



HF25M6L2B HF25M5L2B

Microwave

SIEMENS

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

Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the

appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- Using the appliance for anything other than its intended purpose is dangerous and may cause damage, e.g. heated slippers and grain or cereal pillows may catch fire, even several hours later. The

appliance must only be used for the preparation of food and drink.

- Food may catch fire. Never heat food in heat-retaining packages.
Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.
Do not select a microwave power or time setting that is higher than necessary.
Follow the information provided in this instruction manual.
Never use the microwave to dry food.
Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.
- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

Risk of explosion!

Liquids and other food may explode when in containers that have been tightly sealed. Never heat liquids or other food in containers that have been tightly sealed.

Risk of serious damage to health!

- The surface of the appliance may become damaged if it is not cleaned properly.
Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean; see also section *Care and cleaning*.
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.
- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact 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 defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring

electrical appliance cables into contact with hot parts of the appliance.

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.

Risk of burns!

- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.
- Foods with peel or skin may burst or explode during, or even after, heating. Never cook eggs in their shells or reheat hard-boiled eggs. Never cook shellfish or crustaceans. Always prick the yoke when baking or poaching eggs. The skin of foods that have a peel or skin, such as apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.
- Heat is not distributed evenly through baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
- Heated food gives off heat. The ovenware may become hot. Always use oven gloves to remove ovenware or accessories from the cooking compartment.
- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.

Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance

door with care. Keep children at a safe distance.

- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- 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 may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.

Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents.
- Unsuitable ovenware may crack. 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 microwave-safe ovenware.

Causes of damage

Caution!

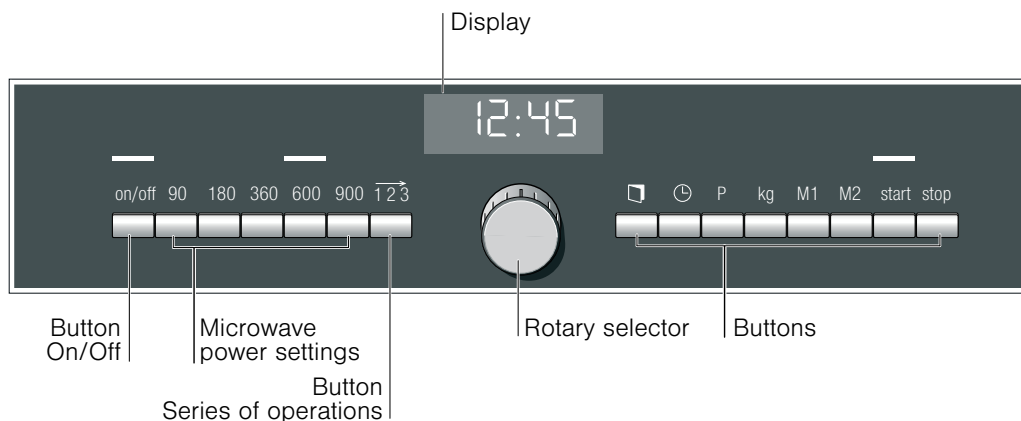
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- 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.

Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are explained.

Control panel

Here is an overview of the control panel. Depending on the appliance model, some details may differ.



Rotary selector

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




After-sales service products

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


| | | |
|--|--------------------|--|
| Cleaning cloths for stainless steel surfaces | Article no. 311134 | Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces. |
| Oven/grill cleaning gel | Article no. 463582 | For cleaning the cooking compartment. The gel is odourless. |

Buttons and display

Using the buttons, you can set various functions. You can check the values that you have set in the display.

| Button | Use |
|---|--|
| on/off | Switches the appliance on and off |
| 90 | Selects 90 watt microwave power |
| 180 | Selects 180 watt microwave power |
| 360 | Selects 360 watt microwave power |
| 600 | Selects 600 watt microwave power |
| 900 | Selects 900 watt microwave power |
|  123 | Selects a series of operations |
|  | Opens the appliance door |
|  | Opens and closes the Time-setting options menu |
| P | Selects a programme |
| kg | Selects the weight |
| M1/M2 | Selects the memory |
| start | Starts operation |
| stop | Pausing operation |

Notes

- The time-setting option that is active on the display is indicated by the ► arrow pointing to the appropriate symbol. Exception: for the clock, the  symbol only lights up when you are making changes.
- When you switch on the oven, the lamp in the cooking compartment comes on.

Cooking compartment

Your appliance has a cooling fan.

