

manual de instrucciones

3HW441BC 3HW441NC 3HW441XC
Microwave

[en] Instruction manual

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Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual 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 is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities 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, on, or around 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.

Always insert the accessories into the cooking compartment correctly. See "*Description of accessories*" in the instruction manual.

Risk of fire!

- The appliance becomes very hot. If the appliance is installed in a fitted unit with a decorative door, heat will accumulate when the decorative door is closed. Only operate the appliance when the decorative door is open.
- 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. The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar. For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.
- 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.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.
- 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!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- 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 yolk 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, 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.
- If using the appliance in microwave mode only, placing cookware and containers made of metal inside the appliance may cause sparks when the appliance is operating. This will damage the appliance. Never use metal containers when using the appliance in microwave mode only. Use only microwave-safe cookware or, alternatively, the microwave in combination with a type of heating.

Causes of damage

Caution!

- Creation of sparks: Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods. Do not use the appliance to store food. This can lead to corrosion.
- 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: 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").
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- 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.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- Never use the microwave oven without the turntable.

Installation and connection

Please observe the special installation instructions.

The appliance is fitted with a plug and must only be connected to a properly-installed earthed socket. The fuse protection must be rated at 16 amperes (L or B circuit breakers). The mains voltage must correspond to the voltage specified on the rating plate.

The socket must be installed and the power cable replaced by a qualified electrician only. If the plug is no longer accessible following installation, an all-pin disconnecting device must be present on the installation side, with a contact gap of at least 3 mm.

Multiple plugs, plug bars and extension leads must not be used. Overloading can result in a risk of fire.

Your new appliance

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

Control panel



Control buttons and rotary selector

Buttons

Sensors are located under the individual buttons. They respond when you touch them gently with your finger.

If you cannot make a setting, you will hear a short signal.

Symbol	Button function
ⓘ	Main switch Switches the appliance on and off; ends appliance operation
☰	Microwave Selects the microwave
☐	Oven Selects types of heating for the oven
°C	Temperature Selects the temperature
⌚	Cooking time Touch briefly: Selects the cooking time Touch and hold (switched-off appliance): Selects the basic settings
🔒	Childproof lock Activates/deactivates the childproof lock
🕒	Automatic programmes Selects a preset programme
	Rotary selector Changes values for the clock, cooking time, weight, etc. Press on the rotary selector to pop it in or out
▶	Start/Pause button Starts and interrupts operation
📊	Weight Selects a weight for a programme
⚡	Rapid heat-up Shortens the preheat time

Cooking compartment

The cooling fan for the cooking compartment switches on and off as required. Hot air escapes via the ventilation slots above and below the appliance door.

Caution!

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

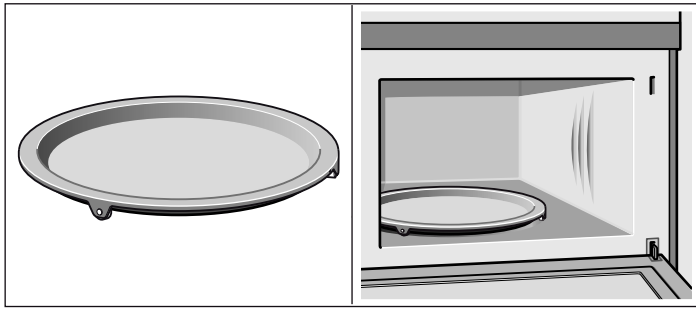
Notes

- The cooling fan continues to run for a certain time after operation.
- Condensation may appear in the cooking compartment and on the door window. This is normal and does not adversely affect appliance operation. Once the cooking compartment has cooled down, you can wipe away the condensation.
- When you open the oven door, the oven lamp switches on for 10 minutes.

Accessories

Caution!

When removing dishes, make sure that the turntable does not move. Make sure that the turntable is properly locked. The turntable can turn left or right.



Turntable

As a surface for the wire rack.

Food which particularly requires a lot of heat from underneath can be prepared directly on the turntable.

The turntable can turn clockwise or anti-clockwise, and is cut resistant. You can cut pizza into slices on the turntable itself.

- Never use the microwave without the turntable.
- The turntable can withstand max. 5 kg.
- The turntable must turn when using all types of heating.

Lower wire rack

For the microwave and for baking and roasting in the oven.

Higher wire rack

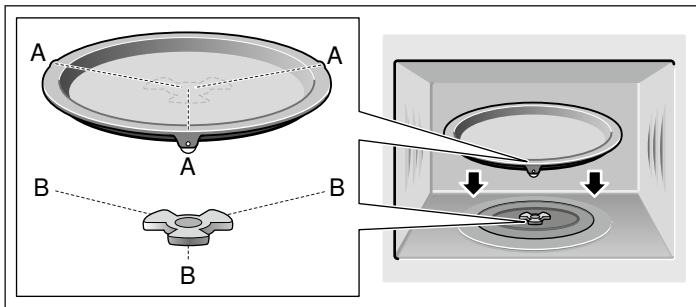
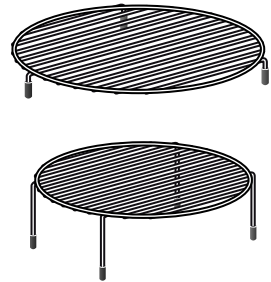
For grilling, e.g. steaks, sausages and for toasting bread.

As a support for shallow dishes.

Fitting the turntable

As shown in the figure, place the turntable with rollers "A", onto the turntable drive coupling "B" in the centre of the cooking compartment floor.

The turntable must sit straight on the driver.



Before using the appliance for the first time

This section tells you everything you need to do before using the appliance for the first time.

- Set the clock
- Heat up the cooking compartment
- Clean the accessories
- Read the safety information at the start of the instructions for use. This is very important.

