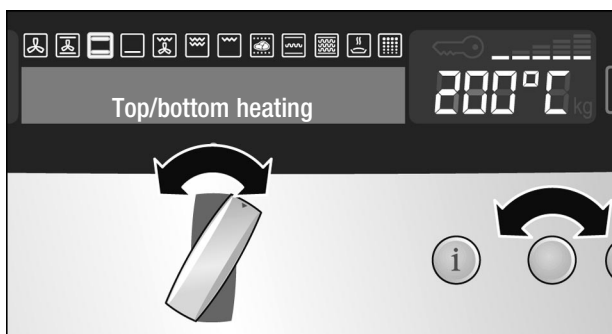
Mode of operation	Default temperature in °C	Temperature range in °C
 Hot air	160	30 - 250
 Hot air plus	160	30 - 250
 Top/bottom heat	180	30 - 300
 Bottom heat	180	30 - 200
 Circo-roasting	190	100 - 250
 Full-surface grill	high (3)	medium (2), low (1)
 Centre-area grill	high (3)	medium (2), low (1)
 Low-temperature cooking	80	70 - 100
 MicroCombi, gentle	180	30 - 250
 MicroCombi, intensive	200	30 - 250
 Keep warm	70	60 - 100


Setting the operating mode and temperature

Example in fig.: Top/bottom heating , 200 °C.

1. Turn the operating mode selector until the desired operating mode appears in the text display.

A default temperature appears in the temperature display.



2. Turn the temperature selector to change the default temperature.
3. Press the  button. Operation starts. The heating bars in the temperature indicator appear in the temperature display.

Switching off

Changing the temperature or grill setting

Opening the oven door during cooking




Pausing operation

Cancelling operation

When the dish is ready, switch off the oven using the operating mode selector or make new settings.

This is possible at any time. Use the rotary selector to change the temperature or grill setting.

Operation is suspended.  flashes. After closing the door, press the  button again. Operation continues.

Briefly press the  button.  flashes. Oven operation is paused. Press the  button again to continue the operation.

Switch off the oven using the operating mode selector.

Notes:

If you also set an operation duration, the operation which you have set will automatically switch off at the end of this time. See the *Electronic clock* section.

If you enter an operation duration and end time, the operation which has been set will automatically switch on and off. See the *Electronic clock* section.

MicroCombi, gentle/MicroCombi, intensive

MicroCombi, gentle

With these types of heating, a microwave power setting is automatically activated. You simply need to set the temperature specified in the recipe and halve the cooking time.

MicroCombi, gentle is suitable for cakes in tins, such as

- sponge cake, e.g. marble cake, fruit loaf, fruit flan
- short-crust pastry with moist filling, e.g. filled apple pie, cheesecake
- cakes made from baking mixtures
- yeast cake, e.g. with currants
- for roasting, the cooking time can also be halved with this type of heating

Use dark baking tins made of metal or silicone bakeware. For joints, a heat-resistant glass dish with or without a lid is suitable.

MicroCombi, intensive

This type of heating is suitable for


- poultry, e.g. chicken
- baked casseroles, e.g. pasta bake
- gratins, e.g. potato gratin
- grilled fish, fresh and frozen

Use heat-resistant containers made of glass or ceramic.

Setting procedure

If there is information in the recipe for different types of heating, take the setting for Top/bottom heat. The cooking time specified in the recipe should not exceed 30 minutes.

Place your dish in the cold cooking compartment. Place the dish in the centre of the wire rack at level 1.

1. Use the operating mode selector to set the MicroCombi, gentle or MicroCombi, intensive type of heating.
A preset cooking time of I→I 20.00 minutes is suggested.
2. Set the temperature using the temperature selector.
3. Press the ◀▶ clock function button repeatedly until the ◀▶ and I→I symbols light up.
4. Change the cooking time using the rotary selector.
5. Press the  button.
Operation starts.

The cooking time has elapsed

A signal sounds. Operation has finished. You can cancel the audible signal early by pressing the ▶ button. →I 0:00 appears on the clock display.

Heating indicator

The five bars in the heating indicator show the heating phase and the residual heat in the cooking compartment.

Current temperature

Press the **i** button. The current temperature is shown for three seconds.

Heating phases

When the oven is started, five bars appear in the status bar. The set temperature has been reached when the last bar is filled.



If you have selected a grill setting or the microwave, the bars do not appear.

While the oven is heating up, you can check the current heating temperature using the **i** button. Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment.

Residual heat indicator




The temperature display shows whether the residual heat in the cooking compartment is high or low.

Temperature display	Text display
<i>H</i>	Residual heat high
<i>h</i>	Residual heat low

Setting rapid heating

Suitable operating modes

The rapid heating function is not suitable for all operating modes.

-  Hot air
-  Hot air plus and
-  Top/bottom heat.







Suitable temperatures

The rapid heating function will not work if the temperature setting is below 100 °C.

If the temperature in the cooking compartment is only slightly below the set temperature, the rapid heating function is not necessary, and therefore does not switch on.


Setting rapid heating

Prerequisite: a suitable operating mode and temperature must be set.




1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the  and  symbols light up and  appears on the clock display.
3. Turn the rotary selector clockwise.
 is shown on the clock display and the  symbol lights up. Rapid heating is activated.
4. Press the  button.
The appliance heats up.

To ensure an even cooking result, do not place your dish in the oven until rapid heating is complete.

Rapid heating is complete


Once the set temperature is reached, the rapid heating switches off. The  symbol goes out. Place your dish in the oven.

Cancelling rapid heating

Press the clock function button repeatedly until  appears on the clock display. Turn the rotary selector anti-clockwise until  appears on the clock display. The  symbol goes out on the clock display.

Notes

If you change an operating mode, rapid heating is cancelled.

During rapid heating, you can check the current cooking compartment temperature with the  button.

Once a cooking time has been set, it will start counting down immediately after the oven is started, regardless of the rapid heating function.

If you open the oven door during cooking, rapid heating-up is cancelled.

The microwave

Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.e. on its own, or in combination with a different type of heating.

In this section, you will find

- information about cookware
- how to set the microwave

Note

In the *Tested for you in our cooking studio* section, you will find examples for defrosting, heating and cooking with the microwave oven.

Notes regarding ovenware

Suitable ovenware

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

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

Unsuitable ovenware

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

Caution Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door.

Ovenware test

Do not switch on the microwave unless there is food inside.

The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave: Heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated.

Microwave power settings

Use the button to set the desired microwave power.

90 watts	for defrosting delicate foods
180 watts	for defrosting and continued cooking
360 watts	for cooking meat and heating delicate foods
600 watts	for heating and cooking food
1000 watts	for heating liquids


When you press a button, the selected power lights up.

Note

The microwave power can be set to 1,000 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.

Setting the microwave

Example: 600 W microwave power, duration 15 minutes.

1. Press the operating mode selector.
“Appliance is ready for use” appears on the text display.
2. Press the button for the desired microwave power setting.
The button lights up and **1.00** minute appears as the default value on the clock display.
3. Set the cooking time using the rotary selector.
4. Press the  button.

Operation starts. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. Microwave operation has finished. You can cancel the audible signal early by pressing the ◀ button. Switch off or reset the appliance.


Changing the cooking time

This is possible at any time. Change the cooking time using the rotary selector.




Changing the microwave power setting

Press the button for the new microwave power setting. Use the rotary selector to set the cooking time and restart.



Opening the oven door during cooking

Operation is suspended. After closing the door, press the  button. Operation continues.

Pausing operation

Briefly press the  button.  flashes. Oven operation is paused. Press the  button again to continue cooking.

Cancelling operation

Press the  button twice, or press and hold the  button, until the “Appliance is ready for use” heading appears. You can now select a new setting.







Note

If you open the appliance door during cooking, the fan may continue to run.

Combination cooking

An operating mode is in operation at the same time as the microwave. Your dishes are ready more quickly due to the microwave but still nicely browned. You can set a cooking time of up to 1 hour 30 minutes.

In this section, you will find out about

- which operating modes and microwave power settings are suitable
- how to set combination mode
-  Hot air
-  Hot air plus
-  Top/bottom heating
-  Circo-roasting
-  Full-surface grill
-  Grill, small


Rapid heating cannot be switched on in combination mode.




Suitable operating modes

Suitable microwave power settings


All microwave power settings, except the 1000 watt power setting, can be combined with an operating mode.

Setting a combination

Example: microwave 360 W, 17 minutes and Top/bottom heat  200 °C.

1. Turn the operating mode selector until  Top/bottom heat appears on the text display. 180 °C is suggested on the temperature display.
2. Use the temperature selector to set 200 °C.
3. Press the button for the desired microwave power setting.
15:00 min and the  symbol appears on the clock display.
4. Set the cooking time using the rotary selector.
5. Press the  button.
Operation starts. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. Combination operation has finished. You can cancel the audible signal early by pressing the  button. Switch off or reset the appliance.

Changing the temperature, grill setting or duration

This is possible at any time. Use the temperature selector or rotary selector to change the duration or temperature.

Changing the microwave power setting

Press the button for the new microwave power setting. Use the rotary selector to set the cooking time and the desired temperature and restart.



Opening the oven door during cooking

Operation is suspended.  flashes. After closing the door, press the  button. Operation continues.

Pausing operation

Briefly press the  button. Operation is suspended.  flashes. Press the  button to continue the operation.

Cancelling operation

Press the  button twice, or press and hold the  button, and switch off using the operating mode selector.

Note

If you also enter an end time, the operation which you have set will switch on and off automatically. See the *Electronic clock* section.

1, 2, 3 Series of operations

With a series of operations, you can make up to three different settings consecutively and then start. Prerequisite: you must set a cooking time for each step.

In this section, you can find out how to set a series of operations.

This function can be used with









- all microwave power settings
- Combination operation

Ovenware

Always use microwave compatible, heat-resistant ovenware.

Setting a series of operations


Prerequisite: the operating mode selector must not be pressed in.

1. Press the  button.
The  lights up for the first operation in the series.
2. Set the first microwave power and cooking time.
3. Press the  button again.
The  lights up for the second operation in the series.
4. Set the second microwave power and cooking time.
5. Press the  button again.
The  lights up for the third operation in the series.
6. Set the third microwave power and cooking time.
7. Press the  button.
The operation starts. The clock display shows the cooking time of the first operation in the series. The  lights up for the first operation in the series.

