



HF35M562B

Microwave

SIEMENS

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|---|----------|--|-----------|
| Important safety information | 2 | Care and cleaning..... | 8 |
| Causes of damage | 4 | Cleaning agents..... | 9 |
| Your new appliance | 5 | Malfunction table | 9 |
| Control panel | 5 | Malfunction table..... | 9 |
| Buttons and display..... | 5 | Replacing the oven light bulb | 10 |
| Cooking compartment..... | 5 | After-sales service..... | 11 |
| Accessories | 5 | E number and FD number | 11 |
| Switches the appliance on and off..... | 6 | Technical data..... | 11 |
| Switching on | 6 | Environmentally-friendly disposal..... | 11 |
| Switching off..... | 6 | Automatic programmes | 11 |
| Before using the appliance for the first time..... | 6 | Setting a programme | 11 |
| Setting the clock | 6 | Defrosting and cooking with the automatic programmes | 12 |
| Cleaning accessories..... | 6 | Tested for you in our cooking studio..... | 13 |
| The microwave | 6 | Defrosting, heating up and cooking with the microwave..... | 13 |
| Notes regarding ovenware..... | 6 | Microwave tips | 16 |
| Microwave power settings..... | 6 | Test dishes in accordance with EN 60705..... | 16 |
| Setting the microwave..... | 7 | Solo microwave cooking | 16 |
| 1, 2, 3 series of operations..... | 7 | Solo microwave defrosting | 16 |
| Setting a series of operations | 7 | | |
| Memory | 7 | | |
| Saving settings in the memory..... | 7 | | |
| Starting the memory..... | 8 | | |
| Changing the basic settings..... | 8 | | |
| Basic settings..... | 8 | | |

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

Important safety information

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

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

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

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

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

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person

responsible for their safety how to use the appliance safely and have understood the associated hazards.

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

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

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

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- Using the appliance for anything other than its intended purpose is dangerous

and may cause damage.

The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar.

For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.

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

Risk of explosion!

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

Risk of serious damage to health!

- The surface of the appliance may become damaged if it is not cleaned properly.
Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean; see also section *Care and cleaning*.
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.
- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact the after-sales service.

Risk of electric shock!

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

appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.

Risk of burns!

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

to remove ovenware or accessories from the cooking compartment.

- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.

Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to

the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.

Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.

Causes of damage

Caution!

- Creation of sparks: Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the cooking compartment when the cooking compartment is hot: Never pour water into the cooking compartment when the cooking compartment is hot. Steam will be created. The temperature change can cause damage to the ceramic floor panel.
- Foil containers: Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- 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.
- 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: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.

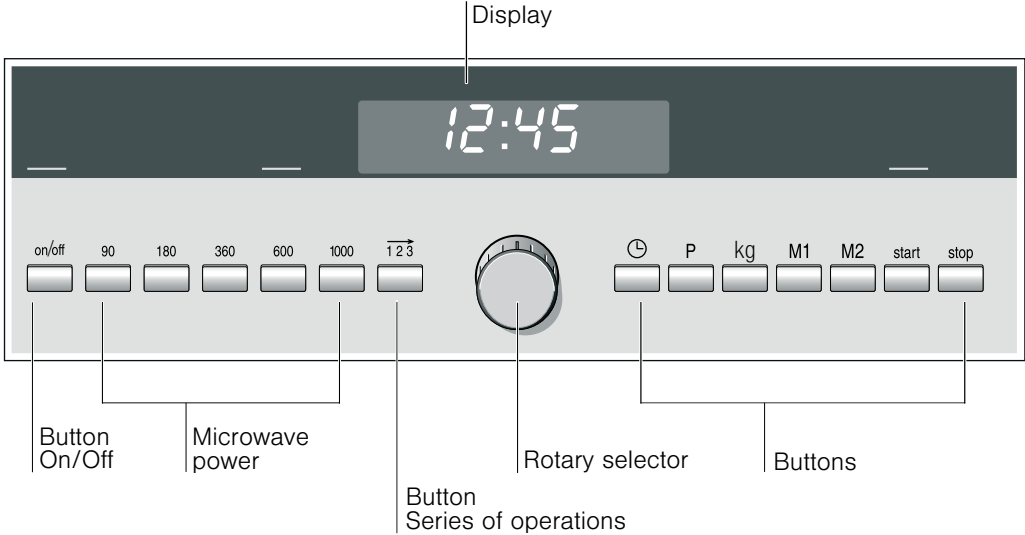
Your new appliance

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

explained. 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, there may be differences in the particular details.



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.

Cooking compartment

Your appliance has a cooling fan.

Buttons and display

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

| Button | Use |
|----------|--|
| on/off | Switches the appliance on and off |
| 90 | Selects 90 watt microwave power |
| 180 | Selects 180 watt microwave power |
| 360 | Selects 360 watt microwave power |
| 600 | Selects 600 watt microwave power |
| 1000 | Selects 1000 watt microwave power |
| → 123 | Selects a series of operations |
| ⌚ | Opens and closes the Time-setting options menu |
| P | Selecting a programme |
| kg | Selects weight |
| M1/M2 | Selects memory |
| start | Starts operation |
| stop | Pausing operation |

Cooling fan

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

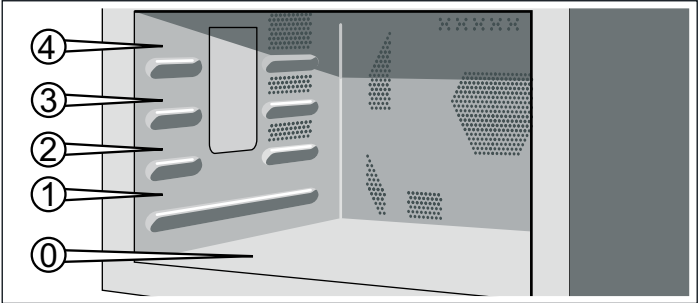
Notes

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

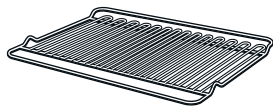
- The cooking compartment remains cold during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Accessories

The accessories can be inserted into the appliance at 4 different heights.