Setting the clock

Once your appliance has been connected, the time **00:00** flashes in the display panel.

1. Turn the rotary selector to set the clock.
2. Touch the button to save the setting.

The setting is also automatically accepted after 10 seconds.

Changing the clock

The appliance must be switched off.

1. Touch the button to select the clock.
2. Turn the rotary selector to set the clock.
3. Touch the button to save the setting.

Cleaning the accessories

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

Heating up the cooking compartment

Heat the cooking compartment with the turntable inserted at 230 °C and Hot air for 30 minutes to remove the new smell. Also, switch on the rapid heat-up function.

Keep the kitchen ventilated while the appliance is heating up.

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


1. Touch the button to switch on the appliance.
2. Touch the button to select the oven.
3. Turn the rotary selector clockwise, until Hot air appears.
4. Touch the button and use the rotary selector to set 230 °C.
5. Touch the button and use the rotary selector to set 30 minutes.
6. Touch the button to select rapid heat-up.
7. Touch the button to start rapid heat-up.
As soon as the set temperature is reached, a signal sounds and the display flashes.
8. Touch the button to start the appliance.
After 30 minutes, the oven switches off automatically.

Switching the appliance on and off

You can switch the oven on and off with the  button.




Switching on

Press the  button.

The appliance is in microwave mode.
The  button lights up.




Select the desired function:

-  button = microwave
-  button = types of heating for the oven
-  button = automatic programmes

A description of how to make settings is provided in the individual sections.

Switching off

Press the  button to switch off the appliance.

The microwave

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

You can set five different power settings for your microwave.



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

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.


Operating the microwave

Example in picture:


Setting the microwave at 600 W for 30 minutes.

1. Touch the  button to switch on the appliance.
The appliance automatically switches to microwave mode.
The  button lights up.
2. Turn the rotary selector to set a power level.




3. Touch the  button and set the cooking time using the rotary selector.




4. Touch the  button to start the appliance.



The microwave starts and switches off automatically when the set cooking time has elapsed.

Correcting the settings

After the microwave has started, you can correct the cooking time using the rotary selector. To correct the power level, touch the  button and turn the rotary selector.

To delete all settings, touch and hold the  button for 4 seconds. You can then set a new operating mode and cooking time.

Pause

Touch the  button once or open the appliance door. The appliance interrupts operation. Close the microwave door and touch the  button to continue operation.





Setting the oven

In this section, you will find information about

- which types of heating are available in your oven
- how you set a type of heating and a temperature
- and how you set rapid heating

Types of heating





There are several types of heating for you to choose from. You can therefore select the best method for cooking any dish.

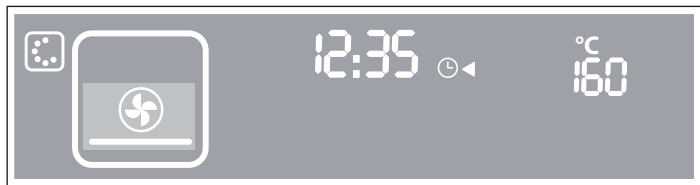
Types of heating	Application
 Hot air	for baking and roasting; particularly suitable for use in combination with the microwave
 Hot air grilling	for grilling poultry and larger pieces of meat.
 Pizza setting	for frozen ready-made products and dishes which require a lot of heat from underneath
 Grill	for grilling steaks, sausages, fish and bread at three different levels


Setting the type of heating and temperature

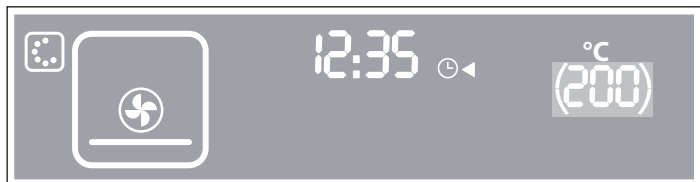
Example in picture:

Setting the microwave to  Pizza setting at 200 °C for 25 minutes.


1. Touch the  button to switch on the appliance.
The appliance is in microwave mode. The  button lights up.
2. Touch the  button to select the oven.
The  button lights up.
3. Turn the rotary selector to set a type of heating.




4. Touch the  button and set the temperature using the rotary selector.




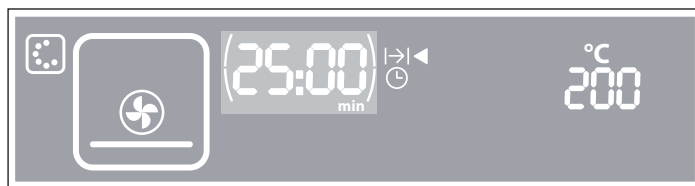
When the cooking time has elapsed

A signal sounds. Open the appliance door and carefully remove the cookware with oven gloves. Touch the  button to switch off the appliance.


Cancelling operation

Touch the  button to cancel operation and switch off the appliance.

5. Touch the  button and set the cooking time using the rotary selector.



Note: For instructions on how to shorten the heating-up time, please see *Rapid heat-up*.



6. Touch the  button to start the appliance.
The appliance heats up and switches off automatically when the set cooking time has elapsed.


Operating without a cooking time

You can also start the appliance without setting a cooking time.



Correcting the settings

After the microwave has started, you can correct the following settings at any time, using the rotary selector:


- Touch the  button - correct the temperature
- Touch the  button - correct the cooking time

To delete all settings, touch and hold the  button for 4 seconds. You can then set a new type of heating, temperature and cooking time.


Pause

Touch the  button once or open the appliance door. The appliance interrupts operation. Close the microwave door and touch the  button to continue operation.




When the cooking time has elapsed

A signal sounds. Open the appliance door and carefully remove the cookware with oven gloves. Touch the  button to switch off the appliance.

