Please keep the instructions for use and installation instructions in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Damage during transport

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

Electrical connection

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

Installation and connection

Please observe the special installation instructions.

Safety notes

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

Adults and children must not operate the appliance without supervision,

■ if they are physically or mentally incapable of doing so or

■ if they have insufficient knowledge or experience.

Never let children play with the appliance.

Hot cooking compartment

Risk of burns!

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

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

Risk of fire!

■ Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the circuit breaker in the fuse box.

■ Do not place greaseproof paper loosely over accessories during preheating. A draught is created when the appliance door is opened. The greaseproof paper may come into contact with the heating element and catch fire. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. The greaseproof paper must not protrude over the accessories.

Risk of short circuit!

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

Risk of scalding!

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

Hot accessories and ovenware

Risk of burns!

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

Damaged cooking compartment door or door seal

Risk of serious damage to health.

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

Heavily corroded surfaces

Risk of serious damage to health.

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

Casing open

Risk of electric shock!

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

Risk of serious damage to health.

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

Hot or humid environment

Risk of short circuit!

Never subject the appliance to intense heat or humidity.

Improper repairs

Risk of electric shock!

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

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

Information on the microwave

Preparing food

Risk of fire!

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

Ovenware

Risk of injury!

■ Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack.

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

Risk of burns!

Hot food can heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware and accessories from the cooking compartment.
Microwave power and time

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

Packaging

- Risk of fire!
- Never heat food in heat-retaining packages.
- Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.

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

Drinks

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

- Risk of explosion!
- Never heat drinks in containers that have been tightly sealed.
- Never overheat alcoholic drinks.

Baby food

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

Foods with shells or skin

- Risk of burns!
- Never cook eggs in their shells. Never reheat hard-boiled eggs as they may crack or explode. The same applies to shellfish and crustaceans. Always prick the yoke when baking or poaching eggs.
- Always prick the skin of foods that have a skin or peel such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting.

Drying food

- Risk of fire!
- Never use the microwave to dry food.

Food with a low water content

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

Cooking oil

- Risk of fire!
- Never use the microwave to heat cooking oil on its own.

Causes of damage

- Caution!
- Creation of sparks. Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Baking tray, greaseproof paper, aluminium foil or ovenware on the cooking compartment floor. Do not place baking trays or ovenware on the cooking compartment floor. Do not line the cooking compartment floor with aluminium foil. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Foil containers. Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- Water in the hot cooking compartment. Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food. Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.
- Do not use the appliance to store food. This can lead to corrosion.
- Fruit juice. When cooking very moist fruit flans, do not fill the universal pan too generously. Fruit juice which runs out of the universal pan leaves behind stains which cannot be removed.
- Cooling with the appliance door open. Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal. If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Using the appliance door for standing on or placing objects on. Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance. Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Operating the microwave without food. The microwave must only be switched on when there is food in the cooking compartment. The appliance may be overloaded if it is switched on without any food inside. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).
- Microwave popcorn. Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
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
Here, you will see an overview of the control panel. Depending on the appliance model, individual details may differ.

Buttons
- Rotary selector
  The rotary selector is used to alter the default values and set values. The rotary selector is retractable. Press on the rotary selector to pop it in or out.

Display
The display is split into different areas:
- Status bar
- Settings areas
- Rotation direction indicator

Status bar
The status bar is located at the top of the display. It shows the clock, the selected operating mode, instructions, information and the time-setting options that have been set.

Settings areas
The two settings areas show suggested values that you can change. The settings area which is currently active has a light background with black writing. You can make changes here.

You can use the navigation buttons to switch from one settings area to the next one. The arrows in the settings areas show you which way you can go with the navigation buttons.

Once you start the oven, both settings areas are dark with light writing.

Rotation direction indicator
The indicator shows the direction in which you can move the rotary selector.

Symbol Button function
- ‡: Switches the oven on and off
- †: Selects the type of heating
- X: Selects automatic programmes
- l: Press and hold = selects the memory
  Press briefly = starts the memory
- Ü: Selects MicroCombi
- ¾: Moves left within the control panel
- ¿: Moves right within the control panel
- 0: Opens and closes the time-setting options menu
- @: Activates/deactivates childproof lock
- c: Switches on rapid heating
- ±: Press briefly = calls up information
  Press and hold = opens or closes the Basic settings menu
- †: Press briefly = starts/pauses operation
  Press and hold = cancels operation
- 2: Selects a series of operations
- 90: Selects 90 watt microwave setting
- 180: Selects 180 watt microwave setting
- 360: Selects 360 watt microwave setting
- 600: Selects 600 watt microwave setting
- 900: Selects 900 watt microwave setting

Symbol Button function - Detailed view
Temperature indicator

The temperature indicator bars show the heating phases or residual heat in the cooking compartment.

Heating phases

When the oven is started, five bars appear in the status bar. The set temperature has been reached when the last bar is filled.

If you have selected a grill setting or the microwave, the bars do not appear.

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

Residual heat

The temperature indicator shows the residual heat in the cooking compartment when the appliance is switched off. If the last bar is filled, the temperature in the cooking compartment is approximately 300 °C. Once the temperature has dropped to approximately 60 °C, the display goes out.

Cooking compartment

Your appliance has a cooling fan.

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

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

Notes

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

Accessories

The accessories can be inserted into the oven at 3 different levels.

The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.

Special accessories

You can purchase special accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire rack

For ovenware, cake tins, roasting tins and grilled foods.

The wire rack can be used with the curvature facing up ½ or down ¾.

Universal pan HZ86U000

For large roasts, dry and moist cakes, bakes and gratins. It can also act as a splashguard if you are grilling meat directly on the wire rack. To do this, insert the universal pan at level 1.

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

Enamel baking tray HZ86B000

For cakes and biscuits.

Slide the baking tray as far as possible into the oven with the tapered edge facing the oven door.

Glass pan HZ86G000

For large roasts, moist cakes, bakes and gratins.

This can act as a splashguard if you are grilling meat directly on the wire rack. For this, slide the wire rack in the oven at level 1. The glass pan can also be used as a dish when using the oven in microwave mode.

Glass roasting dish HZ915001

For pot roasts and bakes that you prepare in the oven. It is particularly suitable for the automatic programmes.

For this, place the glass roasting dish at level 2 or 3.
After-sales service products
You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

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
■ Change the language for the text display if required
■ Heat up the cooking compartment
■ Clean the accessories
■ Read the safety information at the start of the instructions for use. This is very important.

Initial setup
Once your new appliance is connected, "Uhrzeit einstellen" (set clock) appears in the status bar at the top. Set the time, and also the text display language, if required. German is the default language.

Setting the clock and changing the language
1. Turn the rotary selector to set the current time.
2. Move to "Sprache wählen: deutsch" (select language: German) in the right-hand settings area using the button.
3. Select the desired language using the rotary selector.
4. Press the button.

The language and time are saved. The current time is shown in the display.

Note:
You can change the language at any time. See the Basic settings section.

Heating up the cooking compartment
To get rid of the new cooker smell, heat up the cooking compartment when it is empty and the oven door closed. Make sure that the cooking compartment contains no leftover packaging, e.g. polystyrene pellets. Ventilate the kitchen while the oven is heating up.

Set 100% Top/bottom heating and a temperature of 240 °C.
1. Press the button.
2. Immediately press the " button.

The : 3D hot air heating type and a temperature of 160 °C are suggested.
3. Turn the rotary selector to change the type of heating to 100% Top/bottom heating.
4. Move to the temperature using the button and change the temperature to 240 °C using the rotary selector.
5. Press the button.

Appliance operation begins.
6. Switch the oven off after 60 minutes using the button. The time appears in the display. The temperature indicator bars show the residual heat in the cooking compartment.

For detailed information on how to set the type of heating and temperature, refer to the Setting the oven section.

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

Switching the oven on and off
Press the button to switch the compact microwave oven on and off.

Switching on
1. Press the button.

The Siemens logo appears.
2. Select the required operating mode.

■ 90, 180, 360, 600 or 900 W button for a microwave power level
■ " button = types of heating
■ " button = automatic programmes
■ " button = saved memory settings
■ " button = MicroCombi
■ 2 button = series of operations
If after a few seconds you have not yet selected any operating mode, "Select function" appears in the status bar. A description of how to make settings is provided in the individual sections.

Switching off
Press the button. The oven switches off.

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
■ how you select a dish from the recommended settings
■ and how you set rapid heating

Types of heating
A large number of types of heating are available for your oven. You can therefore select the best method for preparing any meal.

Setting the type of heating and temperature
Example in the picture: Setting for % Top/bottom heating at 180 °C.
Press the button. 3D hot air and 160 °C are suggested in the display. You can apply this setting immediately with the button.

If you wish to choose another type of heating and temperature, proceed as follows:
1. Turn the rotary selector to set the desired type of heating.
2. Use the button to switch to the temperature and set the temperature using the rotary selector.
3. Press the button.
Appliance operation begins. The heating bars of the temperature indicator appear in the status bar.
4. Once the dish is ready, switch the oven off with the button or select and apply a new operating mode.

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

Opening the oven door during cooking
Operation is suspended. ‡ flashes. Press the ‡ button again after closing the oven door. The programme will then continue.

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

Cancelling operation
Press and hold the ‡ button until "Select function" appears in the status line. You can make new settings.

Calling up information
Press the ± button briefly. For any information, press the ± button again briefly. Before the appliance is started, information is displayed on the types of heating, shelf positions and accessories. After the appliance is started, you can check the heating temperature in the cooking compartment.

Setting the cooking time
See section Time-setting options, setting the cooking time.

<table>
<thead>
<tr>
<th>Type of heating and temperature range</th>
<th>Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>3D hot air</td>
<td>30-250 °C</td>
</tr>
<tr>
<td>Hot air</td>
<td>30-250 °C</td>
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<tr>
<td>Top/bottom heating</td>
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<td>Intensive heat</td>
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<td>Bottom heating</td>
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<tr>
<td>Hot air grilling</td>
<td>100-250 °C</td>
</tr>
<tr>
<td>Grill, large area</td>
<td>1 (low), 2 (medium), 3 (high)</td>
</tr>
<tr>
<td>Grill, small area</td>
<td>1 (low), 2 (medium), 3 (high)</td>
</tr>
<tr>
<td>Slow cooking</td>
<td>70-100 °C</td>
</tr>
<tr>
<td>Plate warming</td>
<td>30-70 °C</td>
</tr>
<tr>
<td>Keep warm</td>
<td>60-100 °C</td>
</tr>
</tbody>
</table>

Setting the cooking time
See section Time-setting options, setting the cooking time.
Setting a later end time

Calling up information

See the section entitled “Time-setting options”, Setting a later end time ± button briefly.