Checking the total or remaining cooking time

Press the clock function button twice to display the remaining cooking time.

The cooking time has elapsed

A signal sounds. The series of operations has finished. To stop the signal, press the  button. Switch off the appliance or make new settings.

Opening the oven door during operation

Operation is paused. **Start** flashes. Press the **Start** button again after closing the door. Operation continues.

Changing the setting

Changes can only be made before operation starts. Press the **000** button to go to the desired setting, and make the changes.

Note

You can also combine an operating mode with the series of operations function. First, set the oven operating mode.

Automatic programmes

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting.

Selecting a programme

Example in the diagram: selecting and setting the programme for 0.30 kg polenta.

1. Pop out the operating mode selector.
The appliance is ready for operation.
2. Press the **P** button.
The first programme group appears.




3. Select the required programme group using the operating mode selector.



4. Press the \updownarrow button.
The first programme in the programme group appears on the text display.
5. Turn the operating mode selector until the required programme appears.



6. Use the temperature selector to set the weight of the dish.
The \rightarrow program length is shown on the clock display.
7. Press the  button.
The programme starts.


Note

After starting: press the **i** button once.
The set values are shown on the displays.

A signal sounds. The oven stops heating. Use the operating mode selector to switch off the oven or select another operating mode and make new settings.

The programme has finished

Cancelling the programme

Switch off the oven using the  button, turn the operating mode selector to the o position and push in.


Checking information

Before starting: briefly press the **i** button. You will see various pieces of information about the programmes. For each piece of information, briefly press the **i** button again.

Setting a later end time

See the *Electronic clock* section.

Adjusting individually

If the cooking result of a programme does not meet your expectations, you can change it the next time. Make the settings as described in steps 1 to 5. Press the  button and use the operating mode selector to move the illuminated field.

–  +

To the left = less intensive cooking result.

To the right = more intensive cooking result.

The programme length is changed.

Press the  button to start.

Defrosting and cooking with the automatic programs

Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.

Always use microwaveable ovenware, e.g. made of glass, ceramic or the universal pan. Observe the accessories tips in the program table.

Place the food in the cold cooking compartment.

A table of suitable food with weight ranges and accessories required can be found after the tips.

It is not possible to set a weight outside the weight range.

With many dishes, a signal sounds after a certain time. Turn or stir the food.

Defrosting

If possible, freeze and store food flat and in portions at $-18\text{ }^{\circ}\text{C}$.

Put the frozen food on a shallow item of cookware, e.g. a glass or porcelain plate.

Place bread rolls directly on the wire rack.

Cover thin and protruding parts with small pieces of aluminium foil. This prevents these parts from cooking prematurely. Ensure that the aluminium foil does not touch the walls of the cooking compartment.

After defrosting, allow the food to thaw for a further 10 to 90 minutes until it reaches room temperature.

Liquid will be produced when meat, poultry or fish is defrosted. Drain off this liquid when you turn the food. Under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.

Place beef, lamb and pork on the dish fatty-side down first.

Bread should only be defrosted in the required amounts, as it quickly becomes stale.

When turning minced meat, remove any meat that has already defrosted.

Whole poultry should be placed in the dish breast-side down and poultry portions skin-side down. Cover legs and wings with small pieces of aluminium foil.

For whole fish, cover the tail with aluminium foil, for fish fillets cover the edges and for fish steaks cover the protruding ends.

Programme group Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Defrosting			
Wheat bread		0.10 - 0.60	Shallow open dish wire rack, level 1
Wholemeal bread***		0.20 - 1.50	Shallow open dish wire rack, level 1
Bread rolls		0.05 - 0.45	Wire rack, level 1
Cakes, dry*	Sponge cake without glaze or icing, plaited yeast cake	0.20 - 1.50	Shallow open dish wire rack, level 1
Cake, moist	Sponge cake with fruit without icing, glaze or gelatine, with no crème pâtissière or cream	0.20 - 1.20	Shallow open dish wire rack, level 1

Programmegroup Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Minced meat*	Minced beef, lamb, or pork	0.20 - 1.00	Shallow open dish wire rack, level 1
Beef**	Joint of beef, joint of veal, steak	0.20 - 2.00	Shallow open dish wire rack, level 1
Pork**	Boned pork neck joint, rolled joint, schnitzel, goulash	0.20 - 2.00	Shallow open dish wire rack, level 1
Lamb**	Leg of lamb, lamb shoulder, rolled joint of lamb	0.20 - 2.00	Shallow open dish wire rack, level 1
Whole poultry**	Chicken, duck	0.70 - 2.00	Shallow open dish wire rack, level 1
Poultry portions**	Chicken thigh, half chicken, leg of goose, goose breast, duck breast	0.20 - 1.20	Shallow open dish wire rack, level 1
Whole fish**	Trout, haddock, cod	0.20 - 1.20	Shallow open dish wire rack, level 1
Fish fillet**	Fillet of pike, cod, salmon, rosefish, pollock, pike-perch	0.20 - 1.00	Shallow open dish wire rack, level 1
Fish steak**	Cod, pike, haddock, salmon steak	0.20 - 1.00	Shallow open dish wire rack, level 1

* Signal to turn after the cooking time is approximately halfway through.

** Signal to turn after $\frac{1}{3}$ and $\frac{2}{3}$ of the time has passed.

*** Signal to turn after $\frac{2}{3}$ of the time has passed.

Cooking

Vegetables

Fresh vegetables: cut into pieces of equal size. Add two tablespoons of water for every 100 g vegetables.

Frozen vegetables: this programme is only suitable for blanched, not pre-cooked vegetables. It is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g. Do not add water to spinach or red cabbage.

After the programme has ended, leave the vegetables to stand for a further 5 minutes.

Programmegroup Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Vegetables			
Cook fresh vegetables*	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.20 - 1.00	Dish with lid wire rack, level 1
Cook frozen vegetables*	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.20 - 1.00	Dish with lid wire rack, level 1

* Signal to stir halfway through the cooking time.

Potatoes

Boiled potatoes: cut into pieces of equal size. Add 2 tablespoons of water per 100 g potatoes, and salt to taste.

Unpeeled boiled potatoes: use potatoes of the same size. Wash the potatoes and prick the skin several times. Place them in a dish while still wet. Do not add water.

After the programme has ended, leave the potatoes to stand for a further 5 minutes. Strain the remaining water.

For potato gratin, layer the potatoes in a shallow dish 3-4 cm deep.

After the programme has ended, leave the potato gratin to stand in the appliance for an additional 5-10 minutes.

Chips, croquettes and röstis must be suitable for preparation in the oven.

Programme group Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Potatoes			
Boiled potatoes*	Waxy potatoes, quite waxy potatoes, floury potatoes	0.20 - 1.00	Dish with lid wire rack, level 1
Unpeeled boiled potatoes*	Waxy potatoes, quite waxy potatoes, floury potatoes	0.20 - 1.00	Dish with lid wire rack, level 1
Potato gratin, fresh		0.50 - 3.00	Shallow open dish wire rack, level 2
Chips, frozen**		0.20 - 0.60	Universal pan level 2
Croquettes, frozen**		0.20 - 0.70	Universal pan level 2
Röstis, frozen**		0.20 - 0.80	Universal pan level 2

* Signal to stir halfway through the cooking time.

** Signal to turn after $\frac{2}{3}$ of the time has passed.

Cereal products

Cereal products foam a lot during cooking. Therefore, use a deep dish with a lid for all cereal products. Enter the weight of the uncooked cereal product (without liquid).

Rice: do not use boil-in-the-bag rice.

Add two to two and a half times the amount of liquid to the rice.

Polenta: add two to three times the amount of water depending on how finely it has been ground.

Couscous: add two times the amount of liquid.

Millet: add two to two and a half times the amount of liquid.

After the programme has ended, leave the cereal to stand for another 5 to 10 minutes.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Cereal products		
Long grain rice*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Basmati rice*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Brown rice*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Polenta***	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Couscous**	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Millet*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1

* Signal to stir, depending on weight, after approx. 2-14 minutes.

** Signal to stir after 1-2 minutes.

*** Signal to stir halfway through the cooking time.

Bake

Place the dish in microwaveable ovenware on the wire rack.

Layer sweet and savoury bakes in a shallow dish approx. 5 cm deep.

For potato gratin, layer the potatoes in a shallow dish 3-4 cm deep.

After the programme has ended, leave the potato gratin to stand in the appliance for an additional 5-10 minutes.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Bake		
Lasagne bolognese, frozen	0.40 - 1.00	Ovenware without lid wire rack, level 1
Cannelloni, frozen	0.40 - 1.00	Ovenware without lid wire rack, level 1
Macaroni bake, frozen	0.40 - 1.00	Ovenware without lid wire rack, level 1
Bake, savoury, cooked ingredients	0.40 - 3.00	Shallow open dish wire rack, level 2
Bake, sweet	0.50 - 1.80	Shallow open dish wire rack, level 1
Potato gratin, fresh	0.50 - 3.00	Shallow open dish wire rack, level 2

Frozen products

Use prebaked, frozen pizza and pizza baguettes.

Chips, croquettes and röstis must be suitable for preparation in the oven.

Spring rolls and mini spring rolls must be suitable for preparation in the oven.

Make sure that frozen food is placed in a single layer.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Pizza, thin base	0.30 - 0.50	Universal pan, level 1
Pizza, deep pan	0.40 - 0.60	Universal pan, level 1
Mini pizza	0.10 - 0.60	Universal pan, level 1
Pizza baguettes, prebaked	0.10 - 0.75	Universal pan, level 1
Chips*	0.20 - 0.60	Universal pan, level 2
Croquettes*	0.20 - 0.70	Universal pan, level 2
Röstis*	0.20 - 0.80	Universal pan, level 2
Lasagne bolognese	0.40 - 1.00	Ovenware without lid wire rack, level 1

Programmegruppe Programme	Weight range in kg	Ovenware/accessories, shelf height
Cannelloni	0.40 - 1.00	Ovenware without lid wire rack, level 1
Macaroni bake	0.40 - 1.00	Ovenware without lid wire rack, level 1
Spring rolls**	0.10 - 1.00	Universal pan level 2
Mini spring rolls**	0.10 - 0.60	Universal pan, level 2
Fish fingers*	0.20 - 0.90	Universal pan, level 2
Breaded squid rings*	0.20 - 0.50	Universal pan, level 2

* Signal to turn after $\frac{2}{3}$ of the time has passed.