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 window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Switches the appliance on and off

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

Switching on

Press the on/off button.
Select the required operating mode.

90, 180, 360, 600 or 900 W button = For a microwave power setting

 button = Series of operations

P and kg buttons = Automatic programmes

M1 or M2 button = Memory programme

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


Switching off

Press the on/off button.
The appliance switches off and the clock appears in the display.

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 section on *Safety information*.

Setting the clock

Once the appliance is connected, three zeros and the ► symbols light up in the display.

Set the clock.

1. Turn the rotary selector to set the current time.

2. Press the  button.

The time is set.

Hiding the clock

You can hide the clock. You can then only see the clock when the oven is in operation. For more information, please refer to the section *Changing the basic settings*.

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

The microwave

Microwaves are converted to heat in foodstuffs. You will find information about ovenware and 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 |
| 900 watts | for heating liquids |

Notes

- When you press a button, the selected power lights up.
- The microwave power can be set to 900 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 360 W, cooking time 17 minutes

1. Press the on/off button.
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.
The display above the power lights up and a suggested cooking time is displayed.
3. Set the cooking time using the rotary selector.
4. Press the start button.

Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed.

A signal sounds. Microwave operation has finished. Use the on/off button to switch off the appliance. You can stop the audible signal by pressing the ⏸ button.

Opening the appliance door during operation

Operation is suspended. After closing the door, press the start button. Operation will then continue.

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.

Pausing operation

Press the stop button to pause operation.
Press the start button to continue operation.

Cancelling operation

Press the stop button twice and use the on/off button to switch off the appliance.

Notes

- When you switch on the appliance with the on/off 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 running.

1, 2, 3 series of operations

You can use the SeriesOperations function to set up to three different microwave power settings and times and then start.

Ovenware

Always use microwave-safe, heat-resistant ovenware.

Setting a series of operations

1. Press the on/off button.

Your appliance is ready for use.

2. Press the $\vec{123}$ button.

The $\vec{1}$ for the first operation in the series appears on the display.

3. Set the first microwave power setting and cooking time.

4. Press the $\vec{123}$ button.

The $\vec{2}$ for the second operation in the series appears.

5. Set the second microwave power setting and cooking time.

6. Press the $\vec{123}$ button.

The $\vec{3}$ for the third operation in the series appears.

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

8. Press the start button.

Appliance operation begins. The total cooking time and $\vec{1}$ symbol for the first operation in the series appear in the display.

The cooking time has elapsed

A signal sounds. The series of operations is finished. You can stop the audible signal by pressing the ⏸ button.

Changing the setting

Changes can only be made before operation begins. Press the $\overrightarrow{123}$ button repeatedly until the number for the series of operations appears. Change the setting.

Opening the appliance door during operation

Operation is suspended. After closing the door, press the start button. Operation will then continue.

Pausing operation

Press the stop button to pause operation.
Press the start button to continue operation.

Cancelling operation

Press the stop button twice and use the on/off button to switch off the appliance.

Memory

The memory gives you the option to store your own settings and call them up again at any time. You have two memories available: "M1" and "M2". The memory is useful if you prepare one dish particularly frequently.

Saving settings in the memory

1. Press the on/off button.
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.
The display above the power lights up and a suggested cooking time is displayed.
3. Set the cooking time using the rotary selector.
4. Press and hold the **M1** or **M2** button for a few seconds until a signal sounds.

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

Saving another setting

Enter and save the new setting. The old settings are overwritten.

Note: The programmes which have been set remain stored even if there is a power cut.

Starting the memory

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

1. Press the on/off button.
Your appliance is ready for use.
2. **M1** or (button. **M2**
The stored settings are displayed.
3. Press the start button.

The memory setting starts. The $I \rightarrow I$ cooking time counts down in the display.

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

The cooking time has elapsed.

A signal sounds. The memory function has finished. Use the on/off button to switch off the appliance or make new settings. You can stop the audible signal by pressing the \ominus button.

Pausing

Press the STOP button or open the appliance door. Operation is suspended. After closing, press the start button. Operation will then continue.

Changing the basic settings

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

Basic settings

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

| Basic setting | Options | Explanation |
|---|--|--|
| $\overrightarrow{c1}$ Clock display 1 = on | Clock display 2 = off | Displays the clock |
| $\overrightarrow{c2}$ Signal duration 2 = medium = 2 minutes | 1 = short = 10 seconds 3 = long = 5 minutes | Audible signal after the cooking time has elapsed |
| $\overrightarrow{c3}$ Button tone 1 = on | Button tone 2 = off | Confirmation tone when a button is pressed |
| $\overrightarrow{c4}$ Waiting time 2 = medium = 5 seconds | 1 = short = 2 seconds 3 = long = 10 seconds | Waiting time between two separate steps, after setting |

Prerequisite: your appliance is switched off.