Note: Ovenware can also be placed on the oven floor (level 0).



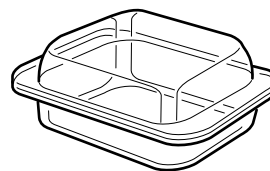
Wire rack

For ovenware, cake tins, grilled food and frozen meals.

You can pull the wire rack two thirds of the way out without it tipping. This allows dishes to be removed more easily.

Special accessories

You can obtain further accessories from the after-sales service or from specialist retailers.



Glass roasting dish HZ915001

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

Switches the appliance on and off

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

Switching on

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

90, 180, 360, 600 or 1000 W button = for the microwave power setting

Button $\overrightarrow{123}$ = series of operations

Buttons **P** and **kg** = automatic programmes

Button **M1** or **M2** = memory programme

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

Switching off

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

Before using the appliance for the first time

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

Setting the clock

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

Set the clock.

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

2. Press the 🕒 button.

The time is set.

Hiding the clock

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

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

Cleaning accessories

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

The microwave

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

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

Notes regarding ovenware

Suitable ovenware

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

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

Unsuitable ovenware

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

Caution!

Creation of sparks: metal – e.g. a spoon in a glass – must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door.

Ovenware test

Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

1. Heat the empty ovenware at maximum power for ½ to 1 minute.

2. Check the temperature occasionally during that time.

The ovenware should still be cold or warm to the touch.

The ovenware is unsuitable if it becomes hot or sparks are generated.

Microwave power settings

Use the button to set the desired microwave power.

90 W for defrosting delicate foods

| | |
|--------|---|
| 180 W | for defrosting and continued cooking |
| 360 W | for cooking meat and heating delicate foods |
| 600 W | for heating and cooking food |
| 1000 W | for heating liquids |

Notes

- When you press a button, the selected power lights up.
- The microwave power can be set to 1000 watts for a maximum of 30 minutes. With all other power settings a maximum cooking time of 1 hour 30 minutes is possible.

Setting the microwave

Example: microwave power 360 W, cooking time 17 minutes

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

Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed.

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

Opening the appliance door during operation

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

Changing the cooking time

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

Changing the microwave power setting

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

Pausing operation

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

Cancelling operation

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

Notes

- When you switch on the appliance with the **on/off** button, the highest microwave power always appears in the display as a suggestion.
- If you open the appliance door during cooking, the fan may continue running.

1, 2, 3 series of operations

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

Ovenware

Always use microwave-safe, heat-resistant ovenware.

Setting a series of operations

1. Press the **on/off** button.
Your appliance is ready for use.
2. Press the **1→** button.
The **1→** for the first operation in the series appears on the display.
3. Set the first microwave power setting and cooking time.
4. Press the **1→2→** button.
The **2→** for the second operation in the series appears.
5. Set the second microwave power setting and cooking time.
6. Press the **1→2→3→** button.
The **3→** for the third operation in the series appears.
7. Set the third microwave power setting and cooking time.
8. Press the start button.

Appliance operation begins. The total cooking time and **1→** symbol for the first operation in the series appear in the display.

The cooking time has elapsed

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

Changing the setting

Changes can only be made before operation begins. Press the **1→2→** button repeatedly until the number for the series of operations appears. Change the setting.

Opening the appliance door during operation

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

Pausing operation

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

Cancelling operation

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

Memory

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

Saving settings in the memory

1. Press the **on/off** button.
Your appliance is ready for use.

2. Press the button for the microwave power setting you require.
The display above the power lights up and a suggested cooking time is displayed.
3. Set the cooking time using the rotary selector.
4. Press and hold the **M1** or **M2** button for a few seconds until a signal sounds.
The setting is saved and can be started at any time.

Saving another setting

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

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

Starting the memory

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

1. Press the on/off button.
Your appliance is ready for use.

2. M1 or (button. M2

The stored settings are displayed.

3. Press the start button.

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

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

The cooking time has elapsed.

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

Pausing

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

Changing the basic settings

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

Basic settings

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

| Basic setting | Options | Explanation |
|---|--|--|
| 1 Clock display 1 = on | Clock display 2 = off | Displays the clock |
| 2 Signal duration 2 = medium = 2 minutes | 1 = short = 10 seconds 3 = long = 5 minutes | Audible signal after the cooking time has elapsed |
| 3 Button tone 1 = on | Button tone 2 = off | Confirmation tone when a button is pressed |
| 4 Waiting time 2 = medium = 5 seconds | 1 = short = 2 seconds 3 = long = 10 seconds | Waiting time between two separate steps, after setting |

Prerequisite: your appliance is switched off.

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

3. Confirm by pressing the ⊖ button.

The next basic setting appears in the display. You can go through all of the basic settings with the ⊖ button and make changes with the rotary selector.

4. To finish, press and hold the ⊖ button for a few seconds.
All settings are applied.

You can change the settings at any time.

Care and cleaning

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

Risk of 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.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be

completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

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

- any caustic or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door,
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Rinse out new sponge cloths thoroughly before use.