** Signal to turn after the cooking time is halfway through.

Poultry

Place chicken or poulard in the dish breast-side down.

Place chicken portions in the dish skin-side up.

Cook turkey breast without the skin. Add 100-150 ml liquid to the turkey breast. Add another 50-100 ml liquid after turning as necessary.

After the programme has ended, leave the turkey breast to stand for a further 10 minutes.

Programmegruppe Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Poultry			
Chicken, fresh*	Whole chicken	0.80 - 1.80	Deep ovenware with lid, wire rack, level 1
Chicken portions, fresh	Chicken thigh, half chicken	0.40 - 1.20	Deep ovenware with lid, wire rack, level 1
Poulard, fresh*		1.50 - 3.00	Deep ovenware with lid, wire rack, level 1
Turkey breast, fresh**	Skinless turkey breast	0.80 - 2.00	Deep ovenware with lid, wire rack, level 1

* Signal to turn the whole chicken after $\frac{2}{3}$ of the time has passed.

** Signal to turn after the cooking time is halfway through.

Meat

Cook sirloin fatty-side down first.

Joint of beef, joint of veal, knuckle of veal, leg of lamb and joint of pork: The joint should cover two thirds of the dish base. Add 50-100 ml liquid to the roast. Add another 50-100 ml liquid after turning as necessary.

Add 50-100 ml liquid to the meat loaf.

After the programme has ended, leave the roast to stand for another 10 minutes.

Programmegroup Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Beef			
Pot roast, fresh**		0.80 - 2.00	Deep ovenware with lid, wire rack, level 1
Sirloin, medium*	Sirloin, 5 - 6 cm	0.80 - 2.00	Ovenware without lid wire rack, level 1
Sirloin, rare*	Sirloin, 5 - 6 cm	0.80 - 2.00	Ovenware without lid wire rack, level 1
Meat loaf	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Roulades		0.50 - 3.00	Deep ovenware with lid, wire rack, level 1
Veal			
Joint, fresh*	Rump, flank	0.80 - 2.00	Dish with lid wire rack, level 1
Knuckle on the bone, fresh		0.80 - 3.00	Dish with lid wire rack, level 1
Osso buco		0.80 - 3.00	Dish with lid wire rack, level 1
Pork			
Pork neck joint, fresh, boned***		0.80 - 2.00	Dish with lid wire rack, level 1
Neck joint, fresh, on the bone*		0.80 - 2.50	Dish with lid wire rack, level 1
Joint with crust, fresh		0.80 - 2.00	Dish with lid wire rack, level 1
Meat loaf	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Rolled joint, fresh*		1.00 - 3.00	Dish with lid wire rack, level 1

Programmegroup Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Lamb			
Leg, fresh, boned, medium*		0.80 - 2.00	Dish with lid wire rack, level 1
Leg, fresh, on the bone, well done*		0.80 - 2.00	Dish with lid wire rack, level 1
Meat loaf	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Game			
Joint of venison, fresh*		0.50 - 3.00	Deep ovenware with lid, wire rack, level 1
Leg of roe venison, boned, fresh***		0.50 - 2.50	Deep ovenware with lid, wire rack, level 1
Haunch of hare, on the bone, fresh***		0.50 - 1.50	Deep ovenware with lid, wire rack, level 1
Wild boar joint, fresh***		0.50 - 2.50	Deep ovenware with lid, wire rack, level 1
Rabbit, fresh		0.50 - 2.00	Deep ovenware with lid, wire rack, level 1

* Signal to turn after the cooking time is halfway through.

** Signal to turn after $\frac{1}{3}$ and $\frac{2}{3}$ of the time has passed.

*** Signal to turn after $\frac{2}{3}$ of the time has passed.

Fish

Whole fish, fresh: Add 1 to 3 tablespoons of water or lemon juice.

Fish fillet, fresh Add 1 to 3 tablespoons of water or lemon juice.

Breaded squid rings, frozen: They must be suitable for cooking in the oven.

Programmegroup Programme	Weight range in kg	Ovenware/accessories, shelf height
Braise whole fresh fish	0.30 - 1.10	Dish with lid wire rack, level 1
Steam fresh fish fillet	0.20 - 1.00	Dish with lid wire rack, level 1
Fish fingers*	0.20 - 0.90	Universal pan, level 2
Squid rings, frozen*	0.20 - 0.50	Universal pan, level 2

* Signal to turn after $\frac{2}{3}$ of the time has passed.

Meat loaf and stew

Add 50-100 ml liquid to the meat loaf.

Programmegroup Programme	Suitable foodstuffs	Weight range in kg	Ovenware/accessories, shelf height
Meat loaf			
Made from fresh beef	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Made from fresh pork	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Made from fresh, mixed meat	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Made from fresh lamb	Approx. 8 cm deep	0.80 - 1.50	Dish with lid wire rack, level 1
Stew*			
Goulash		0.30 - 2.00	Deep ovenware with lid, wire rack, level 1
Roulades		0.50 - 3.00	Deep ovenware with lid, wire rack, level 1

* Set the weight of the meat

Memory

Memory gives you the option to store your own settings and call them up again at the press of a button. There are six memory locations available. The memory function is useful for dishes which you prepare particularly frequently.

In this section, you will find out about

- how to save the memory
- how to start the memory

Storing settings in the memory

Exception: Pyrolytic cleaning cannot be stored.

Prerequisite: This operating mode selector must not be retracted.

1. Set the operating mode, temperature and cooking time for the dish you wish to cook or select a programme. Do not start.

2. Press the **M** button.
“Memory 1 - free” appears.
3. Use the operating mode selector to select one of the six memory locations.
4. Press and hold the **M** button, a signal sounds and “Memory saved” appears.

Starting the memory function

You can start the saved settings for your dish at any time.

Prerequisite: the operating mode selector must not be pushed in.

Place your dish in the cooking compartment.

1. Briefly press the **M** button and use the rotary selector to select the memory location.
The saved settings are displayed.
If “Memory location empty” appears, no setting has been saved in this memory location yet.
2. Press the **Start** button.
The memory setting starts.

Changing the memory location

Once the appliance has been started, you can no longer change the memory location.

Changing the setting

This is possible at any time.

When you start the memory the next time, the original saved setting appears again.

Clearing the memory location

1. Press the **M** button and select the memory location.
The old settings appear.
2. Press the **↕** button.
On the text display, “Delete: No” appears.
3. Use the operating mode selector to select “Delete: yes”.
4. Press the **↕** button.
The memory location is cleared.

Electronic clock



Your appliance has various clock functions. In this section, the following are explained:

- The clock display
- How to set the timer
- How to switch off your appliance automatically (cooking time and end of operation)
- How to switch your appliance on and off automatically (preselection mode)
- How to set or change the clock

Clock display



Clock function	Use
Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on and off automatically.
Cooking time	The appliance switches off automatically after a set cooking time (e.g. <i>1:30</i> hours).
End of operation	The appliance switches off automatically at a set time (e.g. <i>12:30</i>).

Clock function	Use
Preselection mode	The appliance switches on and off automatically. The cooking time $\text{I} \rightarrow \text{I}$ and end of operation $\rightarrow \text{I}$ are combined.
 Clock	Sets the clock.
 Rapid heating	Shortens the preheat time (see section: "Using the appliance").

Notes:

- Between $22:00$ and $5:59$, the clock display is dimmed if you do not make any settings and no clock function is activated.
- When using the Δ timer, $\text{I} \rightarrow \text{I}$ cooking time, $\rightarrow \text{I}$ end of operation and preselection mode clock functions, a signal sounds and the corresponding symbol flashes when the set time has expired. To stop the audible signal early, press the clock function button.
- You can check your settings at any time. Press the clock function button repeatedly until the appropriate symbol is lit.
- The setting can be corrected using the rotary selector if necessary.
- If you wish to cancel the setting, turn the set time to $0:00$ and switch off the appliance.

Switching the clock display on and off

Turn the operating mode selector back to the 0 position and push it in.

1. Press and hold the clock function button for a few seconds.
The clock display is switched off. If a clock function is active, the associated symbol remains illuminated.
2. Press and hold the clock function button for a few seconds.
The clock display switches on.

Timer



1. Press the clock function button repeatedly until the  and  symbols light up.




2. Use the rotary selector to set the duration (e.g. **5:00** minutes).
The setting is applied automatically. Then the clock is shown and the timer counts down.

Cooking time

Automatic switch off after a certain period of time.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the  and  symbols light up.





3. Use the rotary selector to set the cooking time (e.g. **1:30** hours).
4. Press the  button.
The appliance heats up.

Once operation time has elapsed, the appliance switches off automatically.


5. Turn the operating mode selector to the **o** setting and push in.

End of operation

Automatic switch off at a set time.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the  and  symbols light up.



3. Use the rotary selector to set the end of operation (e.g. **12:30**).
4. Press the  button.

The appliance switches off automatically at the time that has been set for the end of operation.

5. Turn the operating mode selector to the **o** setting and push in.

Preselection mode

The appliance switches on automatically and switches off at the preset end of operation. To do this, combine the I→I cooking time and →I end of operation clock functions.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the ◀▶ and I→I symbols light up.
3. Use the rotary selector to set the cooking time (e.g. **1:30** hours).
4. Press the clock function button repeatedly until the ◀▶ and →I symbols light up.
5. Use the rotary selector to set the end of operation (e.g. **12:30**).
6. Press the **Start** button.

The appliance waits until the appropriate time to switch on (in the example here, **11:00**).

The appliance switches off automatically at the time that has been set for the end of operation (**12:30**). A signal sounds and the →I symbol flashes.

7. Turn the operating mode selector to the o setting and push in.

Setting the clock

1. Press the clock function button repeatedly until the ◀▶ and ⌚ symbols light up.



2. Use the rotary selector to set the current time.

The setting is applied automatically.

e.g. from summer to winter time.

Make the settings as described in steps 1 and 2.

Changing the clock

Childproof lock

The oven has a childproof lock to prevent children accidentally switching it on or changing an operation that is running.




In this section, you will find out about

- how to lock your appliance
- how to lock your appliance permanently


Locking

To switch the appliance on again, you must unlock it. Once operation has finished, the appliance is not locked automatically. Lock it again if necessary or activate the permanent lock.