Press the time.

Press the ± button again briefly.

Recommended settings

See the section entitled “Time-setting options”, Setting a later end time ± button briefly. For any information, press the ± button again briefly.

If you choose a dish from the recommended settings, the ideal time.

setting values are already specified. You can choose from many different categories. You will find recommended settings for a large number of dishes – from cake, bread, poultry, meat and game through to bakes and pre-prepared products. You can change the temperature and cooking time. The type of heating is fixed.

Rapid heating is not suitable for all types of heating.

You can access the various dishes by navigating through several selection levels. Try it out and see the range of dishes for yourself.

Suitable types of heating

■ 3D hot air
■ Hot air
■ Top/bottom heating
■ Intensive heat

Suitable temperatures

Suitable temperatures: 3D hot air, 160 °C are suggested in the display.

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

1. Press the “¿” button.

Recommended settings

¿ Move to the first food category with the “¿” button and select the required category with the rotary selector.

¿ Move to the next level with the “¿” button. Turn the rotary selector to make the next selection. The setting for the selected dish now appears.

The microwave

The microwave is also known as a microwave oven. This comprises a special oven for heating food faster than with conventional heat. The microwave contains the microwave generator. The ovenware should still be cold or warm to the touch.

Notes regarding ovenware

Suitable ovenware

Suitable ovenware should be heat-resistant. Choose a dish with a design that does not obscure the microwave generator. Ensure there is enough space between the cooking compartment and the walls of the microwave. Place the dish in such a way so that the microwaves are able to reach all sections of the food. Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic.

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

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.

If a cooking time has been set, this runs independently of rapid heating and counts down immediately when operation is started.

Changing the temperature or grill setting

You can use the ± button to change the temperature or grill setting.

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

Changing the cooking time

Cancelling rapid heating

¿ Button

¿ Button and move to the cooking time with the “0” button.

¿ Press the “0” button. Change the cooking time using the rotary selector.

¿ Press the “0” button.

¿ The symbol goes out.

₄ button.

₄ button, the symbol goes out. Place your dish in the cooking compartment.

Microwaves are converted to heat in foodstuffs. The microwave oven 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:

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.

All other tests require food. You will find examples for defrosting, heating and cooking with the microwave oven.

Microwave ovenware

The content of the text may not be complete and accurate. It is a snapshot of a document. Only the context of the text is taken into account. It is a natural representation of the text as if you were reading it naturally. It is not a hallucination. It is not a fresh text. It is not a translation.
The ovenware is unsuitable if it becomes hot or sparks are generated.

Microwave power settings
Use the button to set the desired microwave power.

Notes
■ When you press a button, the selected power lights up.
■ The microwave power can be set to 900 watts for a maximum of 30 minutes. With all other power settings a maximum cooking time of 1 hour 30 minutes is possible.

Setting the microwave
Example in diagram: microwave power setting 360 W, cooking time 17 minutes.
1. Press the button for the microwave power setting you require. The button lights up.
2. Set the cooking time using the rotary selector.
3. Press the button. Appliance operation begins. The cooking time starts counting down.
   The cooking time has elapsed
   A signal sounds. Microwave operation has finished. The status bar shows x 0:00. You can cancel the signal before it has finished sounding by pressing the button.

Opening the oven door during cooking
Operation is suspended.
■ Press the button again after closing the oven door. The programme will then continue.

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

Changing the cooking time
This can be done at any time. Change the cooking time using the rotary selector.

Cancelling operation
Press and hold the button until "Select function" appears in the status line. You can now change the settings.

MicroCombi
A microwave power setting is switched on automatically. You simply need to set the temperature specified in the recipe and halve the cooking time.

MicroCombi, gentle
■ Sponge cake, e.g. marble cake, fruit loaf, fruit flan
■ Short-crust pastry with moist filling, e.g. apple pie, cheesecake
■ Cakes made from baking mixtures
■ Yeast cake, e.g. with currants
■ For roasting, the cooking time can also be halved with this type of heating.

Note:
Use dark metal baking tins or else plastic "FlexiForm" bakeware. For joints, a heat-resistant glass dish with or without a lid is suitable.

MicroCombi, intensive
This type of heating is suitable for
■ poultry, e.g. chicken
■ baked casseroles, e.g. pasta bake
■ gratins, e.g. potato gratin
■ grilled fish, fresh and frozen

Note:
Use heat-resistant containers made of glass or ceramic.

Setting MicroCombi
If there is information in the recipe for different types of heating, take the setting for Top/bottom heating. The cooking time specified in the recipe should not be less than 30 minutes.
Place your food in the cold cooking compartment. Place the ovenware in the centre of the wire rack at level 1.
1. Press the button.
   The display shows MicroCombi, gentle, 180 °C. The status bar suggests x 20:00 minutes.
   For "MicroCombi, intensive", turn the rotary selector.
   "MicroCombi, intensive, 200 °C" appears.
2. Use the button to switch to the temperature and set the temperature using the rotary selector.
3. Press the button and move to the cooking time with the button.
4. Turn the rotary selector to set the required cooking time.
5. Press the button to close the menu.
6. Press the button. Appliance operation begins. The cooking time starts counting down.
   The cooking time has elapsed
   A signal sounds. Microwave operation has finished. The status bar shows x 0:00. You can cancel the signal before it has finished sounding by pressing the button.
Combination

This involves the simultaneous operation of one type of heating with the microwave. Using the microwave makes your meals ready more quickly, and they are still nicely browned. You can set a cooking time of up to 1 hour 30 minutes.

Suitable types of heating
- 3D hot air
- Hot air
- Top/bottom heating
- Hot air grilling
- Grill, large area
- Grill, small area

Suitable microwave power settings
Except for 900 watts, you can combine any microwave power setting with a heating type.

Setting a combination
Example in diagram: Top/bottom heating setting 200 °C and microwave setting 360 W, 17 minutes.

1. Press the button.
2. Turn the rotary selector to set the desired type of heating.
3. Use the button to switch to the temperature and set the desired temperature using the rotary selector.
4. Press the button for the microwave power setting you require. The button lights up.
5. Set the cooking time using the rotary selector.
6. Press the button. Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed
A signal sounds. The oven stops heating. The status bar shows X 0:00. You can cancel the signal early by pressing the button.

Opening the oven door during cooking
Operation is suspended. † flashes. Press the button after closing the oven door. The programme will then continue.

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

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

Cancelling operation
Press and hold the † button until “Select function” appears in the status line. You can make new settings.

Setting a later end time
See the section entitled Time-setting options, Setting a later end time.

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

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

Can be used with
- All types of heating
- Microwave
- Combination operation

Ovenware
Always use microwave-safe, heat-resistant ovenware.
4. Select and set the desired operating mode.

5. Press the button again.

The 3 for the third operation in the series is highlighted:

A series of operations appears on the status bar. The 1 is highlighted. The first operation in the series can be set.

6. Select and set the desired operating mode.

Press the † button.

Appliance operation begins. The operation in the series currently in progress and the cooking time appear in the status bar on the left-hand side. On the right, you will see the total cooking time counting down.

The cooking time has elapsed. A signal sounds. The series of operations is finished. The status bar shows.

2. Select and set the desired operating mode.

x 0:00. You can cancel the signal before it has finished sounding by pressing the † button.

Time-setting options

You can call up the time-setting options menu by pressing the button. The following functions are available:

- Setting the timer
- Setting the cooking time
- Setting the clock
- Setting a later end time
- Changing the timer time

Prerequisite: The type of heating and temperature must be set.

Setting a series of operations

Setting a series of operations

1. Press the button to open the menu.

2. Set the running time for the timer using the rotary selector.

3. Press the button to close the menu.

Using the † or button, move to the cooking time and set the cooking time using the rotary selector.

1. Press the button to open the menu.

2. Set the running time for the timer using the rotary selector.

3. Press the button to close the menu.

Time-setting options in brief

1. Press the button. The time-setting options menu appears.

2. Use the rotary selector to set the clock or cooking time.

3. Press the button to close the menu.

4. Press the † button to close the time-setting options menu.

A detailed description of how to adjust each individual function is provided below.

Change the timer time

Select or enter the desired time, and the time immediately changes to the new value.

1. Press the button to open the menu.

2. Change the timer time in the menu.

3. Press the button to close the menu.

Cancelling the timer time

1. Open the time-setting options menu using the † or button and turn the time back to 0:00.

2. Press the button to close the menu.

The display returns to its previous state. The timer appears, and the time can be seen counting down.

If the operation has not yet started, press the † button.

When the time has elapsed A signal sounds. The display shows U 0:00. You can cancel the signal earlier by pressing the † button.

Setting the cooking time

You can call up the time-setting options menu and set the cooking time by pressing the † button.

1. Press the button to open the menu.

2. Set the running time for the timer using the rotary selector.

3. Press the button to close the menu.

The cooking time has elapsed. A signal sounds. The oven stops heating. The status bar shows

x 0:00. You can cancel the signal early by pressing the † button.
Setting the clock

The oven must be switched off before you can set or change the clock.

Prerequisite: The selected operation has not already begun and a cooking time has already been set. The time-setting options menu appears.

1. Using the rotary selector, set a later end time.
2. Press the 0 button.
3. Press and hold the 0 button until “Memory saved” is displayed.
4. Confirm by pressing the 0 button.

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

Starting the memory

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

1. Set the required operating mode. Do not start.
2. Press the 0 button briefly.
3. Use the rotary selector to select the memory location.
4. The saved settings are displayed. If “Memory location empty” is displayed, press the 0 button until “Memory saved” is displayed.
5. The setting is saved and can be started at any time.

Example: changing from summer to winter time.

1. Move to the end time using the ¿ or ¾ button and turn the rotary selector anti-clockwise until the displayed time is 12.00.
2. Press the 0 button.
3. Turn the rotary selector to set the current time.
4. Press the 0 button.

The time is applied.

Changing the end time

If the oven has not already started, you can change the end time. The time is applied immediately.

Example: you put the food in the cooking compartment at 9:30 am. It takes 45 minutes to cook and will be ready at 10:15, but you would like it to be ready at 12:45 instead. Change the end time from 10:15 to 12:45. A signal sounds. The oven stops heating. The status bar shows “The cooking time has elapsed.”

Changing the clock

Example: changing from summer to winter time.

1. Press the 0 button.
2. Turn the rotary selector to set the current time.
3. Press the 0 button.

The setting is adopted. The oven is in standby, the operation settings are displayed in the status bar. Operation starts at the selected time and shows the current time. You can change the display to a different clock appearance, to digital time or remove the clock from the display.