For easier cleaning, you can switch on the oven light. Open the appliance door to do so.

| Area | Cleaning agents |
|-----------------|---|
| Appliance front | Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning. |

| Area | Cleaning agents |
|---|--|
| Stainless steel | Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove traces of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers. |
| Cooking compartment made of stainless steel | Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth. If the oven is very dirty: use oven cleaner, but only when cooking compartment is cold. It is best to use a stainless-steel sponge. Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These agents scratch the surface. Allow the interior surfaces to dry thoroughly. |
| Door panels | Glass cleaner: Clean with a dish cloth. Do not use a glass scraper. |
| Glass cover for the cooking compartment light | Hot soapy water: Clean with a dish cloth. |
| Door seal Do not remove. | Hot soapy water: Clean with a dish cloth; do not scrub. Do not use a metal or glass scraper for cleaning. |
| Accessories | Hot soapy water: Soak and clean with a dish cloth or a brush. |

Malfunction table

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

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

Risk of electric shock!

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

Malfunction table

| Problem | Possible cause | Remedy/information |
|---|---|---|
| The appliance does not work | Faulty circuit breaker | Look in the fuse box to make sure that the fuse for the appliance is OK. |
| | Plug not plugged in | Plug in the plug |
| | Power cut | Check whether the kitchen light is working. |
| | Incorrect operation | Switch off the circuit breaker in the fuse box. Reconnect the circuit breaker after approx. 10 seconds. |
| The appliance is not in operation. A cooking time appears in the display. | The start button was not pressed after the setting had been made. | Press the start button or switch off the appliance. |
| The microwave does not switch on. | The door was not fully closed. | Check whether food remains or foreign material is trapped in the door. Make sure that the sealing surfaces are clean. Check whether the door seal is twisted. |
| | The start button was not pressed. | Press the start button. |

| Problem | Possible cause | Remedy/information |
|--|--|---|
| It takes longer than before for the food to heat up. | The microwave power setting is too low. | Select a higher power setting. |
| | A larger amount than usual has been placed in the appliance. | Double the amount = almost double the time |
| | The food was colder than usual. | Stir or turn the food during cooking |
| A signal sounds. The colon in the display flashes. | The appliance is in demonstration mode. | <ol style="list-style-type: none"> 1. Press the $\vec{123}$ button. 2. Press and hold the P button for three seconds. Demo mode is deactivated. |

Error messages

You can take remedial action yourself for some error messages.

| Error message | Possible cause | Remedy/Note |
|--|--|---|
| Error message "Er1", "Er4", "Er18" or "E305" appears in the display. | Technical malfunction. | Call the after-sales service. |
| Error message "Er11" appears in the display. "Button jammed" | The buttons are dirty or the mechanism has jammed. | Press all the buttons several times. Clean the buttons with a dry cloth. Open and close the appliance door. If this does not help, consult the after-sales service. |

Replacing the oven light bulb

It is possible to replace the oven light. Heat-resistant 240 V, 25 W halogen bulbs can be obtained from after-sales service or a specialist retailer.

Risk of electric shock!

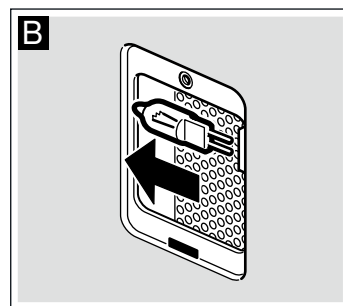
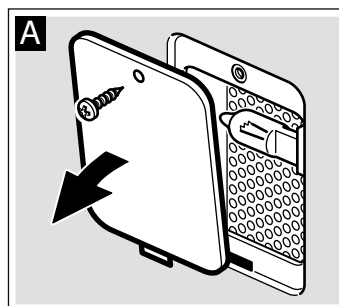
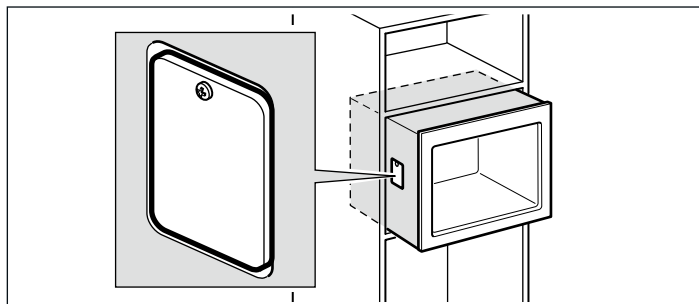
Never replace the oven light when the appliance is switched on. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box.

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

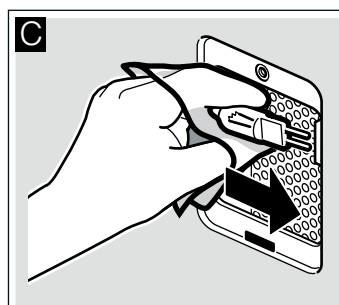
Method

Note: You must remove the whole appliance in order to replace the cooking compartment light. Follow the installation instructions.

1. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
2. Open the appliance door.
Undo the securing screws on the right and left-hand side of the oven. Follow the installation instructions.
3. Carefully lift out the appliance.
4. Undo the screw from the light cover on the outer left-hand side wall and remove the cover. (Fig. A) Pull out the halogen light. (Fig. B).



5. Insert the new halogen bulb (Fig. C)



6. Screw the lamp cover in place.
Reassemble the appliance in the reverse order.
7. Switch the circuit breaker in the fuse box back on or plug in the mains plug.

Replacing the glass cover

If the glass cover in the oven is damaged, it must be replaced. You can obtain covers from the after-sales service. Please supply your appliance's E number and FD number.

