

## **Making cooking as much fun as eating**

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

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

The tables list numerous well-known dishes and typical settings. All these dishes are tested in our cooking studio.

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

A detailed table of contents will help you to find what you're looking for quickly.

Enjoy your meal!

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# Safety information

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

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

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## Before installation

### Transport damage

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

### Electrical connection

Only allow a licensed professional to connect the appliance. Warranty claims for damage caused by incorrect connection will not be accepted.

### Installation and connection

Please observe the special installation instructions.

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## Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for preparing food and drink.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience to operate it correctly and safely.

Never let children play with the appliance.

## **Hot cooking compartment**

There is a 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.

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the cooking compartment door if smoke can be seen in the appliance. Switch off the appliance. Pull out the mains plug or switch off the fuse in the fuse box.

There is a risk of a short-circuit.

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

There is a risk of burns.

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.

## **Hot accessories**

There is a risk of burns.

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

## **Damaged cooking compartment door or door seal**

There is a risk of serious damage to health.

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

## **Heavily corroded surfaces**

There is a 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**

There is a risk of electric shock.  
Never remove the casing. The appliance is a high-voltage appliance.

There is a risk of serious damage to health.  
Never remove the casing. It prevents microwave energy from escaping.

## **Hot or humid environment**

There is a risk of short-circuiting.  
Never expose the appliance to intense heat or humidity.

## **Incorrect repairs**

There is a risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after-sales engineers.

You must not open the casing. The appliance is a high-voltage appliance. The casing prevents microwave energy from escaping.

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.

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# **Information on the microwave**

## **Preparing food**

There is a 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**

There is a risk of injury.  
Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Moisture that has penetrated this cavity could cause the ovenware to crack.

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

There is a 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**

There is a 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**

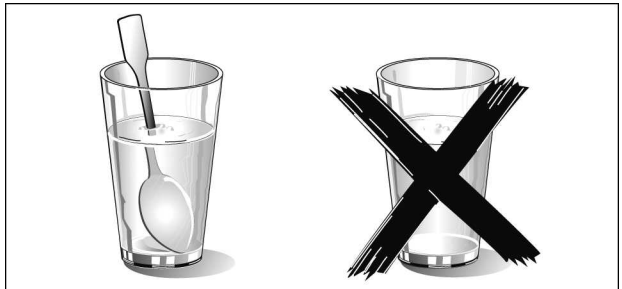
There is a risk of fire.  
Never heat food in heat-retaining packages.

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

There is a risk of burns.  
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**

There is a 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. If the container is only shaken 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.



There is a risk of explosion.  
Never heat drinks or other food in containers that have been tightly sealed.

Never overheat alcoholic drinks.

### **Baby food**

There is a 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 ensures even heat distribution.  
Check the temperature of the food before it is given to the child.

### **Foods with a shell or skin**

There is a risk of burns.  
Never cook eggs in their shells. Never reheat hard-boiled eggs as they can explode even after microwave operation has ended. The same applies to shellfish and crustaceans.  
Always prick the yoke when baking or poaching eggs.

Always prick the skin of foodstuffs with solid peels or skins such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting.

### **Drying food**

There is a risk of fire.  
Never use the microwave to dry food.

### **Food with a low water content**

There is a 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**

There is a risk of fire.  
Never use the microwave to heat cooking oil on its own.



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## Causes of damage

### **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 ceramic floor panel.

### **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.

### **Operating the microwave without food**

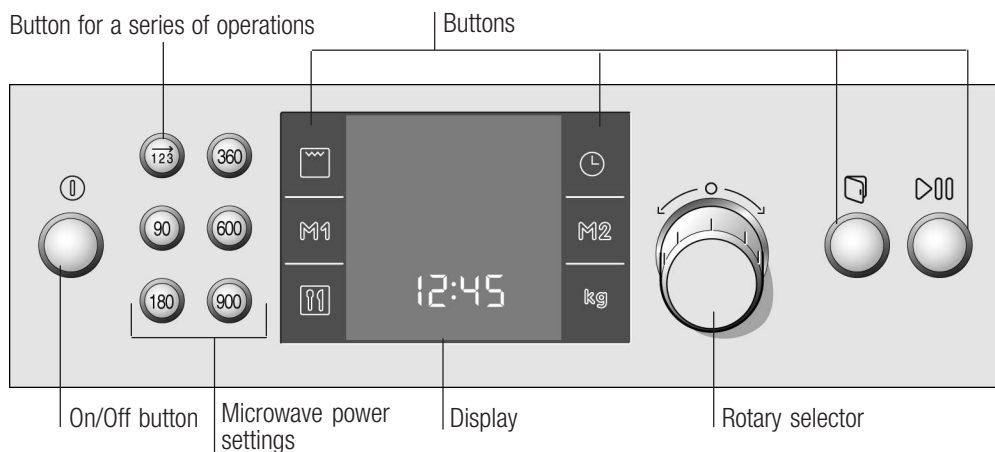
Do not switch on the microwave unless there is food in the cooking compartment. The appliance may be overloaded if it is switched on without any food inside. An exception to this rule is for brief testing of ovenware (*see notes on ovenware*).

# Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

## Control panel

Here is an overview of the control panel. Depending on the appliance model, there may be differences in the particular details.



### Rotary selector

The rotary selector is retractable. Press on the rotary selector to lock it in or out.








### Buttons

Sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

Exception: the button for the series of operations and the buttons for the microwave power settings are normal push buttons.


## Buttons and display

Using the buttons, you can set various additional functions. In the display, you can check the values that you have set.

Symbol	Button function
	Switches the appliance on and off
90	Selects 90 wattmicrowave power
180	Selects 180 wattmicrowave power
360	Selects 360 wattmicrowave power
600	Selects 600 wattmicrowave power
900	Selects 900 wattmicrowave power
 123	Selects follow-on mode
	Selects the grill
	Opens and closes the time-setting options menu
M1 / M2	Selects memory
	Selects a programme
kg	Selects weight
	Opens the appliance door
	Press briefly = starts/pauses operation Press and hold = cancels operation

### Notes

The time-setting options that are in the foreground of the display are indicated by the brackets [ ] around the relevant symbol.

Exception: With the clock, the symbol  is lit up only if you are making changes.

When you switch on the oven, the lamp in the cooking compartment comes on.

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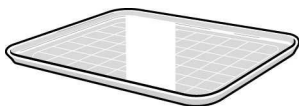
## Accessories

Your appliance is equipped with the following accessories:



### Wire rack

as a surface for ovenware or for grilling and browning.



### Glass pan

This can act as a splash guard if you are grilling food directly on the wire rack. Therefore, place the wire rack in the glass pan. The glass pan can also be used as a dish when using the microwave.

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## Cooking compartment

### Cooling fan

The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off.


### Notes

The cooking compartment remains cold 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 panel, interior walls and floor. This is normal and does not affect microwave operation. Wipe away the condensation after cooking.

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





# Switching the appliance on and off

The  button allows you to switch the microwave oven on and off.

## Switching on

Press the  button.

Select the operating mode you require.

- 90, 180, 360, 600 or 900 W button for the microwave power setting
-  button = follow-on mode
-  button = grill
-  and  buttons = automatic programming
-  or  button = memory programme

You can find out how to make the settings in the individual sections.

## Switching off

Press the  button.

The appliance switches off and the clock appears in the display.

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# Before using the appliance for the first time

Here you will find everything you need to do before using the microwave to prepare food for the first time. First read the *Safety information* section.

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## Setting the time

When the microwave has been connected to the power supply, the [⌚] symbol and four zeros lights up in the display.

Set the time.

1. Set the current time using the rotary selector.
2. Press the ⌚ button.  
The time is set.

## Hiding the clock

You can hide the time. You can then only see it when the oven is in operation. Read about this in the *Changing basic settings* section.

### Note

In order to reduce the energy consumption of your appliance in standby, you can hide the clock. Read about this in the *Changing basic settings* section.

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## Heating up the cooking compartment

Heat up the empty cooking compartment with the door closed to remove the new smell.

Make sure that there are no remains of packaging in the cooking compartment.

Heat the cooking compartment for 10 minutes with the grill [☀] at level 3.

1. Press the Ⓜ button.
2. Press the [☀] button.  
Grill, level 3 and 10:00 minutes appear in the display.

3. Press the ▷00 button.  
Operation begins. The ▷00 symbol lights up.

After 10 minutes, switch off the appliance with button ⑩.

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## Cleaning accessories

Before using the accessories for the first time, clean them thoroughly using a soft cloth and hot soapy water.

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## The microwave

Microwaves are converted to heat in foodstuffs. You can set the microwave on its own or in combination with the grill. You will find information about cookware and how to set the microwave.

### Note

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

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## Notes regarding ovenware

### Suitable ovenware

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

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

## Unsuitable ovenware

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

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

## Ovenware test

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

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

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

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## Microwave power settings

Use the button to set the desired microwave power.

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

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

### Note

The microwave power can be set to 900 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.



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## Setting the microwave

Example: Microwave power 360 W, cooking time 17 minutes.

1. Press the **ⓘ** button.  
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.  
The power is lit up in the display and a suggested cooking time is displayed.
3. Set the cooking time using the rotary selector.
4. Press the **▷00** button.  
Operation begins. The cooking time can be seen counting down.

### The cooking time has elapsed

A signal sounds. Microwave operation is finished. You can cancel the signal before it sounds using the **⊖** button. Use the **ⓘ** button to switch off the appliance.

### Opening the appliance door during cooking

Cooking is paused. Press the **▷00** button briefly once you have closed the appliance door. The programme will then continue.