1. Press and hold the \ominus button for a few seconds.
The first basic setting appears in the display.
2. You can change the basic setting by turning the rotary selector.

3. Confirm by pressing the \ominus button.
The next basic setting appears in the display. You can go through all of the basic settings with the \ominus button and make changes with the rotary selector.
4. To finish, press and hold the \ominus button for a few seconds.
All settings are applied.

You can change the settings at any time.

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.

Risk of electric shock!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

Risk of burns!

Never clean the appliance immediately after switching off. Let the appliance cool down.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents.

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,
- any coarse scouring pads or cleaning sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

| Area | Cleaning agents |
|---|---|
| Appliance front | Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning. |
| Stainless steel | Hot soapy water: Clean using a dish cloth and then 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 retailers. |
| Cooking compartment made of stainless steel | Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth. If the oven is very dirty: use oven cleaner, but only when cooking compartment is cold. It is best to use a stainless-steel sponge. Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These scratch the surface. Allow the interior surfaces to dry thoroughly. |
| Door panels | Glass cleaner: Clean with a dish cloth. Do not use a glass scraper. |
| Door seal Do not remove. | Hot soapy water: Clean with a dish cloth; do not scrub. Do not use a metal or glass scraper for cleaning. |

Malfunction table

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a meal does not turn out exactly as you wanted, refer to the *Tested for you in our cooking studio* section, where you will find plenty of cooking tips and tricks.

Risk of electric shock!


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

Malfunction table

| Problem | Possible cause | Remedy/information |
|---|---|---|
| The appliance does not work | Faulty circuit breaker | Look in the fuse box to make sure that the fuse for the appliance is OK. |
| | Plug not plugged in | Plug in the plug |
| | Power cut | Check whether the kitchen light is working. |
| | Incorrect operation | Switch off the circuit breaker in the fuse box. Reconnect the circuit breaker after approx. 10 seconds. |
| The appliance is not in operation. A cooking time appears in the display. | The start button was not pressed after the setting had been made. | Press the start button or switch off the appliance. |
| The microwave does not switch on. | The door was not fully closed. | Check whether food remains or foreign material is trapped in the door. Make sure that the sealing surfaces are clean. Check whether the door seal is twisted. |
| | The start button was not pressed. | Press the start button. |
| It takes longer than before for the food to heat up. | The microwave power setting is too low. | Select a higher power setting. |
| | A larger amount than usual has been placed in the appliance. | Double the amount = almost double the time |
| | The food was colder than usual. | Stir or turn the food during cooking |
| A signal sounds. The colon in the display flashes. | The appliance is in demonstration mode. | <ol style="list-style-type: none"> 1. Press the $\vec{123}$ button. 2. Press and hold the P button for three seconds. Demo mode is deactivated. |

Error messages

You can take remedial action yourself for some error messages.


| Error message | Possible cause | Remedy/Note |
|--|--|---|
| Error message "E723" appears in the display. | The door is not properly closed. | Open the appliance with the  button and close it again. |
| Error message "Er1", "Er4", "Er18" or "E305" appears in the display. | Technical malfunction. | Call the after-sales service. |
| Error message "Er11" appears in the display. "Button jammed" | The buttons are dirty or the mechanism has 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. |

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 on the right-hand side when you open the appliance door. To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, 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 8928999
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.

Technical data

| | |
|------------------------------|--------------------------|
| Power supply | 230 V, 50 Hz |
| Maximum total connected load | 1220 W |
| Microwave power setting | 900 W (IEC 60705) |
| Microwave frequency | 2,450 MHz |
| Fuse | min. 10 A |
| Dimensions (HxWxD) | |
| - appliance | 382 mm x 595 mm x 320 mm |
| - cooking compartment | 220 mm x 350 mm x 270 mm |

VDE approved yes

CE mark yes

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.

Automatic programmes

You can use the automatic programmes to defrost food with the greatest of ease and prepare dishes quickly and easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can select from 7 programmes.