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.

| | |
|-------|--------|
| E no. | FD no. |
|-------|--------|

After-sales service ☎

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

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

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

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

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

Technical data

| | |
|------------------------------|--------------------|
| Power supply | 220-240 V, 50 Hz |
| Maximum total connected load | 1180 W |
| Microwave power setting | 1000 W (IEC 60705) |
| Microwave frequency | 2450 MHz |
| Fuse | min. 10 A |

Dimensions (HxWxD)

| | |
|-----------------------|----------------------|
| - appliance | 454 x 595 x 563,5 mm |
| - cooking compartment | 236 x 445 x 348 mm |

| | |
|--------------|-----|
| VDE approved | yes |
| CE mark | yes |

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

Automatic programmes

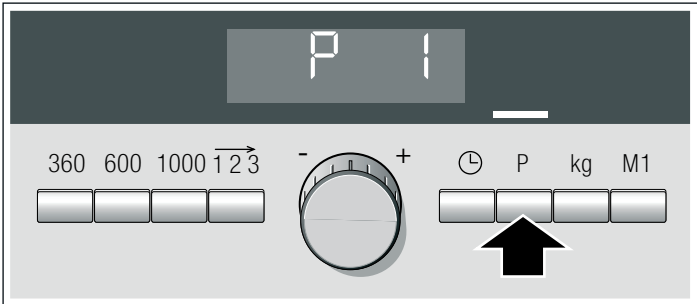
The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can choose from 9 programmes.

Setting a programme

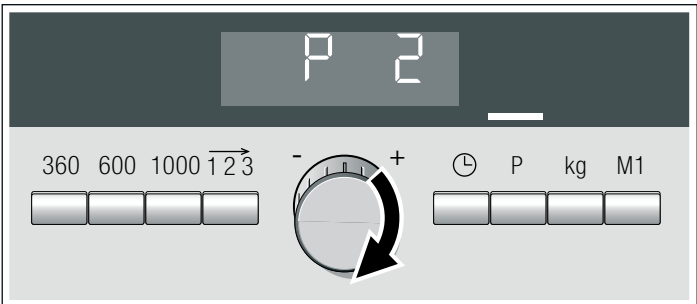
Once you have selected a programme, set the oven as follows.

Example in the picture: programme 2 with a weight of 1 kilogramme.

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



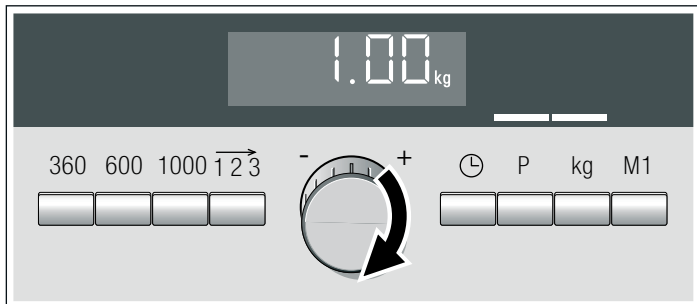
3. Select the programme number with the rotary selector.



4. Press the kg button.
The display shows 0.50 kilogrammes as the suggested weight.



5. Set the weight using the rotary selector.



6. Press the start button.

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

The programme has ended

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

Cancelling the programme

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

Changing the programme

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

Changing the cooking time

With automatic programmes, you cannot change the cooking time.

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.

Defrosting

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.
- 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.
- Bread should only be defrosted in the required amounts, as it quickly becomes stale.
- After turning, remove any minced meat that has already defrosted.
- Whole poultry should be placed in the dish breast-side down and poultry portions skin-side down. Cover legs and wings with small pieces of aluminium foil.

Boiled potatoes

Note: Cut into equal sized pieces. Add a little salt and a tablespoon of water for every 100 g of potatoes.

Vegetables

Notes

- Fresh vegetables: cut into pieces of equal size. Add one tablespoon of water for every 100 g vegetables.
- Frozen vegetables: this programme is only suitable for blanched, not pre-cooked vegetables. It is not suitable for frozen vegetables in cream sauce. Add 1 to 3 tablespoons of water. Do not add water to spinach or red cabbage.

Rice

Notes

- Do not use boil-in-the-bag rice.
- Add two to two and a half times the amount of water to the rice.

Fish

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

Resting times

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

| Dish | Resting time |
|-----------------|--|
| Vegetables | approx. 5 minutes |
| Boiled potatoes | approx. 5 minutes. First pour off the remaining water. |
| Rice | 5 to 10 minutes |
| Meat loaf | 10 minutes |

| Programme no. | | Suitable food | Weight range in kg | Cookware/accessories |
|---------------|-------------------|---|--------------------|--------------------------------|
| | Defrost | | | |
| 1 | Loaf of bread* | Wheat bread, mixed wheat bread, wholemeal bread | 0.20 - 1.50 | Shallow ovenware without a lid |
| 2 | Minced meat* | Minced beef, lamb, or pork | 0.20 - 1.00 | Shallow ovenware without a lid |
| 3 | Poultry portions* | Chicken thigh, half chicken | 0.20 - 1.20 | Shallow ovenware without a lid |
| 4 | Fish fillet* | Fillet of pike, cod, ocean perch, pollock, pike-perch | 0.20 - 1.00 | Shallow ovenware without a lid |

* Observe the turning and stirring signals.

| Programme no. | | Suitable food | Weight range in kg | Cookware/accessories |
|---|--------------------------|--|--------------------|------------------------|
| * Observe the signals given when it is time to turn the food. | | | | |
| Cooking | | | | |
| 5 | Vegetables, fresh* | Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes | 0.20 - 1.00 | Ovenware with lid |
| 6 | Frozen vegetables* | Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach | 0.20 - 1.00 | Ovenware with lid |
| 7 | Boiled potatoes* | Waxy potatoes, predominantly waxy potatoes or floury potatoes | 0.20 - 1.00 | Ovenware with lid |
| 8 | Rice, long grain rice* | | 0.10 - 0.50 | Deep ovenware with lid |
| 9 | Steam fresh fish fillet* | Fillet of pike, cod, ocean perch, pollock, pike-perch | 0.20 - 1.00 | Ovenware with lid |

* Observe the turning and stirring signals.