Locking the appliance

1. Press the operating mode selector.
“Appliance is ready for use” appears on the text display.
2. Press and hold the Info button for three seconds.
“Select language” appears on the text display.
3. Press the Info button again.
 appears on the temperature display.
4. Turn the temperature selector until  appears on the temperature display.
5. Press and hold the Info button until the  symbol appears on the temperature display.

Note:

If you attempt to make settings,  appears on the temperature display and “Appliance locked” on the text display.



Unlocking the appliance


1. Press the operating mode selector.
2. Press and hold the Info button until  appears on the temperature display.
3. Turn the temperature selector until  appears on the temperature display.
4. Press and hold the Info button until the  symbol goes out.

Permanent lock


Locking the appliance permanently

To make settings, you must temporarily interrupt the permanent lock. Once you have switched off your appliance, the appliance locks again automatically.




1. Press the operating mode selector.
“Appliance is ready for use” appears on the text display.
2. Press and hold the Info button for three seconds.
“Select language” appears on the text display.
3. Press the Info button again.
 appears on the temperature display.
4. Turn the temperature selector until  appears on the temperature display.
5. Press and hold the Info button for three seconds.
“Appliance is ready for use” appears on the text display.

Your appliance is locked after 30 seconds. The  symbol appears on the temperature display.

Note:

If you attempt to make settings,  appears on the temperature display and “Appliance locked” on the text display.

Interrupting the permanent lock

1. Press the operating mode selector.
“Appliance is ready for use” appears on the text display.
2. Press and hold the Info button until  appears on the temperature display.
3. Turn the temperature selector until  appears on the temperature display.
4. Press and hold the Info button until the  symbol goes out.

The permanent lock is interrupted.

5. Switch on the appliance within 30 seconds.

The permanent lock is activated again once the appliance is switched off.

Unlocking the appliance permanently

1. Press the operating mode selector.
“Appliance is ready for use” appears on the text display.
2. Press and hold the Info button until **⌘ 2 1** appears on the temperature display.
3. Turn the temperature selector until **⌘ 20** appears on the temperature display.
4. Press and hold the Info button until the **↔** symbol goes out.
5. Within 30 seconds, press and hold the Info button again for a few seconds.
6. Turn the temperature selector until **⌘ 10** appears on the temperature display.
7. Press and hold the Info button for three seconds.
The appliance is permanently unlocked.

Automatic safety cut-out

The automatic safety cut-out is only activated if you have not made any settings on your appliance for a long time.


You can adjust the period of time after which your appliance shuts off.

“Safety cut-out” appears in the text display and **000** flashes in the temperature display. Appliance operation is interrupted.

Deactivating

Turn the operating mode selector back to the 0 position.

Auto start

Your appliance is set in such a way that you must press the  button, so that the set oven operation starts.


















With “Auto start”, oven operation starts automatically after the oven door is closed.

In the section entitled *Changing the basic settings*, you can read about how to change to the Auto start setting under the subheading “Basic settings”.

Basic settings

Your appliance has various basic settings that you can adjust at any time to suit your requirements.

In the table, you will find all the basic settings and options for changing them.

Basic setting	Options	Explanation
– Select the language: English	5 other languages are possible	Language for the text display
  = Appliance controls unlocked	 = Appliance controls locked	Activate the childproof lock
  = Appliance controls unlocked	 = Appliance controls permanent lock	Activate the childproof lock permanently
  = medium audible signal	 = off  = short = 30 seconds  = medium = 2 minutes  = long = 10 minutes	Signal after the cooking time has elapsed
  = Continue when door shut: off	 = automatic  = off*	Way in which operation continues after the oven door has been opened and closed *continue operation using 

Basic setting	Options	Explanation
c 5 Adjust individually -3 □□□■□□□ +3	e.g. increasing intensity of cooking result -3 □□□□□■□ +3	Change the cooking result for all programmes in the automatic programmes move right = more intensive move left = less intensive
c 6 Set the mains voltage <i>i</i> = 220-230V	2 = 230-240 V	Adjust the mains voltage
c 7 <i>i</i> = Do not restore factory settings	2 = Restore factory settings	Reset all changes to the basic settings

Changing the basic settings

Prerequisite: the operating mode selector must not be pushed in.

1. Press and hold the **i** button for a few seconds.
The first basic setting is displayed on the text display.
2. Press the **i** button repeatedly until the appropriate basic setting is displayed.
3. Make the required setting using the temperature selector.
4. Press the Info button for a few seconds.
Your setting is applied.

Your settings can be changed again at any time.

Pyrolytic cleaning

During pyrolytic cleaning, the cooking compartment is heated to approx. 480 °C. Any food residues from roasting, grilling and baking are burnt to ash. The pyrolytic cleaning programme takes approx. 2 hours, including the heating up and cooling down times.

Before cleaning

Take all accessories and cookware out of the oven.



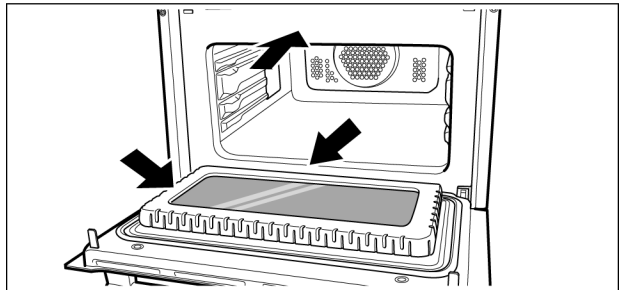
Risk of serious damage to health.

Never clean non-stick baking trays and dishes at the same time. Extreme heat destroys the non-stick coating and generates noxious gases.



Risk of fire. Loose food residue, grease and meat juices are flammable.

Wipe the oven floor, the inside of the appliance door and the edges around the front of the oven with a damp cloth. Do not scour the oven seal.



It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approximately 3.8 kilowatt hours.

Important notes

For safety reasons, the appliance door locks automatically. You can only open the appliance door again once the cooking compartment has cooled down slightly. Do not attempt to push in the latch by hand.

If you open the appliance door again after the appliance has started, the locking latch may be visible at the top of the oven. This is normal. The latch disappears automatically when you close the door. Please do not attempt to push in the latch by hand.

Do not attempt to open the appliance door while the pyrolytic cleaning programme is in operation. The cleaning process may be interrupted.

The cooking compartment light remains off during the pyrolytic cleaning programme. The bars of the heating indicator do not appear.





Risk of fire.

The outside of the appliance becomes very hot. Make sure that nothing is placed against the front of the appliance. Small children must be kept at a safe distance from the appliance.

Never hang flammable objects, e.g. tea towels, on the door handle.

Setting pyrolytic cleaning

1. Press the operating mode selector.
“Appliance is ready for use” appears in the text display.
2. Turn the selector until Pyrolytic cleaning  appears in the text display.
3. Start the cleaning process with .

The oven door locks shortly after cleaning starts. “Door locked” appears in the text display.

Once pyrolytic cleaning has finished

Cleaning has finished. The oven stops heating. “Appliance is ready for use” appears in the text display.

- Checking the cleaning time** Press the clock function button twice. The remaining time without cooling down time is shown for a few seconds.
- Cancelling the setting** Switch off the oven using the operating mode selector.
If the oven is already locked, you cannot open the oven door until the “Door locked” display goes out.
- Setting cleaning to run overnight** So that you can use your oven throughout the day, delay the end of the cleaning process to during the night.
See the section *Electronic clock, Setting a later end time*.

After cleaning

When the cooking compartment has cooled down, wipe the remaining ash out of the cooking compartment with a damp cloth.

Cleaning and care

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

In this section, you will find information on

- cleaning and care of your appliance
- cleaning agents
- cleaning the glass panes



Risk of short-circuiting.
Never use high-pressure or steam cleaners.



Risk of burns.
Do not clean immediately after switching off the appliance. Let the appliance cool down.

Notes

Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect its function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Unpleasant odours, e.g. after fish has been prepared, can be removed very simply. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door,
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers to clean.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.
Oven	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. For heavy soiling: It is best to use a stainless-steel sponge or pyrolytic cleaning.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Door panels	Glass cleaner: Clean with a dish cloth.
Seal	Hot soapy water: Clean with a dish cloth, do not scour.
Accessories	Hot soapy water: Soak and clean with a dish cloth or a brush.

Cleaning the glass panels

The glass panel can be removed from the oven door for cleaning.

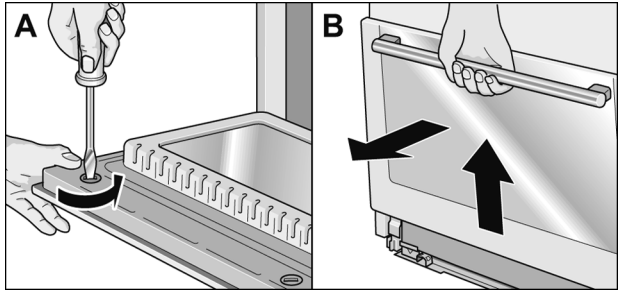


Risk of burning.

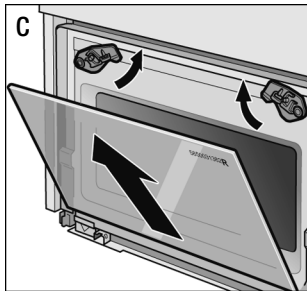
Do not remove the panels immediately after switching the appliance off. The oven must be cold.

Removal

1. Open the oven door.
2. Undo the two screws on the door using a flathead screwdriver (blade width 8-11 mm). Hold the door panel firmly while doing this. (Fig. A).
3. Close the door slowly and pull out the front panel upwards by the door handle. (Fig. B).



4. Hold the intermediate panel firmly and press the safety catch on the door upwards. Lift out the panel upwards. (Fig. C).



Clean the glass panels using glass cleaner and a soft cloth.

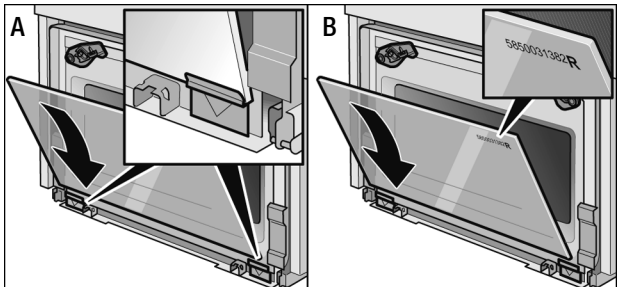
Do not use any sharp or abrasive agents. The glass scraper is not suitable. The glass could become damaged.