Cancelling operation


Touch the  button to cancel operation and switch off the appliance.



Rapid heat-up


For the  Hot air,  Hot air grilling and  Pizza setting types of heating, you can switch on the rapid heat-up function. Set rapid heat-up before you start the appliance.


Note: During rapid heat-up, do not place any food in the cooking compartment.

1. Set the type of heating and temperature.


2. Touch the  button.

The  button lights up for 4 seconds. The  symbol appears in the display.

3. Touch the  button to start rapid heat-up.

The appliance heats up. Once the set temperature is reached, a signal sounds. The  symbol in the display flashes.

4. Place the food in the cooking compartment.

5. Touch the  button to start the appliance.

If you have set a cooking time, it will begin to count down.

Microwave combi operation

This involves the simultaneous operation of one type of heating with the microwave. Using the microwave makes your meals ready more quickly, and still browns them nicely.


All microwave power settings, except for 900 watts, can be combined with a type of heating.


Observe the instructions on ovenware in the *Microwave* section.

Setting Microwave Combi operation


Example in picture:

Set the microwave at 360 W combined with hot air at 160 °C for 30 minutes.


1. Touch the  button to switch on the appliance.


The appliance is in microwave mode. The  button lights up.

2. Turn the rotary selector to set a power level.


3. Touch the  button and set the cooking time using the rotary selector.




4. Touch the  button and set the type of heating using the rotary selector.

5. Touch the  button and set the temperature using the rotary selector.







6. Touch the  button to start the appliance.

You can also set the oven first, and then set the microwave using the  button.



Correcting the settings

After the microwave has started, you can correct the following settings at any time, using the rotary selector:


- Touch the  button - correct the temperature
- Touch the  button - correct the cooking time
- Touch the  button - change the microwave power level

To delete all settings, touch and hold the  button for 4 seconds. You can then set a new type of heating, temperature and cooking time.


Pause

Touch the  button once or open the appliance door. The appliance interrupts operation. Close the microwave door and touch the  button to continue operation.

When the cooking time has elapsed

A signal sounds. Open the appliance door and carefully remove the cookware with oven gloves. Touch the  button to switch off the appliance.


Cancelling operation


Touch the  button to cancel operation and switch off the appliance.

Childproof lock


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

Activating the childproof lock

Press and hold the  button for 4 seconds.

The  symbol appears in the display panel for 10 seconds. The appliance is locked.

Releasing the lock

Touch and hold the  button for 4 seconds to unlock the appliance again.

A signal sounds. The appliance is unlocked.

Note: If you activate the childproof lock while the appliance is in operation, you can only interrupt ( button) or end ( button) operation.

Basic settings

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

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

Basic setting	Function	Options
$\llbracket 11$	Clock display when the oven is switched off	$\llbracket 11$ = on $\llbracket 12$ = off
$\llbracket 22$	Signal duration Audible signal after a time has elapsed	$\llbracket 21$ = 10 seconds $\llbracket 22$ = 1 minute $\llbracket 23$ = 3 minutes
$\llbracket 31$	Button tone Confirmation tone when a button is pressed	$\llbracket 31$ = on $\llbracket 32$ = off

Changing the basic settings

In the table above you can see which basic settings can be changed.

1. Touch the ⏻ button to switch off the appliance.
2. Press and hold the ⏻ button for approx. 4 seconds. The first basic setting $\llbracket 11$ appears in the display.

3. Touch the ⏻ button repeatedly until the required basic setting is displayed.
4. Change the basic setting by turning the rotary selector.

Note. You can now select other basic settings with the ⏻ button and change them with the rotary selector.
5. Press and hold the ⏻ button for approx. 4 seconds or the setting will be automatically accepted after 30 seconds. All changes are saved.

Automatic safety cut-out

The automatic safety cut-out is activated if your appliance is operating for a long time with no cooking time having been set. The time at which your appliance switches itself off depends on the set type of heating and temperature.

Example: If your oven is operating with Hot air at 160 °C, it will automatically switch off after approx. 5 hours.

$\llbracket 2$ appears in the display panel. The appliance switches off. Touch any button or turn the rotary selector.

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!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

Risk of burns!

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

Risk of serious damage to health!

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.

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.
- 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:

- Harsh or abrasive cleaning agents.
- Metal or glass scrapers to clean the glass in the appliance door.
- Metal or glass scrapers to clean the door seal.
- Hard scouring pads or sponges.
- Cleaning agents with a high alcohol content.

Wash new sponge cloths thoroughly before use.

Allow surfaces to dry thoroughly before operating the appliance again.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with 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 flecks. Special stainless-steel cleaning agents are available from the after-sales service or from specialist retailers. Do not use glass cleaners or metal or glass scrapers for cleaning.

Area	Cleaning agents
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and then dry with a soft cloth. For stubborn dirt: Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Cleaning aids for the cooking compartment	Cup filled with washing-up liquid solution: Add a few drops of washing-up liquid to a cup of water. Place a spoon into the container as well to prevent delayed boiling. Heat the water for 2 minutes at maximum microwave output. Switch off the appliance and leave the container to stand in the cooking compartment with the door closed for another 5 minutes. Then wipe around the cooking compartment using a soft cloth and allow it to dry thoroughly.
Indentation in the cooking compartment	Damp cloth: Water must not penetrate the appliance through the turntable drive.
Wire racks	Hot soapy water: Clean using stainless-steel cleaner or clean in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth and do not scour. Do not use metal or glass scrapers 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 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.

Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker	Look in the fuse box and check that the circuit breaker is in working order.
	Power cut	Check whether the kitchen light works.
	Plug not plugged in	Plug it in.
The appliance does not work.  appears in the display panel.	Childproof lock is active	Deactivate the childproof lock (see the <i>Childproof lock</i> section).
 flashes in the display panel	Power cut	Set the current time.
The microwave does not switch on	Door not fully closed	Check whether food remains or foreign material is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected 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
The turntable is making a scratching or grinding noise.	There is dirt or a foreign object in the area around the turntable drive.	Clean the rollers under the turntable and the indentation in the cooking compartment.

Problem	Possible cause	Remedy/information
A particular type of heating or power level cannot be set.	The temperature, microwave power level or combination setting is not possible for this type of heating.	Choose permitted settings.
The appliance can be set, but does not heat up. A "D" appears in the display panel	The appliance is in demo mode.	To deactivate demo mode: <ol style="list-style-type: none"> 1. Select the  Hot air heating type and a temperature of 50 °C. 2. Touch and hold the  button for at least 4 seconds, then release. The display panel flashes. 3. Touch the  button again within 4 seconds. The "D" disappears from the display panel. Demo mode is deactivated.

Error messages with E

Error message	Possible cause	Note / remedy
<i>E 1</i> or <i>E 4</i>	The thermal safety switch-off function has been activated.	Call the after-sales service.
<i>E 2</i>	The automatic safety switch-off function has been activated.	Touch any button or turn the rotary selector.
<i>E 3</i>	The oven is malfunctioning.	Call the after-sales service.
<i>E 11</i>	Moisture in the control panel.	Allow the control panel to dry.
<i>E 17</i>	Rapid heating has failed.	Call 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 containing these numbers is found on the side of the oven 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 there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

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	220 - 230 V, 50 Hz
Total connected load	3350 W
Microwave power setting	900 W
Microwave frequency	2450 MHz
Grill	1750 W
Hot air	1750 W
Fuse	16 A
VDE approved	yes
CE mark	yes

Energy and environment tips

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

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

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

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

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 15 programmes.

Notes

- You can affix the enclosed programme overview on the inside of the door.
- Always place the food in the cold cooking compartment.

Setting a programme

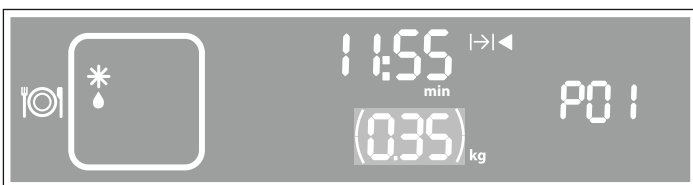
Select a suitable programme from the programme tables. Observe the instructions for the programmes.

Example in diagram: Defrosting 350 g of minced meat using programme P01.

1. Touch the button to switch on the appliance. The appliance is in microwave mode. The button lights up.
2. Touch the button to select the automatic programmes. In the display panel, the first programme *P01* appears together with a suggested weight and corresponding programme duration.



3. Turn the rotary selector to set the programme.
4. Touch the button and set the weight of your food using the rotary selector.
5. Touch the button to start the programme.



For many programmes, a signal sounds after a certain time. Open the appliance door and stir the food or turn the meat or poultry. Close the appliance door and touch the button. The programme starts again.

Deleting the settings

To delete all settings, touch and hold the button for 4 seconds. You can then set a new operating mode and a new programme.

Pause

Touch the button once or open the appliance door. The appliance interrupts operation. Close the microwave door and touch the button to continue operation.

When the cooking time has elapsed

A signal sounds. Open the appliance door and carefully remove the cookware with oven gloves. Touch the button to switch off the appliance.

Cancelling the programme

Touch the button to cancel operation and switch off the appliance.

Defrosting and cooking with the automatic programmes

You can use the 4 defrosting programmes to defrost meat, poultry and bread.

With the 3 cooking programmes, you can cook rice, potatoes or vegetables.

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.
- Put the food in a microwaveable shallow dish, e.g. a glass or porcelain plate, but do not cover.
- Place the food in the cold cooking compartment.
- A table of suitable types of food with appropriate weight ranges and the accessories required can be found in the section after the tips.
- It is not possible to set a weight outside the weight range.

Defrost

Notes

- If possible, freeze and store food flat and in portions at -18 °C.
- Put the frozen food on shallow tableware, e.g. a glass or porcelain plate.
- Place the ovenware on the lower wire rack.

- Liquid will be produced when defrosting meat or poultry. Drain off this liquid when you turn the food. Under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.
- After turning, remove any minced meat that has already defrosted.
- When defrosting chicken and chicken portions (P03), a signal will sound on two occasions to indicate that the food should be turned.
- **Resting time**
The defrosted food should be left to stand for an additional 10-30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand.
After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

Programme no.	Weight range in kg	
	Defrost	
01	Minced meat	0.20 - 1.00
02	Pieces of meat	0.20 - 1.00
03	Chicken, chicken portions	0.40 - 1.80
04	Bread	0.20 - 1.00

Cooking

Place the ovenware on the lower wire rack.

Rice (P05)

Notes

- The food must be cooked in microwaveable cookware with a lid. For rice, you should use a large, deep dish.
- Do not use boil-in-the-bag rice. Rice foams a lot during cooking. Enter the uncooked weight (without liquid). Add two to two and a half times the amount of liquid to the rice.

Potatoes (P06)

Note: Boiled potatoes:

Cut into pieces of equal size. Add a little salt and 1 tablespoon of water for every 100 g of potatoes.

Vegetables (P07)

Notes

- Fresh vegetables:
Cut into equal sized pieces. Add 1 tablespoon of water for every 100 g of vegetables.

Resting time

Once the programme has finished, stir the food again. You should leave it to stand for another 5-10 minutes until it reaches an even temperature.

The cooking result will depend on the quality and consistency of the food.