Tested for you in our cooking studio.

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

Notes

- The values in the table always apply to food placed into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Before using the appliance, remove all accessories from the cooking compartment that you will not be using.
- The times specified in the tables are only guidelines. They depend on the quality and consistency of the food.
- Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.
- Always use an oven cloth or oven gloves when taking accessories or cookware out of the cooking compartment.

Defrosting, heating up and cooking with the microwave

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

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

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

It may be that you have different quantities from those specified in the tables. A rule of thumb can be applied:
Double the amount - almost twice the cooking time,
Half the amount - half the cooking time.

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

Defrosting

Notes

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

| Defrosting | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|--------|---|---|
| Meat, whole pieces of beef, veal or pork (on the bone or boned) | 800 g | 180 W, 15 mins + 90 W, 15-25 mins | Turn several times |
| | 1 kg | 180 W, 20 mins + 90 W, 20-30 mins | |
| | 1.5 kg | 180 W, 25 mins + 90 W, 25-30 mins | |
| Meat in pieces or slices of beef, veal or pork | 200 g | 180 W, 5-8 mins + 90 W, 5-10 mins | Separate the defrosted parts when turning |
| | 500 g | 180 W, 8-11 mins + 90 W, 10-15 mins | |
| | 800 g | 180 W, 12-15 mins + 90 W, 15-20 mins | |
| Minced meat, mixed | 200 g | 90 W, 10-15 mins | Turn several times, remove meat which has already defrosted |
| | 500 g | 180 W, 5 mins + 90 W, 10-15 mins | |
| | 800 g | 180 W, 10 mins + 90 W, 15-20 mins | |
| Poultry or poultry portions | 600 g | 180 W, 8 mins + 90 W, 10-15 mins | Turn several times |
| | 1.2 kg | 180 W, 15 mins + 90 W, 20-25 mins | |
| Fish fillet, fish steak or slices | 400 g | 180 W, 5 mins + 90 W, 10-15 mins | Separate defrosted parts. |

| Defrosting | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|--|--------|---|---|
| Whole fish | 300 g | 180 W, 3 mins + 90 W, 10-15 mins | Turn during defrosting. |
| | 600 g | 180 W, 8 mins + 90 W, 15-20 mins | |
| Vegetables, e.g. peas | 300 g | 180 W, 10-15 mins | Stir carefully during defrosting and separate any defrosted parts. |
| Fruit, e.g. raspberries | 300 g | 180 W, 6-9 mins | |
| | 500 g | 180 W, 8 mins + 90 W, 5-10 mins | |
| Butter, defrosting | 125 g | 180 W, 1 min + 90 W, 1-2 mins | Remove all packaging. |
| | 250 g | 180 W, 1 min + 90 W, 2-4 mins | |
| Loaf of bread | 500 g | 180 W, 8 mins + 90 W, 5-10 mins | Turn during defrosting. |
| | 1 kg | 180 W, 12 mins + 90 W, 10-20 mins | |
| Cakes, dry, e.g. sponge cake | 500 g | 90 W, 10-15 mins | Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake. |
| | 750 g | 180 W, 5 mins + 90 W, 10-15 mins | |
| Cakes, moist, e.g. fruit flan, cheese-cake | 500 g | 180 W, 5 mins + 90 W, 15-20 mins | Only for cakes without icing, cream or gelatine |
| | 750 g | 180 W, 7 mins + 90 W, 15-20 mins | |

Defrosting, heating up or cooking frozen food

Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.

- Always cover the food. If you do not have a suitable cover for your ovenware, use a plate or special microwave foil.
- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.
- This will help the food retain its own distinct taste, so it will require less seasoning.

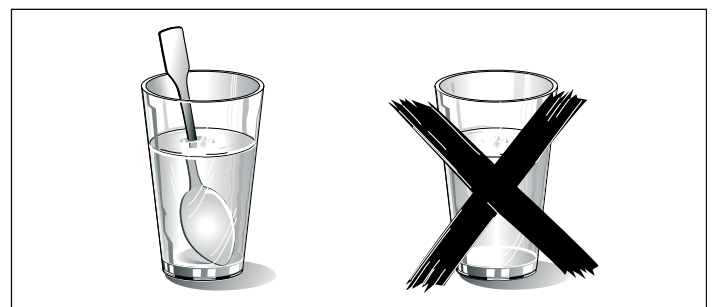
Note: Place the ovenware on the cooking compartment floor.

| Defrosting, heating up or cooking frozen food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|-----------|---|--|
| Menu, plated meal, ready meal (2-3 items) | 300-400 g | 600 W, 8-13 mins | |
| Soup | 400 g | 600 W, 8-12 mins | |
| Stew | 500 g | 600 W, 10-15 mins | |
| Slices or pieces of meat in sauce, e.g. goulash | 500 g | 600 W, 10-15 mins | Separate the pieces of meat when stirring |
| Fish, e.g. fillets | 400 g | 600 W, 10-15 mins | possibly add water, lemon juice or wine |
| Bakes, e.g. lasagne, cannelloni | 450 g | 600 W, 10-15 mins | Use the wire rack to place the cookware on. |
| Side dishes, e.g. rice, pasta | 250 g | 600 W, 3-7 mins | Add a little liquid |
| | 500 g | 600 W, 8-12 mins | |
| Vegetables, e.g. peas, broccoli, carrots | 300 g | 600 W, 7-11 mins | Add sufficient water to cover base of ovenware |
| | 600 g | 600 W, 14-17 mins | |
| Creamed spinach | 450 g | 600 W, 10-15 mins | Cook without additional water |

Heating food

⚠ Risk of scalding!