### Changing the cooking time

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

### Changing the microwave power setting

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

### Cancelling cooking

Press the **▷00** button and switch off the appliance with the **ⓘ** button.

#### Notes

When you switch on the appliance with the **ⓘ** button, the highest microwave power always appears in the display as a suggestion.

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

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# 1,2,3 follow-on mode

You can use the follow-on mode to set up to three different microwave power settings and times one after the other and then start.









You can also connect the grill to the microwave power settings.


## Ovenware

Always use heat-resistant cookware which is suitable for microwaves.


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## Setting follow-on mode


1. Press the  button.  
Your appliance is ready for use.
2. Press the  button.  
The  for the first follow-on mode appears in the display.
3. Set the first microwave power and cooking time.
4. Press the  button.  
The  for the second follow-on mode appears.
5. Set the second microwave power and cooking time.
6. Press the  button.  
The  for the third follow-on mode appears.
7. Set the third microwave power and cooking time.
8. Press the  button.

Operation begins. The total cooking time and  symbol for the first follow-on mode appear in the display.

## The cooking time has elapsed

A signal sounds. Follow-on mode is finished. You can cancel the acoustic signal before it sounds using the  button.

## Changing the setting

Changes can only be made before operation begins. Press the  button repeatedly until the number for the follow-on mode appears. Change the setting.

### Opening the appliance door during cooking

Cooking is paused. Press the ▷00 button again once you have closed the appliance door. The programme will then continue.

### Pausing cooking

Press the ▷00 button briefly. Operation is paused. Press the ▷00 button again to continue cooking.

### Cancelling cooking

Press and hold the ▷00 button for approximately 4 seconds and switch off the appliance with the ① button.

#### Note

You can also combine the grill with the follow-on mode. First, set the follow-on mode.

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## Grilling

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### Setting the grill

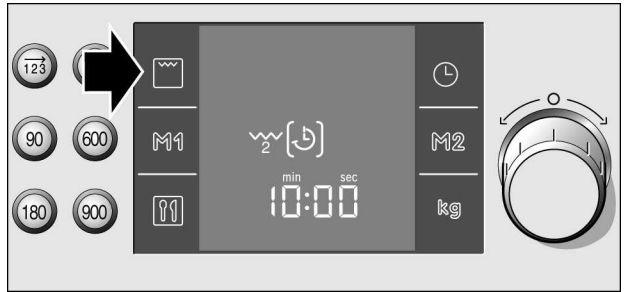
The following grill settings are available:


Grill	Level 3	☰ high	Press the ☐ button once
Grill	Level 2	☷ medium	Press the ☐ button twice
Grill	Level 1	☶ low	Press the ☐ button three times

Example in the diagram: Grill setting 2, 15 minutes

1. Press the ① button.  
Your appliance is ready for use.



2. Press the  grill button twice.  
Grill, level 2 and 10:00 minutes appear in the display.



To set a different grill setting, press the  grill button again.

3. Set the cooking time using the rotary selector.




4. Press the  button.  
In the display, the timer can be seen counting down and the  symbol is in brackets.


**The cooking time has elapsed**

A signal sounds.  
00:00 is shown in the display Press the  button and switch off the appliance with the  button. You can cancel the acoustic signal before it sounds using the  button.



**Changing the setting**

You can change the grill setting at any time.  
Then press the  button again.

## Pausing cooking

Open the appliance door. The microwave is interrupted. Press the  button again once you have closed the appliance door. Cooking resumes.

## Cancelling the setting

Press and hold the  button for a few seconds and switch off the appliance with the  button.

### Note

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

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# MicroCombi operation






This involves simultaneous operation of the grill and the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned.

You can switch on all microwave power settings. Exception: 900 and 600 watt.


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## Setting MicroCombi

Example: microwave 360 W, 17 minutes and grill level 1.

1. Press the  button.  
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.  
A suggested cooking time appears.
3. Set the cooking time using the rotary selector.
4. Press the  button three times.  
The  and  symbols are lit in the display.
5. Press the  button.  
Operation begins. The cooking time can be seen counting down.

## The cooking time has elapsed

A signal sounds. Combination mode is finished. You can cancel the acoustic signal before it sounds using the  button.

### Changing the settings

You may change the grill setting or cooking time at any time. Then, press the ▷00 button and cooking continues.

### Cancelling cooking

Press the ▷00 button and switch off the appliance with the ① button.

### Opening the appliance door during cooking

Cooking is paused. When you have closed the door, press the ▷00 button and cooking continues.

### Pausing cooking

Press the ▷00 button briefly. The appliance is paused. Press ▷00 again and cooking resumes.

#### Notes

You can also set the grill setting first and then set the microwave power and cooking time.

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

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## 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. You can select from 10 programmes.