Refitting

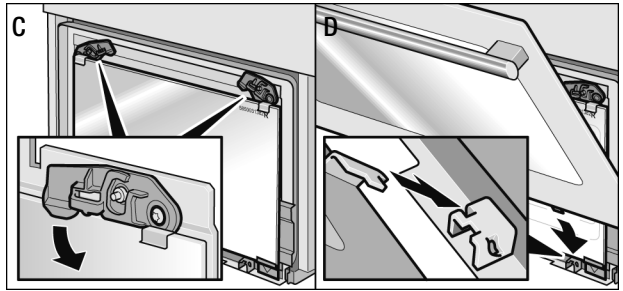
1. Insert the intermediate panel and push it downwards until it engages. (Fig. A).

Make sure that the panel is aligned evenly, at the bottom.

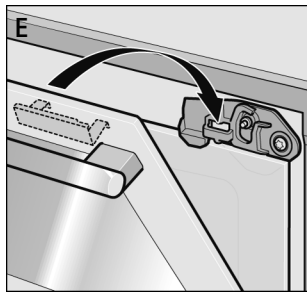
2. The lettering must be positioned in the top right corner, so that it can be easily read. (Fig. B).



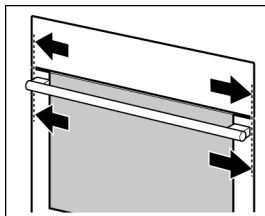
3. Push the safety catches downwards. (Fig. C).
4. Insert the door panel into the guide with both hands. (Fig. D).



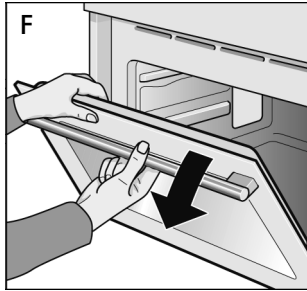
5. Push the door panel downwards, lift it slightly and hook it in at the top. (Fig. E).



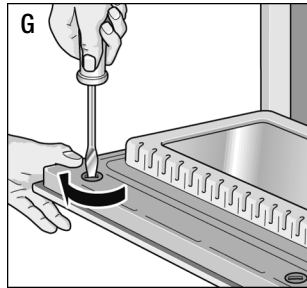
Make sure that the door panel is sitting flush with the control panel.



6. Fully open the door, while holding the panels firmly with one hand. (Fig. F).



7. Push the door downwards again and tighten the screws handtight using a flathead screwdriver (blade width 8-11 mm), close the door. (Fig. G).



Caution:

The oven may only be used again when the panels are correctly installed.

Faults and repairs

It is not always necessary to call the after-sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table.







Risk of electric shock.

- Work on the appliance electronics must only be carried out by an expert
- During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box




Malfunction table

If a dish does not turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. You will find many cooking tips and tricks there.


Problem	Possible cause	Remedial action/notes
The appliance does not work.	The plug is not plugged into the mains.	Plug in the plug.
	Power cut.	Check whether the kitchen light is working.
	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Malfunction.	Switch off the circuit breaker for the appliance in the fuse box, then switch it back on after approximately 10 seconds.
The two dots and three zeros flash in the display.	Power cut.	Reset the clock.
The microwave does not switch on.	The door was not fully closed.	Check whether food remains or foreign material is trapped in the door.
	The  button has not been pressed.	Press the  button.
The appliance does not heat up to the temperature which has been set.	The  button was not pressed.	Press the  button.
Microwave operation has been cancelled for no apparent reason.	The microwave has malfunctioned.	If this fault occurs again, call the after-sales service. Oven operation without microwave is possible.
With microwave operation, the food takes longer to heat up than before.	The microwave power level setting was too low.	Select a higher microwave power level.
	You have placed a larger amount of food than normal in the appliance.	Double the amount = almost double the time.
	The food was colder than usual.	Stir or turn the food during cooking.

Problem	Possible cause	Remedial action/notes
The oven does not heat up. "E" appears in the temperature display	The demo setting is activated. "Demo setting activated" appears in the text display.	Switch off the circuit breaker in the fuse box and switch it on again after approximately 20 seconds.
"000" appears in the temperature display.	Automatic switch-off has been activated. The oven stops heating.	Press a button or switch off the appliance.

Error messages with E

If an error message with E appears in the display, press the  clock function button repeatedly until the  and  symbols appear. Then reset the clock. If the error is shown again, call the after-sales service.

You can take remedial action yourself for some error messages.

Problem	Possible cause	Remedial action/notes
The error message "E101" or "E104" appears in the clock display.	The temperature sensor has failed.	Call the after-sales service. Microwave operation is possible on its own.
The error message "E011" is shown in the display.	A button was pressed for too long or has jammed.	Press all buttons individually. If the error message remains, please contact the after-sales service.
The error message "E106" is shown in the clock display. You have set the pyrolytic cleaning.	The oven door lock is faulty.	Switch off the oven using the  button and call the after-sales service. You can use all the other oven functions.
The error message "E010", "E310", "E009" or "E309" appears in the clock display.	Technical malfunction.	Call the after-sales service.



Risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Replacing the oven light

It is possible to replace the oven light. Heat-resistant 12 V, 20 W halogen bulbs can be obtained from the after-sales service or a specialist dealer.



Danger of electric shock.

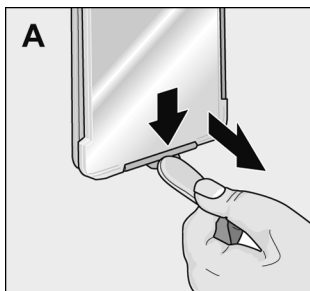
Never replace the oven light when the appliance is switched on.

Pull out the mains plug or switch off the circuit breaker in the fuse box.

Always remove the new halogen bulb from the packaging using a dry cloth. This increases the service life of the bulb.

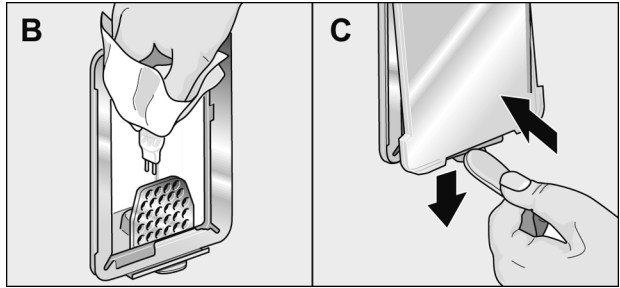
Method

1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to avoid damage.
3. Remove the glass cover. To do this open the glass cover downwards by hand.
Should you experience difficulties removing the glass cover, use a spoon to help. (fig. A).



4. Remove the bulb and replace with the same bulb type. (fig. B).

5. Fit the glass cover again. (fig. C).



6. Remove the tea towel. Switch the circuit breaker in the fuse box back on or plug in the mains plug.

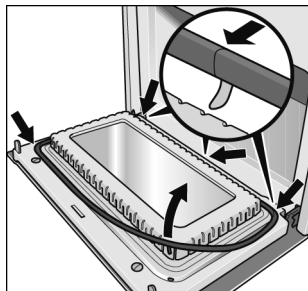
Replacing the door seal

If the door seal is defective, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service. Please supply your appliance's E-number and FD number.



Danger of serious damage to health. Never use the appliance if the door seal is damaged. Otherwise microwave energy may escape. Only use the appliance after having it repaired.

1. Open the oven door.
2. Remove the old door seal.
3. There are 5 hooks attached to the door seal. Use these hooks to attach the new seal to the oven door.



Note: The presence of the join at the bottom of the door seal in the centre is a technical requirement.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.

The rating plate bearing these numbers can be found in the oven.

You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.
-------	--------

After-sales service 🏠

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

This appliance complies with the standards EN 55011 and CISPR 11.

The product is classified in group 2, class B.

Group 2 means that microwaves are used for the purpose of heating foodstuffs.

Class B means that the appliance is suitable for use in a private household environment.

Tested for you in our cooking studio

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

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are only guidelines. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use an oven cloth or oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Defrosting, heating up and cooking with the microwave

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

The times specified in the tables are only guidelines. They may vary according to the ovenware used, the quality, temperature 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 quantities from those specified in the tables.

A rule of thumb can be applied:

Double amount - just under double cooking time,
half amount - half the cooking time.

Insert the wire rack or the glass pan at level 1. Place the ovenware in the centre. The food will then absorb the microwaves from all sides.

Defrosting

Place the frozen food in an open container on the wire rack.

Delicate 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 must not touch the cooking compartment walls. You can remove the foil half way through the defrosting time.

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. Turn to remove any liquid that results from defrosting.

Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

Defrosting	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Meat, whole pieces of beef, veal or pork (on the bone or boned)	800 g	180 W, 15 min. + 90 W, 10-15 min.	Turn several times
	1 kg	180 W, 15 min. + 90 W, 20-30 min.	
	1.5 kg	180 W, 25 min. + 90 W, 25-35 min.	
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 5 min. + 90 W, 4-6 min.	Separate the defrosted parts when turning
	500 g	180 W, 8 min. + 90 W, 5-10 min.	
	800 g	180 W, 10 min. + 90 W, 10-15 min.	
Minced meat, mixed	200 g	90 W, 8-15 min.	Turn several times, remove meat which has already defrosted
	500 g	180 W, 5 min. + 90 W, 10-15 min.	
	800 g	180 W, 10 min. + 90 W, 15-20 min.	
	1 kg	180 W, 10 min. + 90 W, 20-25 min.	
Poultry or poultry pieces	600 g	180 W, 5 min. + 90 W, 10-15 min.	Turn during defrosting.
	1.2 kg	180 W, 10 min. + 90 W, 20-25 min.	
Duck	2 kg	180 W, 10 min. + 90 W, 30-40 min.	Turn several times
Goose	4.5 kg	180 W, 20 min. + 90 W, 60-80 min.	Turn every 20 minutes, remove liquid that is produced during defrosting
Fish fillet, fish steak or slices	400 g	180 W, 5 min. + 90 W, 10-15 min.	Separate defrosted parts.

