

# SIEMENS

## Making cooking as much fun as eating

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

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

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

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

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

Enjoy your meal!

**Instruction manual ..... 2 – 36**

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# Safety information

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

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

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## Before installation

### Transport damage

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

### Electrical connection

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

### Installation and connection

Please observe the special installation instructions.

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## Safety information

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

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

- if they are not physically or mentally capable of so doing or
- if they lack the knowledge and experience to operate it correctly and safely.

Never let children play with the appliance.

### Hot cooking compartment

Risk of burning.

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

There is a risk of fire.  
Never store combustible items in the cooking compartment.

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

There is a risk of a short-circuit.  
Never trap cables of electrical appliances in the cooking compartment door when it is hot. The cable insulation could melt.

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

#### **Hot accessories**

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

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

There is a risk of serious damage to health  
Never use the appliance if the cooking compartment door or the door seal is damaged. Microwave energy may escape. Do not use the appliance again until it has been repaired.

#### **Heavily corroded surfaces**

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

#### **Casing open**

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

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

#### **Hot or humid environment**

There is a risk of a short-circuit.  
Never expose the appliance to excessive heat or moisture.

## **Incorrect repairs**

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

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

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after-sales service.

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## **Information on the microwave**

### **Preparing food**

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

### **Ovenware**

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

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

There is a risk of burns.  
Hot food can heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware and accessories from the cooking compartment.

### **Microwave power and time**

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

## Packaging

There is a risk of fire.

Never heat food in heat-retaining packages.

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

There is a risk of burns.

Airtight packaging may burst when food is heated.

Follow the information provided on the packaging.

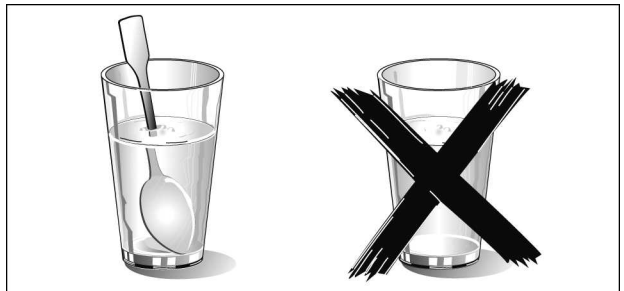
Always use an oven cloth or oven gloves to remove meals.

## Drinks

There is a risk of scalding

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. If the container is only shaken a little, the hot liquid can suddenly boil over and spatter.

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



There is a risk of explosion.

Never heat drinks or other food in containers that have been tightly sealed.

Never overheat alcoholic drinks.

## Baby food

There is a risk of burns.

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

Stir or shake well after the food has been heated. This ensures even heat distribution.

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

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

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

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

### **Drying food**

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

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

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

### **Cooking oil**

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

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## **Causes of damage**

### **Water in the hot cooking compartment**

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the ceramic floor panel.

### **Cooling with the appliance door open**

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

### **Heavily soiled seal**

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

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

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



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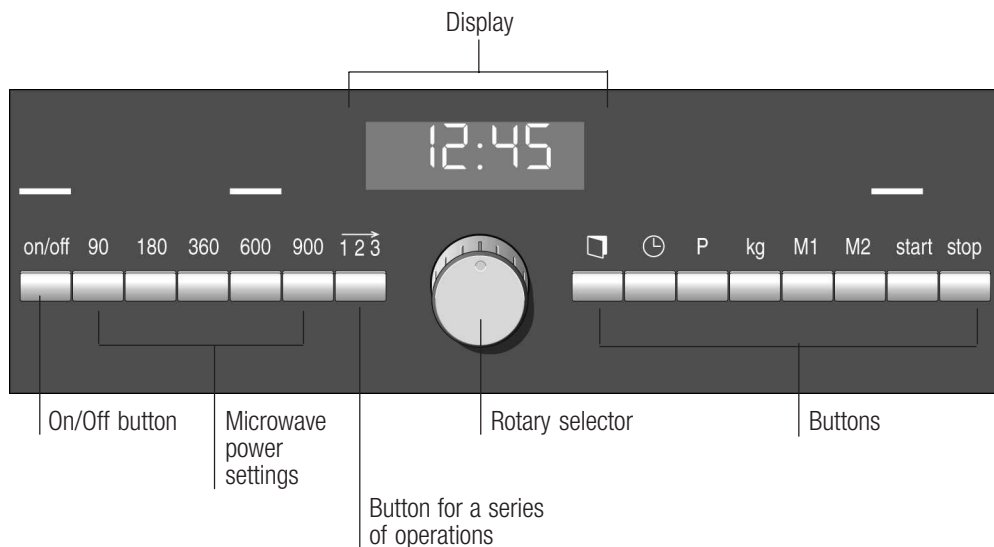
# Your new appliance