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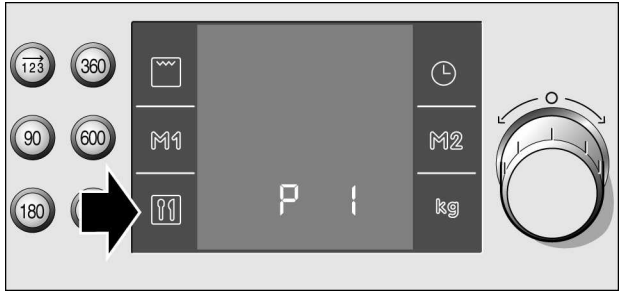
### Setting the programme

Once you have selected a programme, set the oven as follows.

Example in the diagram: programme 2 with 1 kg weight.


1. Press the ① button.  
Your appliance is ready for use.

- Press the  button.  
The first programme number appears in the display.



- Select the programme number with the rotary selector.




- Press the  button.  
The weight suggestion 0.50 kg appears in the display.



5. Turn the rotary selector to set the weight.





6. Press the  button.

The programme starts. The  cooking time counts down in the display.

### Programme has finished

A signal sounds. The programme has finished, the appliance no longer heats.

Use the  button to switch off the appliance or make new settings. You can stop the acoustic signal early by pressing the  button.

### Cancelling the programme

Press the  button. The appliance is switched off.

### Changing the programme

Once the oven has started, the programme number and weight cannot be changed.

### Changing the cooking time

With automatic programmes, you cannot change the cooking time.

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## Notes on automatic programming

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.

For the programs, always use microwave-proof ovenware such as glass, ceramic, or the glass pan. Observe the accessories tips in the program table.

Place the food in the cold appliance.

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



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

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

## **Defrosting**

If possible, freeze and store food flat and in portions at -18 °C.

Put the frozen food on a flat dish, e.g. a glass or porcelain plate.

After defrosting, allow the food to defrost for a further 10 to 30 minutes until it reaches room temperature.

Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.

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

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

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

whole poultry should be placed in the dish breast-side down and poultry pieces skin-side down.

## **Potatoes**

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

Jacket potatoes: use potatoes of equal size. Wash the potatoes and prick them all over. Place the wet potatoes in a dish. Do not add water.

## **Rice**

Rice foams a lot during cooking. Therefore, use a high-sided dish with a lid. Enter the uncooked weight (without liquid).

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

Do not use boil-in-the-bag rice.

## **Vegetables**

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

Vegetables, deep-frozen: this program is only suitable for blanched, not pre-cooked vegetables. The program 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.

### Baked potatoes

Use potatoes of equal size.

Wash the potatoes and prick them all over.

Place the potatoes on the wire rack while they are still damp.

### Chicken halves

Place the chicken halves on the wire rack with the skin side facing up.

Place the wire rack in the glass pan so that it catches the dripping fat or meat juices.

### Standing time

Some dishes need some cooling down time in the cooking compartment after the program has ended.

Meal	Standing time
Vegetables	approx. 5 minutes
Potatoes	approx. 5 minutes. Strain the remaining water.
Rice	5-10 minutes

Observe the signals for stirring and turning.

Food	Programme number	Weight range	Cookware/ accessories
<b>Defrosting</b>			
Meat and poultry - Joints - Flat pieces of meat - Mince - Chicken, poulard, duck	P1	0.2 - 2.0 kg	Shallow cookware without lid.
Fish Whole fish, fish fillet, fish cutlet	P2	0.1 - 1.0 kg	Shallow cookware without lid.
Bread and cake* Bread, whole, round or long, bread in slices, sponge cake, yeast cake, fruit flan	P3	0.2 - 1.5 kg	Shallow cookware without lid.


Food	Programme number	Weight range	Cookware/ accessories
<b>Cooking</b>			
Potatoes Boiled potatoes, unpeeled boiled potatoes	P4	0.2 - 1.0 kg	Dish with lid.
Rice	P5	0.05 - 0.3 kg	High-sided dish with lid.
Fresh vegetables Cauliflower, broccoli, carrot, kohlrabi, leek, pepper, courgette	P6	0.15 - 1.0 kg	Dish with lid.
Frozen vegetables Cauliflower, broccoli, carrot, kohlrabi, red cabbage, spinach	P7	0.15 - 1.0 kg	Dish with lid.
Baked potatoes Weight per potato approx. 200 g - 250 g	P8	0.2 - 1.5 kg	Wire rack.
Bake, frozen e.g. lasagne	P9	0.3 - 1.0 kg	
Chicken, halved	P10	0.5 - 1.8 kg	Glass pan and wire rack.
* Cream cakes, buttercream cakes, cakes with frosting, icing or gelatine are unsuitable.			

## Memory

The memory allows you to store the setting for your favourite dish and call it up at any time. You have two memories available “M1” and “M2”.

The memory is useful if you prepare one dish particularly frequently.

