



Compact microwave oven
C67P70N0

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Additional information on products, accessories, replacement parts and services can be found at www.neff-international.com and in the online shop www.neff-eshop.com

Safety precautions

Please read this instruction manual carefully. Only then will you really be able to operate your appliance safely and correctly.

Please keep the instructions for use and installation instructions in a safe place. Please pass on these 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 transit.

Electrical connection

Only a licensed expert may connect the appliance. You will lose your warranty entitlement in the event of any damage caused by incorrect connection.

Installation and connection

Please observe the special installation instructions.

Safety notes

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they have insufficient knowledge or experience.

Never let children play with the appliance.

Hot cooking compartment

Risk of burns!

- 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.
- Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully.

Risk of fire!

- Never store combustible items in the cooking compartment. Never open the appliance 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.
- Do not place greaseproof paper loosely over accessories during preheating. A draught is created when the appliance door is opened. The greaseproof paper may come into contact with the heating element and catch fire. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. The greaseproof paper must not protrude over the accessories.

Risk of short circuit!

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

Risk of scalding!

Never pour water into the hot cooking compartment. This will produce hot steam.

Hot accessories and ovenware

Risk of burns!

Never remove ovenware or accessories from the cooking compartment without an oven cloth or oven gloves.

Damaged cooking compartment door or door seal

Risk of serious damage to health.!

Never use the appliance if the cooking compartment door or the door seal is damaged. Microwave energy may escape. Only use the appliance again once it has been repaired.

Heavily corroded surfaces

Risk of serious damage to health.!

The surface of the appliance could rust through over time if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis.

Casing open

Risk of electric shock!

Never remove the casing. The appliance is a high-voltage appliance.

Risk of serious damage to health.!

Never remove the casing. It prevents microwave energy from escaping.

Hot or humid environment

Risk of short circuit!

Never subject the appliance to intense heat or humidity.

Improper repairs

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians.
- 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.

People with electronic implants

Risk of serious damage to health.!

For wearers of electronic implants, e.g. pacemakers or insulin pumps:

Never approach the appliance directly when you are making settings or cleaning. There are strong magnets in the control knobs. They enable the control knobs to be retracted. Implants may be affected by magnetic fields.

pyrolytic cleaning

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.
- Never hang combustible objects, e.g. tea towels, on the door handle. During cleaning, the outside of the appliance will become very hot. Keep children at a safe distance.

Risk of serious damage to health!

Never use pyrolytic cleaning to clean non-stick baking trays and dishes. High temperatures damage the non-stick coating and poisonous gases are released.

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 lids. 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 burns!

Hot food can heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware and 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 could catch fire and cause damage to 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.

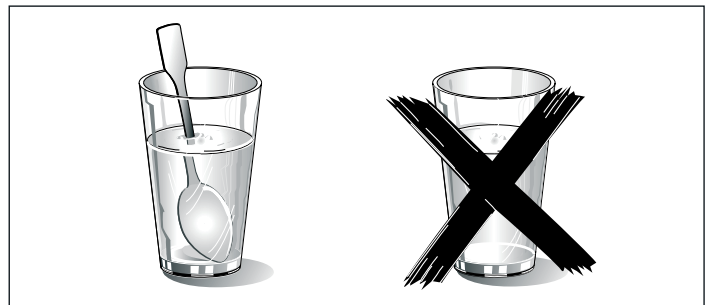
Risk of burning!

Airtight packaging may burst when food is heated. Follow the information provided on the packaging. Always use an oven cloth or oven gloves to remove meals.

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. Even if the container only vibrates a little, the hot liquid can suddenly boil over and 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 burns!

Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. This is the only way to ensure even heat distribution. Check the temperature of the food before it is given to the child.

Foods with shells or skin

Risk of burns!

- 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 yoke when baking or poaching eggs.
- Always prick the skin of foods that have a skin or peel such as apples, tomatoes, potatoes and sausages before cooking, 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!

Never defrost or heat food with a low water content, e.g. bread, at too high a power or for too long.

Cooking oil

Risk of fire!

Never use the microwave to heat cooking oil on its own.

Causes of damage

Caution!

- Creation of sparks: Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Baking tray, greaseproof paper, aluminium foil or ovenware on the cooking compartment floor: Do not place baking trays or ovenware on the cooking compartment floor. Do not line 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 the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: Do not store moist food in the closed cooking compartment for long periods. 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 slightly ajar, 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.
- Using the appliance door for standing on or placing objects on: Do not stand 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 cannot support the weight of the appliance and could break.
- Operating the microwave without food: The microwave must only be switched on when there is food in the cooking compartment. The appliance may be overloaded if it is switched on without any food inside. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.

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 operating instruction tables.

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

Open the appliance door as little as possible during cooking, baking or roasting.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce 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 complies with European Directive 2002/96/EC 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.

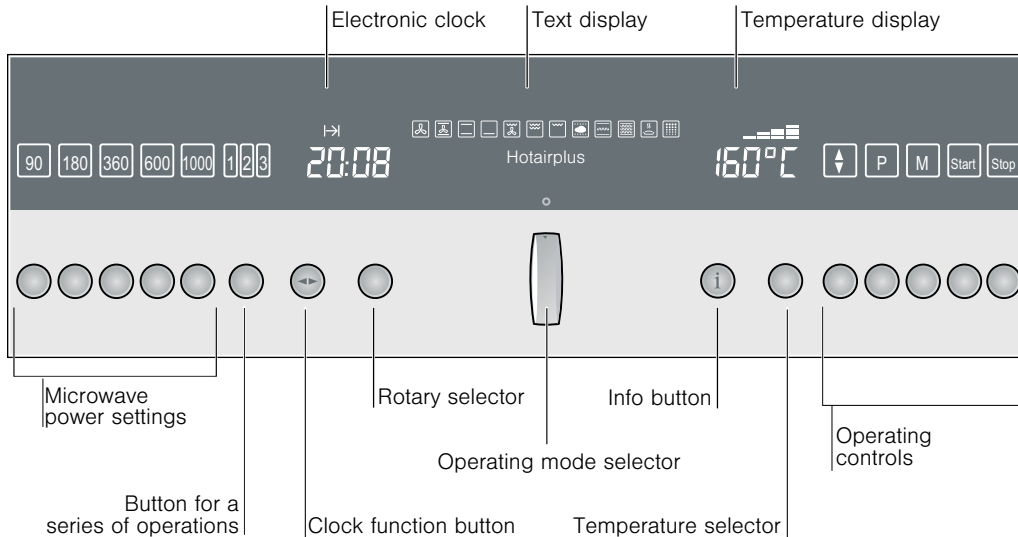
Your new appliance

In this section, you will find information on

- the control panel
- the operating modes

- the shelf heights
- the accessories

Control panel



| Operating controls | Use |
|--------------------|---|
| 90 | Selects 90 watt microwave power |
| 180 | Selects microwave power 180 watt |
| 360 | Selects microwave power 360 watt |
| 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 heat up (see section: <i>Electronic clock</i>) |
| | Rotary selector Makes the settings in one of the clock functions or switches on rapid heat up (see section: <i>Electronic clock</i>) |
| | Operating mode selector Selects the desired 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>) Opens the Basic Settings menu (see section: <i>Changing basic settings</i>) |
| | Temperature selector Sets the temperature (see section: <i>Switching on the appliance</i>) Changes the settings on the Basic Settings menu (see section: <i>Changing basic settings</i>) |
| | Navigation button Switches between lines on the text display. |
| P | Selects automatic programmes |
| M | Selects the memory |

| Operating controls | Use |
|--------------------|---|
| | Starts oven operation |
| | Stops oven operation or cancels a setting |

Microwave power settings and operating controls

When you press a button, the relevant item lights up on the display.








Retractable operating knob

The rotary, temperature and operating mode selectors can be pushed in and popped out. Press them towards the relevant operating knob to pop it in and out.

Operating modes

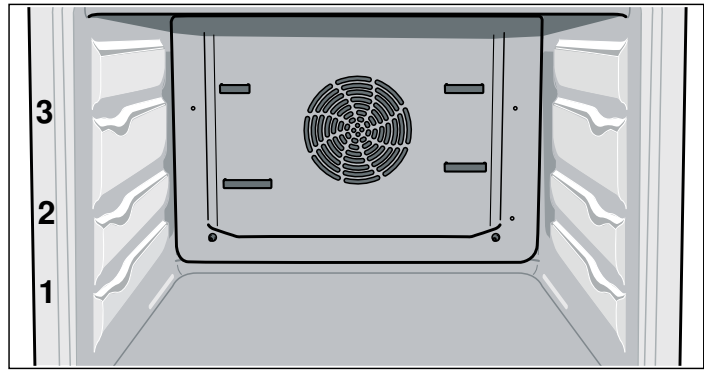
Below is an overview of the operating modes on your appliance.

| 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 items 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 activate 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. |

| Operating modes and temperature range | Application | |
|---|--|--|
|  Full-surface grill low (1) medium (2) high (3) | For large amounts of flat, small items for grilling (e.g. steaks, sausages). | |
|  Centre-area 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. For oven operation, a lower microwave power setting is switched on automatically. | |
|  MicroCombi, intensive 30-250 °C | 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 food 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.



Note: 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.

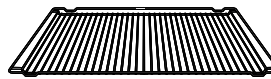
Accessories

The following accessories are supplied with your appliance:



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



Wire rack

For ovenware, cake tins, roasts and grilled food.



Glass tray

For large roasts, moist cakes, bakes and gratins. Place glass ovenware on the wire rack.