Programme no.	Weight range in kg	
	Cooking	
05	Rice	0.05 - 0.20
06	Potato	0.15 - 1.00
07	Vegetables	0.15 - 1.00

Combi cooking

Lamb, medium (P12)

Ideal for a shoulder joint or boned leg of lamb.

Meat loaf (P13)

The programme is suitable for meat loaves not more than 7 cm in height.

Fish, whole (P14)

Scale the fish beforehand. Place the fish in the ovenware in its swimming position.

Rice stew (P15)

Only enter the weight of the rice. Ideal for rice stews with vegetables, fish or poultry. Only use fresh ingredients. Use a high-sided dish with a lid.

Resting time

Once the programme has finished, the food should be allowed to rest for another 5-10 minutes so it reaches an even temperature.

Programme no.	Weight range in kg	
	Combi-cooking	
08	Bake, frozen* (up to 3 cm in height)	0.40 - 1.20
09	Chicken, whole*	0.50 - 2.00
10	Sirloin, medium*	0.50 - 1.50
11	Pork neck joint	0.50 - 2.00
12	Lamb, medium	0.80 - 2.00
13	Meat loaf*	0.50 - 1.50
14	Fish, whole	0.30 - 1.00
15	Rice stew using fresh ingredients	0.05 - 0.20

* Use ovenware without a lid

Tested for you in our cooking studio

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

Notes

- The values in the table always apply to food placed into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

- Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are only guidelines. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.
- Always use an oven cloth or oven gloves when taking accessories or ovenware out of the cooking compartment.

Defrosting, 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 the cooking time, half amount - half the cooking time.

Place the ovenware in the centre of the lower wire rack. The food will then absorb the microwaves from all sides.

Defrost	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Whole pieces of meat (beef, veal or pork - on the bone or boned)	800 g	180 W, 15 mins + 90 W, 10-20 mins	Turn several times
	1 kg	180 W, 20 mins + 90 W, 15-25 mins	
	1.5 kg	180 W, 30 mins + 90 W, 20-30 mins	
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 3 mins + 90 W, 10-15 mins	Separate any defrosted parts when turning
	500 g	180 W, 5 mins + 90 W, 15-20 mins	
	800 g	180 W, 8 mins + 90 W, 15-20 mins	
Minced meat, mixed	200 g	90 W, 10-15 mins	Freeze food flat if possible Turn several times, remove any defrosted meat
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	800 g	180 W, 8 mins + 90 W, 15-20 mins	
Poultry or poultry portions	600 g	180 W, 8 mins + 90 W, 10-15 mins	Turn during cooking.
	1.2 kg	180 W, 15 mins + 90 W, 25-30 mins	
Duck	2 kg	180 W, 20 mins + 90 W, 30-40 mins	Turn several times
Fish fillet, fish steak or slices	400 g	180 W, 5 mins + 90 W, 10-15 mins	Separate any defrosted parts
Whole fish	300 g	180 W, 3 mins + 90 W, 10-15 mins	-
	600 g	180 W, 8 mins + 90 W, 10-15 mins	
Vegetables, e.g. peas	300 g	180 W, 10-15 mins	Stir carefully during defrosting.
	600 g	180 W, 10 mins + 90 W, 10-15 mins	
Fruit, e.g. raspberries	300 g	180 W, 7-10 mins	Stir carefully during defrosting and separate any defrosted parts
	500 g	180 W, 8 mins + 90 W, 5-10 mins	
Butter, defrosting	125 g	180 W, 1 mins + 90 W, 2-4 mins	Remove all packaging
	250 g	360 W, 1 min + 90 W, 2-4 mins	
Loaf of bread	500 g	180 W, 6 mins + 90 W, 5-10 mins	Turn during cooking.
	1 kg	180 W, 12 mins + 90 W, 15-25 mins	
Cakes, dry, e.g. sponge cake	500 g	90 W, 15-20 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, 10-15 mins	Only for cakes without icing, cream or gelatine
	750 g	180 W, 7 mins + 90 W, 10-15 mins	

Defrosting

Notes

- Place the frozen food in an open container on the wire rack.
- Delicate parts such as the legs and wings of chicken or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil must not touch the cooking compartment walls. You can remove the foil half way through the defrosting time.
- Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. When turning, remove any liquid that has resulted from defrosting.
- Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

Defrosting, heating up or cooking frozen food

Notes

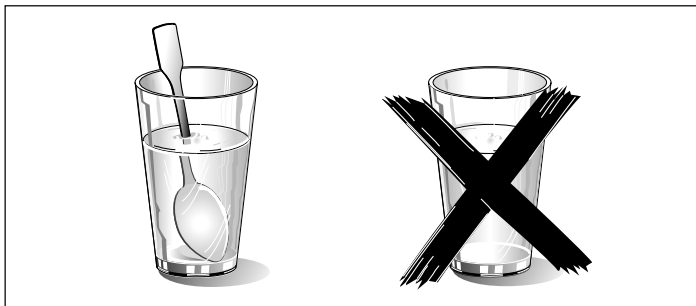
- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.
- Always cover the food. If you do not have a suitable cover for your ovenware, use a plate or special microwave foil.
- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.
- This will help the food retain its own distinct taste, so it will require less seasoning.

Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	300-400 g	600 W, 10-15 mins	Take meal out of packaging; cover food to heat
Soup	400-500 g	600 W, 8-10 mins	Ovenware with lid
Stews	500 g	600 W, 10-15 mins	Ovenware with lid
	1 kg	600 W, 20-25 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 15-20 mins	Ovenware with lid
	1 kg	600 W, 25-30 mins	
Fish, e.g. fillet steaks	400 g	600 W, 10-15 mins	Covered
	800 g	600 W, 18-20 mins	
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 mins	Ovenware with lid; add liquid
	500 g	600 W, 8-10 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-10 mins	Ovenware with lid; add 1 tbsp of water
	600 g	600 W, 15-20 mins	
Creamed spinach	450 g	600 W, 11-16 mins	Cook without additional water

Heating food

Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Caution!