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



Caution!

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

Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.

- Stir or turn the food several times during the heating time. Check the temperature.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.

Note: Place the ovenware on the cooking compartment floor.

| Heating food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|---|------------|---|---|
| Menu, plated meal, ready meal (2-3 items) | | 600 W, 5-8 mins | - |
| Drinks | 125 ml | 1000 W, ½-1 min | Place a spoon in the glass; do not overheat alcoholic drinks; check occasionally while heating |
| | 200 ml | 1000 W, 1-2 mins | |
| | 500 ml | 1000 W, 3-4 mins | |
| Baby food, e.g. baby bottle | 50 ml | 360 W, approx. ½ min | Place baby bottle on the cooking compartment floor without the teat or lid; shake or stir well after heating; always be sure to check the temperature |
| | 100 ml | 360 W, ½-1 min | |
| | 200 ml | 360 W, 1-2 mins | |
| Soup, 1 cup | 175 g each | 600 W, 2-3 mins | - |
| Soup, 2 cups | 175 g each | 600 W, 3-4 mins | - |
| Soup, 4 cups | 175 g each | 600 W, 6-8 mins | - |
| Meat in sauce | 500 g | 600 W, 7-10 mins | Separate the slices of meat |
| Stew | 400 g | 600 W, 5-7 mins | - |
| | 800 g | 600 W, 7-8 mins | - |
| Vegetables, 1 portion | 150 g | 600 W, 2-3 mins | - |
| Vegetables, 2 portions | 300 g | 600 W, 3-5 mins | - |

Cooking food

Notes

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

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

| Cooking food | Weight | Microwave power setting in watts, cooking time in minutes | Notes |
|--|--------|---|---|
| Fresh whole chicken, without giblets | 1.2 kg | 600 W, 22-25 mins | Turn halfway through the cooking time |
| Fish fillet, fresh | 400 g | 600 W, 7-12 mins | - |
| Vegetables, fresh | 250 g | 600 W, 5-10 mins | Cut vegetables into pieces of equal size; Add 1-2 tbsp water per 100 g of vegetables; Stir during cooking |
| | 500 g | 600 W, 10-15 mins | |
| Potatoes | 250 g | 600 W, 8-10 mins | Cut potatoes into pieces of equal size; Add 1-2 tbsp water for every 100 g. Stir during cooking |
| | 500 g | 600 W, 12-15 mins | |
| | 750 g | 600 W, 15-22 mins | |
| Rice | 125 g | 600 W, 4-6 mins + 180 W, 14-16 mins | Add double the quantity of liquid |
| | 250 g | 600 W, 6-8 mins + 180 W, 14-16 mins | |
| Sweet foods, e.g. blancmange (instant) | 500 ml | 600 W, 5-7 mins | Stir the pudding thoroughly 2 to 3 times during cooking using an egg whisk |
| Fruit, stewed fruit | 500 g | 600 W, 9-12 mins | - |

Microwave tips

| | |
|--|--|
| You cannot find any information about the settings for the quantity of food you have prepared. | Increase or reduce the cooking times using the following rule of thumb: Double the amount = almost double the cooking time Half the amount = half the cooking time |
| The food has become too dry. | Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid. |
| When the time has elapsed, the food is not defrosted, hot or cooked. | Set a longer time. Large quantities and food which is piled high require longer times. |
| When the time has elapsed, the food is overheated at the edge but not done in the middle. | Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time. |
| After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle. | Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times. |