You can obtain further accessories from specialist retailers:

| Accessories | Order number |
|------------------------|--------------|
| Baking tray, enamelled | Z6360X0 |
| Glass pan | Z6370X0 |

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales

| | |
|--|--------------------|
| Cleaning cloths for stainless-steel surfaces | Product no. 311134 |
| Oven and grill cleaning gel | Product no. 463582 |
| Microfibre cloth with honeycomb structure | Product no. 460770 |
| Door lock | Product no. 612594 |

service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

| |
|--|
| Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces. |
| For cleaning the cooking compartment. The gel is odourless. |
| 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. |
| To prevent children from opening the oven door. The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock. |

Cooking compartment

Your appliance has a cooling fan.

Cooling fan

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

Caution!

do not cover the ventilation slots. Otherwise the oven will overheat.

Notes

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

Switching the appliance on and off

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

Switching on

1. Press the operating mode selector.
"Appliance is ready for use" appears on the text display. The appliance switches on.
2. 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

You can read how to make settings in the various sections.

Switching off

Turn the operating mode selector back to the 0 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 appliance for the first time

In this section, you can read about

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

Setting the clock

0:00 flashes in the clock display.

1. Press the clock function button.
The and symbols light up. 12:00 appears in the clock display.
2. Turn the rotary selector to set the current time.



Your setting is automatically adopted after 3 seconds.

Changing the clock

To change the time subsequently, press the clock function button repeatedly until the and symbols light up again. Use the rotary selector to change the time.

Heating up the cooking compartment

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

Make sure that the cooking compartment contains no leftover packaging, e.g. polystyrene pellets.

Ventilate the kitchen while the oven is heating up.

1. Press the operating mode selector.
"Appliance is ready for use" appears on the text display.
2. Using the operating mode selector, select Top/bottom heat.
3. Using the temperature selector, set the temperature to 240 °C
4. Press the button.
5. After 60 minutes, switch off the appliance using the operating mode selector.

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

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.





Operating the appliance

In this section, you can read about

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


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

| Operating mode | Suggested 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) |

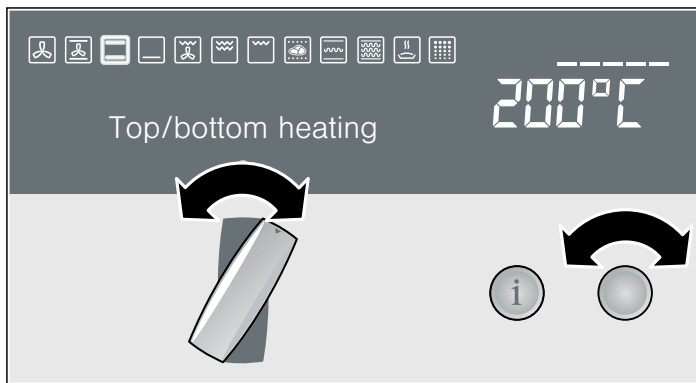
| Operating mode | Suggested temperature in °C | Temperature range in °C |
|---|-----------------------------|-------------------------|
|  Slow cooking | 80 | 70-100 |
|  MicroCombi, gentle | 180 | 30-250 |
|  MicroCombi, intensive | 200 | 30-250 |
|  Keep warm | 70 | 60-100 |

Setting the operating mode and temperature

Example in picture:

 Top/bottom heat, 200 °C.

- Turn the operating mode selector until the desired operating mode appears in the text display.
A default temperature appears on the temperature display.
- Turn the temperature selector to change the default temperature.



- Press the  button.

Appliance operation begins. The heating bars in the temperature indicator appear in the temperature display.



Switching off

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

Changing the temperature or grill setting

This can be done at any time. Turn the rotary selector to change the temperature or grill setting.

Opening the oven door during cooking

Operation is suspended.  flashes. After closing the door, press the  button again. The programme will then continue.

Pausing operation

Press the  button briefly.  flashes. The oven is paused. Press the  button again to continue operation.

Cancelling operation

Switch off the oven using the operating mode selector.

Notes

- If you also set a cooking time, the operation which you have set will automatically switch off at the end of this time. See the section *Electronic clock*.
- If you enter a cooking time and end time, the operation which you have set will automatically switch on and off. See the section *Electronic clock*.

MicroCombi, gentle/MicroCombi, intensive

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

MicroCombi, gentle

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. 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.

Note: Use dark metal baking tins or else plastic "FlexiForm" 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

Note: 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 heating. The cooking time specified in the recipe should not be less than 30 minutes.

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

- Using the rotary selector, set the "MicroCombi, gentle" or "MicroCombi, intensive" heating type.
A preset cooking time of \rightarrow 20:00 minutes is suggested.
- Use the temperature selector to set the temperature.
- Press the clock function button \leftarrow repeatedly until the \triangleleft and \rightarrow symbols light up.
- Change the cooking time using the rotary selector.
- Press the  button.
Appliance operation begins.


The cooking time has elapsed

A signal sounds. Operation has finished. You can stop the audible signal by pressing the \leftarrow button. The clock display shows \rightarrow 0:00.

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  button. The current temperature is displayed for 3 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.

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

Residual heat indicator




You can see in the temperature display whether there is high or low residual heat in the cooking compartment.

| Temperature display | Text display |
|---------------------|--------------------|
| H | Residual heat high |
| h | Residual heat low |

Setting rapid heating

The rapid heat up function is not suitable for all operating modes.

Suitable operating modes




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

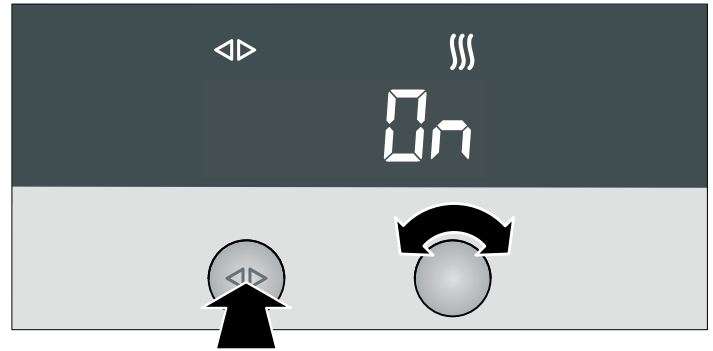
Suitable temperatures

Rapid heating will not work if the temperature is set to less than 100 °C. If the temperature in the cooking compartment is only slightly less than the temperature you have set, rapid heating is not necessary. It will not switch on.

Setting rapid heating

Condition: a suitable operating mode and temperature must have been set.

1. Set the operating mode and temperature.
2. Repeatedly press the clock function button until the  and  symbols light up and **FFF** appears on the clock display.
3. Turn the rotary selector clockwise.
 - The clock display shows **0n** and the  symbol lights up.
 - Rapid heat up is activated.




4. Press the  button.


The appliance heats up.

To ensure an even cooking result, do not place your food in the oven until rapid heat up is complete.

The rapid heat up process is complete

After reaching the set temperature, Rapid heat up switches off. The  symbol goes out. Put your food in the oven.

Cancelling rapid heat up

Press the clock function button repeatedly until **0n** appears on the clock display. Turn the rotary selector anti-clockwise until **FFF** appears on the clock display. The  symbol on the clock display goes out.

Notes

- If you change an operating mode, rapid heat up is cancelled.
- You can use the **i** button to check the current cooking compartment temperature during rapid heating.
- Once a cooking time has been set, it will start counting down immediately after the oven is started, regardless of the rapid heat up function.
- If you open the oven door during cooking, rapid heat 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 ovenware
- 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!

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

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:

1. Heat the empty ovenware at maximum power for ½ to 1 minute.
2. Check the temperature occasionally during that time. 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 W | for defrosting delicate foods |
| 180 W | for defrosting and continued cooking |
| 360 W | for cooking meat and heating delicate foods |
| 600 W | for heating and cooking food |
| 1,000 W | for heating liquids |

Notes

- When you press a button, the selected power lights up.
- The microwave power can be set to 1000 watts for a maximum of 30 minutes. With all other power settings a maximum cooking time of 1 hour 30 minutes is possible.


Setting the microwave

Example: microwave power 600 W, cooking time 15 minutes

1. Press the operating mode selector.
“Appliance is ready for use” appears on the text display.
2. Press the button for the microwave power setting you require.
The button lights up and **1:00** minutes appears as the suggested figure on the clock display.
3. Set the cooking time using the rotary selector.
4. Press the  button.

Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed

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

Changing the cooking time

This can be done 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.  flashes. After closing the door, press the  button. The programme will then continue.

Pausing operation

Press the  button briefly.  flashes. The oven is paused. Press the  button again, operation continues.

Cancelling operation

Press the  button twice, or press and hold the  button, until the “Appliance is ready for use” heading appears. You can now change the settings.

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

Combination







This involves the simultaneous operation of another operating mode with the microwave. Using the microwave makes your meals ready more quickly, and still browns them nicely.

You can set a cooking time of up to 1 hour 30 minutes.

In this section, you can read about

- which operating modes and microwave power settings are suitable
- how to set combination mode

Suitable operating modes


-  Hot air
-  Hot air plus
-  Top/bottom heat
-  Circo-roasting
-  Full-surface grill
-  Grill, small




Note: Rapid heat up cannot be switched on in combination mode.