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

Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up .
- Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.
- Stir or turn the food several times during the heating time. Check the temperature.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	350-500 g	600 W, 5-10 mins	Take meal out of packaging, cover food to heat
Drinks	150 ml	900 W, 1-2 mins	Caution! Place a spoon in the glass. Do not over-heat alcoholic drinks. Check during heating
	300 ml	900 W, 2-3 mins	
	500 ml	900 W, 3-4 mins	
Baby food, e.g. baby bottle	50 ml	360 W, approx. 1 min	Place baby bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. You must check the temperature
	100 ml	360 W, 1-2 mins	
	200 ml	360 W, 2-3 mins	
Soup			-
1 cup	175 g	900 W, 2-3 mins	
2 cups	175 g each	900 W, 4-5 mins	
4 cups	175 g each	900 W, 5-6 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 10-15 mins	Covered
Stew	400 g	600 W, 5-10 mins	Ovenware with lid
	800 g	600 W, 10-15 mins	
Vegetables	150 g	600 W, 2-3 mins	Add a little liquid
	300 g	600 W, 3-5 mins	

Cooking food

Notes

- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.
- Cook the food in ovenware with a lid. If you do not have a suitable lid for your ovenware, use a plate or special microwave foil.

- This will help the food retain its own distinct taste, so it will require less seasoning.
- After cooking, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.

Cooking food	Weight	Microwave power in watts, Cooking time in minutes	Notes
Whole chicken, fresh, no giblets	1.5 kg	600 W, 30-35 mins	Turn halfway through the cooking time
Fish fillet, fresh	400 g	600 W, 5-10 mins	-
Fresh vegetables	250 g	600 W, 5-10 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 10-15 mins	
Potatoes	250 g	600 W, 8-10 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 11-14 mins	
	750 g	600 W, 15-22 mins	
Rice	125 g	600 W, 7-9 mins+ 180 W, 15-20 mins	Add double the quantity of liquid and use deep ovenware with a lid
	250 g	600 W, 10-12 mins + 180 W, 20-25 mins	
Sweet foods, e.g. blancmange (instant)	500 ml	600 W, 7-9 mins	Stir 2 to 3 times with an egg whisk while heating
Fruit, compote	500 g	600 W, 9-12 mins	-

Popcorn for the microwave

Notes

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

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

Risk of scalding!

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

	Weight	Accessories	Microwave power in watts, Cooking time in minutes
Popcorn for the microwave	1 bag, 100 g	Ovenware, wire rack	600 W, 3-5 mins

Microwave tips

You cannot find any information about the settings for the quantity of food you have prepared.

Increase or reduce the cooking times using the following rule of thumb:

Double the amount = almost double the cooking time

Half the amount = half the cooking time

The food has become too dry.

Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid.

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

Set a longer time. Large quantities and food which is piled high require longer times.

When the time has elapsed, the food is overheated at the edge but not done in the middle.

Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time.

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

Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times.

Cakes and pastries

About the tables

Notes



- The times given apply to food placed in a cold oven.
- The temperature and baking time depend on the consistency and amount of the mixture. This is why temperature ranges are given in the tables. Begin with the lower temperature and,



















if necessary, use a higher setting the next time, since a lower temperature results in more even browning.

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

Baking tins

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








-  Hot air
-  Pizza setting

Cakes in tins	Accessories	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge cake, simple	Ring tin/round tin		170-180	90	40-50
Sponge cake, delicate (e.g. sand cake)*	Ring tin/round tin		150-170	-	70-90
Sponge flan base	Flan tin		160-180	-	30-40
Delicate fruit flan, sponge	Springform/ring tin		170-180	90	35-45
Sponge base, 2 eggs	Flan tin		160-170	-	20-25
Sponge flan, 6 eggs	Dark springform cake tin		170-180	-	35-45
Shortcrust pastry base with crust	Dark springform cake tin		170-190	-	30-40
Fruit tart/cheesecake with pastry base*	Dark springform cake tin		170-190	180	35-45
Swiss flan**	Dark springform cake tin		190-200	-	45-55
Ring cake	Ring cake tin		170-180	90	40-50
Pizza, thin base, light topping**	Round pizza tray		220-230	-	15-25
Savoury cakes	Dark springform cake tin		200-220	-	50-60
Nut cake	Dark springform cake tin		170-180	90	35-45
Yeast dough with dry topping	Round pizza tray		160-180	-	50-60
Yeast dough with moist topping	Round pizza tray		170-190	-	55-65
Plaited loaf with 500 g flour	Round pizza tray		170-190	-	35-45
Stollen with 500 g flour	Round pizza tray		160-180	-	60-70
Strudel, sweet	Round pizza tray		190-210	180	35-45

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





** Place the tin on the turntable.

 Hot air

Small baked items	Accessories	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Round pizza tray		150-170	25-35
Macaroons	Round pizza tray		110-130	35-45
Meringue	Round pizza tray		100	80-100
Muffins	Muffin tray on wire rack		160-180	35-40
Choux pastry	Round pizza tray		200-220	35-45
Puff pastry	Round pizza tray		190-200	35-45
Leavened cake	Round pizza tray		200-220	25-35

■  Hot air

■  Pizza setting

Bread and rolls	Accessories	Type of heating	Temperature in °C	Cooking time in minutes
Sourdough bread with 1.2 kg flour	Round pizza tray		210-230	50-60
Flatbread*	Round pizza tray		220-230	25-35
Bread rolls	Round pizza tray		210-230	25-35
Rolls made with sweet yeast dough	Round pizza tray		200-220	15-25

* Place the tin directly on the turntable.