Test dishes in accordance with EN 60705

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

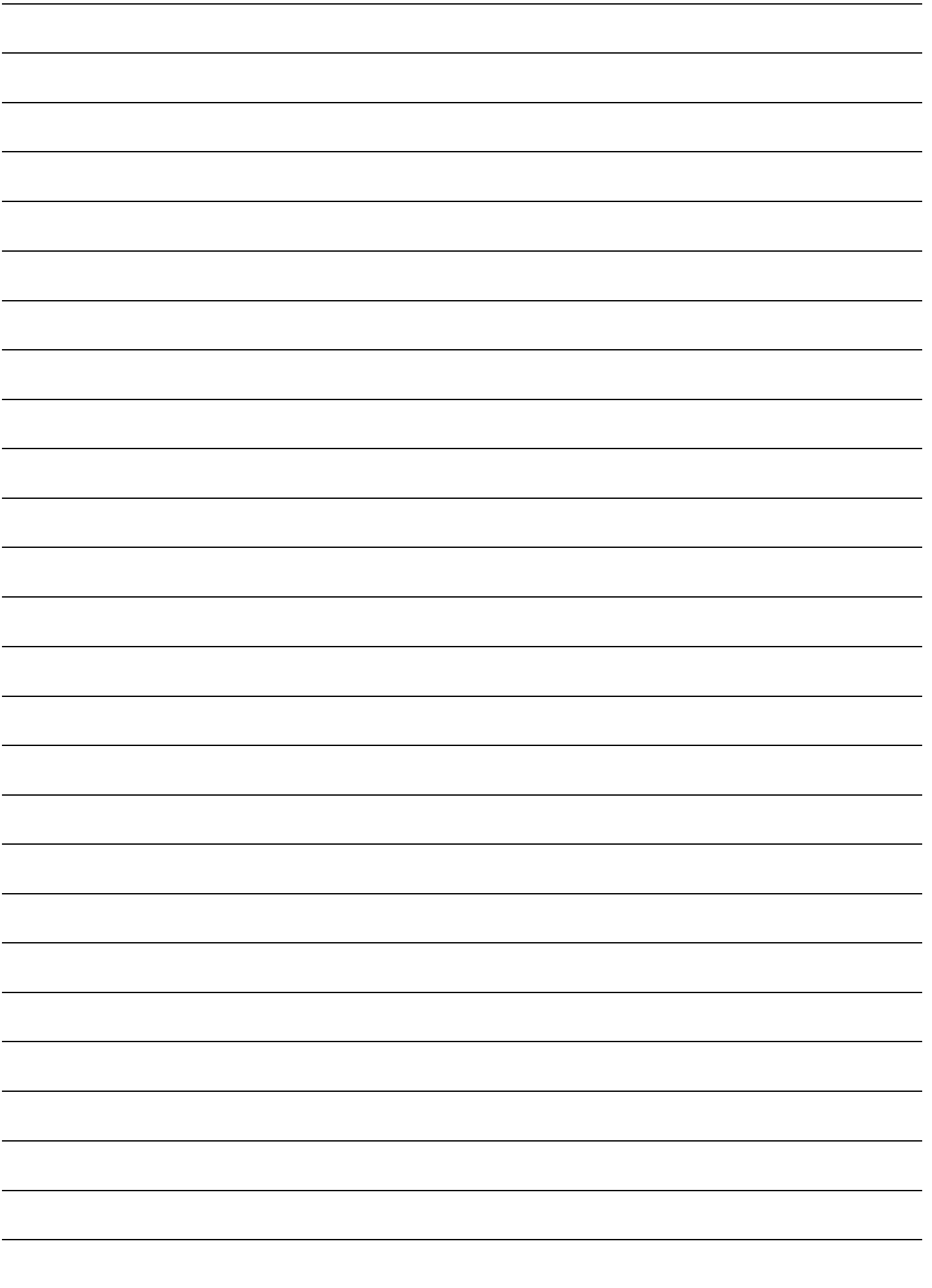
In accordance with EN 60705, IEC 60705, DIN 44547 and EN 60350 (2009)