Suitable microwave power settings

All microwave power settings, except for 1000 watts, 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.
The temperature display suggests 180 °C.
2. Set the temperature selector to 200 °C.
3. Press the button for the microwave power setting you require.
The clock display shows **15:00** mins and the  symbol.
4. Set the cooking time using the rotary selector.
5. Press the  button.

Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed

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

Changing the temperature or grill setting

This can be done at any time. Turn the rotary selector to change the temperature or grill setting.

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.  flashes. After closing the door, press the  button. The programme will then continue.

Pausing operation

Press the  button briefly.  flashes. The oven is paused. Press the  button again, operation continues.

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 section *Electronic clock*.

Series of operations

You can use the SeriesOperations function to set up to three operating modes and then start.

Requirement: you must set a cooking time for each step.

Can be used with:







- all microwave power settings
- combination mode

Ovenware

Always use microwave-safe, heat-resistant ovenware.


Setting a series of operations

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


1. Press the  button.
The  for the first operation in the series lights up.
2. Set the first microwave power setting and cooking time.
3. Press the  button again.
The  for the second operation in the series lights up.
4. Set the second microwave power setting and cooking time.
5. Press the  button again.
The  lights up for the third operation in the series.

6. Set the third microwave power setting and cooking time.


7. Press the  button.

Appliance operation begins. The clock display shows the cooking time of the first operation in the series. The  for the first operation in the series lights up.



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 is finished. To stop the signal, press the  button. Switch off or reset the appliance.

Opening the oven door during cooking

Operation is suspended.  flashes. After closing the door, press the  button. The programme will then continue.

Changing the setting

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

Note: You can also combine an operating mode with the SeriesOperations function. First, set the oven operating mode.

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 recipes which you prepare particularly frequently.



In this section, you can read about

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

Storing settings in the memory

Exception: pyrolytic cleaning cannot be stored.

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


1. Set the operating mode, temperature and cooking time for the meal you wish to cook or select a programme. Do not start.
2. Press the  button.
“Memory 1 - free” appears.
3. Using the operating mode selector, select one of the six memory locations.
4. Press and hold the  button, a signal sounds and “Memory saved” appears.

Starting the memory

You can start cooking at any time using the settings saved for your meal.

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

Place your food in the cooking compartment.

1. Press and release the  button and use the rotary selector to select the memory location.
The stored settings are displayed. If “Memory location empty” appears, no setting has been saved in this memory location yet.

2. Press the  button.

The memory setting starts.

Changing the memory location

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

Changing the settings

This can be done at any time. The setting you originally saved appears the next time you start the memory.

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 minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically |
| Cooking time | The appliances switches off automatically after a cooking time setting has elapsed (e.g. 1:30 hours) |
| End of operation | The appliance switches off automatically at a set time (e.g. 12:30) |
| Preset operation | The appliance switches on and off automatically. Cooking time and end of operation have been combined. |
| Clock | Setting the clock |
| Rapid heat up | Shortens the heat up time |

Notes

- Between the times **22:00** and **5:59** the clock display is dimmed if you do not make any settings in that period or no clock function is activated.
- When using the minute minder , cooking time , end time 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 corresponding symbol lights up.
- If you wish to cancel a setting, turn the set time back to **0:00** and switch the appliance off.
- The setting can be corrected using the rotary selector if necessary.

Switching the clock display on and off

Turn the operating mode selector back to the 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.

Minute minder

1. Press the clock function button repeatedly until the and symbols light up.
2. Use the rotary selector to set the cooking time (e.g. **5:00** minutes).

The setting is applied automatically. Afterwards, the clock is displayed again and the timer counts down.



Cooking time

Automatic switch off after a certain period of time.




1. Set the operating mode and temperature.
2. Press the clock function button repeatedly until the and symbols light up.
3. Set the cooking time using the rotary selector (e.g. **1:30** hours).
4. Press the button.
The appliance heats up.




5. Turn operating mode selector to position and press in.
Once operation time has elapsed, the appliance switches off automatically.

End of operation



Automatic switch-off at a set time.




1. Set the operating mode and temperature.
2. Press the clock function button  repeatedly until the  and  symbols light up.
3. Set the end of operation using the rotary selector (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 operating mode selector to Oposition and press in.




Preset operation

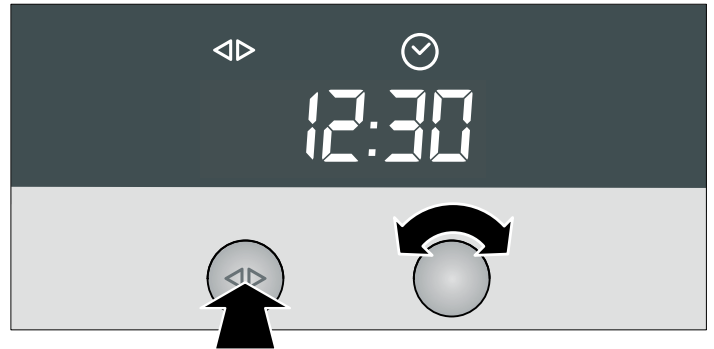
The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation. To set this function, combine the clock functions for cooking time  and end of operation .

1. Set the operating mode and temperature.
2. Press the clock function button  repeatedly until the  and  symbols light up.
3. Set the cooking time using the rotary selector (e.g. **1:30** hours).

4. Press the clock function button  repeatedly until the  and  symbols light up.
5. Set the end of operation using the rotary selector (e.g. **12:30**).
6. Press the  button.
The appliance waits until the appropriate time to switch on (in the example shown, **1:00**).
The appliance switches off automatically at the time set for the end of operation (**12:30**). A signal sounds and the  symbol flashes.
7. Turn operating mode selector to Oposition and press in.

Setting the clock

1. Press the clock function button  repeatedly until the  and  symbols light up.
2. Turn the rotary selector to set the current time.



The setting is applied automatically.

Changing the clock

e.g. from British Summer Time to Greenwich Mean Time.
Make the settings as described in steps 1 and 2.

Childproof lock

The oven has a childproof lock to prevent children from switching it on by accident or changing an operation that is already in progress.







In this section, you can read about

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

Lock






To switch the appliance on again, you must unlock it. The appliance is not locked automatically after operation. 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 .
"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, **-5-** appears on the temperature display and "Appliance controls 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

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

Locking 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 .
"Select language" appears on the text display.
3. Press the Info button  again.
 appears on the temperature display.

4. Turn the temperature selector until **c 2 i** appears on the temperature display.
5. Press and hold the Info button **i**.
"Appliance is ready for use" appears on the text display.
Your appliance will be locked after 30 seconds. The **↔** symbol appears on the temperature display.

Note: If you attempt to make settings, **-SP-** appears on the temperature display and "Appliance controls permanently 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 **i** Info button until **c 2 i** appears on the temperature display.
3. Turn the temperature selector until **c 2 0** appears on the temperature display.
4. Press and hold the **i** Info button until the **↔** symbol goes out.
The permanent lock is interrupted.
5. Switch the appliance on 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 **i** Info button until **c 2 i** appears on the temperature display.
3. Turn the temperature selector until **c 2 0** appears on the temperature display.
4. Press and hold the **i** Info button until the **↔** symbol goes out.
5. Within 30 seconds, press and hold the **i** Info button again for a few seconds.
6. Turn the temperature selector until **c 1 0** appears on the temperature display.
7. Press and hold the Info button **i**.
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 prolonged period. 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.

Turn the operating mode selector to the **o** position to deactivate it.

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 "Changing basic settings", you can read about how to change to Auto start mode.

Basic settings

Your appliance has various basic settings, which you can adjust to suit your needs at any time.

Note: In the table, you will find all the basic settings and options for changing them. Only the basic settings that correspond to the features of your specific appliance are displayed.

| | Basic setting | Options | Explanation |
|------------|--|---|---|
| - | Select language: English | 5 other languages are possible | Language for the text display |
| c 1 | 0 = appliance controls unlocked | 1 = appliance controls permanently locked | Activating the childproof lock |
| c 2 | 0 = appliance controls unlocked one-time | 1 = appliance controls permanently locked | Activating the childproof lock permanently |
| c 3 | 2 = audible signal, medium | 0 = off 1 = short = 30 seconds 2 = medium = 2 minutes 3 = long = 10 minutes | Signal after the cooking time has elapsed |
| c 4 | 0 = Continue when door shut: off | 1 = automatic 0 = off* | Way in which operation is continued when the oven door is opened and closed again *Continue operation with  |
| c 5 | Adjust individually -3     +3 | e.g. increasingly well done cooking result -3      +3 | Change the cooking result for all automatic programmes to the right = more intensive to the left = less intensive |

| | Basic setting | Options | Explanation |
|-----|---------------------------------------|------------------------------|---|
| c 6 | Set the mains voltage i = 220-230V | 2 = 230-240 V | Adjust the mains voltage |
| c 7 | i = do not restore factory settings | 2 = restore factory settings | Reverse all changes and restore basic settings. |

Changing the basic settings

Requirement: 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 required basic setting is shown.
3. Use the temperature selector to make the desired setting.
4. Press and hold the Info button **i** for a few seconds.
Your setting is applied.

You can change the settings 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.

Notes

- For safety reasons, the oven door locks automatically. You cannot open the oven door again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears. 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 self-cleaning is in operation. The cleaning process may be cancelled.
- The cooking compartment light remains off during self-cleaning. The temperature control bars 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 combustible objects, e.g. tea towels, on the door handle.