Baking tips

You want to bake according to your own recipe.	Use similar items in the baking tables as a guide.
Use baking tins made of silicone, glass, plastic or ceramic materials.	The baking tin must be heat-resistant up to 250 °C. Cakes in these baking tins will be less brown. When using the microwave, the cooking time will be shorter than the time shown in the table.
How to establish whether sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, poke the cake with a cocktail stick at its highest point. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less liquid next time or set the oven temperature 10 degrees lower and extend the baking time. Observe the specified mixing times in the recipe.
The cake has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dark.	Select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a toothpick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. When baking cakes with a moist topping, bake the base first, cover with almonds or bread crumbs and then add the topping. Please follow the recipe and follow the baking times.
The cake cannot be turned out of the dish when it is turned upside down.	After baking, allow the cake to cool for a further 5 to 10 minutes, then it will be easier to turn out of the tin. If it still sticks, carefully loosen the cake around the edges using a knife. Turn the cake tin upside down again and cover it several times with a cold, wet cloth. Next time, grease the tin well and sprinkle some bread crumbs into it.
You have measured the temperature of the oven using your own meat thermometer and found there is a discrepancy.	The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the cooking compartment. Ovenware and accessories affect the temperature measurement, so there will always be some discrepancy when you measure the temperature yourself.
Sparks are generated between the tin and the wire rack.	Check that the tin is clean on the outside. Change the position of the tin in the cooking compartment. If this does not help, continue baking but without the microwave. The baking time will then be longer.

Roasting and grilling

About the tables

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

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

Ovenware

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

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

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

Tips for roasting

Use a deep roasting dish for roasting meat and poultry.

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

Meat:

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

Poultry:

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




Tips for grilling

Notes

- Always keep the oven door closed when grilling and do not preheat.
- As far as possible, the pieces of food you are grilling should be of equal thickness. Steaks should be at least 2 to 3 cm thick. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.
- Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.
- Dark meat, e.g. beef, browns more quickly than lighter-coloured meat such as veal or pork. When grilling light-coloured meat or fish, these often only brown slightly on the surface, although they are cooked and juicy on the inside.
- The grill element switches off and on again automatically. This is normal. The grill setting determines how frequently this will happen.

Beef

Notes

- Turn pot-roasted beef after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time. Finally, allow to stand for approx. a further 10 minutes.
- Turn fillet of beef and sirloin halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.
- Turn steaks after $\frac{2}{3}$ of the cooking time.
-  Hot air
-  Hot air grilling
-  Grill

Beef	Accessories	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Pot-roasted beef, approx. 1 kg	Ovenware with lid	⊕	180-200	-	120-130
Fillet of beef, medium, approx. 1 kg	Ovenware without lid	⊖	180-200	90	30-40
Sirloin, medium, approx. 1 kg	Ovenware without lid	⊖	210-230	180	30-40
Steaks, medium, 3 cm thick	Higher wire rack	☐	3	-	each side: approx. 10-15

Veal ⊕ Hot air

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

Veal	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Joint of veal, approx. 1 kg	Ovenware with lid	⊕	180-200	110-130
Knuckle of veal, approx. 1.5 kg	Ovenware with lid	⊕	200-220	120-130

Pork

Notes

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

- Do not turn fillet of pork or smoke-cured pork chops. Finally, allow to stand for approx. a further 5 minutes.
- Turn the neck of pork after $\frac{2}{3}$ of the cooking time.
- ⊖ Hot air grilling
- ⊕ Hot air
- ☐ Grill

Pork	Accessories	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Joint without rind (e.g. neck of pork), approx. 750 g	Ovenware with lid*	⊖	220-230	180	40-50
Pork roast with rind (e.g. shoulder), approx. 1.5 kg	Ovenware without lid*	⊕	190-210	-	130-150
Fillet of pork, approx. 500 g	Ovenware with lid*	⊖	220-230	90	25-30
Joint of pork, lean, approx. 1 kg	Ovenware with lid*	⊖	210-230	90	60-80
Smoked pork on the bone, approx. 1 kg	Ovenware without lid* -	-	-	360	40-45
Neck of pork, 2 cm thick		☐	3	-	1st side: approx. 15-20 2nd side: approx. 10-15

* Lower wire rack

** Higher wire rack

Lamb

Note: Turn the leg of lamp halfway through the cooking time.



- ⊕ Hot air
- ⊖ Hot air grilling



Lamb and game	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Saddle of lamb on the bone, approx. 1 kg	Ovenware without lid	⊕	210-230	40-50
Leg of lamb, boned, medium, approx. 1.5 kg	Ovenware with lid	⊖	190-210	90-100

Miscellaneous

Notes

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




- Turn the sausages after $\frac{2}{3}$ of the cooking time.
-  Hot air grilling
-  Grill











Miscellaneous	Accessories	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Meat loaf made from approx. 1 kg of meat	Ovenware without lid, lower wire rack		180-200	600 + 180	10 + 40-50
4 to 6 grilled sausages, approx. 150 g each	Higher wire rack		3	-	each side: approx. 10-15

Poultry

Notes

- Place whole chickens and chicken breasts breast-side down. Turn after $\frac{2}{3}$ of the cooking time.
- Place poulard breast-side down. Turn after 30 minutes and set the microwave power to 180 watts.
- Place half chickens and chicken portions skin-side up. Do not turn.