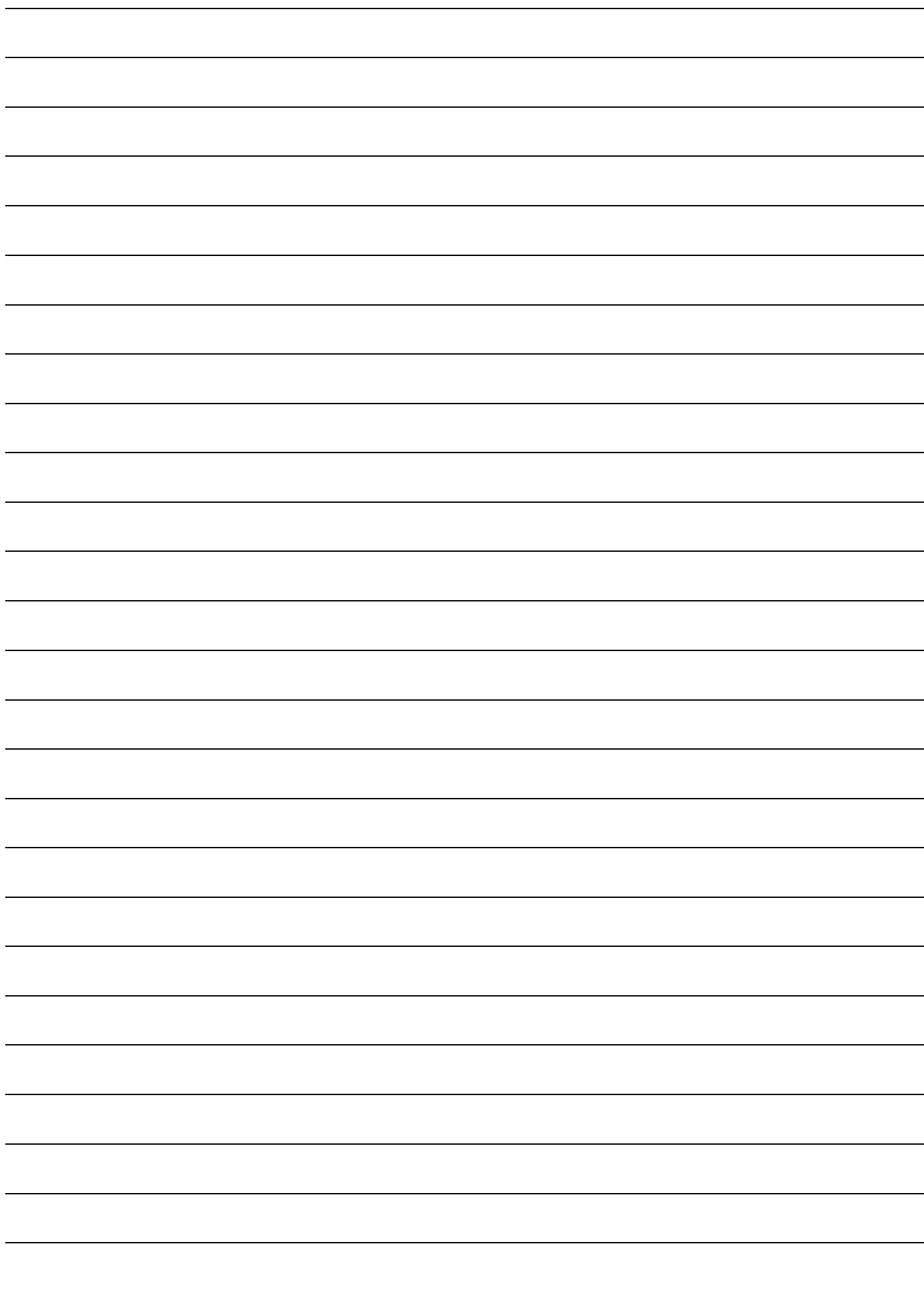
Solo microwave cooking

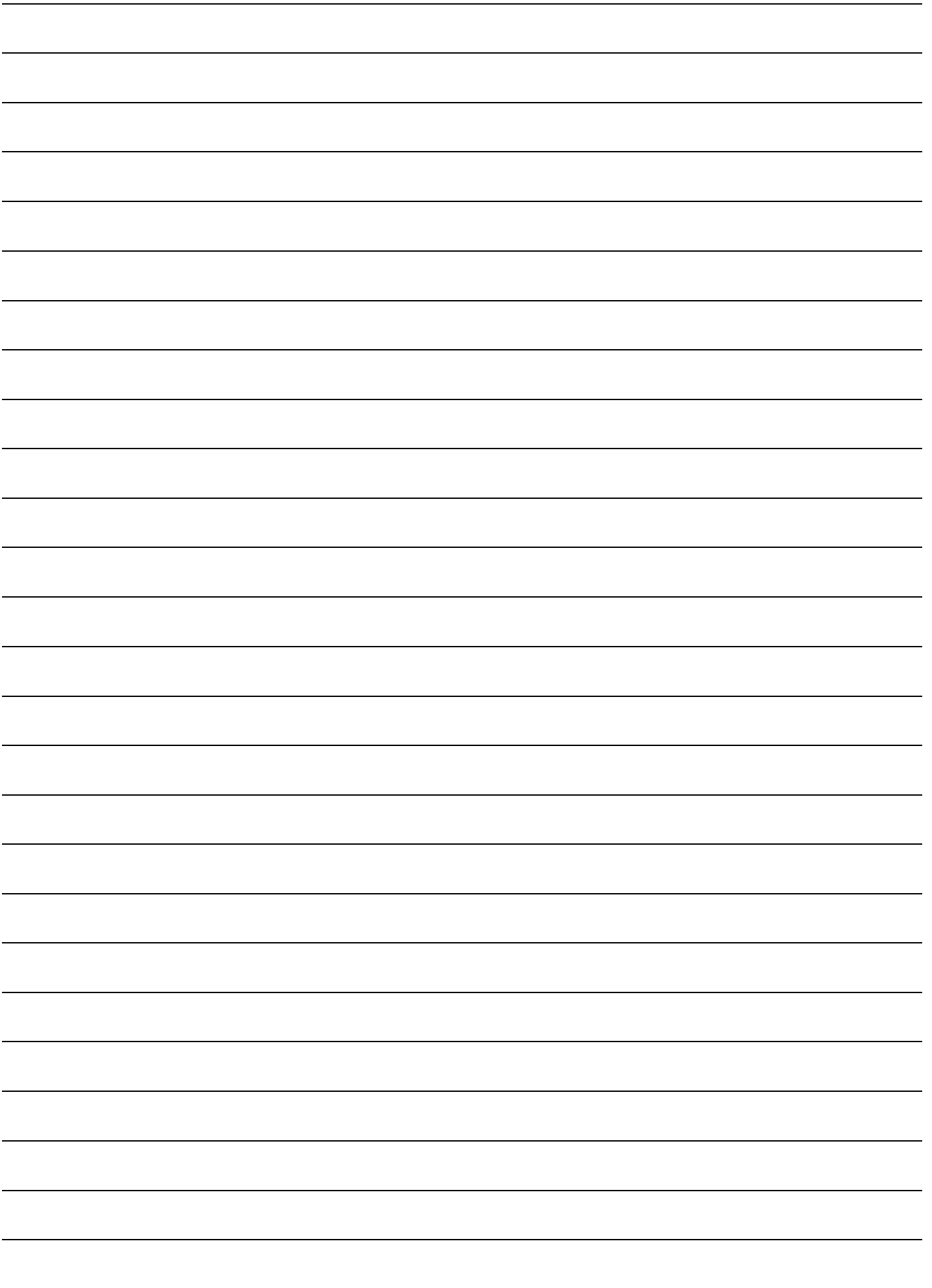
| Dish | Microwave power setting in watts, cooking time in minutes | Note |
|------------------|---|---|
| Custard, 1000 g | 600 W, 11-12 mins + 180 W, 10-15 mins | Place the Pyrex dish on the cooking compartment floor |
| Sponge, 475 g | 600 W, 8-10 mins | Pyrex dish, dia. 22 cm. |
| Meat loaf, 900 g | 600 W, 25-30 mins | Pyrex cake dish, 28 cm long |

Solo microwave defrosting

| Dish | Microwave power setting in watts, cooking time in minutes | Note |
|-------------|---|--|
| Meat, 500 g | Programme 2, 500 g | Place the ovenware on the cooking compartment floor. |
| | or 180 W, 7 mins + 90 W, 8-12 mins | Place the ovenware on the wire rack. |









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