Setting a programme

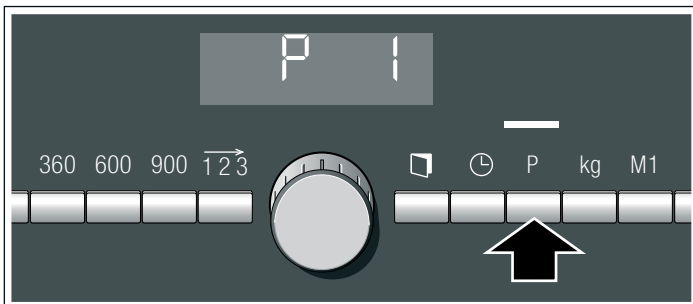
Once you have selected a programme, set the oven as follows. Example in the picture: programme 2 with a weight of 1 kilogramme.

1. Press the on/off button.

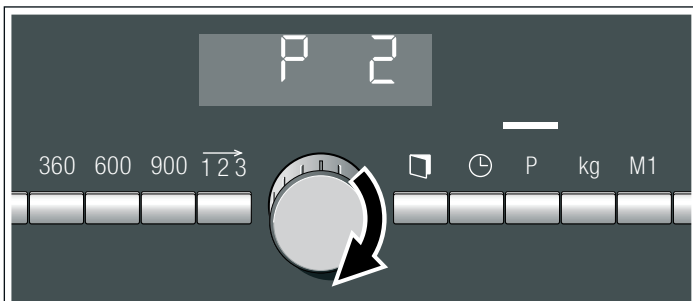
Your appliance is ready for use.

2. Press the P button.

The first programme number appears in the display.



3. Select the programme number with the rotary selector.

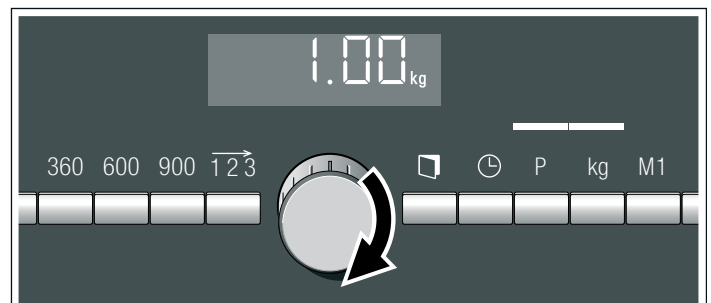


4. Press the kg button.

The display shows 0.50 kilogrammes as the suggested weight.



5. Turn the rotary selector to set the weight.



6. Press the start button.

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

The programme has ended

A signal sounds. The programme has finished, the appliance stops heating. Use the on/off button to switch off the appliance or make new settings.

Cancelling the programme

Press the stop button twice or use the on/off button to switch off the appliance.

Changing the programme

Once you have started the programme, the programme number and weight cannot be changed.

Changing the cooking time

With automatic programmes, you cannot change the cooking time.

Notes on 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.
- For the programmes, always use microwave-proof cookware, e.g. made of glass or ceramic. Observe the accessories tips in the programme table.
- Place the food in the cold appliance.
- 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.
- A table of suitable types of food with appropriate weight ranges and the accessories required can be found in the section after the notes.

Defrosting

Notes

- As far as possible, freeze and store food flat and in portion-sized quantities at -18 °C.
- Place the frozen food on a flat dish, e.g. a glass or porcelain plate.
- After defrosting in the appliance, leave the food to continue defrosting for a further 10 to 30 minutes until it reaches an even temperature.
- Liquid will be produced when meat, poultry or fish is defrosted. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.
- Place beef, lamb and pork on the cookware fatty-side down first.
- Bread should only be defrosted in the required amounts, as it quickly becomes stale.

| Dish | Resting time |
|------------|--|
| Vegetables | approx. 5 minutes |
| Potatoes | approx. 5 minutes. First pour off the remaining water. |
| Rice | 5 to 10 minutes |

Programme table

| Progr. no. | Suitable food | Weight range in kg | Cookware |
|----------------|--|--------------------|------------------------------|
| Defrost | | | |
| P1 | Meat and poultry - Joints - Flat pieces of meat - Mince - Chicken, poulard, duck | 0.2 - 2.0 kg | Shallow cookware without lid |
| P2 | Fish: whole fish, fish fillet, fish cutlet | 0.1 - 1.0 kg | Shallow cookware without lid |
| P3 | Bread and cake* Bread, whole, round or long, bread in slices, sponge cake, yeast cake, fruit flan | 0.2 - 1.5 kg | Shallow cookware without lid |
| Cooking | | | |
| P4 | Potatoes Boiled potatoes, potatoes boiled in their skins | 0.2 - 1.0 kg | Dish with lid |
| P5 | Rice | 0.05 - 0.3 kg | High-sided dish with lid |
| P6 | Fresh vegetables Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes | 0.15 - 1.0 kg | Dish with lid |
| P7 | Frozen vegetables Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach | 0.15 - 1.0 kg | Dish with lid |

Observe the signals for stirring and turning.