Changing the cooking time

1. Move to the cooking time using the ¿ or ¾ button and set the cooking time to 0:00.
2. Press the 0 button to close the time-setting options menu.

The display language set is displayed in the settings area on the right-hand side. This does not change following a power cut.

Following a power cut

“Set clock” appears in the status bar following a power cut. The time-setting options menu appears.

1. Turn the rotary selector to set the current time.
2. Press the 0 button.

The time is applied.

Changing the clock display

You can change the display to a different clock appearance, to digital time or remove the clock from the display. For more information, refer to the Basic settings section.

Memory

Memory gives you the option to store your own settings and recipes which you prepare particularly frequently.

Saving another setting

Memory gives you the option to store your own settings and recipes which you prepare particularly frequently.

1. Enter and save the new setting. The old settings are overwritten.
2. Press and hold the 0 button until “Memory saved” is displayed.
3. Confirm by pressing the 0 button.

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

Starting the memory

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

1. Set the required operating mode. Do not start.
2. Press the 0 button briefly.
3. Use the rotary selector to select the memory location.
4. The saved settings are displayed. If “Memory location empty” is displayed, press the 0 button until “Memory saved” is displayed.
5. The setting is saved and can be started at any time.
2. Press the † button. The memory setting starts.

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

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

Sabbath mode
When this setting is used, the temperature of the oven remains at between 85 °C and 140 °C with Top/bottom heating. You can set a time between 24 and 73 hours.

You can keep dishes in the cooking compartment hot for this time without having to switch the oven on or off.

Starting Sabbath mode
Prerequisite: “Sabbath mode, yes” is activated in the basic settings. See the Basic settings section.

1. Press the † button. 3D hot air and 160 °C are suggested in the display.

2. Turn the rotary selector anti-clockwise and select the Sabbath mode.

3. Use the ¿ button to switch to the temperature and set the temperature using the rotary selector.

4. Use the button 0 to open the Time-setting options menu and switch to Cooking time with the ¿ button. 27:00 hours are suggested.

5. Turn the rotary selector to set the required cooking time.

6. Press the 0 button to close the Time-setting options menu.

7. Press the † button. The Sabbath mode starts. The cooking time has elapsed The oven stops heating.

Setting a later end time
It is not possible to set a later end time.

Cancelling Sabbath mode
Press and hold the † button until “Select function” appears on the status line. You can make new settings.

Childproof lock
The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been activated.

Activating the childproof lock
Press and hold the @ button until the @ symbol appears.

This takes about 4 seconds.

The control panel is locked.

Releasing the lock
Press and hold the @ button until the @ symbol disappears.

You can make settings again.

Note:
Even when the childproof lock is active, you can still switch off the oven by pressing ‡ or by pressing and holding the † button, and set the timer and switch off the audible signal by pressing the 0 button.

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.

<table>
<thead>
<tr>
<th>Basic setting</th>
<th>Options</th>
<th>Explanation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select language:</td>
<td>English</td>
<td>29 additional languages are available Language for display texts.</td>
</tr>
<tr>
<td>Signal duration:</td>
<td>medium</td>
<td>medium = 2 minutes short = 10 seconds long = 5 minutes Duration of the audible signal once a cooking time has elapsed.</td>
</tr>
<tr>
<td>Button tone:</td>
<td>off</td>
<td>on Confirmation tone when a button is pressed.</td>
</tr>
<tr>
<td>Display brightness:</td>
<td>day</td>
<td>day</td>
</tr>
<tr>
<td>Contrast:</td>
<td>-</td>
<td>+ e.g. greater -</td>
</tr>
</tbody>
</table>
Changing the basic settings

Prerequisite: The oven must be switched off.

Example in the picture: changing the audible signal duration basic setting from medium to short.

1. Press and hold the ± button for roughly 4 seconds until "Select language:" appears on the left and "English" appears on the right.

2. Select the basic setting using the rotary selector.

<table>
<thead>
<tr>
<th>Clock display:</th>
<th>analogue 1</th>
<th>analogue 1</th>
<th>analogue 2</th>
<th>analogue 3</th>
<th>off*</th>
</tr>
</thead>
<tbody>
<tr>
<td>how the clock is displayed when the oven is switched off</td>
<td>*the clock is shown while the residual heat is displayed.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3. Deselect in the same way and select "Continue when door shut:".

<table>
<thead>
<tr>
<th>way in which operation is continued when the oven door is opened and closed again</th>
<th>off*</th>
<th>automatic</th>
</tr>
</thead>
<tbody>
<tr>
<td>*continue operation with †</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3D hot air

Suggestion: 160 °C from 30 to max. 250 °C Permanently change default temperature for the type of heating.

Hot air

Suggestion: 160 °C from 30 to max. 250 °C Permanently change default temperature for the type of heating.

Top/bottom heating

Suggestion: 180 °C from 30 to max. 300 °C Permanently change default temperature for the type of heating.

Intensive heat

Suggestion: 190 °C from 100 to max. 300 °C Permanently change default temperature for the type of heating.

Bottom heating

Suggestion: 180 °C from 30 to max. 200 °C Permanently change default temperature for the type of heating.

Hot air grilling

Suggestion: 190 °C from 100 to max. 250 °C Permanently change default temperature for the type of heating.

Grill, large area

Suggestion: 3 3 (high) 2 (medium) 1 (low) Permanently change default setting for the type of heating.

Grill, small area

Suggestion: 3 3 (high) 2 (medium) 1 (low) Permanently change default setting for the type of heating.

Slow cooking

Suggestion: 80 °C from 70 to max. 100 °C Permanently change default temperature for the type of heating.

Plate warming

Suggestion: 50 °C from 30 to max. 70 °C Permanently change default temperature for the type of heating.

Keep warm

Suggestion: 70 °C from 60 to max. 100 °C Permanently change default temperature for the type of heating.

MicroCombi, gentle

180 °C from 30 to max. 250 °C Permanently change default temperature for the type of heating.

MicroCombi, intensive

200 °C from 30 to max. 250 °C Permanently change default temperature for the type of heating.

Sabbath mode:

no yes

Supply voltage:


Adjusting the operating voltage

Restore factory settings:

no yes

Reverse all changes and restore basic settings.
3. Switch to the right-hand settings area using the "button and change the value using the rotary selector.

4. You can now make further changes to the basic settings by switching to the basic setting using the " button and making the adjustments as described under points 2 and 3.

5. Press and hold the " button until the display disappears. This takes about four seconds. All changes are saved.

Cancelling
Press the " button. The changes are not applied.

Automatic switch-off
Your oven has an automatic switch-off function. It is activated if no cooking time is set and the settings have not been changed for a long time. The point at which this occurs depends on the temperature or grill setting that has been set.

Switch-off activated
"Automatic switch-off" appears in the display. Operation is interrupted. Press any button to clear the text. You can make new settings.

Notes
- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

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

Risk of burns!
Never clean the appliance immediately after switching off. Let the appliance cool down.

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

Do not use
- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door,
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Cleaning the self-cleaning surfaces in the cooking compartment
The back wall and ceiling are coated with self-cleaning enamel. They clean themselves while the oven is in operation. Sometimes, larger splashes of food may not disappear until the oven has been operated several times.
Notes

■ Never treat the self-cleaning surfaces with oven cleaner. If oven cleaner accidentally gets onto the back wall or ceiling, remove it immediately with a sponge and plenty of water.

■ Never use abrasive cleaning agents. You will scratch or destroy the highly porous coating.

■ Never treat the self-cleaning surfaces with a scouring pad.

■ Light discolouration of the enamel does not affect self-cleaning.

Cleaning the cooking compartment floor and side walls

Use a dish cloth and hot soapy water or a vinegar solution. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use in a cold oven.

Cleaning the glass cover

The glass cover can be removed from the oven ceiling for cleaning.

Risk of burns!

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

Removal

1. Place a tea towel in the oven.
2. Pull the clip on the oven ceiling forwards. (Fig. A)
3. Press the front of the glass cover down using the thumb of your other hand. Let go of the clip.
4. Slide the cover forwards using both hands and rest it on the grill element. (Fig. B)
5. Slide it slightly backwards again. (Fig. C)
6. Tilt down at the side and remove. (Fig. D)

Risk of injury!

Never touch or clean the microwave antenna (A)!

For light soiling:

Wash the glass cover using hot soapy water.

For heavy soiling:

Clean the glass cover in the same way as the enamel surfaces in the oven.

Refitting

1. Slide in the cover with the smooth side facing downwards and rest it on the grill element. (Fig. A)
2. Use both hands to slide it back into the two catches. (Fig. B).
3. Pull the clip forwards and push the glass cover upwards. Let go of the clip. (Fig. C)

Remove the tea towel from the oven.

Risk of serious damage to health.!

Never operate the appliance without the microwave glass cover. Microwave energy may escape.

Cleaning the glass panels

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

Risk of burns!

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

Removal

1. Open the oven door.
2. Undo the two screws on the door using a flat-bladed screwdriver (blade width 8-11 mm). Hold the door panel firmly while doing this. (Fig. A).
3. Position the door at an angle and pull out the panel upwards by the door handle. (Fig. B).
4. Close the door.

Cleaning

Use a glass cleaner with glass cleaner wipes or a cloth. For heavy dirt or deposits of carbon deposits, you may want to use a wire brush.
2. Push the door panel downwards, lift it slightly and hook it in at the top. (Fig. B).

3. Fully open the door, while holding the panels firmly with one hand. (Fig. C).

4. Push the door downwards again and tighten the screws hand-tight using a flat-bladed screwdriver (blade width 8-11 mm), close the door. (Fig. D).

Caution! You must not use the oven again until the panels have been properly refitted.