Preparation

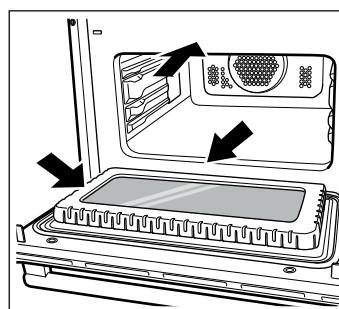
Take all accessories and ovenware out of the oven.

⚠ Risk of serious damage to health.!

Never use pyrolytic cleaning for cleaning non-stick baking trays and baking tins. High temperatures damage the non-stick coating and poisonous gases are released.

⚠ Risk of fire!

Loose food residues, grease and meat juices may catch fire. Wipe the oven floor, the inside of the oven 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. If required, you can clean the oven more frequently than this. Cleaning only requires approximately 3.8 kilowatt hours.

Setting pyrolytic cleaning

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

The oven door locks shortly after operation 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 on the text display.

Checking the cleaning time

Press the clock function button **▶** twice. The remaining cooking time without cooling down time is shown for a few seconds.

Cancelling the setting

Switch off the appliance 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

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.

Care and cleaning

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 panels

⚠ Risk of short circuit!

Never use high-pressure cleaners or steam cleaners to clean the oven.

⚠ Risk of burns!

Never clean the appliance immediately after switching off. 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 their 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 easily. 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

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. 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.

Note: 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 for cleaning. |
| 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 residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. |

| Area | Cleaning agents |
|--------------------------------|--|
| 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

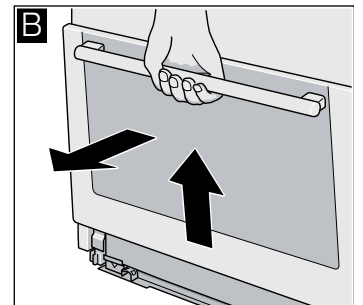
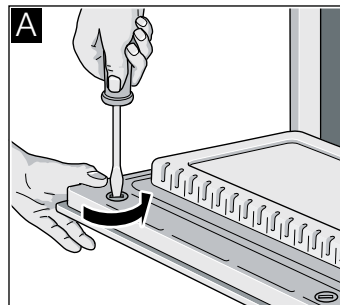
The glass panels can be removed from the oven door for cleaning.

⚠ Risk of burns!

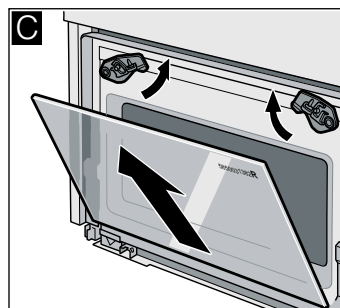
Do not remove the panels immediately after switching the appliance off. The oven must be cold.

Removal

1. Open the oven door.
2. Undo the two screws on the door using a flat-bladed 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).



Notes

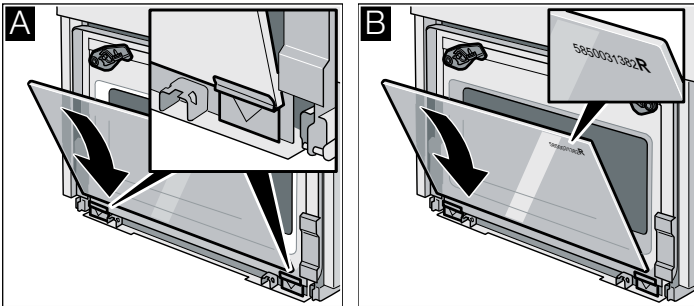
- Clean the glass panel with glass cleaner and a soft cloth.
- Do not use any sharp or abrasive agents. The glass scraper is not suitable. The glass could be damaged.

Refitting

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

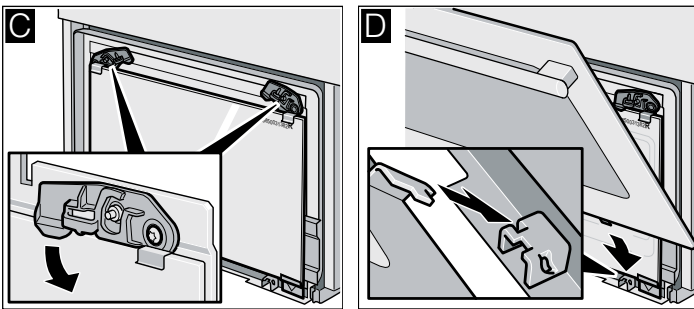
Note: Make sure that the panel is aligned evenly, at the bottom.

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

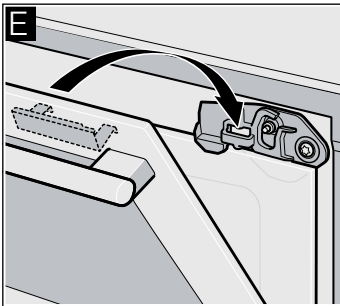


3. Push the safety catches downwards. (Fig. C).

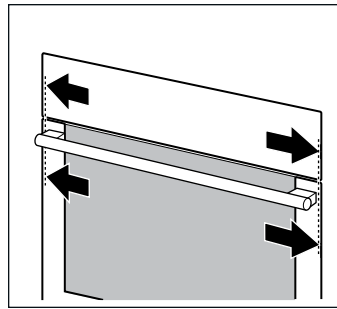
4. Insert the door panel into the guide with both hands. (Fig. D).



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

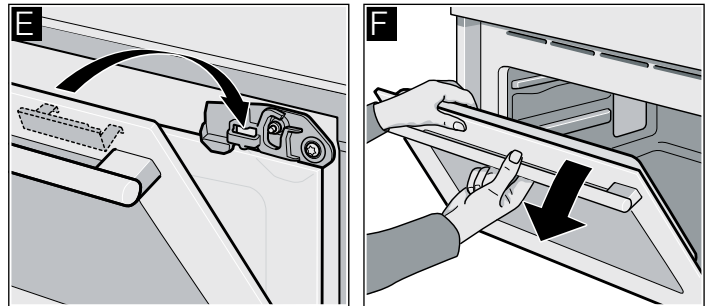


Make sure that the door panel is sitting flush with the control panel.



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 hand-tight using a flat-bladed 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.

Note: 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. Sometimes, you can find a remedy yourself. You will find some tips for troubleshooting in the following table.

⚠ Risk of electric shock!




- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

Malfunction table

If a meal doesn't turn out as well as you had hoped, refer to the section *Tested for you in our cooking studio*, where you will find plenty of cooking tips and tricks.

| Problem | Possible cause | Remedy/information |
|---|--|--|
| The appliance does not work. | The plug is not plugged into the mains. | Plug in the plug. |
| | Power cut | Check whether the kitchen light works. |
| | Defective fuse | Look in the fuse box to make sure that the fuse for the appliance is OK. |
| | 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 a fault. | If this fault occurs repeatedly, please 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 setting was too low. | Select a higher microwave power setting. |
| | 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 |
| The oven does not heat up. “  ” 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 beginning with the letter E appears on 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.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians.
- 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.

You can take remedial action yourself for some error messages.

| Problem | Possible cause | Remedy/information |
|--|--|---|
| 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 “E011” error message 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 lock on the oven door is defective. | Switch off the appliance 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 display. | Technical malfunction. | Call the after-sales service. |

Replacing the oven light bulb

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

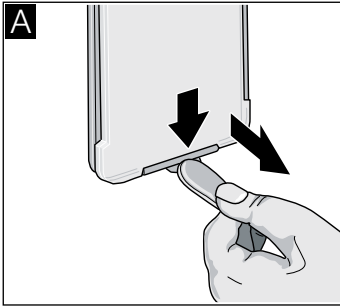
Risk of electric shock!

Never replace the oven light when the appliance is switched on. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box.

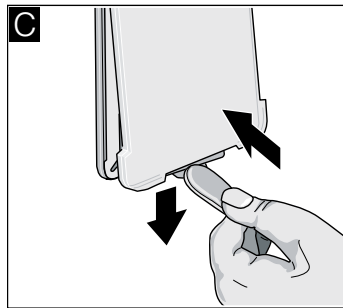
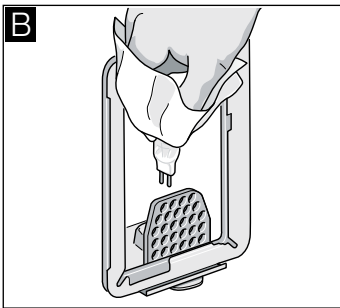
Note: Always remove the new halogen bulb from the packaging using a dry cloth. This increases the service life of the bulb.

Method

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



4. Remove the bulb and replace with a bulb of the same type. (Fig. B).
5. Refit the glass cover. (Fig. C).



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

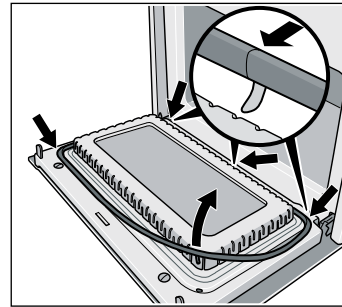
Replacing the door seal

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.

Risk of serious damage to health.!

Never use the appliance if the door seal is damaged. Microwave energy may escape. Do not use the appliance again until it has been 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 technically required.


After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. 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 there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0844 8928989
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

This appliance corresponds to the standards EN 55011 and CISPR 11. It is a Group 2, Class B product.

Group 2 means that microwaves are produced for the purpose of heating food. Class B states that the appliance is suitable for private households.