* Cream cakes, buttercream cakes, cakes with frosting, icing or gelatine are unsuitable.

- After turning, remove any minced meat that has already defrosted.
- Whole poultry should be placed in the cookware breast-side down and poultry portions skin-side down.

Potatoes

Notes

- Boiled potatoes: cut into equal sized pieces. Add a little salt and 2 tablespoons of water for every 100 g of potatoes.
- Potatoes boiled in their skins: use potatoes of equal size. Wash the potatoes and prick the skin several times. Place the wet potatoes in a dish. Do not add water.

Rice

Notes

- 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

Notes

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

Resting times

Some dishes need to rest in the oven after the programme has ended.

Tested for you in our cooking studio.

Here you will find a selection of recipes and the ideal settings for them. We show you which microwave power setting is best for your dish and there are tips about cookware and preparation.

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

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.

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

Defrosting

Notes

- 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 meat, poultry or fish is defrosted. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it 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 even out. The giblets can be removed from poultry at this point.

| Defrosting | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|--------|---|---|
| Meat, whole pieces of beef, veal or pork (on the bone or boned) | 800 g | 180 W, 15 mins + 90 W, 15-25 mins | Turn several times |
| | 1 kg | 180 W, 20 mins + 90 W, 20-30 mins | |
| | 1.5 kg | 180 W, 25 mins + 90 W, 25-30 mins | |
| Meat in pieces or slices of beef, veal or pork | 200 g | 180 W, 5-8 mins + 90 W, 5-10 mins | Separate the defrosted parts when turning |
| | 500 g | 180 W, 8-11 mins + 90 W, 10-15 mins | |
| | 800 g | 180 W, 12-15 mins + 90 W, 15-20 mins | |
| Minced meat, mixed | 200 g | 90 W, 10-15 mins | Turn several times, remove meat which has already defrosted |
| | 500 g | 180 W, 5 mins + 90 W, 10-15 mins | |
| | 800 g | 180 W, 10 mins + 90 W, 15-20 mins | |
| Poultry or poultry portions | 600 g | 180 W, 8 mins + 90 W, 10-15 mins | Turn several times |
| | 1.2 kg | 180 W, 15 mins + 90 W, 20-25 mins | |
| Fish fillet, fish steak or slices | 400 g | 180 W, 5 mins + 90 W, 10-15 mins | Separate defrosted parts. |
| Whole fish | 300 g | 180 W, 3 mins + 90 W, 10-15 mins | Turn during defrosting. |
| | 600 g | 180 W, 8 mins + 90 W, 15-20 mins | |
| Vegetables, e.g. peas | 300 g | 180 W, 10-15 mins | |
| Fruit, e.g. raspberries | 300 g | 180 W, 6-9 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 | 180 W, 1 min + 90 W, 1-2 mins | Remove all packaging. |
| | 250 g | 180 W, 1 min + 90 W, 2-4 mins | |
| Loaf of bread | 500 g | 180 W, 8 mins + 90 W, 5-10 mins | Turn during defrosting. |
| | 1 kg | 180 W, 12 mins + 90 W, 10-20 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, 5 mins + 90 W, 10-15 mins | |
| Cakes, moist, e.g. fruit flan, cheese-cake | 500 g | 180 W, 5 mins + 90 W, 15-20 mins | Only for cakes without icing, cream or gelatine |
| | 750 g | 180 W, 7 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.

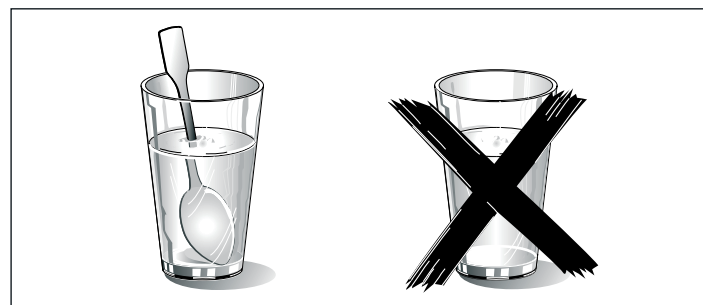
Note: Place the ovenware on the cooking compartment floor.