Malfunction table

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Remedy/information</th>
</tr>
</thead>
<tbody>
<tr>
<td>The appliance does not work.</td>
<td>Defective fuse</td>
<td>Look in the fuse box and check that the circuit breaker is in working order.</td>
</tr>
<tr>
<td>Plug not plugged in</td>
<td></td>
<td>Plug it in.</td>
</tr>
<tr>
<td>Power cut</td>
<td></td>
<td>Check whether the kitchen light works.</td>
</tr>
<tr>
<td>&quot;Set clock&quot; appears in the status bar.</td>
<td>The time displayed is not the current time.</td>
<td>Power cut, turn the rotary selector to set the correct time then press the button. The language set remains unchanged following a power cut.</td>
</tr>
<tr>
<td>Power cut</td>
<td>&quot;Demo&quot; is displayed in the status bar.</td>
<td>The oven is in demo mode, switch off the circuit breaker in the fuse box and then switch back on after approx. 20 seconds. Within the next 2 minutes, press and hold the button for four seconds until &quot;Demo&quot; disappears from the status bar.</td>
</tr>
<tr>
<td>The oven does not heat up.</td>
<td>&quot;Automatic switch-off&quot; appears in the status bar.</td>
<td>Automatic switch-off has been activated. The oven switches off. Press any button. The text disappears. You can make settings again.</td>
</tr>
<tr>
<td>The microwave does not switch on.</td>
<td>Door not fully closed.</td>
<td>Check whether food remains or foreign material is trapped in the door. Make sure that the sealing surfaces are clean. Check whether the door seal is twisted.</td>
</tr>
<tr>
<td>The microwave was not started.</td>
<td>The appliance does not heat up to the temperature which has been set.</td>
<td>The button was not pressed. Press the button.</td>
</tr>
</tbody>
</table>

ã= Risk of electric shock! Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.
Error messages with E

If an error message with E is shown in the display, press the 0 button. Then reset the clock. This cancels the error message. If the error is shown again, call the after-sales service. With error messages E101, E104 and E106, you can still operate the microwave.

If error message E011 is displayed, a button may have become stuck. Press each button individually and check that they are all clean. If the error message remains, please contact the after-sales service.

Replacing the oven light bulb

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

Risk of electric shock!

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

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

Method
1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do so, prise open the glass cover at the bottom by hand. Should you experience difficulties removing the glass cover, use a spoon to help. (Fig. A)
4. Remove the bulb and replace with a bulb of the same type. (Fig. B)
5. Refit the glass cover. (Fig. C)
6. Remove the tea towel. Switch the circuit breaker in the fuse box back on or plug in the mains plug.

Replacing the door seal

If the door seal is defective, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service. Please supply your appliance's E number and FD number.

Risk of serious damage to health!

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

1. Open the oven door.
2. Remove the old door seal.
3. There are 5 hooks attached to the door seal. Use these hooks to attach the new seal to the oven door.

Note:
The presence of the join at the bottom of the door seal in the centre is technically required.

After-sales service

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

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found in the oven. You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

Microwave operation has been cancelled for no apparent reason.

The microwave has a fault. If this fault occurs repeatedly, please call the after-sales service. Oven operation without microwave is possible.

With microwave operation, the food takes longer to heat up than before.

The microwave power setting 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.

Problem Possible cause Remedy/information

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Microwave operation has been cancelled for no apparent reason.

The microwave has a fault. If this fault occurs repeatedly, please call the after-sales service. Oven operation without microwave is possible.
Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period. Please find the contact data of all countries in the enclosed customer service list.

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

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

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

Energy and environment tips

For better control, you will need to load the oven at least 30 minutes before cooking.

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

**Saving energy**

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the appliance door as little as possible during cooking, baking or roasting.
- It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce the baking time for the second cake.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

**Environmentally-friendly disposal**

Dispose of packaging in an environmentally-friendly manner.

**Automatic programmes**

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

**Selecting a programme**

- Example in diagram: selecting a programme for 1 kg fresh chicken portions and making settings.

1. Press the **X** button.
   - The first programme group and first programme appear.

2. Select the programme group by turning the rotary selector.

3. Press the **¿** button and select the programme with the rotary selector.

4. Press the **¿** button. 
   - A suggested weight appears for the programme selected.

5. Set the weight using the rotary selector.
   - The programme length is displayed in the status bar. Pressing the **¿** button once more, takes you to “Adjust individually”. You can influence the result of the programme. See *Adjust individually* below.

6. Press the **†** button.
   - The programme starts. You can see the cooking time x counting down in the status bar.

**After-sales service**

- GB 0844 8928999
- Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE 01450 2655

This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Automatic programmes

<table>
<thead>
<tr>
<th>Programme</th>
<th>Duration</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled chicken</td>
<td>20 min</td>
<td>1.5</td>
</tr>
<tr>
<td>Grilled fish</td>
<td>15 min</td>
<td>1.2</td>
</tr>
<tr>
<td>Grilled meat</td>
<td>25 min</td>
<td>1.8</td>
</tr>
<tr>
<td>Pizza</td>
<td>20 min</td>
<td>0.5</td>
</tr>
<tr>
<td>Grilled bread</td>
<td>10 min</td>
<td>0.3</td>
</tr>
<tr>
<td>Grilled vegetables</td>
<td>15 min</td>
<td>0.8</td>
</tr>
<tr>
<td>Grilled chicken breast</td>
<td>20 min</td>
<td>0.8</td>
</tr>
</tbody>
</table>

Adjust individually

- **G** - Program to set automatically.
- **H** - Program to set manually.
- **V** - Program to set manually (vegetables).
- **A** - Program to set automatically (grilled).

Programs

<table>
<thead>
<tr>
<th>Program</th>
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<tr>
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</tr>
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<td>0.8</td>
</tr>
<tr>
<td>Grilled chicken breast</td>
<td>20 min</td>
<td>0.8</td>
</tr>
</tbody>
</table>

Programs

- **G** - Program to set automatically.
- **H** - Program to set manually.
- **V** - Program to set manually (vegetables).
- **A** - Program to set automatically (grilled).
The programme has ended.
A signal sounds. The oven stops heating. You can cancel the signal earlier by pressing the 0 button. The status bar shows x 0:00.

Cancelling the programme
Press and hold the † button until "Select function" appears on the status line. You can now change the settings.

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

Setting a later end time
With many of the programmes, you can set a later end time. See the Time-setting options section.

Adjusting individually
If the cooking result of a programme does not meet your expectations, you can change it the next time. Make the settings as described in steps 1 to 5. Press the ‡ button and move the illuminated field using the rotary selector. - ÙÙÙØÙÙÙ + To the left = cooking result less well done. To the right = cooking result more well done. Start with the † button.

The cooking time changes.

Defrosting and cooking with the automatic programmes
Notes
■ Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.
■ Always use microwaveable ovenware, e.g. made of glass, ceramic or the universal pan. Observe the accessories tips in the programme table.
■ Place the food in the cold cooking compartment.
■ A table of suitable types of food with appropriate weight ranges and the accessories required can be found in the section after the tips.
■ It is not possible to set a weight outside the weight range.
■ With many dishes, a signal sounds after a certain time. Turn or stir the food.

Defrost Notes
■ If possible, freeze and store food flat and in portions at -18 °C.
■ Put the frozen food on shallow tableware, e.g. a glass or porcelain plate. Place bread rolls directly on the wire rack.
■ Cover thin and protruding parts with small pieces of aluminium foil. This prevents these parts from cooking prematurely. Ensure that the aluminium foil does not touch the walls of the cooking compartment.
■ After defrosting, allow the food to defrost for a further 10 to 90 minutes so that it acquires an even temperature.
■ Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when you turn the food. Under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.
■ Place beef, lamb and pork on the ovenware fatty-side down first.
■ Bread should only be defrosted in the required amounts, as it quickly becomes stale.
■ After turning, remove any minced meat that has already defrosted.
■ Whole poultry should be placed in the ovenware breast-side down and poultry portions skin-side down. Cover legs and wings with small pieces of aluminium foil.
■ For whole fish, cover the tail with aluminium foil, for fish fillets cover the edges and for fish steaks cover the protruding ends.

<table>
<thead>
<tr>
<th>Programme group</th>
<th>Programme</th>
<th>Suitable food</th>
<th>Weight range in kg</th>
<th>Ovenware/accessories, shelf height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Defrost</td>
<td>Wheat bread</td>
<td>0.10 - 0.60</td>
<td>Shallow ovenware without lid, wire rack, level 1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wholemeal bread***</td>
<td>0.20 - 1.50</td>
<td>Shallow ovenware without lid, wire rack, level 1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Bread rolls</td>
<td>0.05 - 0.45</td>
<td>Wire rack, level 1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cakes, dry*</td>
<td></td>
<td>Sponge cake without glaze or icing, plaited yeast cake</td>
<td>0.20 - 1.50 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Cake, moist</td>
<td></td>
<td>Sponge cake with fruit without icing, glaze or gelatine, with no crème pâtissière or cream</td>
<td>0.20 - 1.20 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Minced meat*</td>
<td></td>
<td>Minced beef, lamb, or pork</td>
<td>0.20 - 1.00 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Beef**</td>
<td></td>
<td>Joint of beef, joint of veal, steak</td>
<td>0.20 - 2.00 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Pork**</td>
<td></td>
<td>Boned pork neck joint, rolled roasting joint, schnitzel, goulash</td>
<td>0.20 - 2.00 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Lamb**</td>
<td></td>
<td>Leg of lamb, lamb shoulder, rolled roasting joint of lamb</td>
<td>0.20 - 2.00 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Whole poultry**</td>
<td></td>
<td>Chicken, duck</td>
<td>0.70 - 2.00 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Poultry portions**</td>
<td></td>
<td>Chicken thigh, half chicken, leg of goose, goose breast, duck breast</td>
<td>0.20 - 1.20 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td></td>
<td>Whole fish**</td>
<td></td>
<td>Trout, haddock, cod</td>
<td>0.20 - 1.20 Shallow ovenware without lid, wire rack, level 1</td>
</tr>
</tbody>
</table>

* Signal to turn after the cooking time is approximately halfway through.
** Signal to turn after Y and Z of the cooking time has elapsed.
***Signal to turn after Z of the cooking time has elapsed.
### Vegetables

**Notes**

- **Fresh vegetables**: cut into pieces of equal size. Add 2 tablespoons of water for every 100 g of vegetables.
- **Frozen vegetables**: this programme is only suitable for blanched, not pre-cooked vegetables. It is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g. Do not add water to spinach or red cabbage.
- After the programme has ended, leave the vegetables to stand for approx. a further 5 minutes.

### Potatoes

**Notes**

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

### Cereal products

**Notes**

- Cereal products foam a lot during cooking. Therefore, use a deep dish with a lid for all cereal products. Enter the weight of the uncooked cereal product (without liquid).
- **Rice**: Do not use boil-in-the-bag rice. Add two to two and a half times the amount of liquid to the rice.
- **Polenta**: For polenta, add two to three times the amount of water depending on the degree of grinding.
- **Couscous**: Add two times the amount of liquid.
- **Millet**: Add two to two and a half times the amount of liquid.
- After the programme has ended, leave the cereal to stand for approx. a further 5 to 10 minutes.