### Storing settings in the memory

1. Press the  button.  
Your appliance is ready for use.

2. Press the button for the microwave power setting you require.  
The power and a suggested cooking time appear in the display.
3. Set the cooking time using the rotary selector.
4. Press and hold the M1 or M2 button for approximately 4 seconds until a signal sounds.

The setting is stored and can be started at any time.

## Storing another setting

Make new settings and store them. The old settings are overwritten.

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## Starting the memory function

The stored settings for your dish can be started at any time.

1. Press the ① button.  
Your appliance is ready for use.
2. Press the M1 or M2 button.  
The stored settings are displayed.
3. Press the ▷00 button.  
The memory starts. The cooking time ⏪ counts down in the display.

### Notes

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

The programmes which have been set also remain stored if there is a power cut.

A signal sounds. The memory has finished. Use the ① button to switch off the appliance or make new settings. You can cancel the acoustic signal before it sounds using the ⏸ button.

## The cooking time has elapsed

## Pausing

Press the ▷00 button or open the appliance door. Cooking is paused. Press the ▷00 button once you have closed the appliance door. The programme will then continue.

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# Changing the basic settings

Your appliance has various basic settings that you can change at any time.





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## Basic settings

The table lists all of the basic settings and the options for making changes.

	Basic setting	Options	Explanation
<b>c 1</b>	Clock display <i>1</i> = on	Clock display <i>2</i> = off	Display of the clock
<b>c 2</b>	Signal duration <i>2</i> = medium = 2 minutes	<i>1</i> = short = 10 seconds <i>3</i> = long = 5 minutes	Signal after the cooking time has elapsed
<b>c 3</b>	Button tone: <i>1</i> = on	Button tone: <i>2</i> = off	Confirmation tone when a button is pressed
<b>c 4</b>	Waiting time <i>2</i> = medium = 5 seconds	<i>1</i> = short = 2 seconds <i>3</i> = long = 10 seconds	Waiting time between individual steps, after making a setting

Prerequisite: Your appliance is switched off.

1. Press and hold the  button for several seconds. The first basic setting appears in the display.
2. Change the basic setting with the rotary selector.
3. Confirm with the  button. The next basic setting appears in the display. You can go through all of the basic settings with the  button and make changes with the rotary selector.
4. Finally, press and hold the  button for a few seconds.

All settings are applied.

You may change the settings at any time.

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# Care and cleaning

If carefully cleaned and taken care of, your microwave oven will remain fully functional and in a good condition for a long time to come. This section explains how to properly care for and clean your appliance.



Danger of short-circuiting.

Never use high-pressure cleaners or steam jets.



Risk of burning.

Do not clean the appliance immediately after switching it off. Allow the appliance to cool down.

## Notes

Slight differences in the colours 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 light reflections from the oven light.

Unpleasant smells, e.g. after preparing fish, can be removed quite easily. Add a few drops of lemon juice to a cup of water. Place a spoon in the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at the maximum microwave power setting.

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## Cleaning agents

Surfaces are different and damage caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use:

- any caustic 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.
- coarse scouring pads or cleaning sponges.

Rinse out new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance front	<p>Hot soapy water: Clean using a dish cloth and then dry with a soft cloth.</p> <p>Do not use metal or glass scrapers for cleaning.</p>
Stainless steel	<p>Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove any flecks of limescale, grease, starch and egg white immediately. Corrosion can form under such marks. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.</p>
Cooking compartment	<p>Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth.</p> <p>For heavy soiling: Only use oven cleaner in a cold cooking compartment.</p>
Cooking compartment made of stainless steel	<p>Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These agents scratch the surface.</p> <p>Allow the interior surfaces to dry thoroughly.</p>
Door panels	<p>Glass cleaner: Clean with a dish cloth.</p> <p>Do not use metal or glass scrapers for cleaning.</p>
Door seal Do not remove.	<p>Hot soapy water: Clean with a dish cloth; do not scrub.</p> <p>Do not use metal or glass scrapers for cleaning.</p>
Accessories	<p>Hot soapy water: Soak and then clean with a dish cloth or a brush.</p>

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# Troubleshooting

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

If one of your dishes does not turn out as you had hoped, please refer to the *Tested for you in our cooking studio* section. You will find many cooking tips and tricks there.

<b>Problem</b>	<b>Possible cause</b>	<b>Remedial action/notes</b>
The appliance does not work.	The plug is not plugged into the mains.	Plug it in.
	Power cut.	Check whether the kitchen light switches on.
	Blown fuse.	Look in the fuse box to make sure that the fuse for the appliance is OK.
	Operating error.	Switch off the circuit breaker in the fuse box. After approx. 10 seconds switch it on again.
The appliance is not in operation. A cooking time appears in the display.	The ▷00 button was not pressed after the setting had been made.	Press the ▷00 button or switch the appliance off.
The microwave does not switch on.	The door is not properly closed.	Check whether leftover food or a foreign object is trapped in the door.
	The ▷00 button was not pressed.	Press the ▷00 button.
It takes longer than before for the food to heat up.	The microwave power setting is 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 cooking time.