| Defrosting, heating up or cooking frozen food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|--|-----------|---|---|
| Menu, plated meal, ready meal (2-3 components) | 300-400 g | 600 W, 8-13 mins | |
| Soup | 400 g | 600 W, 8-12 mins | |
| Stew | 500 g | 600 W, 10-15 mins | |
| Meat in sauce, e.g. goulash | 500 g | 600 W, 10-15 mins | Separate the pieces of meat when stirring |
| Fish, e.g. fillet steaks | 400 g | 600 W, 10-15 mins | Add water, lemon juice or wine as desired |
| Side dishes, e.g. rice, pasta | 250 g | 600 W, 3-7 mins | Add a little liquid |
| | 500 g | 600 W, 8-12 mins | |
| Vegetables, e.g. peas, broccoli, carrots | 300 g | 600 W, 7-11 mins | Pour water into the dish so that it covers the base |
| | 600 g | 600 W, 14-17 mins | |
| Creamed spinach | 450 g | 600 W, 10-15 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.

Note: Place the ovenware on the cooking compartment floor.

| Heating food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|--|------------|---|---|
| Menu, plated meal, ready meal (2-3 components) | | 600 W, 5-8 mins | - |
| Drinks | 125 ml | 900 W, ½-1 mins | Place a spoon in the glass; do not overheat alcoholic drinks; check occasionally while heating |
| | 200 ml | 900 W, 1-2 mins | |
| | 500 ml | 900 W, 3-4 mins | |
| Baby food, e.g. baby bottle | 50 ml | 360 W, approx. ½ min | Bottles without teat or lid; shake or stir well after heating and ensure that you check the temperature |
| | 100 ml | 360 W, ½-1 mins | |
| | 200 ml | 360 W, 1-2 mins | |
| Soup 1 cup | 175 g each | 600 W, 1-2 mins | - |
| Soup, 2 cups | 350 g each | 600 W, 2-3 mins | - |
| Meat in sauce | 500 g | 600 W, 7-10 mins | Separate the slices of meat |
| Stew | 400 g | 600 W, 5-7 mins | - |
| | 800 g | 600 W, 7-8 mins | - |
| Vegetables, 1 portion | 150 g | 600 W, 2-3 mins | - |

| Heating food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|------------------------|--------|---|-------|
| Vegetables, 2 portions | 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 setting in watts, cooking time in minutes | Notes |
|--|--------|---|--|
| Whole chicken, fresh, no giblets | 1.2 kg | 600 W, 25-30 mins | Turn halfway through the cooking time |
| Fish fillet, fresh | 400 g | 600 W, 7-12 mins | - |
| Meat loaf | 750 g | 600 W, 25-30 mins | Add 6 tbsp water. |
| Fresh vegetables | 250 g | 600 W, 5-10 mins | Cut vegetables into pieces of equal size; Add 1 to 2 tbsp water per 100 g of vegetables; Stir during cooking |
| | 500 g | 600 W, 10-15 mins | |
| Potatoes | 250 g | 600 W, 8-10 mins | Cut the potatoes into pieces of equal size; Add 1 to 2 tbsp water for every 100 g; Stir during cooking |
| | 500 g | 600 W, 10-15 mins | |
| | 750 g | 600 W, 15-22 mins | |
| Rice | 125 g | 600 W, 4-6 mins + 180 W, 14-16 mins | Add double the amount of liquid |
| | 250 g | 600 W, 6-8 mins + 180 W, 14-16 mins | |
| Sweet foods, e.g. blancmange (instant) | 500 ml | 600 W, 5-7 mins | Stir the blancmange thoroughly 2 to 3 times during cooking using an egg whisk. |
| Fruit, compote | 500 g | 600 W, 9-12 mins | - |

Microwave tips

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|--|--|
| 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. |

Test dishes in accordance with EN 60705

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

In accordance with EN 60705, IEC 60705, DIN 44547 and EN 60350 (2009)

Solo microwave cooking

| Dish | Microwave power setting in watts, cooking time in minutes | Note |
|------------------|---|------------|
| Custard, 1,000 g | 600 W, 11-12 mins + 180 W, 8-10 mins | Pyrex dish |

| Dish | Microwave power setting in watts, cooking time in minutes | Note |
|------------------|--|-----------------------------|
| Sponge, 475 g | 600 W, 7-9 mins | Pyrex dish, dia. 22 cm. |
| Meat loaf, 900 g | 600 W, 25-30 mins | Pyrex loaf dish, 28 cm long |

Solo microwave defrosting

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

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