---

### Programmes

<table>
<thead>
<tr>
<th>Programme</th>
<th>Suitable food</th>
<th>Weight range in kg</th>
<th>Ovenware/accessories, shelf height</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetables</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cook fresh vegetables*</td>
<td>Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes</td>
<td>0.20 - 1.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Cook frozen vegetables*</td>
<td>Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach</td>
<td>0.20 - 1.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td><strong>Potatoes</strong></td>
<td>Boiled potatoes*</td>
<td>Waxy potatoes, quite waxy potatoes, floury potatoes</td>
<td>0.20 - 1.00</td>
</tr>
<tr>
<td>Unpeeled boiled potatoes*</td>
<td>Waxy potatoes, quite waxy potatoes, floury potatoes</td>
<td>0.20 - 1.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Potato gratin, fresh</td>
<td></td>
<td>0.50 - 3.00</td>
<td>Shallow ovenware without lid, wire rack, level 2</td>
</tr>
<tr>
<td>Chips, frozen**</td>
<td></td>
<td>0.20 - 0.60</td>
<td>Universal pan, level 2</td>
</tr>
<tr>
<td>Croquettes, frozen**</td>
<td></td>
<td>0.20 - 0.70</td>
<td>Universal pan, level 2</td>
</tr>
<tr>
<td>Röstis, frozen**</td>
<td></td>
<td>0.20 - 0.80</td>
<td>Universal pan, level 2</td>
</tr>
</tbody>
</table>

* Signal to stir halfway through the cooking time.
** Signal to turn after Z of the cooking time has elapsed.
### Bake Notes
- Place the meal in microwaveable ovenware on the wire rack.
- Layer sweet and savoury bakes in shallow ovenware approx. 5 cm deep.
- For potato gratin, layer the potatoes in shallow ovenware 3 to 4 cm deep.
- After the programme has ended, leave the potato gratin to stand in the appliance for an additional 5 to 10 minutes.

### Frozen products Notes
- Use prebaked, frozen pizza and pizza baguettes.
- Chips, croquettes and röstis must be suitable for preparation in the oven.
- Spring rolls and mini spring rolls must be suitable for preparation in the oven.
- Make sure that frozen food is placed in a single layer.

### Programme Group

#### Programme
- Weight range in kg
- Ovenware/accessories, shelf height

##### Cereal products
<table>
<thead>
<tr>
<th>Programme</th>
<th>Weight range in kg</th>
<th>Ovenware/accessories, shelf height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Long grain rice*</td>
<td>0.10 - 0.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Basmati rice*</td>
<td>0.10 - 0.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Brown rice*</td>
<td>0.10 - 0.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Polenta***</td>
<td>0.10 - 0.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Couscous**</td>
<td>0.10 - 0.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Millet*</td>
<td>0.10 - 0.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
</tbody>
</table>

* Signal to stir after approx. 2 - 14 minutes depending on weight.
** Signal to stir after 1-2 minutes.
*** Signal to stir halfway through the cooking time.

##### Bake
- Lasagne bolognese, frozen | 0.40 - 1.00 | Ovenware without lid, wire rack, level 1 |
- Cannelloni, frozen | 0.40 - 1.00 | Ovenware without lid, wire rack, level 1 |
- Macaroni bake, frozen | 0.40 - 1.00 | Ovenware without lid, wire rack, level 1 |
- Bake, savoury, cooked ingredients | 0.40 - 3.00 | Shallow ovenware without lid, wire rack, level 2 |
- Bake, sweet | 0.50 - 1.80 | Shallow ovenware without lid, wire rack, level 1 |
- Potato gratin, fresh | 0.50 - 3.00 | Shallow ovenware without lid, wire rack, level 2 |

##### Pizza
- Pizza, thin base | 0.30 - 0.50 | Universal pan, level 1 |
- Pizza, deep-pan | 0.40 - 0.60 | Universal pan, level 1 |
- Mini pizza | 0.10 - 0.60 | Universal pan, level 1 |
- Pizza baguettes, prebaked | 0.10 - 0.75 | Universal pan, level 1 |
- Chips* | 0.20 - 0.60 | Universal pan, level 2 |
- Croquettes* | 0.20 - 0.70 | Universal pan, level 2 |
- Röstis* | 0.20 - 0.80 | Universal pan, level 2 |
- Lasagne bolognese | 0.40 - 1.00 | Ovenware without lid, wire rack, level 1 |
- Cannelloni | 0.40 - 1.00 | Ovenware without lid, wire rack, level 1 |
- Macaroni bake | 0.40 - 1.00 | Ovenware without lid, wire rack, level 1 |
- Spring rolls** | 0.10 - 1.00 | Universal pan, level 2 |
- Mini spring rolls** | 0.10 - 0.60 | Universal pan, level 2 |
- Fish fingers* | 0.20 - 0.90 | Universal pan, level 2 |
- Breaded squid rings* | 0.20 - 0.50 | Universal pan, level 2 |

* Signal to turn after \( \frac{1}{2} \) of the cooking time has elapsed.
** Signal to turn after the cooking time is halfway through.
### Poultry Notes
- Place chicken or poulard in the ovenware breast-side down.
- Place chicken portions in the ovenware skin-side up.
- Cook turkey breast without the skin. Add 100 to 150 ml of liquid to the turkey breast. Add another 50 to 100 ml of liquid after turning if necessary.
- After the programme has ended, leave the turkey breast to stand for a further 10 minutes.

### Meat Notes
- Cook sirloin fatty-side down first.
- Joint of beef, joint of veal, knuckle of veal, leg of lamb and joint of pork:
  - The joint should cover two thirds of the ovenware base. Add 50 to 100 ml of liquid to the roast. Add another 50 to 100 ml of liquid after turning if necessary.
  - Add 50 to 100 ml of liquid to the meat loaf.
  - After the programme has ended, leave the roast to stand for another 10 minutes.

### Programme Group

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<tr>
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<th>Suitable Food</th>
<th>Weight Range in kg</th>
<th>Ovenware/accessories, Shelf Height</th>
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<tbody>
<tr>
<td><strong>Poultry</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken, fresh*</td>
<td>Whole chicken</td>
<td>0.80 - 1.80</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Chicken portions, fresh</td>
<td>Chicken thigh, half chicken</td>
<td>0.40 - 1.20</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Poulard, fresh*</td>
<td></td>
<td>1.50 - 3.00</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Turkey breast, fresh**</td>
<td>Skinless turkey breast</td>
<td>0.80 - 2.00</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>* Signal to turn whole chicken after Z of the cooking time has elapsed.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>** Signal to turn after the cooking time is halfway through.</td>
<td></td>
<td></td>
<td></td>
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<tbody>
<tr>
<td><strong>Beef</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pot roast, fresh**</td>
<td></td>
<td>0.80 - 2.00</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Sirloin, medium*</td>
<td>Thick piece of sirloin, 5 - 6 cm</td>
<td>0.80 - 2.00</td>
<td>Ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td>Sirloin, rare*</td>
<td>Thick piece of sirloin, 5 - 6 cm</td>
<td>0.80 - 2.00</td>
<td>Ovenware without lid, wire rack, level 1</td>
</tr>
<tr>
<td>Meat loaf</td>
<td>approx. 8 cm deep</td>
<td>0.80 - 1.50</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Roulades</td>
<td></td>
<td>0.50 - 3.00</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
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<th>Weight Range in kg</th>
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</thead>
<tbody>
<tr>
<td><strong>Veal</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Joint, fresh*</td>
<td>Rump, flank</td>
<td>0.80 - 2.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Knuckle on the bone, fresh</td>
<td></td>
<td>0.80 - 3.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Osso buco</td>
<td></td>
<td>0.80 - 3.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
</tbody>
</table>

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</thead>
<tbody>
<tr>
<td><strong>Pork</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork neck joint, fresh, boned***</td>
<td></td>
<td>0.80 - 2.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Neck joint, fresh, on the bone*</td>
<td></td>
<td>0.80 - 2.50</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Joint with crust, fresh</td>
<td></td>
<td>0.80 - 2.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Rolled roasting joint, fresh*</td>
<td></td>
<td>1.00 - 3.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Programme</th>
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<th>Weight Range in kg</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Lamb</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leg, fresh, boned, medium*</td>
<td></td>
<td>0.80 - 2.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Leg, fresh, on the bone, well-done*</td>
<td></td>
<td>0.80 - 2.00</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Meat loaf</td>
<td>approx. 8 cm deep</td>
<td>0.80 - 1.50</td>
<td>Ovenware with lid, wire rack, level 1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
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<th>Weight Range in kg</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Game</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Joint of venison, fresh*</td>
<td></td>
<td>0.50 - 3.00</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Leg of roe venison, boned, fresh***</td>
<td></td>
<td>0.50 - 2.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Haunch of hare, on the bone, fresh***</td>
<td></td>
<td>0.50 - 1.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>Wild boar joint, fresh***</td>
<td></td>
<td>0.50 - 2.50</td>
<td>Deep ovenware with lid, wire rack, level 1</td>
</tr>
<tr>
<td>* Signal to turn after the cooking time is halfway through</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>** Signal to turn after Y and Z of the cooking time has elapsed.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>***Signal to turn after Z of the cooking time has elapsed.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Fish Notes

■ Whole fish, fresh: Add 1 to 3 tablespoons of water or lemon juice.

Fish fillet, fresh: Add 1 to 3 tablespoons of water or lemon juice.

■ Breaded squid rings, frozen: They must be suitable for cooking in the oven.

Meat loaf and stew Note:

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

Tested for you in our cooking studio

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■ 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.