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

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## Control panel

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






### Rotary selector

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


## Buttons and display

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

Symbol	Button function
on/off	Switches the appliance on and off
90	Selects 90 wattmicrowave power
180	Selects 180 wattmicrowave power
360	Selects 360 wattmicrowave power
600	Selects 600 wattmicrowave power
900	Selects 900 wattmicrowave power
 123	Selects follow-on mode
	Opens the appliance door
	Opens and closes the time-setting options menu
P	Selects a programme
kg	Selects weight
<b>M1 / M2</b>	Selects memory
start	Starts operation
stop	Suspends operation

### Notes

The time-setting function that is active in the display is indicated by the arrow ► pointing to the appropriate symbol.

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

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

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## Cooking compartment

### Cooling fan

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

#### Notes

The cooking compartment remains cold during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.

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

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## Switching the appliance on and off

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

### Switching on

Press the *on/off* button.

Select the operating mode you require.

- 90, 180, 360, 600 or 900 W button for the microwave power setting
- $\vec{123}$  button = follow-on mode
- **P** and **kg** buttons = automatic programming
- **M1** or **M2** button = memory programme

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

### Switching off

Press the *on/off* button.

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

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# Before using the appliance for the first time

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

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## Setting the time

When the appliance has been connected to the power supply, three zeros flash. The ►⌚ symbols are lit in the display.

Set the time.

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

## Hiding the clock

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

### Note

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

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## Cleaning accessories

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

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# The microwave

Microwaves are converted to heat in foodstuffs. You will find information about cookware and how to set the microwave.

## Note

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

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## Notes regarding ovenware

### Suitable ovenware

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

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

### Unsuitable ovenware

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

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

### Ovenware test

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

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

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

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## Microwave power settings

Use the button to set the desired microwave power.

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

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

### Note

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

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## Setting the microwave

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

1. Press the *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 is lit up and a suggested cooking time is displayed.
3. Set the cooking time using the rotary selector.
4. Press the Start button.  
Operation begins. The cooking time can be seen counting down.

**The cooking time has elapsed**

A signal sounds. Microwave operation is finished. Use the on/off button to switch off the appliance. You can cancel the acoustic signal before it sounds using the  $\ominus$  button.

**Opening the appliance door during cooking**

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

**Changing the cooking time**

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

**Changing the microwave power setting**

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

**Cancelling cooking**

Press the 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 to run.

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## **1,2,3 series of operations**

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

**Ovenware**

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

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## **Setting follow-on mode**

1. Press the on/off button.  
Your appliance is ready for use.
2. Press the  $\overrightarrow{123}$  button.  
The  $\overrightarrow{1}$  for the first follow-on mode appears in the display.

3. Set the first microwave power and cooking time.
4. Press the  $\vec{123}$  button.  
The  $\vec{2}$  for the second follow-on mode appears.
5. Set the second microwave power and cooking time.
6. Press the  $\vec{123}$  button.  
The  $\vec{3}$  for the third follow-on mode appears.
7. Set the third microwave power and cooking time.
8. Press the start button.

The microwave starts. The total cooking time and  $\vec{1}$  symbol for the first follow-on mode appear in the display.

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

### **The cooking time has elapsed**

### **Changing the setting**

Changes can only be made before operation begins. Press the  $\vec{123}$  button repeatedly until the number for the follow-on mode appears. Change the setting.

### **Opening the appliance door during cooking**

Cooking is suspended. Press the start button again briefly once you have closed the appliance door. The programme will then continue.

### **Pausing cooking**

Press the Stop button. Cooking is paused. Press the start button, cooking continues.

### **Cancelling cooking**

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



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# Automatic programmes

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can select from 7 programmes.

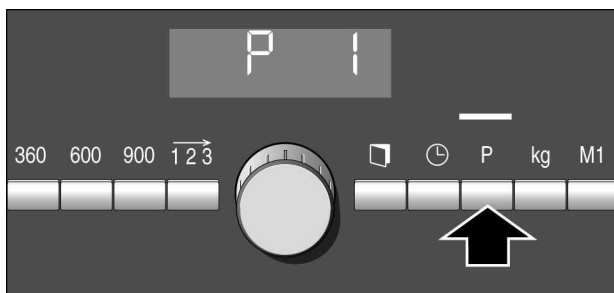
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## Setting the programme

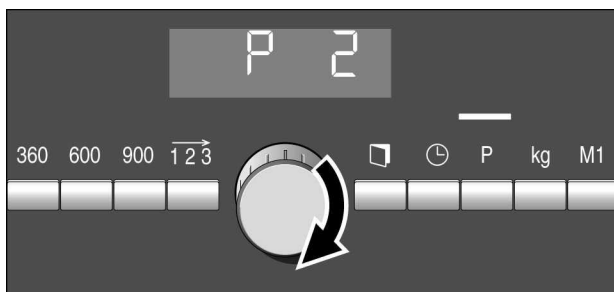
Once you have selected a programme, set the oven as follows.