Defrosting	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Whole fish	300 g	180 W, 3 min. + 90 W, 10-15 min.	Turn during defrosting
	600 g	180 W, 8 min. + 90 W, 10-15 min.	
Vegetables, e.g. peas	300 g	180 W, 5-15 min.	Stir carefully during defrosting
	600 g	180 W, 10 min. + 90 W, 8-13 min.	
Fruit e.g. raspberries	300 g	180 W, 5-10 min.	Stir carefully during defrosting and separate defrosted parts
	500 g	180 W, 8 min. + 90 W, 5-10 min.	
Butter, defrosting	125 g	90 W, 7-9 min.	Remove all packaging
	250 g	180 W, 2 min. + 90 W, 3-5 min.	
Loaf of bread	500 g	180 W, 3 min. + 90 W, 10-15 min.	Turn during defrosting
	1 kg	180 W, 3 min. + 90 W, 15-25 min.	
Cakes, dry, e.g. sponge cake	500 g	90 W, 10-15 min.	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake
	750 g	180 W, 2 min. + 90 W, 10-15 min.	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 min. + 90 W, 15-20 min.	Only for cakes without icing, cream or crème pâtissière
	750 g	180 W, 10 min. + 90 W, 15-20 min.	

Defrosting, heating up or cooking frozen food

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware.

The different components of the meal may not require the same amount of time to heat up.

Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the dish.

Different foodstuffs should not be placed in layers on top of one another.

Always cover the food. If you do not have a suitable cover for your dish, use a plate or special microwave foil.

Stir or turn the food two or three times during the defrosting, heating or cooking time.

After heating, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Always use an oven cloth or oven gloves when removing plates from the oven.

This will help the food retain its own distinct taste, so it will require less seasoning.

Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	300-400 g	600 W, 11-15 min.	Take meal out of packaging. Cover food before heating
Soup	400-500 g	600 W, 8-13 min.	Ovenware with lid
Stews	500 g	600 W, 10-15 min.	Ovenware with lid
	1 kg	600 W, 20-25 min.	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 12-17 min.	Ovenware with lid
	1 kg	600 W, 25-30 min.	
Fish, e.g. fillets	400 g	600 W, 10-15 min.	Covered
	800 g	600 W, 18-23 min.	

Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 min.	Ovenware with lid. Add liquid
	500 g	600 W, 7-10 min.	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-12 min.	Ovenware with lid. Add 1 tbsp water
	600 g	600 W, 13-18 min.	
Creamed spinach	450 g	600 W, 11-16 min.	Cook without additional water

Heating food

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.



When heating liquids, always place a spoon in the container to prevent delayed boiling. When delayed boiling occurs, this means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter. This can cause injuries and burns.

Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.

Stir or turn the food several times during the heating time. Check the temperature.

After heating, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Always use an oven cloth or oven gloves when removing plates from the oven.

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	350-500 g	600 W, 4-8 min.	Take meal out of packaging, cover food before heating
Drinks	150 ml	1000 W, 1-3 min.	Place a spoon in the glass. Do not overheat alcoholic drinks. Check during heating
	300 ml	1000 W, 3-4 min.	
	500 ml	1000 W, 4-5 min.	
Baby food, e.g. milk bottles	50 ml	360 W, ½-1 min.	Place milk bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. Ensure that you check the temperature
	100 ml	360 W, 1-1½ min.	
	200 ml	360 W, 1-2 min.	
Soup	1 cup	175 g	–
	2 cups	175 g each	
	4 cups	175 g each	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 7-10 min.	Covered
Stew	400 g	600 W, 5-7 min.	Ovenware with lid
	800 g	600 W, 7-10 min.	
Vegetables	150 g	600 W, 2-3 min.	Add a little liquid
	300 g	600 W, 3-5 min.	

Cooking food

Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the dish. Different foodstuffs should not be placed in layers on top of one another.

Cook the food in covered ovenware. If you do not have a suitable cover for your dish, use a plate or special microwave foil.

This will help the food retain its own distinct taste, so it will require less seasoning.

After cooking, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Always use an oven cloth or oven gloves when removing plates from the oven.

Cooking food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Popcorn for the microwave	1 bag, 100 g	1000 W, 3-5 min.	Place the bag of popcorn on a heat-resistant glass plate, e.g. pyrex, on the wire rack. Shake the popcorn after approx. 1.5 minutes. Note the manufacturer's instructions on the packaging
Fresh whole chicken, without giblets	1.5 kg	600 W, 25-30 min.	Turn halfway through the cooking time
Fish fillet, fresh	400 g	600 W, 8-13 min.	–
Vegetables, fresh	250 g	600 W, 6-10 min.	Cut into pieces of equal size. Add 1-2 tbsp water for every 100 g. Stir during cooking
	500 g	600 W, 10-15 min.	
Potatoes	250 g	600 W, 8-11 min.	Cut into pieces of equal size. Add 1-2 tbsp water for every 100 g. Stir during cooking
	500 g	600 W, 12-15 min.	
	750 g	600 W, 15-22 min.	
Rice	125 g	600 W, 4-6 min. + 180 W, 12-15 min.	Add double the quantity of liquid. Use a deep casserole dish with lid
	250 g	600 W, 7-9 min. + 180 W, 15-20 min.	
Desserts, e.g. custard (instant)	500 ml	600 W, 5-8 min.	Stir 2-3 times during heating with an egg whisk
Fruit, stewed fruit	500 g	600 W, 9-12 min.	–

Tips for microwave operation

No settings are given for specified amounts of food.

Increase or decrease the cooking times according to the following rule of thumb:

Double the amount = almost double the time

Half the amount = half the time

The food becomes too dry.

Set a shorter cooking time next time or select a lower microwave setting. Cover the food and add more liquid.

After the time has elapsed, the food is not defrosted, is not hot or is not cooked.

Set a longer time. Larger amounts and deeper dishes take longer to cook.

At the end of the cooking time, the food is overcooked on the outside but undercooked in the middle.

Stir the food during the cooking time and next time select a lower setting and a longer duration.

After defrosting, the poultry or meat is cooked on the outside but still frozen in the middle.

Next time select a lower microwave setting. In addition, turn large amounts of meat or poultry frequently when defrosting.

Cakes and pastries

About the tables

The times given apply to dishes placed in a cold oven.

The temperature and baking time depend on the consistency and amount of the mixture. This is why temperature ranges are given in the tables. Begin with the lower temperature and, if necessary, use a higher setting the next time, since a lower temperature allows more even browning.

More information can be found in the “Baking tips” section which follows the tables.













Always place the cake tin in the centre of the wire rack.

Baking tins

It is best to use dark-coloured metal baking tins.




Hot air = 















Top/bottom heat = 





Cakes in tins	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge cake, simple	Ring/loaf tin	1		160-180	90 W	30-40
Sponge cake, delicate (e.g. pound cake)	Ring/loaf tin	1		150-170	-	60-80
Sponge flan base	Fruit flan tin	2		160-180	-	25-35
Delicate fruit flan, sponge	Springform/ring cake tin	1		160-180	90 W	30-40
Sponge base, 2 eggs	Fruit flan tin	1		150-160	-	20-25
Sponge flan, 6 eggs, preheat	Dark springform cake tin	1		170-180	-	30-40
Shortcrust pastry base with crust	Dark springform cake tin	1		170-190	-	30-40
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	2		160-170	180 W	30-40
Ring cake	Ring cake tin	1		160-180	90 W	30-40
Nut cake	Dark springform cake tin	1		170-180	90 W	35-45
Pizza, thin base, light topping**	Round pizza tray	1		220-240	-	15-20
Savoury cakes	Dark springform cake tin	1		180-200	-	50-60

* Allow cake to cool in the oven for approx. 20 minutes.



** Preheat the cooking compartment.












Top/bottom heat = 
 Hot air plus = 
 Hot air = 

Cakes on trays	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge with dry topping	Universal pan	2		160-180	-	25-35
Sponge with dry topping	Universal pan and enamel baking tray*	1 3		150-170	-	40-50
Sponge with moist topping (fruit)	Universal pan	1		160-180	90 W	30-40
Yeast dough with dry topping	Universal pan	2		170-190	-	35-45
Yeast dough with dry topping	Universal pan and enamel baking tray	1 3		160-180	-	50-60
Yeast dough with moist topping (fruit)	Universal pan	2		170-190	-	45-55
Yeast dough with moist topping (fruit)	Universal pan and enamel baking tray*	1 3		160-180	-	50-60
Shortcrust pastry with dry topping	Universal pan	2		160-180	-	25-35
Shortcrust pastry with dry topping	Universal pan and enamel baking tray*	1 3		160-180	-	30-40
Shortcrust pastry with moist topping (fruit)	Universal pan	1		160-180	-	50-60
Swiss flan	Universal pan	1		190-200	-	40-50
Swiss roll, preheat	Universal pan	2		170-190	-	10-20
Plaited loaf with 500 g flour	Universal pan	2		160-180	-	40-50
Stollen with 500 g flour	Universal pan	2		150-170	-	60-70


Cakes on trays	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Stollen with 1 kg flour	Universal pan	2		140-150	-	65-75
Strudel, sweet	Universal pan	1		190-210	180 W	30-40
Pizza	Universal pan	1		210-230	-	25-35
Pizza	Universal pan and enamel baking tray*	1 3		190-200	-	40-50

* Enamel baking trays can be obtained as an optional accessory from specialist retailers.

Top/bottom heat = 
Hot air plus = 






Small baked products	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Universal pan	2		150-170	20-30
Biscuits	Universal pan and enamel baking tray*	1 3		140-160	30-40
Macaroons	Universal pan	2		120-140	35-45
Macaroons	Universal pan and enamel baking tray*	1 3		110-130	40-50
Meringue	Universal pan	2		80-100	90-110
Muffins	Muffin tray on wire rack	2		160-180	35-45
Muffins	1 muffin tray on the universal pan & 1 muffin tray on the wire rack	1 3		140-160	50-60
Choux pastry	Universal pan	2		200-220	30-40
Puff pastry	Universal pan	2		170-190	25-35
Puff pastry	Universal pan and enamel baking tray*	1 3		170-190	30-40
Leavened cake	Universal pan	2		200-220	20-30

* Enamel baking trays can be obtained as an optional accessory from specialist retailers.

Top/bottom heat = 

Hot air = 

Preheat the cooking compartment.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Yeast bread with 1 kg flour	Universal pan	2		300 + 170	10 15-25
Sourdough bread with 1.2 kg flour	Universal pan	2		300 + 170	10 40-50
Flatbread	Universal pan	2		220-240	15-20
Bread rolls	Universal pan	2		200-220	20-30
Rolls made with yeast dough, sweet	Universal pan	2		190-210	15-25

Baking tips

You want to bake using your own recipe.