Problem	Possible cause	Remedial action/notes
A signal sounds. The two dots in the display are flashing.	The appliance is in demonstration mode.	<ol style="list-style-type: none"> <li>1. Press the <math>\overline{123}</math> button.</li> <li>2. Press and hold the <math>\overline{00}</math> button for 3 seconds.</li> </ol> The demonstration mode is deactivated.
The appliance switches off shortly after starting. Error message "H95" appears in the display.	The door is not properly closed.	Open the door again and close it properly, if this does not help, contact the after-sales service.
Error message "E723" appears in the display.	The door is not properly closed.	Open and close the appliance with the $\overline{00}$ button.
Error message "Er1" appears in the display.	The temperature sensor is faulty.	Call the after-sales service.
Error message "Er11" appears in the display. "Button is jammed"	The buttons are dirty or the mechanics have jammed.	Press all the buttons several times. Clean the buttons with a dry cloth. Open and close the appliance door. If this does not help, consult the after-sales service.
Error message "Er4" appears in the display.	There is extreme overheating (possibly a fire inside). Microwave power setting too high.	Do not open the door. Disconnect from the mains or switch off the fuse in the fuse box and allow to cool down.
Error message "Er18" appears in the display.	Technical fault.	Call the after-sales service.



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

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# After-sales service

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

## E number and FD number

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

The rating plate bearing these numbers can be found on the right hand side after opening the appliance door.

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

E no.	FD no.
After-sales service 🏠	

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

## Technical data

Power supply	220-240 V, 50 Hz
Maximum total connected load	1,990 W
Microwave power setting	900 W (IEC 60705)
Microwave frequency	2,450 MHz
Grill	1,300 W
Fuse	min. 10 A
Dimensions (HxWxD)	
- appliance	38.2 x 59.4 x 31.9 cm
- cooking compartment	22.0 x 35.0 x 27.0 cm
VDE approved	Yes
CE mark	Yes

This appliance complies with standard EN 55011 or 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 indicates that the appliance is suitable for domestic use.

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# Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

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

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

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## Dishes tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature or microwave power setting are ideal for your dish. You can find information about suitable accessories and there are tips about cookware and preparation.

### Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if this is specified in the tables. Before use, remove any accessories from the cooking compartment that you will not be using.

The times specified in the tables are only guidelines. They depend on the quality and consistency 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 cookware out of the cooking compartment.

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## Defrosting, heating up and cooking with the microwave

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

The times specified in the tables are only guidelines. They may vary according to the ovenware used, the quality, temperature and consistency of the food.

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

It may be that you have different quantities from those specified in the tables.

A rule of thumb can be applied:

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

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

### Defrosting

Place the frozen food in an open container on the cooking compartment floor.

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times.

Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.

Leave defrosted items to stand at room temperature for a further 10 to 30 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

	<b>Amount</b>	<b>Microwave setting in watts Time in minutes</b>	<b>Notes</b>
Whole joints of meat e.g. beef, pork or veal (with or without bones)	800 g	180 W, 15 min. + 90 W, 15 - 25 min.	Turn several times.
	1,000 g	180 W, 20 min. + 90 W, 20 - 30 min.	
	1,500 g	180 W, 25 min. + 90 W, 25 - 35 min.	
Diced or sliced beef, pork and veal	200 g	180 W, 5 - 8 min. + 90 W, 5 - 10 min.	Separate the parts when turning.
	500 g	180 W, 8 - 11 min. + 90 W, 10 - 15 min.	
	800 g	180 W, 12 - 15 min. + 90 W, 15 - 20 min.	
Mixed minced meat	200 g	180 W, 2 min. + 90 W, 5 - 10 min.	Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted.
	500 g	180 W, 6 min. + 90 W, 8 - 13 min.	
	800 g	180 W, 10 min. + 90 W, 15 - 20 min.	
Poultry or poultry portions	600 g	180 W, 8 min. + 90 W, 10 - 15 min.	Turn several times.
	1,200 g	180 W, 15 min. + 90 W, 20 - 25 min.	
Fish fillet, fish steak, slices	400 g	180 W, 5 min. + 90 W, 10 - 15 min.	Separate defrosted items.
Whole fish	300 g	180 W, 3 min. + 90 W, 10 - 15 min.	Turn half way through.
	600 g	180 W, 8 min. + 90 W, 15 - 25 min.	
Vegetables e.g. peas	300 g	180 W, 10 - 15 min.	
Fruit e.g. raspberries	300 g	180 W, 6 - 9 min.	Stir carefully during defrosting and separate the defrosted parts.
	500 g	180 W, 8 min. + 90 W, 5 - 10 min.	
Butter	125 g	180 W, 1 min. + 90 W, 1 - 2 min.	Remove all the packaging.
	250 g	180 W, 1 min. + 90 W, 2 - 4 min.	
Whole loaf	500 g	180 W, 8 min. + 90 W, 5 - 10 min.	Turn half way through.
	1,000 g	180 W, 12 min. + 90 W, 10 - 20 min.	
Dry cakes e.g. creaming method cakes	500 g	90 W, 10 - 15 min.	Separate the pieces of cake when turning them. Only for cakes without icing, cream or crème pâtissière.
	750 g	180 W, 5 min. + 90 W, 10 - 15 min.	
Juicy cakes e.g. fruit cake and quark cake	500 g	180 W, 5 min. + 90 W, 15 - 20 min.	Only for cakes without icing or gelatine.
	750 g	180 W, 7 min. + 90 W, 15 - 20 min.	