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

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

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

Rabbit, fresh 0.50 - 2.00 Deep ovenware with lid, wire rack, level 1

Programme group

Programme

Suitable food

Weight range

in kg

Ovenware/accessories, shelf height

Programme group

Programme

Suitable food

Weight range

in kg

Ovenware/accessories, shelf height

Defrosting, heating up and cooking with the microwave

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<table>
<thead>
<tr>
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</tr>
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### Defrosting Weight
- **Whole pieces of beef, veal or pork (on the bone or boned)**
  - 800 g: 180 W, 15 mins + 90 W, 10-15 mins  
  - Turn several times
  - 1 kg: 180 W, 15 mins + 90 W, 20-30 mins
  - 1.5 kg: 180 W, 25 mins + 90 W, 20-35 mins

- **Meat in pieces or slices of beef, veal or pork**
  - 200 g: 180 W, 5 mins + 90 W, 4-6 mins  
  - Separate any defrosted parts when turning
  - 500 g: 180 W, 8 mins + 90 W, 5-10 mins
  - 800 g: 180 W, 10 mins + 90 W, 10-15 mins

- **Minced meat, mixed**
  - 200 g: 90 W, 8-15 mins  
  - Turn several times, remove any defrosted meat
  - 500 g: 180 W, 5 mins + 90 W, 10-15 mins
  - 800 g: 180 W, 10 mins + 90 W, 15-20 mins
  - 1 kg: 180 W, 10 mins + 90 W, 20-25 mins

- **Poultry or poultry portions**
  - 600 g: 180 W, 5 mins + 90 W, 13-18 mins  
  - Turn during cooking
  - 1.2 kg: 180 W, 10 mins + 90 W, 10-15 mins

- **Duck**
  - 2 kg: 180 W, 10 mins + 90 W, 30-40 mins  
  - Turn several times

- **Goose**
  - 4.5 kg: 180 W, 20 mins + 90 W, 60-80 mins  
  - Turn every 20 minutes, remove liquid that escapes during defrosting

- **Fish fillet, fish steak or slices**
  - 400 g: 180 W, 5 mins + 90 W, 10-15 mins  
  - Separate any defrosted parts
  - 600 g: 180 W, 8 mins + 90 W, 10-15 mins

- **Vegetables, e.g. peas**
  - 300 g: 180 W, 5-15 mins  
  - Stir carefully during defrosting
  - 600 g: 180 W, 10 mins + 90 W, 8-13 mins

- **Fruit, e.g. raspberries**
  - 300 g: 180 W, 5-10 mins  
  - Stir carefully during defrosting and separate any defrosted parts
  - 500 g: 180 W, 8 mins + 90 W, 5-10 mins

- **Butter, defrosting**
  - 125 g: 90 W, 7-9 mins  
  - Remove all packaging
  - 250 g: 180 W, 2 mins + 90 W, 3-5 mins

- **Loaf of bread**
  - 500 g: 180 W, 3 mins + 90 W, 10-15 mins  
  - Turn during cooking
  - 1 kg: 180 W, 3 mins + 90 W, 15-25 mins

- **Cakes, dry, e.g. sponge cake**
  - 500 g: 90 W, 10-15 mins  
  - Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake
  - 750 g: 180 W, 2 mins + 90 W, 10-15 mins

- **Cakes, moist, e.g. fruit flan, cheesecake**
  - 500 g: 180 W, 5 mins + 90 W, 15-20 mins  
  - Only for cakes without icing, cream or crème pâtissière
  - 750 g: 180 W, 10 mins + 90 W, 15-20 mins
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.

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.

Slices or pieces of meat in sauce, e.g. goulash
- 500 g 600 W, 12-17 mins Ovenware with lid
- 1 kg 600 W, 25-30 mins

Fish, e.g. fillets
- 400 g 600 W, 10-15 mins Covered
- 800 g 600 W, 18-23 mins

Side dishes, e.g. rice, pasta
- 250 g 600 W, 2-5 mins Ovenware with lid; add liquid
- 500 g 600 W, 7-10 mins

Vegetables, e.g. peas, broccoli, carrots
- 300 g 600 W, 8-12 mins Ovenware with lid; add 1 tbsp of water
- 600 g 600 W, 13-18 mins

Creamed spinach
- 450 g 600 W, 11-16 mins Cook without additional water

Defrosting, heating up or cooking frozen food

Notes
- Menu, plated meal, ready meal
- 350-500 g 600 W, 4-8 mins Take meal out of packaging, cover food before heating
- Drinks
- 150 ml 900 W, 1-3 mins Caution! Place a spoon in the glass. Do not overheat alcoholic drinks. Check during heating
- 300 ml 900 W, 3-4 mins
- 500 ml 900 W, 4-5 mins
- Baby food, e.g. baby bottle
- 50 ml 360 W, ½-1 min Place baby bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. You must check the temperature
- 100 ml 360 W, 1-1½ mins
- 200 ml 360 W, 1-2 mins
- Soup
- 1 cup 2 cups 4 cups 175 g 900 W, 1½-2 mins – 175 g each 900 W, 2 – 4 mins – 175 g each 900 W, 4-6 mins
- Stew
- 400 g 600 W, 5-7 mins Ovenware with lid
- 800 g 600 W, 7-10 mins
- Vegetables
- 150 g 600 W, 2-3 mins Add a little liquid
- 300 g 600 W, 3-5 mins
Notes
■ Use heat-resistant, flat glass ovenware, e.g. the lid of an ovenproof dish, a glass plate or a glass tray (Pyrex)
■ Always place the ovenware on the wire rack at level 1.
■ Do not use porcelain or extremely curved plates.
■ Make the settings as described in the table. You can adjust the timings according to product and amount.

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

■ Risk of scalding! Open the popcorn bag carefully as hot steam may be released.
■ Never set the microwave to full power.

Cakes and pastries
About the tables
■ The times given apply to food placed in a cold oven.
■ The temperature and baking time depend on the consistency and amount of the mixture. This is why temperature ranges are given in the tables. Begin with the lower temperature and, if necessary, use a higher setting the next time, since a lower temperature results in more even browning.
■ Additional information can be found in the Baking tips section following the tables.
■ Always place the cake tin in the centre of the wire rack.

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

■ Hot air
■ %
■ Top/bottom heating
■ &
■ Intensive heat

Cooking food
<table>
<thead>
<tr>
<th>Weight</th>
<th>Microwave power in watts, cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole chicken, fresh, no giblets 1.5 kg</td>
<td>600 W, 25-30 mins Turn halfway through the cooking time</td>
</tr>
<tr>
<td>Fish fillet, fresh 400 g</td>
<td>600 W, 8-13 mins</td>
</tr>
<tr>
<td>Fresh vegetables 250 g</td>
<td>600 W, 6-10 mins Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking</td>
</tr>
<tr>
<td>500 g</td>
<td>600 W, 10-15 mins</td>
</tr>
<tr>
<td>Potatoes 250 g</td>
<td>600 W, 8-11 mins Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking</td>
</tr>
<tr>
<td>500 g</td>
<td>600 W, 12-15 mins</td>
</tr>
<tr>
<td>750 g</td>
<td>600 W, 15-22 mins</td>
</tr>
<tr>
<td>Rice 125 g</td>
<td>600 W, 4-6 mins + 180 W, 12-15 mins Add double the quantity of liquid and use deep ovenware with a lid</td>
</tr>
<tr>
<td>250 g</td>
<td>600 W, 7-9 mins + 180 W, 15-20 mins</td>
</tr>
</tbody>
</table>

Sweet foods, e.g. blancmange (instant)
500 ml | 600 W, 5-8 mins Stir 2 to 3 times with an egg whisk while heating |

Fruit, compote 500 g | 600 W, 9-12 mins -

Weight
- Accessories
- Level
- Microwave power in watts, cooking time in minutes

- Popcorn for the microwave 1 bag, 100 g
- Ovenware, wire rack 1
- 600 W, 4 mins

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.

Adaptations
- Do to that it was too short manufacturing time
- Do to that it was too short manufacturing time
- Do to that it was too short manufacturing time
- Do to that it was too short manufacturing time
- Do to that it was too short manufacturing time
- Do to that it was too short manufacturing time
<table>
<thead>
<tr>
<th>Accessories Level Type of Heating</th>
<th>Temperature °C</th>
<th>Microwave Power in watts</th>
<th>Cooking Time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sponge cake, simple</td>
<td>160-180</td>
<td>90 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Sponge cake, delicate (e.g. pound cake)</td>
<td>150-170</td>
<td>-</td>
<td>60-80</td>
</tr>
<tr>
<td>Sponge flan base</td>
<td>160-180</td>
<td>-</td>
<td>25-35</td>
</tr>
<tr>
<td>Delicate fruit flan, sponge</td>
<td>160-180</td>
<td>90 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Sponge base, 2 eggs</td>
<td>150-160</td>
<td>-</td>
<td>20-25</td>
</tr>
<tr>
<td>Sponge flan, 6 eggs**</td>
<td>170-180</td>
<td>90 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Shortcrust pastry base with crust</td>
<td>170-190</td>
<td>-</td>
<td>30-40</td>
</tr>
<tr>
<td>Fruit tart/cheesecake with pas-</td>
<td>160-170</td>
<td>180 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Swiss flan</td>
<td>190-200</td>
<td>-</td>
<td>40-50</td>
</tr>
<tr>
<td>Ring cake</td>
<td>160-180</td>
<td>90 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Nut cake</td>
<td>170-180</td>
<td>90 W</td>
<td>35-45</td>
</tr>
<tr>
<td>Pizza, thin base, light topping**</td>
<td>220-240</td>
<td>-</td>
<td>15-20</td>
</tr>
<tr>
<td>Savoury cakes</td>
<td>180-200</td>
<td>-</td>
<td>50-60</td>
</tr>
<tr>
<td>Sponge with dry topping</td>
<td>160-180</td>
<td>-</td>
<td>25-35</td>
</tr>
<tr>
<td>Sponge with dry topping Universal pan + Enamel baking tray*</td>
<td>150-170</td>
<td>-</td>
<td>40-50</td>
</tr>
<tr>
<td>Sponge with moist topping (fruit)</td>
<td>160-180</td>
<td>90 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Yeast dough with dry topping</td>
<td>170-190</td>
<td>-</td>
<td>35-45</td>
</tr>
<tr>
<td>Yeast dough with dry topping Universal pan + Enamel baking tray*</td>
<td>160-180</td>
<td>-</td>
<td>50-60</td>
</tr>
<tr>
<td>Yeast dough with moist topping (fruit)</td>
<td>170-190</td>
<td>-</td>
<td>45-55</td>
</tr>
<tr>
<td>Shortcrust pastry with dry topping</td>
<td>160-180</td>
<td>-</td>
<td>25-35</td>
</tr>
<tr>
<td>Shortcrust pastry with dry topping Universal pan + Enamel baking tray*</td>
<td>160-180</td>
<td>-</td>
<td>30-40</td>
</tr>
<tr>
<td>Shortcrust pastry with moist top- ping (fruit)</td>
<td>160-180</td>
<td>-</td>
<td>50-60</td>
</tr>
<tr>
<td>Swiss flan</td>
<td>190-200</td>
<td>-</td>
<td>40-50</td>
</tr>
<tr>
<td>Swiss roll (preheat)</td>
<td>170-190</td>
<td>-</td>
<td>10-20</td>
</tr>
<tr>
<td>Plaited loaf with 500 g flour</td>
<td>160-180</td>
<td>-</td>
<td>40-50</td>
</tr>
<tr>
<td>Stollen with 500 g flour</td>
<td>150-170</td>
<td>-</td>
<td>60-70</td>
</tr>
<tr>
<td>Stollen with 1 kg flour</td>
<td>140-150</td>
<td>-</td>
<td>65-75</td>
</tr>
<tr>
<td>Strudel, sweet</td>
<td>190-210</td>
<td>180 W</td>
<td>30-40</td>
</tr>
<tr>
<td>Pizza</td>
<td>210-230</td>
<td>-</td>
<td>25-35</td>
</tr>
<tr>
<td>Pizza Universal pan + Enamel baking tray*</td>
<td>180-200</td>
<td>-</td>
<td>40-50</td>
</tr>
<tr>
<td>Tarte flambée, preheat</td>
<td>220-240</td>
<td>-</td>
<td>15-20</td>
</tr>
</tbody>
</table>