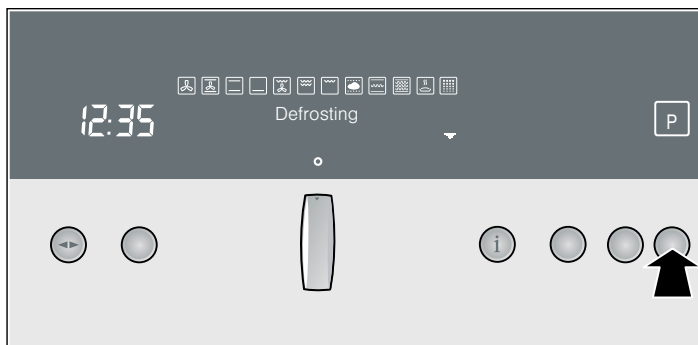
Automatic programmes

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.

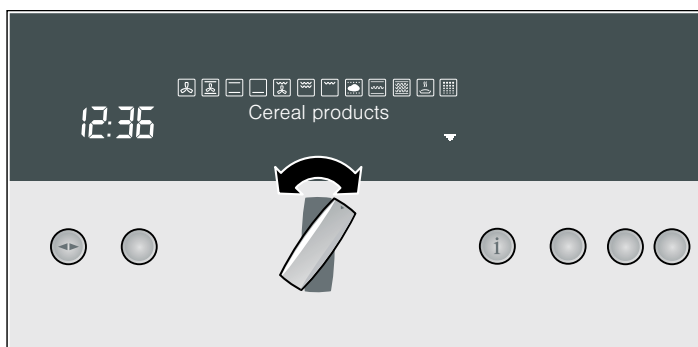
Selecting a programme

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

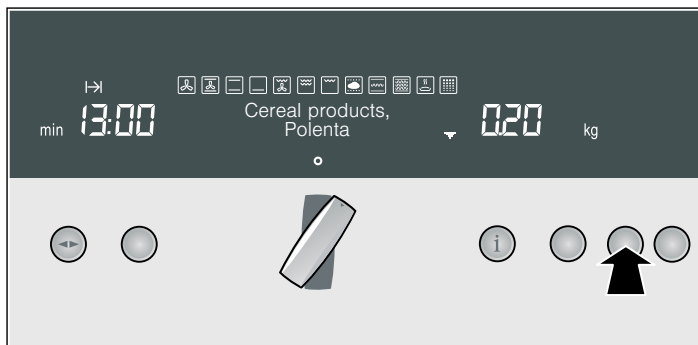
1. Pop out the operating mode selector.
The appliance is ready for operation.
2. Press the **P** button.
The first programme group appears.



3. Select the desired 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 matching programme appears.



6. Using the temperature selector, set the weight of the food.
The program length $I \rightarrow$ is shown on the clock display.
7. Press the **Start** button.
The programme starts.

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

The programme has ended

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

Cancelling the programme

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

Calling up information

Before starting: Press the button **i** briefly. Various information on the programmes is displayed. For each item of information, press the **i** button again briefly.

Setting a later end time

See the section *Electronic clock*.

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 \updownarrow button and use the operating mode selector to move the illuminated square.

- $\square\square\square\square\square\square$ +

To the left = cooking result less well done.

To the right = cooking result more well done.

Start with the **Start** button.

The cooking time changes.

Defrosting and cooking with the automatic programmes

Notes

- 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 programme table.
- Place the food in the cold cooking compartment.
- A table of suitable types of food with appropriate weight ranges and the accessories required can be found in the section 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.

Defrost

Notes

- If possible, freeze and store food flat and in portions at -18°C .
- Put the frozen food on shallow tableware, 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 defrost for a further 10 to 90 minutes so that it acquires an even temperature.
- Liquid will be produced when defrosting meat, poultry or fish. 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 ovenware fatty-side down first.
- Bread should only be defrosted in the required amounts, as it quickly becomes stale.
- After turning, remove any minced meat that has already defrosted.
- Whole poultry should be placed in the ovenware 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 food | Weight range in kg | Ovenware/accessories, shelf height |
|------------------------------|--|-----------------------|--|
| Defrost | | | |
| Wheat bread | | 0.10 - 0.60 | Shallow ovenware without lid, wire rack, level 1 |
| Wholemeal bread*** | | 0.20 - 1.50 | Shallow ovenware without lid, 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 ovenware without lid, 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 ovenware without lid, wire rack, level 1 |
| Minced meat* | Minced beef, lamb, or pork | 0.20 - 1.00 | Shallow ovenware without lid, wire rack, level 1 |
| Beef** | Joint of beef, joint of veal, steak | 0.20 - 2.00 | Shallow ovenware without lid, wire rack, level 1 |
| Pork** | Boned pork neck joint, rolled roasting joint, schnitzel, goulash | 0.20 - 2.00 | Shallow ovenware without lid, wire rack, level 1 |
| Lamb** | Leg of lamb, lamb shoulder, rolled roasting joint of lamb | 0.20 - 2.00 | Shallow ovenware without lid, wire rack, level 1 |
| Whole poultry** | Chicken, duck | 0.70 - 2.00 | Shallow ovenware without lid, wire rack, level 1 |
| Poultry portions** | Chicken thigh, half chicken, leg of goose, goose breast, duck breast | 0.20 - 1.20 | Shallow ovenware without lid, wire rack, level 1 |
| Whole fish** | Trout, haddock, cod | 0.20 - 1.20 | Shallow ovenware without lid, wire rack, level 1 |
| Fish fillet** | Fillet of pike, cod, salmon, rosefish, pollock, pike-perch | 0.20 - 1.00 | Shallow ovenware without lid, wire rack, level 1 |
| Fish steak** | Cod, pike, haddock, salmon steak | 0.20 - 1.00 | Shallow ovenware without lid, 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 cooking time has elapsed.

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

Cooking

Vegetables

Notes

- Fresh vegetables: cut into pieces of equal size. Add 2 tablespoons of water for every 100 g of 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 approx. a further 5 minutes.

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

* Signal to stir halfway through the cooking time.

Potatoes

Notes

- Boiled potatoes: cut into pieces of equal size. Add 2 tablespoons of water per 100 g of 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 ovenware while still wet. Do not add water.
- After the programme has ended, leave the potatoes to stand for approx. a further 5 minutes. Strain away the remaining water beforehand.
- For potato gratin, layer the potatoes in shallow ovenware 3 to 4 cm deep.
- After the programme has ended, leave the bake to stand in the appliance for an additional 5 to 10 minutes.
- Chips, croquettes and röstis must be suitable for preparation in the oven.

| Programme group Programme | Suitable food | Weight range in kg | Ovenware/accessories, shelf height |
|------------------------------|---|--------------------|--|
| Potatoes | | | |
| Boiled potatoes* | Waxy potatoes, quite waxy potatoes, floury potatoes | 0.20 - 1.00 | Ovenware with lid, wire rack, level 1 |
| Unpeeled boiled potatoes* | Waxy potatoes, quite waxy potatoes, floury potatoes | 0.20 - 1.00 | Ovenware with lid, wire rack, level 1 |
| Potato gratin, fresh | | 0.50 - 3.00 | Shallow ovenware without lid, 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 cooking time has elapsed.

Cereal products

Notes

- 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:
For polenta, add two to three times the amount of water depending on the degree of grinding.
- 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 approx. a further 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 after approx. 2 - 14 minutes depending on weight.

** Signal to stir after 1-2 minutes.

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

Bake

Notes

- Place the meal in microwaveable ovenware on the wire rack.
- Layer sweet and savoury bakes in shallow ovenware approx. 5 cm deep.

- For potato gratin, layer the potatoes in shallow ovenware 3 to 4 cm deep.
- After the programme has ended, leave the potato gratin to stand in the appliance for an additional 5 to 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 ovenware without lid, wire rack, level 2 |
| Bake, sweet | 0.50 - 1.80 | Shallow ovenware without lid, wire rack, level 1 |
| Potato gratin, fresh | 0.50 - 3.00 | Shallow ovenware without lid, wire rack, level 2 |

Frozen products

Notes

- 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 |
| 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 cooking time has elapsed.

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

Poultry

Notes

- Place chicken or poulard in the ovenware breast-side down.
- Place chicken portions in the ovenware skin-side up.
- Cook turkey breast without the skin. Add 100 to 150 ml of liquid to the turkey breast. Add another 50 to 100 ml of liquid after turning if necessary.
- After the programme has ended, leave the turkey breast to stand for a further 10 minutes.

| Programme group Programme | Suitable food | 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 whole chicken after $\frac{2}{3}$ of the cooking time has elapsed.

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

Meat

Notes

- 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 ovenware base. Add 50 to 100 ml of liquid to the roast. Add another 50 to 100 ml of liquid after turning if necessary.
- Add 50 to 100 ml of liquid to the meat loaf.
- After the programme has ended, leave the roast to stand for another 10 minutes.

| Programme group Programme | Suitable food | 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* | Thick piece of sirloin, 5 - 6 cm | 0.80 - 2.00 | Ovenware without lid, wire rack, level 1 |
| Sirloin, rare* | Thick piece of 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 | Ovenware with lid, wire rack, level 1 |
| Roulades | | 0.50 - 3.00 | 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 cooking time has elapsed.