Use similar items as those in the baking tables as a guide.

You want to use a baking dish made of silicone, glass, plastic or ceramic material.

The baking dish must be heat-resistant up to 250 °C. Cakes in these baking tins will be less brown. When using the microwave, the cooking time will be shorter than the time shown in the table.

This is how you can find out whether the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the recipe, plunge a cocktail stick into the cake at its highest point. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.

The cake collapses.

Use less fluid next time or set the oven temperature 10 degrees lower and cook for longer. Check the mixing times specified in the recipe.

The cake has risen in the middle but has sunk around the edge.

Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.

The cake is too dark.

Select a lower temperature and bake the cake for a little longer.

The cake is too dry.

Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

The bread or cake (e.g. cheese cake) has a good appearance but is sticky on the inside (soggy, streaked with signs of water).

Use slightly less fluid next time and bake for slightly longer at a lower temperature. When baking cakes with a moist topping, bake the base first, cover with almonds or bread crumbs and then add the topping. Please follow the recipe and keep to the baking times.

The cake cannot be turned out of the dish when it is turned upside down.

After baking, allow the cake to cool for a further 5 to 10 minutes then it will be easier to turn out of the dish. If it still sticks, carefully loosen the cake around the edges using a knife. Turn the cake upside down again and cover it several times with a cold wet cloth. Next time, grease the tin well and sprinkle some bread crumbs into it.

You have measured the temperature of the oven using your own thermometer and found there is a discrepancy.

The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the cooking compartment. Ovenware and accessories affect the temperature measurement, so there will always be some discrepancy when you measure the temperature yourself.

Sparks are generated between the tin and the wire rack.

Check that the tin is clean on the outside. Change the position of the dish in the cooking compartment. If this does not help, continue baking but without the microwave. The baking time will then be longer.

Roasting and grilling

About the tables

The temperature and roasting time depend on the type and amount of food being cooked. This is why temperature ranges are given in the tables. Begin with the lower temperature and, if necessary, use a higher setting the next time.

For more information, see the “*Tips for grilling and roasting*” section which follows the tables.

Ovenware

You may use any heat-resistant ovenware which is suitable for use in a microwave. Metal roasting dishes are not suitable for roasting with microwaves.

The ovenware can become very hot. Use oven gloves to take the ovenware out of the oven.

Place hot glass dishes on a dry kitchen towel after they have been removed from the oven. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Use a high-sided roasting dish for roasting meat and poultry.

Check that your ovenware fits in the cooking compartment. It should not be too big.

Meat: Cover approx. two thirds of the dish base with liquid. Add a little more liquid for pot roasts. Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

Poultry: Turn the pieces of meat after $\frac{2}{3}$ of the cooking time has passed.

Tips for grilling

Always keep the oven door closed when grilling and do not preheat.

The pieces of food you are grilling should be of equal thickness. Steaks should be at least 2 to 3 cm thick. This will allow them to grill evenly and prevent them from drying out. Do not add salt to the steaks until they have been grilled.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Dark meat, e.g. beef, browns more quickly than lighter-coloured meat such as veal or pork. When grilling light-coloured meat or fish, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

The grill element switches off and on again automatically. This is normal. The grill setting determines how frequently this will happen.

Tips for braising

Use ovenware with a lid for braising fish.

Add two to three tablespoons of liquid and a little lemon juice or vinegar to the dish.


Beef








Turn pot-roasted beef after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time. Finally, allow to stand for approx. a further 10 minutes.

Turn fillet of beef and sirloin halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.

Turn steaks after $\frac{2}{3}$ of the cooking time.

Top/bottom heat = 

Full-surface grill = 





	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Pot-roasted beef, approx. 1 kg	Ovenware with lid, wire rack	1		190-210	-	120-140
Pot-roasted beef, approx. 1.5 kg	Ovenware with lid, wire rack	1		180-200	-	140-160
Pot-roasted beef, approx. 2 kg	Ovenware with lid, wire rack	1		170-190	-	160-180
Fillet of beef, medium, approx. 1 kg	Ovenware with lid, wire rack	1		180-200	90 W	30-40
Fillet of beef, medium, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	90 W	45-55
Sirloin, medium, approx. 1 kg	Ovenware with lid, wire rack	1		240-260	180 W	30-40
Steaks, medium, 3 cm thick	Universal pan and wire rack	1 3		3	-	1st side: approx. 10 - 15 2nd side: approx. 5 - 10

Veal

Turn joints and knuckle of veal halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.

Hot air = 

Circo-roasting = 

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Roast veal, approx. 1 kg	Ovenware with lid, wire rack	1		210-220	90 W	60-70
Roast veal, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-210	90 W	70-80
Roast veal, approx. 2 kg	Ovenware with lid, wire rack	1		190-200	90 W	80-100
Knuckle of veal, approx. 1.5 kg	Ovenware with lid, wire rack	1		190-200	-	120-130

Pork


Turn lean pork joints and rindless joints halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.









Place the joint in the dish rind-side up. Score the rind. Do not turn the joint. Finally, allow to stand for approx. a further 10 minutes.

Do not turn fillet of pork or smoke-cured pork chops. Finally, allow to stand for approx. a further 5 minutes.

Turn the neck of pork after $\frac{2}{3}$ of the cooking time.

Circo-roasting = 


Full-surface grill = 








	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Rindless pork roast (e.g. neck of pork), approx. 750 g	Ovenware with lid, wire rack	1		220-240	180 W	40-50
Pork roast with rind (e.g. shoulder), approx. 1.5 kg	Ovenware without lid, wire rack	1		180-200	-	150
Pork roast with rind (e.g. shoulder), approx. 2 kg	Ovenware without lid, wire rack	1		170-190	-	180
Fillet of pork, approx. 500 g	Ovenware with lid, wire rack	1		210-230	90 W	20-25
Pork joint, lean, approx. 1 kg	Ovenware with lid, wire rack	1		210-230	90 W	50-60
Pork joint, lean, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	90 W	70-80
Pork joint, lean, approx. 2 kg	Ovenware with lid, wire rack	1		190-210	180 W, 10 mins + 90 W, 75-85 mins	85-95
Smoked pork on the bone, approx. 1 kg	Ovenware without lid, wire rack	1	-	-	360 W	45-50
Neck of pork 2 cm thick	Universal pan and wire rack	1 3		2	-	1st side: approx. 15-20 2nd side: approx. 10-15

Lamb and game

Turn lamb and game halfway through the cooking time.

Circo-roasting = 

Top/bottom heat = 


	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Saddle of lamb on the bone, approx. 1 kg	Ovenware without lid, wire rack	1		190-210	-	40-50
Boned leg of lamb, medium, approx. 1.5 kg	Ovenware with lid, wire rack	1		180-200	-	90-100
Saddle of venison on the bone, approx. 1 kg	Dish with lid, wire rack	1		210-220	-	40-50
Boned leg of roe venison, approx. 1.5 kg	Dish with lid, wire rack	1		180-190	-	105-120
Wild boar joint, approx. 1.5 kg	Dish with lid, wire rack	1		200-220	-	100-110
Joint of venison, approx. 1.5 kg	Dish with lid, wire rack	1		200-220	-	90-100
Rabbit, approx. 1.5 kg	Dish with lid, wire rack	1		200-220	90 W	25-35



Miscellaneous

Finally, allow the meat loaf to stand for approx. a further 10 minutes.

Turn the sausages after $\frac{2}{3}$ of the cooking time.

Circo-roasting = 

Full-surface grill = 

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Meat loaf made from approx. 1 kg of meat	Ovenware without lid, wire rack	1		170-190	600 W + 180 W	10 mins + 40-50 mins
4 - 6 grilled sausages each approx. 150 g	Universal pan and wire rack	1 3		3	-	1st side: approx. 10-15 2nd side: approx. 5-10

Poultry

Place whole chickens, chicken breast and young turkey breast-side down. Turn after $\frac{2}{3}$ of the cooking time.

Place poulard breast-side down. Turn after $\frac{2}{3}$ of the cooking time and set the microwave power to 180 watts.

Place half chickens and chicken pieces skin-side up. Do not turn.





Turn duck and goose after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time.












Place duck and goose breast skin-side down. Turn halfway through the cooking time.

Turn goose legs halfway through the cooking time. Prick the skin.

Turn rolled turkey joints after $\frac{2}{3}$ of the cooking time.

Place turkey breast and thighs skin-side down. Turn after $\frac{2}{3}$ of the cooking time.

Circo-roasting	= 
Full-surface grill	= 
Hot air	= 
Top/bottom heat	= 

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Whole chicken, approx. 1.2 kg	Ovenware with lid, wire rack	1		230-250	360 W	25-35
Poulard, whole	Ovenware with lid, wire rack	1		200-220	360 W 180 W	30 15-25
Chicken, halved 500 g each	Ovenware without lid, wire rack	1		180-200	360 W	30-35
Chicken portions, approx. 800 g	Ovenware without lid, wire rack	1		190-210	360 W	30-35
Chicken portions, approx. 1.5 kg	Ovenware without lid, wire rack	1		190-210	360 W	35-40
Chicken breast approx. 500 g	Ovenware without lid, wire rack	1		190-210	180 W	25-30
Duck, whole, 1.5 - 1.7 kg	Universal pan	1		170-190	180 W	60-80
Duck breast, whole, 2 pieces, 300 - 400 g each	Wire rack and universal pan*	2 1		3	90 W	18-22
Goose, whole, 3 - 3.5 kg	Universal pan	1		170-190	180 W	80-90
Goose breast, 2 pieces, 500 g each	Wire rack and universal pan*	2 1		210-230	90 W	20-25
Goose legs, 4 pieces, approx. 1.5 kg	Wire rack and universal pan*	2 1		170-190	180 W	30-40

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Young turkey, whole, approx. 3 kg	Universal pan	1		170-180	180 W	60-70
Rolled turkey roast, approx. 1.5 kg	Ovenware with lid, wire rack	1		190-200	180 W	60-70
Turkey breast, approx. 1 kg	Ovenware with lid, wire rack	1		200-210	-	80-90
Turkey thighs, approx. 1.3 kg	Ovenware with lid, wire rack	1		210-230	360 W	45-50

* Add 50 ml water to the universal pan.

Fish

For grilling, place the whole fish, e.g. trout, onto the middle of the wire rack.

For braised fish, cook the whole fish in its swimming position.