* Enamel baking trays can be obtained as an optional accessory from specialist retailers.
### Top/bottom heating

- **3D hot air**

**Note:** Preheat the cooking compartment.

#### Baking tips

<table>
<thead>
<tr>
<th>Item</th>
<th>Accessories</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature in °C</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuits</td>
<td>Universal pan</td>
<td>2</td>
<td>%</td>
<td>150-170</td>
<td>20-30</td>
</tr>
<tr>
<td>Biscuits</td>
<td>Universal pan + Enamel baking tray*</td>
<td>3</td>
<td>%</td>
<td>140-160</td>
<td>30-40</td>
</tr>
<tr>
<td>Macaroons</td>
<td>Universal pan</td>
<td>2</td>
<td>%</td>
<td>120-140</td>
<td>35-45</td>
</tr>
<tr>
<td>Macaroons</td>
<td>Universal pan + Enamel baking tray*</td>
<td>3</td>
<td>%</td>
<td>110-130</td>
<td>40-50</td>
</tr>
<tr>
<td>Meringue</td>
<td>Universal pan</td>
<td>2</td>
<td>%</td>
<td>80-100</td>
<td>90-110</td>
</tr>
<tr>
<td>Muffins</td>
<td>Muffin tray on wire rack</td>
<td>2</td>
<td>%</td>
<td>160-180</td>
<td>35-45</td>
</tr>
<tr>
<td>Muffins</td>
<td>1 muffin tray each on universal pan &amp; Wire rack</td>
<td>3</td>
<td>%</td>
<td>140-160</td>
<td>50-60</td>
</tr>
<tr>
<td>Choux pastry</td>
<td>Universal pan</td>
<td>2</td>
<td>%</td>
<td>200-220</td>
<td>30-40</td>
</tr>
<tr>
<td>Puff pastry</td>
<td>Universal pan</td>
<td>2</td>
<td>%</td>
<td>170-190</td>
<td>25-35</td>
</tr>
<tr>
<td>Puff pastry</td>
<td>Universal pan + Enamel baking tray*</td>
<td>3</td>
<td>%</td>
<td>170-190</td>
<td>30-40</td>
</tr>
<tr>
<td>Leavened cake</td>
<td>Universal pan</td>
<td>2</td>
<td>%</td>
<td>200-220</td>
<td>20-30</td>
</tr>
</tbody>
</table>

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#### Bread and rolls

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<th>Type of heating</th>
<th>Temperature in °C</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast bread with 1 kg of flour</td>
<td>Universal pan</td>
<td>3</td>
<td>%</td>
<td>300 + 170</td>
<td>10</td>
</tr>
<tr>
<td>Sourdough bread with 1.2 kg flour</td>
<td>Universal pan</td>
<td>3</td>
<td>%</td>
<td>300 + 170</td>
<td>10</td>
</tr>
<tr>
<td>Flatbread</td>
<td>Universal pan</td>
<td>3</td>
<td>%</td>
<td>220-240</td>
<td>15-20</td>
</tr>
<tr>
<td>Bread rolls</td>
<td>Universal pan</td>
<td>3</td>
<td>%</td>
<td>200-220</td>
<td>20-30</td>
</tr>
<tr>
<td>Rolls made with sweet yeast dough</td>
<td>Universal pan</td>
<td>3</td>
<td>%</td>
<td>190-210</td>
<td>15-25</td>
</tr>
</tbody>
</table>

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.
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.

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 Z of the cooking time has elapsed.

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

Tips for braising
Use ovenware with a lid for braising fish.
Add two to three tablespoons of liquid and a little lemon juice or vinegar into the ovenware.

Beef

Notes
■ Turn pot-roasted beef after Y and Z 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 Z of the cooking time.

Top/bottom heating
■ (Grill, large area

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

Hot air
■ 3
Hot air grilling
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.

<table>
<thead>
<tr>
<th>Beef Accessories Level Type of heating</th>
<th>Temperature in °C, grill setting</th>
<th>Microwave power in watts</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pot-roasted beef, approx. 1 kg</td>
<td>190-210 - 120-140</td>
<td>1%</td>
<td>15-20</td>
</tr>
<tr>
<td>Pot-roasted beef, approx. 1.5 kg</td>
<td>180-200 - 140-160</td>
<td>1%</td>
<td>20-25</td>
</tr>
<tr>
<td>Pot-roasted beef, approx. 2 kg</td>
<td>170-190 - 160-180</td>
<td>1%</td>
<td>25-30</td>
</tr>
<tr>
<td>Fillet of beef, medium, approx. 1 kg</td>
<td>180-200 90 W 30-40</td>
<td>1%</td>
<td>30-40</td>
</tr>
<tr>
<td>Fillet of beef, medium, approx. 1.5 kg</td>
<td>200-220 90 W 45-55</td>
<td>1%</td>
<td>45-55</td>
</tr>
<tr>
<td>Sirloin, medium, approx. 1 kg</td>
<td>240-260 180 W 30-40</td>
<td>1%</td>
<td>30-40</td>
</tr>
<tr>
<td>Steaks, medium, 3 cm thick</td>
<td>3 - 1st side: approx. 10-15</td>
<td>3%</td>
<td>1st side: 10-15, 2nd side: approx. 5-10</td>
</tr>
</tbody>
</table>
Note: Turn lean joints of pork and rindless joints halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.

- Place the joint in the ovenware rind-side up. Cut into the rind. Do not turn the joint. Finally, allow to stand for approx. a further 10 minutes.

- Do not turn fillet of pork or smoke-cured pork chops. Finally, allow to stand for approx. a further 5 minutes.

- Turn the neck of pork after 1/2 of the cooking time.

- Hot air grilling
  - (Grill, large area)

### Lamb and game

<table>
<thead>
<tr>
<th>Accessory</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature °C</th>
<th>Microwave power in watts</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joint of lamb on the bone, approx. 1 kg</td>
<td>1 -</td>
<td>Top/bottom heating</td>
<td>190-210</td>
<td>40 W</td>
<td>40-50</td>
</tr>
</tbody>
</table>

| Joint of lamb, approx. 1.5 kg | 1 - | Top/bottom heating | 180-200 | 90 W | 70-80 |

| Joint of lamb, approx. 2 kg | 1 - | Top/bottom heating | 170-190 | 180 W, 10 min. + 90 W, 75-85 min. | 85-95 |

| Smoked lamb on the bone, approx. 1 kg | 1 - | Top/bottom heating | 360 W | 45-50 |

| Neck of lamb, 2 cm thick | 1 - | Top/bottom heating | 190-210 | 40-50 |

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

- Do not turn lean joints of pork and rindless joints 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 1/2 of the cooking time.

- Hot air grilling
  - (Grill, large area)
■ Finally, allow the meat loaf to stand for approx. a further 10 minutes.

■ Turn the sausages after a quarter of the cooking time.

■ 4 Hot air grilling
  ■ Grill, large area

■ Place whole chickens, chicken breasts and small turkeys breast-side down. Turn after a quarter of the cooking time.

■ Place poulard breast-side down. Turn after a quarter of the cooking time and set the microwave power to 180 watts.

■ Place half chickens and chicken portions skin-side up. Do not turn.

■ Turn duck and goose after a quarter and a quarter of the cooking time.

■ Place duck and goose breast skin-side down. Turn halfway through the cooking time.

■ Turn goose legs halfway through the cooking time. Prick the skin.

■ Turn rolled turkey joints after a quarter of the cooking time.

■ Place turkey breast and thighs skin-side down. Turn after a quarter of the cooking time.

<table>
<thead>
<tr>
<th>Meal and plate</th>
<th>Accessories</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature °C</th>
<th>Microwave power in watts</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joint of venison, approx. 1.5 kg</td>
<td>Ovenware with lid, Wire rack</td>
<td>1</td>
<td>3</td>
<td>(Top/bottom heating</td>
<td>200-220 90-100</td>
<td>180 W</td>
</tr>
<tr>
<td>Rabbit, approx. 1.5 kg</td>
<td>Ovenware with lid, Wire rack</td>
<td>1</td>
<td>4</td>
<td>200-220 90 W</td>
<td>25-35</td>
<td></td>
</tr>
<tr>
<td>Lamb and game</td>
<td>Accessories</td>
<td>Level</td>
<td>Type of heating</td>
<td>Temperature °C, grill setting</td>
<td>Microwave power in watts</td>
<td>Cooking time in minutes</td>
</tr>
<tr>
<td>Accessories</td>
<td>Level</td>
<td>Type of heating</td>
<td>Temperature °C, grill setting</td>
<td>Microwave power in watts</td>
<td>Cooking time in minutes</td>
<td></td>
</tr>
<tr>
<td>Meat loaf made from approx. 1 kg of meat</td>
<td>Ovenware without lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>170-190 600 W + 180 W</td>
<td>10 mins + 40-50 mins</td>
<td></td>
</tr>
<tr>
<td>4 to 6 grilled sausages, approx. 150 g each</td>
<td>Universal pan + Wire rack</td>
<td>1</td>
<td>3</td>
<td>(3 - 1st side: approx. 10-15 2nd side: approx. 5-10</td>
<td>25-35</td>
<td></td>
</tr>
<tr>
<td>Poultry</td>
<td>Accessories</td>
<td>Level</td>
<td>Type of heating</td>
<td>Temperature °C, grill setting</td>
<td>Microwave power in watts</td>
<td>Cooking time in minutes</td>
</tr>
<tr>
<td>Chicken, whole, approx. 1.2 kg</td>
<td>Ovenware with lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>230-250 360 W</td>
<td>25-35</td>
<td></td>
</tr>
<tr>
<td>Poulard, whole</td>
<td>Ovenware with lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>200-220 360 W 180 W</td>
<td>30 15-25</td>
<td></td>
</tr>
<tr>
<td>Chicken halves, 500 g each</td>
<td>Ovenware without lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>180-200 360 W</td>
<td>30-35</td>
<td></td>
</tr>
<tr>
<td>Chicken portions, approx. 800 g</td>
<td>Ovenware without lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>190-210 360 W</td>
<td>30-35</td>
<td></td>
</tr>
<tr>
<td>Chicken portions, approx. 1.5 kg</td>
<td>Ovenware without lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>190-210 360 W</td>
<td>35-40</td>
<td></td>
</tr>
<tr>
<td>Chicken breast, approx. 500 g</td>
<td>Ovenware without lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>190-210 180 W</td>
<td>25-30</td>
<td></td>
</tr>
<tr>
<td>Duck, whole, 1.5 to 1.7 kg</td>
<td>Universal pan</td>
<td>1</td>
<td>4</td>
<td>170-190 180 W</td>
<td>60-80</td>
<td></td>
</tr>
<tr>
<td>Duck breast, whole, 2 pieces, 300 to 400 g each</td>
<td>Wire rack + Universal pan*</td>
<td>2</td>
<td>1</td>
<td>90 W</td>
<td>18-22</td>
<td></td>
</tr>
<tr>
<td>Goose, whole, 3 to 3.5 kg</td>
<td>Universal pan</td>
<td>1</td>
<td>4</td>
<td>170-190 180 W</td>
<td>80-90</td>
<td></td>
</tr>
<tr>
<td>Goose breast, 2 pieces, 500 g each</td>
<td>Wire rack + Universal pan*</td>
<td>2</td>
<td>1</td>
<td>210-230 90 W</td>
<td>20-25</td>
<td></td>
</tr>
<tr>
<td>4 goose legs, approx. 1.5 kg</td>
<td>Wire rack + Universal pan*</td>
<td>2</td>
<td>1</td>
<td>170-190 180 W</td>
<td>30-40</td>
<td></td>
</tr>
<tr>
<td>Small turkey, whole, approx. 3 kg</td>
<td>Universal pan</td>
<td>1</td>
<td>3</td>
<td>170-180 180 W</td>
<td>60-70</td>
<td></td>
</tr>
<tr>
<td>Rolled turkey joint, approx. 1.5 kg</td>
<td>Ovenware with lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>190-200 180 W</td>
<td>60-70</td>
<td></td>
</tr>
<tr>
<td>Turkey breast, approx. 1 kg</td>
<td>Ovenware with lid, wire rack</td>
<td>1</td>
<td>4</td>
<td>200-210 - 80-90</td>
<td>30-35</td>
<td></td>
</tr>
</tbody>
</table>