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

| Programme group Programme | Suitable food | Weight range in kg | Ovenware/accessories, shelf height |
|---------------------------------------|-------------------|-----------------------|--|
| Veal | | | |
| Joint, fresh* | Rump, flank | 0.80 - 2.00 | Ovenware with lid, wire rack, level 1 |
| Knuckle on the bone, fresh | | 0.80 - 3.00 | Ovenware with lid, wire rack, level 1 |
| Osso buco | | 0.80 - 3.00 | Ovenware with lid, wire rack, level 1 |
| Pork | | | |
| Pork neck joint, fresh, boned*** | | 0.80 - 2.00 | Ovenware with lid, wire rack, level 1 |
| Neck joint, fresh, on the bone* | | 0.80 - 2.50 | Ovenware with lid, wire rack, level 1 |
| Joint with crust, fresh | | 0.80 - 2.00 | Ovenware with lid, wire rack, level 1 |
| Meat loaf | approx. 8 cm deep | 0.80 - 1.50 | Ovenware with lid, wire rack, level 1 |
| Rolled roasting joint, fresh* | | 1.00 - 3.00 | Ovenware with lid, wire rack, level 1 |
| Lamb | | | |
| Leg, fresh, boned, medium* | | 0.80 - 2.00 | Ovenware with lid, wire rack, level 1 |
| Leg, fresh, on the bone, well-done* | | 0.80 - 2.00 | Ovenware with lid, wire rack, level 1 |
| Meat loaf | approx. 8 cm deep | 0.80 - 1.50 | Ovenware 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 cooking time has elapsed.

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

Fish

Notes

- 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.

| Programme group Programme | Weight range in kg | Ovenware/accessories, shelf height |
|------------------------------|--------------------|---------------------------------------|
| Braise whole fresh fish | 0.30 - 1.10 | Ovenware with lid, wire rack, level 1 |
| Steam fresh fish fillet | 0.20 - 1.00 | Ovenware 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 cooking time has elapsed.

Meat loaf and stew

Note: Add 50 to 100 ml of liquid to the meat loaf.

| Programme group Programme | Suitable food | Weight range in kg | Ovenware/accessories, shelf height |
|------------------------------|-------------------|--------------------|--|
| Meat loaf | | | |
| Made from fresh beef | approx. 8 cm deep | 0.80 - 1.50 | Ovenware with lid, wire rack, level 1 |
| Made from fresh pork | approx. 8 cm deep | 0.80 - 1.50 | Ovenware with lid, wire rack, level 1 |
| Made from fresh, mixed meat | approx. 8 cm deep | 0.80 - 1.50 | Ovenware with lid, wire rack, level 1 |
| Made from fresh lamb | approx. 8 cm deep | 0.80 - 1.50 | Ovenware 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

Tested for you in our cooking studio

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

Notes

- The values in the table always apply to food placed into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Before using the appliance, remove all accessories from the cooking compartment that you will not be using.
- Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are only guidelines. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.
- Always use an oven cloth or oven gloves when taking accessories or ovenware out of the cooking compartment.

Defrosting

Notes

- 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.

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 the amount - almost twice the cooking time,
Half the amount - half the cooking time.

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

- Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. When turning, remove any liquid that has resulted 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.

| Defrost | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|--------|---|---|
| Whole pieces of beef, veal or pork (on the bone or boned) | 800 g | 180 W, 15 mins + 90 W, 10-15 mins | Turn several times |
| | 1 kg | 180 W, 15 mins + 90 W, 20-30 mins | |
| | 1.5 kg | 180 W, 25 mins + 90 W, 25-35 mins | |
| Meat in pieces or slices of beef, veal or pork | 200 g | 180 W, 5 mins + 90 W, 4-6 mins | Separate any defrosted parts when turning |
| | 500 g | 180 W, 8 mins + 90 W, 5-10 mins | |
| | 800 g | 180 W, 10 mins + 90 W, 10-15 mins | |
| Minced meat, mixed | 200 g | 90 W, 8-15 mins | Turn several times, remove any defrosted meat |
| | 500 g | 180 W, 5 mins + 90 W, 10-15 mins | |
| | 800 g | 180 W, 10 mins + 90 W, 15-20 mins | |
| | 1 kg | 180 W, 10 mins + 90 W, 20-25 mins | |
| Poultry or poultry portions | 600 g | 180 W, 5 mins + 90 W, 13-18 mins | Turn during cooking. |
| | 1.2 kg | 180 W, 10 mins + 90 W, 10-15 mins | |
| Duck | 2 kg | 180 W, 10 mins + 90 W, 30-40 mins | Turn several times |
| Goose | 4.5 kg | 180 W, 20 mins + 90 W, 60-80 mins | Turn every 20 minutes, remove liquid that escapes during defrosting |
| Fish fillet, fish steak or slices | 400 g | 180 W, 5 mins + 90 W, 10-15 mins | Separate any defrosted parts. |
| Whole fish | 300 g | 180 W, 3 mins + 90 W, 10-15 mins | Turn during cooking. |
| | 600 g | 180 W, 8 mins + 90 W, 10-15 mins | |
| Vegetables, e.g. peas | 300 g | 180 W, 5-15 mins | Stir carefully during defrosting. |
| | 600 g | 180 W, 10 mins + 90 W, 8-13 mins | |
| Fruit, e.g. raspberries | 300 g | 180 W, 5-10 mins | Stir carefully during defrosting and separate any defrosted parts. |
| | 500 g | 180 W, 8 mins + 90 W, 5-10 mins | |
| Butter, defrosting | 125 g | 90 W, 7-9 mins | Remove all packaging. |
| | 250 g | 180 W, 2 mins + 90 W, 3-5 mins | |

| Defrost | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|--------|---|---|
| Loaf of bread | 500 g | 180 W, 3 mins + 90 W, 10-15 mins | Turn during cooking. |
| | 1 kg | 180 W, 3 mins + 90 W, 15-25 mins | |
| Cakes, dry, e.g. sponge cake | 500 g | 90 W, 10-15 mins | Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake. |
| | 750 g | 180 W, 2 mins + 90 W, 10-15 mins | |
| Cakes, moist, e.g. fruit flan, cheesecake | 500 g | 180 W, 5 mins + 90 W, 15-20 mins | Only for cakes without icing, cream or crème pâtissière |
| | 750 g | 180 W, 10 mins + 90 W, 15-20 mins | |

Defrosting, heating up or cooking frozen food

Notes

- 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 ovenware. 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 ovenware, use a plate or special microwave foil.
- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve 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 mins | Take meal out of packaging; cover food before heating |
| Soup | 400-500 g | 600 W, 8-13 mins | Ovenware with lid |
| Stew | 500 g | 600 W, 10-15 mins | Ovenware with lid |
| | 1 kg | 600 W, 20-25 mins | |
| Slices or pieces of meat in sauce, e.g. goulash | 500 g | 600 W, 12-17 mins | Ovenware with lid |
| | 1 kg | 600 W, 25-30 mins | |
| Fish, e.g. fillets | 400 g | 600 W, 10-15 mins | Covered |
| | 800 g | 600 W, 18-23 mins | |
| Side dishes, e.g. rice, pasta | 250 g | 600 W, 2-5 mins | Ovenware with lid; add liquid |
| | 500 g | 600 W, 7-10 mins | |
| Vegetables, e.g. peas, broccoli, carrots | 300 g | 600 W, 8-12 mins | Ovenware with lid; add 1 tbsp of water |
| | 600 g | 600 W, 13-18 mins | |
| Creamed spinach | 450 g | 600 W, 11-16 mins | Cook without additional water |

Heating food

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. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.

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 irreparably damage the glass on the inside of the door.

Notes

- 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 .
- 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 stand for a further 2 to 5 minutes so that it can achieve 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 mins | Take meal out of packaging, cover food before heating |
| Drinks | 150 ml | 1000 W, 1-3 mins | Caution! Place a spoon in the glass. Do not over-heat alcoholic drinks. Check during heating |
| | 300 ml | 1000 W, 3-4 mins | |
| | 500 ml | 1000 W, 4-5 mins | |

| Heating food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|------------|---|---|
| Baby food, e.g. baby bottle | 50 ml | 360 W, ½-1 min | Place baby bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. You must check the temperature |
| | 100 ml | 360 W, 1-1½ mins | |
| | 200 ml | 360 W, 1-2 mins | |
| Soup 1 cup 2 cups 4 cups | 175 g | 1000 W, 1½-2 mins | - |
| | 175 g each | 1000 W, 2-4 mins | |
| | 175 g each | 1000 W, 4-6 mins | |
| Slices or pieces of meat in sauce, e.g. goulash | 500 g | 600 W, 7-10 mins | Covered |
| Stew | 400 g | 600 W, 5-7 mins | Ovenware with lid |
| | 800 g | 600 W, 7-10 mins | |
| Vegetables | 150 g | 600 W, 2-3 mins | Add a little liquid |
| | 300 g | 600 W, 3-5 mins | |

Cooking food

Notes

- 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 ovenware. Different foodstuffs should not be placed in layers on top of one another.
- Cook the food in ovenware with a lid. If you do not have a suitable lid for your ovenware, 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 stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.

| Cooking food | Weight | Microwave power in watts, Cooking time in minutes | Notes |
|---|--------|---|---|
| Whole chicken, fresh, no giblets | 1.5 kg | 600 W, 25-30 mins | Turn halfway through the cooking time |
| Fish fillet, fresh | 400 g | 600 W, 8-13 mins | - |
| Fresh vegetables | 250 g | 600 W, 6-10 mins | Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking |
| | 500 g | 600 W, 10-15 mins | |
| Potatoes | 250 g | 600 W, 8-11 mins | Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking |
| | 500 g | 600 W, 12-15 mins | |
| | 750 g | 600 W, 15-22 mins | |
| Rice | 125 g | 600 W, 4-6 mins+ 180 W, 12-15 mins | Add double the quantity of liquid and use deep ovenware with a lid |
| | 250 g | 600 W, 7-9 mins+ 180 W, 15-20 mins | |
| Sweet foods, e.g. blanc-mange (instant) | 500 ml | 600 W, 5-8 mins | Stir 2 to 3 times with an egg whisk while heating |
| Fruit, compote | 500 g | 600 W, 9-12 mins | - |

Popcorn for the microwave

Notes

- Use heat-resistant, flat glass ovenware, e.g. the lid of an ovenproof dish, a glass plate or a glass tray (Pyrex)
- Always place the ovenware on the wire rack at level 1.
- Do not use porcelain or extremely curved plates.
- Make the settings as described in the table. You can adjust the timings according to product and amount.