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

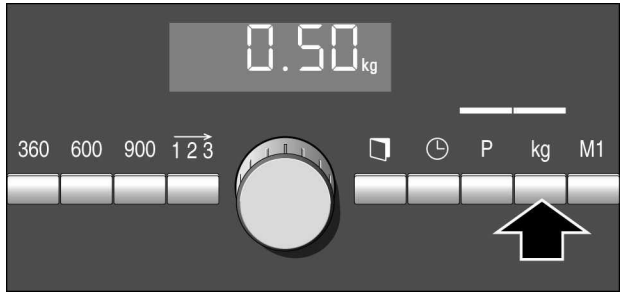
1. Press the on/off button.  
Your appliance is ready for use.
2. Press the **P** button.  
The first programme number appears in the display.



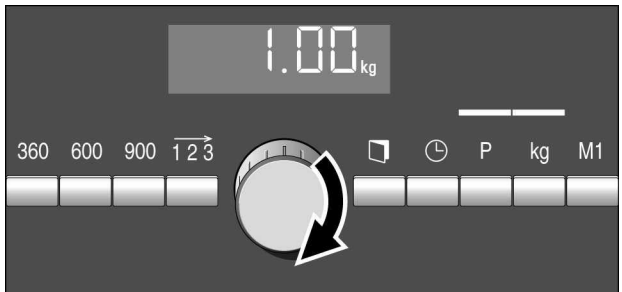
3. Select the programme number with the rotary selector.



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



- Turn the rotary selector to set the weight.



- Press the start button.  
The programme starts. The cooking time I→ counts down in the display.

#### **Programme has finished**

A signal sounds. The programme has finished, the appliance no longer heats. Use the on/off button to switch off the appliance or make new settings. You can stop the acoustic signal early by pressing the ⏸ button.

#### **Cancelling the programme**

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

#### **Changing the programme**

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

#### **Changing the cooking time**

With automatic programmes, you cannot change the cooking time.

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## Notes on automatic programming

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

Place the food in a shallow, microwaveable dish, e.g. a glass or china plate. Do not cover the dish.

Place the food in the cold appliance.

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

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

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

### Defrosting

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

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

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

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

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

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

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

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

### Potatoes

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

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

## Rice

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

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

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

## Vegetables

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

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

## Standing time

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

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

Observe the signals for stirring and turning.

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

Food	Programme number	Weight range	Cookware/ accessories
<b>Cooking</b>			
Potatoes Boiled potatoes, jacket potatoes	P4	0.2 - 1.0 kg	Dish with lid.
Rice	P5	0.05 - 0.3 kg	High-sided dish with lid.
Fresh vegetables Cauliflower, broccoli, carrot, kohlrabi, leek, pepper, courgette	P6	0.15 - 1.0 kg	Dish with lid.
Frozen vegetables Cauliflower, broccoli, carrot, kohlrabi, red cabbage, spinach	P7	0.15 - 1.0 kg	Dish with lid.
* Cream cakes, buttercream cakes, cakes with frosting, icing or gelatine are unsuitable.			

## Memory

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

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

### Storing settings in the memory

1. Press the **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 duration using the rotary selector.
4. Press the **M1** or **M2** button, a signal sounds.

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

## Storing another setting

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

### Note

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

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## Starting the memory function

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

1. Press the **on/off** button.  
Your appliance is ready for use.
2. Press the **M1** or **M2** button.  
The stored settings are displayed.
3. Press the Start button.  
The memory function starts. The cooking time **I→I** counts down in the display.

### Note

Once the appliance has been 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 cancel the audible signal early by pressing the **⏸** 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 that you can change at any time.

## Basic settings

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

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

Prerequisite: Your appliance is switched off.

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

All settings are applied.

You may change the settings at any time.

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# Care and cleaning

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



Danger of short-circuiting.

Never use high-pressure cleaners or steam jets.



Risk of burning.

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

## Notes

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

Shadows on the door panel which look like streaks are light reflections from the oven light.