- Turn the duck and goose breast skin-side up. Do not turn.
- Turn goose legs halfway through the cooking time. Prick the skin.
- Place turkey breast and thighs skin-side down. Turn after $\frac{2}{3}$ of the cooking time.
-  Hot air grilling
-  Hot air
-  Grill



Poultry	Accessories	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Chicken, whole, approx. 1.2 kg	Ovenware with lid		220-230	360	35-45
Poulard, whole, approx. 1.6 kg	Ovenware with lid		220-230	360 180	30 20-30
Chicken, halves, 500 g each	Ovenware without lid		180-200	360	30-35
Chicken portions, approx. 800 g	Ovenware without lid		210-230	360	20-30
Chicken breast with skin and bones, 2 pieces, approx. 350-450 g	Ovenware without lid		190-210	180	30-40
Duck breast with skin, 2 pieces, 300-400 g each	Ovenware without lid		3	90	20-30
Goose breast, 2 pieces, 500 g each	Ovenware without lid		210-230	90	25-30
Goose legs, 4 pieces, approx. 1.5 kg	Ovenware without lid		210-230	180	30-40
Turkey breast, approx. 1 kg	Ovenware with lid		200-220	-	90-100
Turkey drumsticks, approx. 1.3 kg	Ovenware with lid		200-220	180	50-60

Fish

-  Grill

Notes

- For grilling, place the whole fish, e.g. trout, onto the middle of the higher wire rack.
- Grease the wire rack with oil beforehand.

Fish	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Fish steak, e.g. salmon, 3 cm thick, grilled	Higher wire rack		3	20-25
Whole fish, 2-3 pieces, 300 g each, grilled	Higher wire rack		3	20-30




Tips for roasting and grilling






The table does not contain information for the weight of the joint.	For small roasts, select a higher temperature and a shorter cooking time. For larger roasts, select a lower temperature and a longer cooking time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid.
The roast is not well-done enough.	Carve the roast. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy. Finish cooking the meat using the microwave only.

Bakes, gratins, toast with toppings

Notes

- The values in the table apply to food placed in a cold oven.
- For bakes, potato gratins and lasagne, use a microwaveable, heat-resistant ovenproof dish 4 to 5 cm deep.
- Place the bake on the lower wire rack.




- Leave bakes and gratins to cook in the oven for a further 5 minutes after switching off.
- Cheese on toast:
Pre-toast slices of bread.
-  Hot air grilling
-  Hot air
-  Grill















Bakes, gratins, toast with toppings	Accessories	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Bake, sweet, approx. 1.5 kg	Ovenware with lid		140-160	360	25-35
Savoury bake, made with cooked ingredients, approx. 1 kg	Ovenware without lid		150-170	600	20-25
Lasagne, fresh	Ovenware without lid		200-220	360	25-35
Potato gratin made from raw ingredients, approx. 1.1 kg	Ovenware without lid		180-200	600	25-30
Toast with topping, 4 slices	Higher wire rack		3	-	8-10

Convenience products, frozen

Notes

- Observe the instructions on the packaging.
- The values in the table apply to food placed in a cold oven.

- Do not lay chips, croquettes or potato rösti on top of each other. Turn half way through the cooking time.
- Place the food directly on the turntable.
-  Pizza setting
-  Microwave
-  Hot air

Convenience products	Accessories	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Pizza with thin base*	Turntable		220-230	-	10-15
Pizza with deep-pan base	Turntable		-	600	3
			220-230	-	13-18
Mini pizza*	Turntable		220-230	-	10-15
Pizza baguette*	Turntable		-	600	2
			220-230	-	13-18
Chips	Turntable		220-230	-	8-13
Croquettes*	Turntable		210-220	-	13-18
Rösti, stuffed potato pockets	Turntable		200-220	-	25-35
Part-cooked rolls or baguette	Lower wire rack		170-180	-	13-18
Fish fingers	Turntable		210-230	-	10-20
Chicken goujons, nuggets	Turntable		200-220	-	15-20
Strudel	Turntable		210-220	180	20-30
Lasagne**	Lower wire rack		220-230	600	12-17

* Preheat the cooking compartment for 5 minutes, then place the food on the hot turntable.

** Place the food in suitable, heat-resistant ovenware.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread.

Tips for keeping acrylamide to a minimum when preparing food

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

Tips for keeping acrylamide to a minimum when preparing food

- Baking** With Hot air, max. 180 °C.
Biscuits With Hot air, max. 170 °C.
 Egg white and egg yolk reduce the formation of acrylamide.

Test dishes

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

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


Defrosting with the microwave

Dish	Microwave power setting in watts, cooking time in minutes	Note
Meat	180 W, 5 mins + 90 W, 10-15 mins	Place the Pyrex dish with a 22 cm diameter on the lower wire rack. After approx. 13 minutes, remove the defrosted meat.

Microwave cooking




Dish	Microwave power setting in watts, cooking time in minutes	Note
Custard	600 W, 10-13 mins + 180 W, 25-30 mins	Place the Pyrex dish with dimensions 24 x 19 cm on the lower wire rack.
Sponge	600 W, 9-10 mins	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Meat loaf	600 W, 18-23 mins	Place the 28 cm Pyrex dish on the lower wire rack.

■  Pizza setting

■  Hot air grilling

■  Hot air

Combined microwave cooking



Dish	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature °C	Note
Potato gratin	600 W, 25-30 mins		210-230	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Cake	180 W, 15-20 mins		180-200	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Chicken	360 W, 35-40 mins		200-220	Turn after 2/3 of the cooking time.

Baking

Note: The values in the table apply to food placed in a cold oven.



■  Hot air

■  Pizza setting

	Ovenware	Type of heating	Temperature °C	Baking time in minutes
Hot water sponge cake	Springform cake tin, dia. 26 cm, lower wire rack		160-180	30-40
Apple pie	Springform cake tin, dia. 20 cm, lower wire rack		190-210	50-60

Grilling

■  Grill

Dish	Accessories	Type of heating	Grill setting	Cooking time in minutes
Toast	Higher wire rack		3	4-5
Beefburgers, x 9	Higher wire rack		3	30-35







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