- So that the popcorn doesn't burn, briefly take the popcorn bag out of the oven after 1 minute and 30 seconds and shake it. Take care as the bag will be hot!

Risk of scalding!

- Open the popcorn bag carefully as hot steam may be released.
- Never set the microwave to full power.

| | Weight | Accessories | Level | Microwave power in watts, Cooking time in minutes |
|---------------------------|--------------|---------------------|-------|---|
| Popcorn for the microwave | 1 bag, 100 g | Ovenware, wire rack | 1 | 600 W, 4 mins |

Microwave tips

| | |
|--|--|
| You cannot find any information about the settings for the quantity of food you have prepared. | Increase or reduce the cooking times using the following rule of thumb: Double the amount = almost double the cooking time Half the amount = half the cooking time |
| The food has become too dry. | Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid. |
| When the time has elapsed, the food is not defrosted, hot or cooked. | Set a longer time. Large quantities and food which is piled high require longer times. |
| When the time has elapsed, the food is overheated at the edge but not done in the middle. | Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time. |
| After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle. | Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times. |

Cakes and pastries

About the tables

Notes



- The times given apply to food 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 results in more even browning.

- Additional information can be found in the *Baking tips* section following the tables.
- Always place the cake tin in the centre of the wire rack.

Baking tins

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




-  Hot air
-  Top/bottom heating

| Cakes in tins | Accessories | Level | Type of heating | Temperature °C | Microwave power in watts | Cooking time in minutes |
|---|--------------------------|-------|---|----------------|--------------------------|-------------------------|
| Sponge cake, simple | Ring tin/round tin | 1 |  | 160-180 | 90 W | 30-40 |
| Sponge cake, delicate (e.g. pound cake) | Ring tin/round tin | 1 |  | 150-170 | - | 60-80 |
| Sponge flan base | Flan tin | 2 |  | 160-180 | - | 25-35 |
| Delicate fruit flan, sponge | Springform/ring tin | 1 |  | 160-180 | 90 W | 30-40 |
| Sponge base, 2 eggs | 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/cheesecake with 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 heating
-  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 + Enamel baking tray* | 1 3 |  | 150-170 | - | 40-50 |
| Sponge with moist topping (fruit) | Universal pan | 1 |  | 160-180 | 90 W | 30-40 |

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

| Cakes on trays | Accessories | Level | Type of heating | Temperature °C | Microwave power in watts | Cooking time in minutes |
|--|-------------------------------------|--------|-----------------|----------------|--------------------------|-------------------------|
| Yeast dough with dry topping | Universal pan | 2 | | 170-190 | - | 35-45 |
| Yeast dough with dry topping | Universal pan + 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 + 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 + 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 |
| 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 + Enamel baking tray* | 1 3 | | 190-200 | - | 40-50 |

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

■ Top/bottom heating

■ Hot air plus

| Small baked items | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|-------------------|---|--------|-----------------|-------------------|-------------------------|
| Biscuits | Universal pan | 2 | | 150-170 | 20-30 |
| Biscuits | Universal pan + Enamel baking tray* | 1 3 | | 140-160 | 30-40 |
| Macaroons | Universal pan | 2 | | 120-140 | 35-45 |
| Macaroons | Universal pan + 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 each on Universal pan + 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 + 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 optional accessories from specialist retailers.

■ Top/bottom heating

Preheat the cooking compartment.

■ Hot air

| Bread and rolls | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|-----------------------------------|---------------|-------|-----------------|-------------------|-------------------------|
| Yeast bread with 1 kg of 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 sweet yeast dough | Universal pan | 2 | | 190-210 | 15-25 |

Baking tips

| | |
|---|--|
| You want to bake according to your own recipe. | Use similar items in the baking tables as a guide. |
| Use baking tins made of silicone, glass, plastic or ceramic materials. | The baking tin 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. |
| How to establish whether sponge cake is baked through. | Approximately 10 minutes before the end of the baking time specified in the recipe, poke the cake with a cocktail stick at its highest point. If the cocktail stick comes out clean, the cake is ready. |
| The cake collapses. | Use less liquid next time or set the oven temperature 10 degrees lower and extend the baking time. Observe the specified mixing times in the recipe. |
| The cake has risen in the middle but is lower 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. | When it is done, make small holes in the cake using a toothpick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time. |
| The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with 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 follow 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 tin. If it still sticks, carefully loosen the cake around the edges using a knife. Turn the cake tin 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 meat 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 tin 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 section entitled *Tips for grilling and roasting* 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 ovenware 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 deep 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 ovenware 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 the meat juices.

Poultry:

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

Tips for grilling

Notes

- Always keep the oven door closed when grilling and do not preheat.
- As far as possible, 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 brown evenly and remain succulent and juicy. Do not add salt to 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 into the ovenware.

Beef

Notes



- 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 heating
-  Full-surface grill

| Beef | Accessories | Level | Type of heating | Temperature in °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 without lid, wire rack | 1 |  | 240-260 | 180 W | 30-40 |
| Steaks, medium, 3 cm thick | Universal pan + Wire rack | 1 3 |  | 3 | - | 1st side: approx. 10-15 2nd side: approx. 5-10 |

Veal

Note: 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








| Veal | Accessories | Level | Type of heating | Temperature °C | Microwave power in watts | Cooking time in minutes |
|---------------------------------|------------------------------|-------|---|----------------|--------------------------|-------------------------|
| Joint of veal, approx. 1 kg | Ovenware with lid, wire rack | 1 |  | 210-220 | 90 W | 60-70 |
| Joint of veal, approx. 1.5 kg | Ovenware with lid, wire rack | 1 |  | 200-210 | 90 W | 70-80 |
| Joint of 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

Notes

- Turn lean joints of pork and rindless joints halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.
- Place the joint in the ovenware rind-side up. Cut into 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

| Pork | Accessories | Level | Type of heating | Temperature in °C, grill setting | Microwave power in watts | Cooking time in minutes |
|--|---------------------------------|-------|---|----------------------------------|--------------------------------------|-------------------------|
| Joint without rind (e.g. neck), approx. 750 g | Ovenware with lid, wire rack | 1 |  | 220-240 | 180 W | 40-50 |
| Joint with rind (e.g. shoulder) approx. 1.5 kg | Ovenware without lid, wire rack | 1 |  | 180-200 | - | 150 |
| Joint 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 |
| Joint of pork, lean, approx. 1 kg | Ovenware with lid, wire rack | 1 |  | 210-230 | 90 W | 50-60 |
| Joint of pork, lean, approx. 1.5 kg | Ovenware with lid, wire rack | 1 |  | 200-220 | 90 W | 70-80 |
| Joint of pork, lean, approx. 2 kg | Ovenware with lid, wire rack | 1 |  | 190-210 | 180 W, 10 mins + 90 W, 75-85 mins | 85-95 |

| Pork | Accessories | Level | Type of heating | Temperature in °C, grill setting | Microwave power in watts | Cooking time in minutes |
|---------------------------------------|---------------------------------|--------|-----------------|----------------------------------|--------------------------|--|
| 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 + Wire rack | 1 3 | ☒ | 2 | - | 1st side: approx. 15-20 2nd side: approx. 10-15 |

Lamb and game

Note: Turn lamb and game halfway through the cooking time.

- ☒ Circo-roasting
- ☐ Top/bottom heating

| Lamb and game | Accessories | Level | Type of heating | Temperature in °C | 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 |
| Leg of lamb, boned, medium, approx. 1.5 kg | Ovenware with lid, wire rack | 1 | ☐ | 180-200 | - | 90-100 |
| Saddle of venison on the bone, approx. 1 kg | Ovenware with lid, wire rack | 1 | ☐ | 210-220 | - | 40-50 |
| Boned leg of roe venison, approx. 1.5 kg | Ovenware with lid, wire rack | 1 | ☐ | 180-190 | - | 105-120 |
| Wild boar joint, approx. 1.5 kg | Ovenware with lid, wire rack | 1 | ☐ | 200-220 | - | 100-110 |
| Joint of venison, approx. 1.5 kg | Ovenware with lid, wire rack | 1 | ☐ | 200-220 | - | 90-100 |
| Rabbit, approx. 1.5 kg | Ovenware with lid, wire rack | 1 | ☐ | 200-220 | 90 W | 25-35 |

Miscellaneous

Notes

- 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

| Miscellaneous | Accessories | Level | Type of heating | Temperature in °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 sausages for grilling, approx. 150 g each | Universal pan + rack | 1 3 | ☒ | 3 | - | 1st side: approx. 10-15 2nd side: approx. 5-10 |