## Defrosting, heating up or cooking frozen food

Always place the ovenware on the cooking compartment floor.

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

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

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

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

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

	<b>Amount</b>	<b>Microwave setting in watts</b> <b>Time in minutes</b>	<b>Notes</b>
Menu, plated meal, ready-made meals in 2 to 3 parts	300-400g	600 W, 8 - 13 min.	
Soups	400 g	600 W, 8 - 12 min.	
Stews	500 g	600 W, 10 - 15 min.	
Meat in sauce e.g. goulash	500 g	600 W, 10 - 15 min.	Separate the pieces of meat when stirring.
Fish, e.g. fillets	400 g	600 W, 10 - 15 min.	You may add water, lemon juice or wine.
Bakes e.g. lasagne and cannelloni	450 g	600 W, 10 - 15 min.	
Side dishes	250 g	600 W, 3 - 7 min.	Add a little liquid.
rice and pasta	500 g	600 W, 8 - 12 min.	

	Amount	Microwave setting in watts Time in minutes	Notes
Vegetables e.g. peas, broccoli and carrots	300 g	600 W, 7 - 11 min.	Add water to cover the base of the dish.
	600 g	600 W, 14 - 17 min.	
Creamed spinach	450 g	600 W, 10 - 15 min.	Cook without adding any water.

## Heating food

Always place the ovenware on the cooking compartment floor.

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

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



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

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

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

	Amount	Microwave settings in watts Time in minutes	Notes
Menu, plated meal, ready-made meals in two to three parts		600 W, 5 - 8 min.	
Drinks	125 ml	900 W, ½ - 1 min.	Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.
	200 ml	900 W, 1 - 2 min.	
	500 ml	900 W, 3 - 4 min.	



	Amount	Microwave settings in watts Time in minutes	Notes
Baby food e.g. baby's bottles	50 ml	360 W, ½ min.	Without the lid or teat. Always shake well after heating. You must check the temperature.
	100 ml	360 W, ½ - 1 min.	
	200 ml	360 W, 1 - 2 min.	
Soup	1 bowl	175 g	600 W, 1 - 2 min.
	2 bowls	350 g	600 W, 2 - 3 min.
Meat in sauce	500 g	600 W, 7 - 10 min.	Separate slices of meat.
Stew	400 g	600 W, 5 - 7 min.	
	800 g	600 W, 7 - 8 min.	
Vegetables	1 portion	150 g	600 W, 2 - 3 min.
	2 portions	300 g	600 W, 3 - 5 min.

## Cooking food

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

Cook the food in covered ovenware. Food should be stirred or turned during cooking.

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

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

	Quantity	Microwave power setting in W and duration in minutes	Notes
Whole chicken, fresh without giblets	1,200 g	600 W, 25 - 30 mins	Turn halfway through the cooking time.
Fish fillet, fresh	400 g	600 W, 7 - 12 mins	
Vegetables, fresh	250 g	600 watts, 5 - 10 mins	Cut vegetables into pieces of equal size. Add 1 - 2 tbsps water per 100 g of vegetables.
	500 g	600 watts, 10 - 15 mins	

	Quantity	Microwave power setting in W and duration in minutes	Notes
Side dishes, e.g.			
Potatoes	250 g	600 W, 8 - 10 mins	Cut potatoes into equal sized pieces. Add 1 - 2 tbsp water per 100 g, stir.
	500 g	600 W, 10 - 15 mins	
	750 g	600 W, 15 - 22 mins	
Rice	125 g	600 W, 4 - 6 + 180 W 14 - 16 mins	Add double the amount of liquid.
	250 g	600 W, 6 - 8 + 180 W 14 - 16 mins	
Desserts, e.g.			
Custard (instant)	500 ml	600 W, 5 - 7 mins	Uncovered dish Stir the custard thoroughly 2 to 3 times during cooking using an egg whisk.
Fruit, compote	500 g	600 W, 9 - 12 mins	

## Tips for microwave operation

**No settings are given for specified amounts of food.**

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

Double the amount = almost double the time

Half the amount = half the time

**The food becomes too dry.**

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

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

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

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

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

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

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

## Grilling table

Always grill on the wire rack with the cooking compartment door closed and do not preheat.