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

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## Cleaning agents

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

Do not use:

- any caustic or abrasive cleaning agents.
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal.
- coarse scouring pads or cleaning sponges.

Rinse out new sponge cloths thoroughly before use.



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


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# Troubleshooting

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

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

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

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



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

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# After-sales service

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

## E number and FD number

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

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

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

E no.	FD no.
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After-sales service 📞
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Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

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## Technical data

Power supply	220-240 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	38.2 x 59.4 x 31.9 cm
- cooking compartment	22.0 x 35.0 x 27.0 cm

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VDE approved	Yes
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CE mark	Yes
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This appliance complies with standard EN 55011 or CISPR 11.

It is a group 2, class B product.

Group 2 means that microwaves are produced for the purpose of heating food.

Class B indicates that the appliance is suitable for domestic use.

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## Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

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

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# Dishes tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We 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 dishes placed in a cold and empty cooking compartment. Only preheat the appliance if this is specified in the tables. Before use, remove any accessories from the cooking compartment that you will not be using.

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

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

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

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## Defrosting, heating up and cooking with the microwave

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

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

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

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

A rule of thumb can be applied:

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

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

## Defrosting

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

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

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

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

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

	Amount	Microwave setting in watts Time in minutes	Notes
Dry cakes	500 g	90 W, 10 - 15 min.	Separate the pieces of cake when turning them. Only for cakes without icing, cream or crème pâtissière.
e.g. creaming method cakes	750 g	180 W, 5 min. + 90 W, 10 - 15 min.	
Juicy cakes	500 g	180 W, 5 min. + 90 W, 15 - 20 min.	Only for cakes without icing or gelatine.
e.g. fruit cake and quark cake	750 g	180 W, 7 min. + 90 W, 15 - 20 min.	

### Defrosting, heating up or cooking frozen food

Always place the ovenware on the cooking compartment floor.

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

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

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

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

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

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

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

	Amount	Microwave setting in watts Time in minutes	Notes
Menu, plated meal, ready-made meals in 2 to 3 parts	300-400g	600 W, 8 - 13 min.	
Soups	400 g	600 W, 8 - 12 min.	
Stews	500 g	600 W, 10 - 15 min.	
Meat in sauce e.g. goulash	500 g	600 W, 10 - 15 min.	Separate the pieces of meat when stirring.
Fish, e.g. fillets	400 g	600 W, 10 - 15 min.	You may add water, lemon juice or wine.



	<b>Amount</b>	<b>Microwave setting in watts</b> <b>Time in minutes</b>	<b>Notes</b>
Bakes e.g. lasagne and cannelloni	450 g	600 W, 10 - 15 min.	
Side dishes rice and pasta	250 g	600 W, 3 - 7 min.	Add a little liquid.
	500 g	600 W, 8 - 12 min.	
Vegetables e.g. peas, broccoli and carrots	300 g	600 W, 7 - 11 min.	Add water to cover the base of the dish.
	600 g	600 W, 14 - 17 min.	
Creamed spinach	450 g	600 W, 10 - 15 min.	Cook without adding any water.

## Heating food

Always place the ovenware on the cooking compartment floor.

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

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



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

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

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

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

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

## Cooking food

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

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

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

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

	Quantity	Microwave power setting in W and duration in minutes	Notes
Whole chicken, fresh without giblets	1,200 g	600 W, 25 - 30 mins	Turn halfway through the cooking time.
Fish fillet, fresh	400 g	600 W, 7 - 12 mins	
Meat loaf	750 g	600 W, 25 - 30 mins	Add 6 tbsp water.
Vegetables, fresh	250 g	600 watts, 5 - 10 mins	Cut vegetables into pieces of equal size. Add 1 - 2 tbsp water per 100 g of vegetables.
	500 g	600 watts, 10 - 15 mins	

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

## Tips for microwave operation

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

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

Double the amount = almost double the time

Half the amount = half the time

**The food becomes too dry.**

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

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

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

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

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

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

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

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# Test dishes in accordance with EN 60705

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

## Solo microwave cooking

Meal	Microwave power setting in W, cooking time in minutes	Notes
Custard, 1000 g	600 W, 11 mins + 180 W, 10-15 mins	Pyrex
Sponge, 475 g	600 watts, 7-9 mins	Pyrex, 22 cm diameter
Meat loaf, 900 g	600 watts, 25-30 mins	Pyrex cake tin, 28 cm long

## Solo microwave defrosting

Meal	Microwave power setting in W, cooking time in minutes	Notes
Meat, 500 g	Programme 1, 500 g or 180 W, 7 mins + 90 W 10-15 mins	Pyrex, 24 cm diameter