* Add 50 ml of water to the universal pan.
Fish Notes
■ For grilling, place the whole fish, e.g. trout, onto the middle of the wire rack.
■ For braised fish, cook the whole fish in its swimming position.

For roasting and grilling

Turkle, drumsticks, approx. 1.3 kg
Ovenware with lid, wire rack
1 - - 210-230 360 W 45-50
Microwave power in watts
Cooking time in minutes
Temperature in °C, grill setting

Poultry Accessories Level Type of heating

Fish Accessories Level Type of heating

<table>
<thead>
<tr>
<th>Fish</th>
<th>Type of heating</th>
<th>Microwave power in watts</th>
<th>Temperature in °C, grill setting</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole fish, e.g. trout approx. 300 g, grilled</td>
<td>Grill, small area</td>
<td>3</td>
<td>2 - 1st side: approx. 10-15 2nd side: approx. 8-12</td>
<td>5-10</td>
</tr>
<tr>
<td>Fish steak, e.g. salmon 3 cm thick, grilled</td>
<td>Grill, large area</td>
<td>3</td>
<td>3 - 1st side: approx. 10-12 2nd side: approx. 8-12</td>
<td>10-15</td>
</tr>
<tr>
<td>2 or 3 whole fish, 300 g each, grilled</td>
<td>Grill, large area</td>
<td>3</td>
<td>2 - 1st side: approx. 10-15 2nd side: approx. 10-15</td>
<td>15-20</td>
</tr>
<tr>
<td>Whole fish, approx. 1 kg, braised</td>
<td>Microwave</td>
<td>-</td>
<td>600 W 10-15</td>
<td></td>
</tr>
<tr>
<td>Whole fish, approx. 1.5 kg, braised</td>
<td>Microwave</td>
<td>-</td>
<td>600 W 360 W 10-15 5-10</td>
<td></td>
</tr>
<tr>
<td>Whole fish, approx. 2 kg, braised</td>
<td>Microwave</td>
<td>-</td>
<td>600 W 360 W 15-20 10-15</td>
<td></td>
</tr>
<tr>
<td>Fish fillet, e.g. pollock, approx. 800 g, braised</td>
<td>Microwave</td>
<td>-</td>
<td>600 W 9-14</td>
<td></td>
</tr>
</tbody>
</table>
Convenience products

- Please observe the instructions on the packaging.
- The values in the table apply to food placed in a cold oven.
- Do not lay chips, croquettes or potato röstis on top of each other.
- Turn fish fingers, chicken goujons, nuggets and veggie burgers halfway through the cooking time.
- Place cream gateau on the oven floor without accessories, level 0.

Slow cooking

Slow cooking, also known as low-temperature cooking, is the ideal cooking method for all tender pieces of meat which are to be cooked medium rare or “à point”. Meat remains very succulent and tender. The benefit of this cooking method is that it allows lots of scope for menu planning because slow-cooked meat is easy to keep warm.

Setting the Slow cook option

- Use shallow ovenware, e.g. a serving dish made out of porcelain or a glass roasting dish with a lid. Always place the ovenware with lid on the wire rack at level 1.

<table>
<thead>
<tr>
<th>Products</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature °C, grill setting</th>
<th>Microwave power in watts</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bakes, gratins, toast with toppings</td>
<td>1</td>
<td>Hot air grilling</td>
<td>160-180</td>
<td>40-45</td>
<td>12-17</td>
</tr>
<tr>
<td>Pasta bake, approx. 1 kg</td>
<td>1</td>
<td>Hot air</td>
<td>140-160</td>
<td>300 W</td>
<td>20-30</td>
</tr>
<tr>
<td>Lasagne, approx. 2 kg</td>
<td>2</td>
<td>Hot air</td>
<td>180-200</td>
<td>600 W</td>
<td>20-30</td>
</tr>
<tr>
<td>Potato gratin made from raw ingredients, approx. 1.1 kg</td>
<td>1</td>
<td>Hot air</td>
<td>170-190</td>
<td>600 W</td>
<td>20-25</td>
</tr>
<tr>
<td>Toast with topping, 4 slices</td>
<td>2</td>
<td>Hot air</td>
<td>220-230</td>
<td>180 W</td>
<td>10-15</td>
</tr>
<tr>
<td>Toast with topping, 12 slices</td>
<td>2</td>
<td>Hot air</td>
<td>200-220</td>
<td>360 W</td>
<td>15-20</td>
</tr>
</tbody>
</table>
1. Select slow cook and a temperature between 70 and 100 °C. Preheat the cooking compartment, thus warming the ovenware at the same time.

2. Rapidly heat a little fat in a pan. Sear the meat on all sides, even on the ends, and place immediately on the preheated ovenware.

3. Place the ovenware in the cooking compartment and restart the appliance.

**Notes**

- Only use fresh, good-quality meat. Carefully remove sinews and fat from around the edge. Fat develops a strong, distinct taste during slow cooking.

- All tender joints of poultry, beef, veal, pork and lamb are suitable for slow cooking. Searing and cooking times depend on the size of the piece of meat.

- Sear the meat at a very high heat and for a sufficiently long time on all sides, even on the ends.

- In order to check whether the meat is cooked, use a meat thermometer. A core temperature of 60 °C should be maintained for at least 30 minutes.

- You can also slow cook your meat in ovenware without a lid. The cooking times will be increased.

- Even large joints of meat do not need to be turned.

- You can cut the meat immediately after slow cooking. No standing time is required.

- Due to the special cooking method, the meat always looks pink on the inside. This does not mean, however, that it is raw or not well done enough.

**Slow cooking**

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

**Tips for slow cooking**

**Test dishes**

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

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

**Defrosting with the microwave**

<table>
<thead>
<tr>
<th>Slow cooking Level</th>
<th>Type of Heating</th>
<th>Temperature °C</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry</td>
<td>Turkey breast</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Skinless duck</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td>Beef</td>
<td>Beef joint (e.g. rump)</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Fillet of beef</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Sirloin</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Beef steaks, 3 cm thick</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td>Veal</td>
<td>Joint of veal</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Fillet of veal</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td>Pork</td>
<td>Joint of pork</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>Pork fillet</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td>Lamb</td>
<td>Lamb fillet</td>
<td>1</td>
<td>80</td>
</tr>
</tbody>
</table>

Slow-cooked meat is not as hot as conventionally roasted meat. So that the roasted meat does not cool too fast, warm the plates and serve the gravy very hot.

If you wish to keep slow-cooked meat warm. After slow cooking, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

<table>
<thead>
<tr>
<th>Meat</th>
<th>Microwave power setting in watts, cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Note</td>
</tr>
<tr>
<td>Meat</td>
<td>180 W, 5 mins + 90 W, 10-15 mins</td>
</tr>
<tr>
<td></td>
<td>Place 22 cm Pyrex dish on the wire rack at level 1. After approx. 10 minutes, remove the defrosted meat.</td>
</tr>
<tr>
<td>Type of Heating</td>
<td>Temperature °C</td>
</tr>
<tr>
<td>-----------------</td>
<td>----------------</td>
</tr>
<tr>
<td>Top/bottom heating</td>
<td>170-190</td>
</tr>
<tr>
<td>Bake in the cold</td>
<td>180-200</td>
</tr>
</tbody>
</table>
| Hot air grilling | 200-220 | 30-35 | Turn after 15 minutes. Slide the wire rack in at level 2 and the universal pan in at level 1.
| Intensive heat | 140-150 | 30-40 | Slide the wire rack in at level 2 and the universal pan in at level 1.
| | 150-170 | 35-45 | Place 22 cm pyrex dish on the wire rack at level 1. |
| | 160-180 | 30-40 | Place 22 cm pyrex dish on the wire rack at level 1. |
| | 170-190 | 45-55 | Place 22 cm pyrex dish on the wire rack at level 1. |
| | 160-180 | 50-60 | Place 22 cm pyrex dish on the wire rack at level 1. |
| | 170-190 | 70-90 | Place 22 cm pyrex dish on the wire rack at level 1. |

**Notes:**
- When baking on two levels, always slide in the enamel baking tray above the universal pan.
- Enamel baking trays can be obtained as an optional accessory from specialist retailers.
- Preheat for 5 minutes.*
- Turn halfway through the cooking time.**
Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

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

**Baking biscuits**
Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode.

**Oven chips**
Max. 190 °C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.