All the values given are guidelines and can vary depending on the properties of your food.

Rinse meat in cold water and dab it dry with kitchen towel.

Do not add salt to the meat until it has been grilled.

Place the wire rack on the glass pan so that it catches the meat juices.

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. Do not let this worry you. When grilling light-coloured meat or fish fillets, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

	Quantity	Weight	Grill setting	Time in minutes	Notes
Neck steaks	3 - 4 pieces	approx. 120 g each	high	1st side: approx. 15 minutes 2nd side: approx. 10 - 15 minutes	1 - 2 cm thick
Grilled sausages	4 - 6 pieces	approx. 150 g each	high	1st side: approx. 5 - 10 minutes 2nd side: approx. 7 - 12 minutes	
Fish steak	2 - 3 pieces	approx. 150 g each	high	1st side: approx. 10 minutes 2nd side: approx. 8 - 12 minutes	Grease the wire rack with oil before grilling.
Fish, whole e.g. trout	2 - 3 pieces	approx. 150 g each	medium	1st side: approx. 10 minutes 2nd side: approx. 10 - 15 minutes	Grease the wire rack with oil before grilling.
Pre-toasting bread	2 - 6 slices		high	1st side: approx. 3 - 4 minutes 2nd side: approx. 3 - 4 minutes	
Toast with topping	2 - 6 slices		medium or high	Depending on topping: approx. 5 - 9 minutes	

Set the first time using the rotary knob. Turn the food and then set the time for the second side.

## Combined grill and microwave

Use a high-sided dish for roasting. This keeps the cooking compartment cleaner.

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

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

Always set the maximum cooking time. Check the food after the shorter time specified.

Leave the meat to rest for another 5 - 10 minutes before cutting it. This allows the meat juices to be distributed evenly so that they do not run out when the meat is cut.

Bakes and gratins should be left to cook in the appliance for a further 5 minutes after the appliance has been switched off.

Use the wire rack to place the ovenware on.

	Quantity Weight	Microwave power setting in watts	Grill setting	Cooking time in minutes	Notes
Roast pork, e.g. neck of pork	Approx. 750 g	360 W	low	35 - 40 mins	Turn after approx. 15 minutes.
Meat loaf max. 7 cm deep	Approx. 750 g	360 W	medium	Approx. 25 mins*	
Chicken, halved	Approx. 1200 g	360 W	high	40 mins	
Chicken portions, e.g. chicken quarters	Approx. 800 g	360 W	medium	20 - 25 mins	Place with the skin side up. Do not turn.
Duck breast	Approx. 800 g	180 W	high	25 - 30 mins	Place with the skin side up. Do not turn.
Pasta bake (using pre-cooked ingredients)	Approx. 1000 g	360 W	low	25 - 30 mins	Sprinkle with cheese.
Potato gratin (made from raw potatoes) max. 3 cm deep	Approx. 1000 g	360 W	medium	Approx. 35 mins*	
Fish, scalloped	Approx. 500 g	360 W	high	15 mins	Defrost frozen fish before cooking.

	Quantity Weight	Microwave power setting in watts	Grill setting	Cooking time in minutes	Notes
Quark soufflé max. 5 cm deep	Approx. 1000 g	360 W	low	20 - 25 mins	

## Test dishes in accordance with EN 60705

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

### Solo microwave cooking

Dish	Microwave power setting in W, cooking time in minutes	Notes
Custard, 1,000 g	600 W, 11 - 12 mins + 180 W, 8 - 10 mins	Pyrex dish
Sponge, 475 g	600 W, 7 - 9 mins	Pyrex dish, dia. 22 cm
Meat loaf, 900 g	600 W, 25 - 30 mins	Square Pyrex dish*, 28 cm long

\* Use the wire rack to place the cookware on.

### Solo microwave defrosting

Dish	Microwave power setting in W, cooking time in minutes	Notes
Meat, 500 g	Programme 1, 500 g or 180 W, 8 mins + 90 W 7 - 10 mins	Pyrex dish, dia. 24 cm

### Microwave and grill cooking

Dish	Microwave power setting in W, grill setting, cooking time in minutes	Notes
Potato gratin, 1,100g	360 W, + grill setting II, 25 - 30 mins	Round Pyrex dish, dia. 22 cm

<b>Dish</b>	<b>Microwave power setting in W, grill setting, cooking time in minutes</b>	<b>Notes</b>
Cake	-	Not recommended
Chicken, halved approx. 1,100 g	360 W, + grill setting III, 40 - 45 mins	Wire rack, glass pan



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