Centre-area grill =

Full-surface grill =

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Whole fish, e.g. trout approx. 300 g, grilled	Universal pan and wire rack*	1 3		2	-	1st side: approx. 10-15 2nd side: approx. 8-12
Fish steak, e.g. salmon, 3 cm thick, grilled	Universal pan and wire rack*	1 3		3	-	1st side: approx. 10-12 2nd side: approx. 8-12
Whole fish, 2 - 3 pieces, 300 g each, grilled	Universal pan and wire rack*	1 3		2	-	1st side: approx. 10-15 2nd side: approx. 10-15

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Whole fish, approx. 1 kg, braised	Ovenware with lid, wire rack	1	-	-	600 W	10-15
Whole fish, approx. 1.5 kg, braised	Ovenware with lid, wire rack	1	-	-	600 W 360 W	10-15 5-10
Whole fish, approx. 2 kg, braised	Ovenware with lid, wire rack	1	-	-	600 W 360 W	15-20 10-15
Fish fillet, e.g. pollock, approx. 800 g, braised	Ovenware with lid, wire rack	1	-	-	600 W	9-14

* Grease the wire rack first with oil.

Tips for roasting and grilling

The table does not contain information for the weight of the roast.

For small roasts, select a higher temperature and a shorter cooking time. For larger roasts, select a lower temperature and a longer cooking time.

How to tell when the roast is ready.

Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

The roast looks good but the juices are burnt.

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

The roast looks good but the juices are too clear and watery.

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

The roast is not well-done enough.

Carve the roast. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy. Finish cooking the meat using the microwave only.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Use large flat ovenware for bakes and gratins. Food takes longer to cook in narrow, deep containers and browns more on top.

Place the bake in microwaveable cookware on the wire rack.

Leave bakes and gratins to cook in the oven for a further 5 minutes after switching off.

Use a 4 to 5 cm deep ovenproof dish for bakes, potato gratins and lasagne.

Place soufflés in individual moulds or in a deep ovenproof dish. Preheat the cooking compartment.

Toast with topping:

Lay 4 slices next to each other in the centre of the universal pan.


Distribute 12 slices evenly over the universal pan.





Circo-roasting = 





Hot air = 

Top/bottom heat = 

Centre-area grill = 

Full-surface grill = 

Bakes, gratins, toast	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Bake, sweet, approx. 1.5 kg	Ovenware with lid, wire rack	1		140-160	360 W	25-35
Soufflé	Ovenware without lid, wire rack	1		160-180	-	40-45
Soufflé in individual moulds	Wire rack	1		200-210	-	12-17
Pasta bake, approx. 1 kg	Ovenware without lid, wire rack	1		140-160	600 W	20-30

Bakes, gratins, toast	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Lasagne, approx. 2 kg	Ovenware without lid, wire rack	2		180-200	600 W	20-30
Potato gratin made from raw ingredients, approx. 1.1 kg	Ovenware without lid, wire rack	1		170-190	600 W	20-25
Toast with topping, 4 slices	Universal pan	2		3	-	8-13
Toast with topping, 12 pieces	Universal pan	2		3	-	9-14

Frozen ready-made meals

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Do not lay chips, croquettes or potato röstis on top of each other.




Turn fish fingers, chicken goujons, nuggets and veggie burgers halfway through the cooking time.














Place cream gâteau on the oven floor without accessories, level 0.

Top/bottom heat = 

Hot air = 

Circo-roasting = 


	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Pizza with thin base	Universal pan	1		210-230	-	20-25
Pizza with deep-pan base	Universal pan	2		200-220	90 W	15-25
Mini pizza	Universal pan	1		210-230	-	15-20

	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Pizza baguette	Universal pan	2		180-190	-	15-20
Chips	Universal pan	1		220-230	-	20-25
Croquettes	Universal pan	1		200-220	-	25-35
Röstis, filled potato skins	Universal pan	2		200-220	-	25-35
Bread rolls, baguette	Wire rack	2		200-220	-	15-20
Pretzels, dough	Universal pan*	2		190-210	-	20-25
Part-cooked rolls or baguette	Wire rack	2		140-150	-	12-15
Fish fingers	Universal pan	2		190-210	180 W	10-15
Chicken goujons, nuggets	Universal pan	2		190-210	360 W	15-20
Veggie burgers	Universal pan	2		200-220	180 W	15-25
Strudel	Universal pan	2		200-220	90 W	20-25
Lasagne	Wire rack	2		200-210	180 W	18-23
Cream gateau	-	0		30	-	120-150

* Line the universal pan with greaseproof paper. The greaseproof paper must be suitable for these temperatures.

Low-temperature cooking

In this section, you will find information on

-  Low-temperature cooking
- Tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow-cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium or medium rare. The meat will remain succulent and tender.

Using Low-temperature cooking


Note the following points:

- Only use fresh, clean meat.
- Only use boned meat.
- Do not use defrosted meat.
- You can also use seasoned or marinated meat.
- The properties of the pan and the heat output of the hotplate can influence the searing time.
- Always use shelf height 1 for low-temperature cooking.
- Do not cover the meat while it is cooking in the cooking compartment.
- Do not turn pieces of meat during low-temperature cooking.
- In order to check whether the meat is cooked, use a meat thermometer. A core temperature of 60 °C should be maintained for at least 30 minutes.
- The meat will always look pink on the inside after cooking. This does not mean that the cooking time was too short.
- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times.
- Do not use low-temperature cooking together with the preselection mode timer function

Only switch on low-temperature cooking when the cooking compartment has completely cooled down (to room temperature).

If “Not possible” appears in the text display after switching on low-temperature cooking, the cooking compartment has not fully cooled down.

Wait until the cooking compartment has cooled down and switch on low-temperature cooking again.

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to preheat the plate.
2. Select low-temperature cooking  and a temperature between 70 and 100 °C. Preheat the cooking compartment, thus warming the dish at the same time.

“Please wait” appears in the text display during the heating phase (15 minutes).

3. Remove fat and sinews from the meat.
4. Sear the meat on all sides to seal it and to create a roasted flavour.
5. When a signal sounds and “In operation” appears in the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

Note














Slow-cooked meat does not need to be rested and can be kept warm at a low temperature without any problems.

Low-temperature cooking table

The information in the table is only a guideline.
The searing time is for searing in a hot pan with fat.

Use a dish with a snug fitting lid, e.g. a glass roasting dish. Place the roasting dish on the wire rack.

Low-temperature cooking = 

	Level	Type of heating	Temperature °C	Cooking time in minutes
Turkey breast	1		80	240-270
Skinless duck breast	1		80	110-140
Roast beef (e.g. rump)	1		80	270-300
Fillet of beef	1		80	150-180
Sirloin	1		80	180-220
Beef steaks, 3 cm thick	1		80	70-100
Joint of veal (e.g. veal olive)	1		80	180-220
Fillet of veal	1		80	80-100
Pork joint (e.g. loin), seared	1		80	180-210
Pork fillet	1		80	140-170
Lamb fillet	1		80	40-70
Roe venison fillet	1		80	40-70
Venison fillet	1		80	100-130

Tips for braising

Braised meat is not as hot as conventionally roasted meat.

So that the roasted meat does not cool too fast, warm the plates and serve the sauce very hot.

To keep braised meat warm.

After braising, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

Test dishes

The quality and function of microwave combination appliances are tested by testing institutes using the following dishes.

In accordance with EN 60705, IEC 60705
DIN 44547 and EN 60350

Microwave defrosting


Dish	Microwave power setting in watts, cooking time in minutes	Note
Meat	180 W, 5 mins + 90 W, 10-15 mins	Place the 22 cm dia. pyrex dish on the wire rack at level 1. After approx. 10 minutes, remove the defrosted meat.



Microwave cooking


Dish	Microwave power setting in watts, cooking time in minutes	Notes
Custard	360 W, 10 mins + 180 W, 20-25 mins	Place the pyrex dish on the wire rack at level 1.
Sponge	600 W, 8-10 mins	Place the 22 cm dia. pyrex dish on the wire rack at level 1.
Meat loaf	600 W, 20-25 mins	Place the pyrex dish on the wire rack at level 1.

Combined microwave cooking

Circo-roasting = 

Top/bottom heat = 

Dish	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Notes
Potato gratin	600 W, 20-25 mins		170-190	Place the 22 cm dia. pyrex dish on the wire rack at level 1.
Cake	180 W, 15-20 mins		180-200	Place the 22 cm dia. Pyrex dish on the wire rack at level 1.

Dish	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Notes
Chicken*	360 W, 30-35 mins		200-220	Turn after 15 minutes.

* Slide the wire rack in at level 2 and the universal pan in at level 1.

Baking

The values in the table apply to dishes placed in a cold oven.











Apple pie

Place the dark springform cake tins diagonally from each other on the same level.

Top/bottom heat = 

Hot air = 

Hot air plus = 



	Ovenware and notes	Level	Type of heating	Temperature in °C	Baking time, minutes
Viennese whirls	Universal pan	2		160-180	20-30
	Universal pan	2		150-170	20-30
	Universal pan* and enamel baking tray**	1 3		140-150	30-40
Small cakes	Universal pan	2		160-180	25-35
	Universal pan	2		140-160	25-35
Small cakes	Universal pan* and enamel baking tray**	1 3		160-180	35-45
Hot water sponge cake	Springform cake tin on the wire rack	1		160-170	30-40
Yeast cakes on a baking tray	Universal pan	2		170-190	45-55
	Universal pan* and enamel baking tray**	1 3		160-180	50-60
	Apple pie	2 springform cake tins dia. 20 cm on the wire rack	2		170-190

* When baking on two levels, always slide in the enamel baking tray above the universal pan.

** Enamel baking trays can be obtained as an optional accessory from specialist retailers.

Grilling

Full-surface grill = 

Dish	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toasting bread*	Wire rack	3		3	1-2
Beefburgers, 12 pieces**	Wire rack and universal pan	3 1		3	30

* Preheat for 5 minutes.

** Turn halfway through the cooking time.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

General

Keep cooking times to a minimum.
Cook meals until they are golden brown, not too dark.
Large, thick pieces of food contain less acrylamide.

Baking

With Top/bottom heat max. 200 °C, with Hot air plus or Hot air max.180 °C.

Biscuits

With Top/bottom heat max. 190 °C, with Hot air plus or Hot air max.170 °C.

Egg white and egg yolk reduce the formation of acrylamide.

Oven chips

Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out.