Poultry














Notes

- Place whole chickens, chicken breasts and small turkeys 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 portions 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 heating

| Poultry | Accessories | Level | Type of heating | Temperature in °C, grill setting | Microwave power in watts | Cooking time in minutes |
|--------------------------------|------------------------------|-------|-----------------|----------------------------------|--------------------------|-------------------------|
| Chicken, whole, 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 |

* Add 50 ml of water to the universal pan.



| Poultry | Accessories | Level | Type of heating | Temperature in °C, grill setting | Microwave power in watts | Cooking time in minutes |
|---|---------------------------------|--------|---|----------------------------------|--------------------------|-------------------------|
| Chicken halves, 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 to 1.7 kg | Universal pan | 1 |  | 170-190 | 180 W | 60-80 |
| Duck breast, whole, 2 pieces, 300 to 400 g each | Wire rack + Universal pan* | 2 1 |  | 3 | 90 W | 18-22 |
| Goose, whole, 3 to 3.5 kg | Universal pan | 1 |  | 170-190 | 180 W | 80-90 |
| Goose breast, 2 pieces, 500 g each | Wire rack + Universal pan* | 2 1 |  | 210-230 | 90 W | 20-25 |
| 4 goose legs, approx. 1.5 kg | Wire rack + Universal pan* | 2 1 |  | 170-190 | 180 W | 30-40 |
| Small turkey, whole, approx. 3 kg | Universal pan | 1 |  | 170-180 | 180 W | 60-70 |
| Rolled turkey joint, 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 drumsticks, approx. 1.3 kg | Ovenware with lid, wire rack | 1 |  | 210-230 | 360 W | 45-50 |




* Add 50 ml of water to the universal pan.

Fish

Notes

- 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

| Fish | Accessories | Level | Type of heating | Grill setting | Microwave power in watts | Cooking time in minutes |
|---|------------------------------|--------|---|---------------|--------------------------|--|
| Whole fish, e.g. trout approx. 300 g, grilled | Universal pan + 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 + Wire rack* | 1 3 |  | 3 | - | 1st side: approx. 10-12 2nd side: approx. 8-12 |
| 2 or 3 whole fish, 300 g each, grilled | Universal pan + Wire rack* | 1 3 |  | 2 | - | 1st side: approx. 10-15 2nd side: approx. 10-15 |
| 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 joint. | 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 with toppings






Notes









- The values in the table apply to food 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 ovenware 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.

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 heating
-  Centre-area grill
-  Full-surface grill




| Bakes, gratins, toast with toppings | Accessories | Level | Type of heating | Temperature in °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 |
| 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 slices | Universal pan | 2 |  | 3 | - | 9-14 |

Convenience products

Notes

- Please observe the instructions on the packaging.
- The values in the table apply to food 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 gateau on the oven floor without accessories, level 0.
-  Top/bottom heating
-  Hot air
-  Circo-roasting

| Convenience products | 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 | 2 |  | 210-230 | - | 15-20 |

* Line the universal pan with greaseproof paper.

The greaseproof paper must be suitable for these temperatures.

| Convenience products | 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 | 2 | | 220-230 | - | 20-25 |
| Croquettes | Universal pan | 2 | | 200-220 | - | 25-35 |
| Rösti, stuffed potato pockets | 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.

Slow 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 low-temperature 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/medium rare or "à point". The meat will remain succulent and tender.

Using low-temperature cooking

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 it in the oven at level 1 to warm the plate.
2. Select low-temperature cooking and a temperature between 70 and 100 °C. Preheat the cooking compartment, thus warming the ovenware at the same time.
During the heating phase (15 minutes), "Please wait" appears on the text display.
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: Meat cooked at a low temperature does not need to be rested and can be kept warm at a low temperature without any problems.

Note the following points:

Notes

- 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 low-temperature 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












Slow cooking

Notes

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

- Use ovenware with a properly fitting, matching lid, e.g. a glass roasting dish. Place the roasting dish on the wire rack.

 Low-temperature cooking

| Slow cooking | Level | Type of heating | Temperature °C | Cooking time in minutes |
|---------------------------------|-------|---|----------------|-------------------------|
| Poultry | | | | |
| Turkey breast | 1 |  | 80 | 240-270 |
| Skinless duck breast | 1 |  | 80 | 110-140 |
| Beef | | | | |
| Beef joint (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 |
| Veal | | | | |
| Joint of veal (e.g. veal olive) | 1 |  | 80 | 180-220 |
| Fillet of veal | 1 |  | 80 | 80-100 |
| Pork | | | | |
| Joint of pork (e.g. loin) | 1 |  | 80 | 180-210 |
| Pork fillet | 1 |  | 80 | 140-170 |
| Lamb | | | | |
| Lamb fillet | 1 |  | 80 | 40-70 |

Tips for slow cooking

| | |
|--|--|
| Slow-cooked 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 gravy very hot. |
| If you wish to keep slow-cooked meat warm. | After slow cooking, 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.


According to the standards EN 60705, IEC 60705/DIN 44547 and EN 60350 (2009)

Defrosting with the microwave

| Dish | Microwave power setting in watts, cooking time in minutes | Note |
|------|---|--|
| Meat | 180 W, 5 mins + 90 W, 10-15 mins | Place 22 cm 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 | Note |
|-----------|---|---|
| Custard | 360 W, 10 mins + 180 W, 20-25 mins | Place Pyrex dish on the wire rack at level 1. |
| Sponge | 600 W, 8-10 mins | Place 22 cm Pyrex dish on the wire rack at level 1. |
| Meat loaf | 600 W, 20-25 mins | Place Pyrex dish on the wire rack at level 1. |

-  Circo-roasting

-  Top/bottom heating

Combined microwave cooking




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

Notes

- The values in the table apply to food placed in a cold oven.
- Apple pie: place the dark springform cake tins diagonally alongside one another.


-  Top/bottom heating
-  Hot air
-  Hot air plus



| | Ovenware | Level | Type of heating | Temperature °C | Baking time in minutes |
|------------------------------|---------------------------------------|---|---|---|------------------------|
| Viennese whirls | Universal pan | 2 |  | 160-180 | 20-30 |
| | Universal pan | 2 |  | 150-170 | 20-30 |
| | Universal pan* + 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* + Enamel baking tray** | 1 3 |  | 150-170 | 35-45 |
| | Hot water sponge cake | Springform cake tin on the wire rack | 1 |  | 160-170 |
| Yeast cakes on a baking tray | Universal pan | 2 |  | 170-190 | 45-55 |
| | Universal pan* + Enamel baking tray** | 1 3 |  | 160-180 | 50-60 |
| | Apple pie | 2 x 20 cm springform cake tins 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 |
| 12 beefburgers** | Wire rack and Universal pan | 3 1 |  | 3 | 30 |

* Preheat for 5 minutes.

** Turn halfway through the cooking time.

Acrylamide in foodstuffs

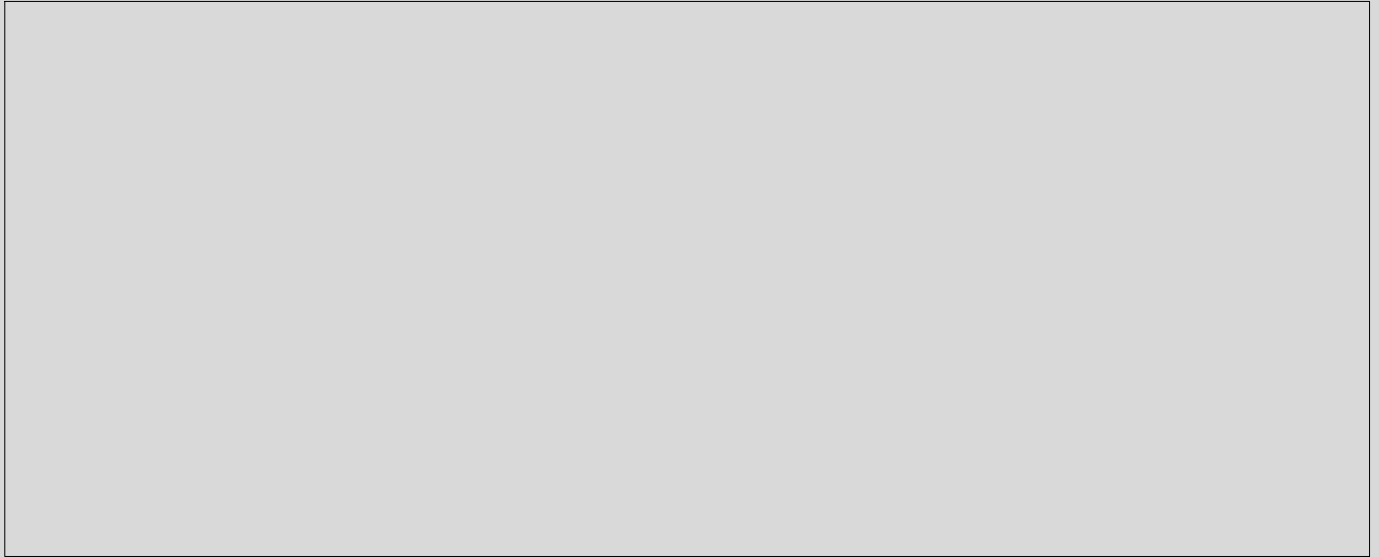
Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps,

chips, toast, bread rolls, bread, fine 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, but not too dark. Large, thick pieces of food contain less acrylamide. |
| Baking biscuits Oven chips | Max. 200 °C with Top/bottom heat or max. 180 °C with Hot air plus or Hot air. Max. 190 °C with Top/bottom heat or max. 170 °C with Hot air plus or Hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out. |



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