



HMT85GL53B
Microwave



BOSCH

[en] Instruction manual

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

Important safety information

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

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

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

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

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

This appliance may be used by children over the age of 8 years old and by persons

with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

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

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

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, e.g. heated slippers and grain or cereal pillows may catch fire, even several hours later. The appliance must only be used for the preparation of food and drink.
- Food may catch fire. Never heat food in heat-retaining packages. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual. Never use the microwave to dry food. Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.
- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

Risk of explosion!

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

Risk of serious damage to health!

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

- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact the after-sales service.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.
- Foods with peel or skin may burst or explode during, or even after, heating. Never cook eggs in their shells or reheat hard-boiled eggs. Never cook shellfish or crustaceans. Always prick the yoke when baking or poaching eggs. The skin of foods that have a peel or skin, such as

apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.

- Heat is not distributed evenly through baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
- Heated food gives off heat. The ovenware may become hot. Always use oven gloves to remove ovenware or accessories from the cooking compartment.
- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.

Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.

Risk of injury!

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

Causes of damage

Caution!

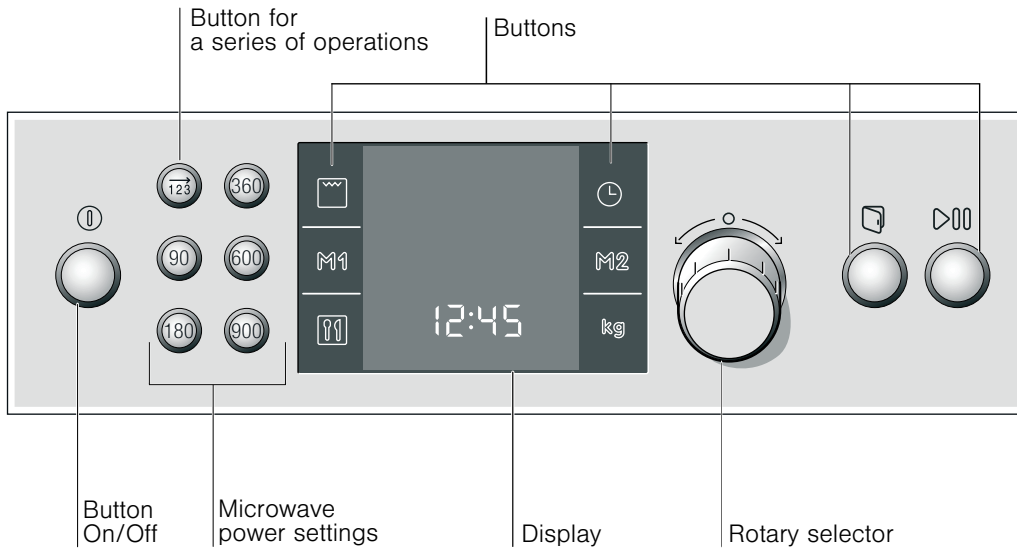
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.

Your new appliance

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

Control panel

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



Rotary selector

The rotary selector is 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.

Buttons

The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

Exception: the button for the series of operations and the buttons for the microwave power settings are normal push buttons.

Buttons and display

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

Symbol	Button function
ⓘ	Switches the appliance on and off
90	Selects 90 watt microwave power
180	Selects 180 watt microwave power
360	Selects 360 watt microwave power
600	Selects 600 watt microwave power
900	Selects 900 watt microwave power
123	Selects a series of operations
☰	Selects the grill
⌚	Opens and closes the Time-setting options menu
M1/M2	Selects the memory
📅	Selects a programme
kg	Selects the weight

Symbol	Button function
🚪	Opens the appliance door
▶⏸	Press briefly = starts/stops operation Press and hold = cancels operation

Notes

- When you switch on the oven, the lamp in the cooking compartment comes on.
- Which time-setting option is shown on the display is indicated by the [] brackets around the corresponding symbol. Exception: for the clock, the ⌚ symbol only lights up when you are making changes.

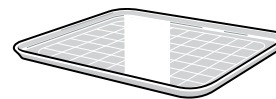
Accessories

The following accessories are supplied with your appliance:



Wire rack

Use as a surface for setting down cookware or for grilling and browning.



Glass pan

This can act as a splash guard if you are grilling food directly on the wire rack. For this, place the wire rack in the glass pan.

The glass pan can also be used as cookware for microwave operation.

After-sales service products

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

Cleaning cloths for stainless steel surfaces	Article no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven/grill cleaning gel	Article no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure	Article no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.

Cooking compartment

Your appliance has a cooling fan.


Cooling fan

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


Notes

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

Switching the appliance on and off

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


Switching on

Press the  button.

The appliance is ready for operation.

Select the required operating mode.

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

 button

= Series of operations

 button

= Grill

 buttons


= Automatic programmes

M1 or M2 button

= Memory programme

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

Switching off


Press the  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

When the microwave has been connected to the power supply, the  symbol and four zeros light up in the display.

Setting the clock

1. Set the right time using the rotary selector.

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.

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.

Heat the cooking compartment for 30 minutes with the  Grill at level 3 .

Note: Keep the kitchen ventilated while the appliance is heating up.

1. Press the  button.


2. Press the  button.

Grill, level 3 and 10:00 minutes appear in the display.

3. Use the rotary selector to set 30 minutes.

4. Press the  button.

Appliance operation begins. The  symbol lights up.

After 30 minutes, switch off the appliance using the button  .

Once the cooking compartment has cooled, clean it with hot, soapy water.

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 can set the microwave on its own or in combination with the grill. Here you will find information about cookware 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.

Notes regarding ovenware

Suitable ovenware

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

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

Unsuitable ovenware

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

Caution!

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

Ovenware test

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

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

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

2. Check the temperature occasionally during that time.

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

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

Microwave power settings

Use the button to set the desired microwave power.

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

Notes

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

Setting the microwave

Example: microwave power 360 W, cooking time 17 minutes

1. Press the  button.

Your appliance is ready for use.

2. Press the button for the microwave power setting you require.

The power is lit up in the display and a suggested cooking time is displayed.



3. Set the cooking time using the rotary selector.

4. Press the  button.


The operation starts. The cooking time starts counting down.

The cooking time has elapsed.

An audible signal sounds.

Microwave operation has finished. You can cancel the signal early using the  button. Use the  button to switch off the appliance.

Opening the appliance door during operation

Operation is suspended. After closing the door, press the  button briefly. 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  button briefly. The oven is paused. Press the  button again to continue operation.

Cancelling operation

Press the  button and switch off the appliance using the  button.

Notes

- When you switch on the appliance using the  button, the highest microwave power setting always appears in the display as a suggestion.
- If you open the appliance door during cooking, the fan may continue to run.

1, 2, 3 series of operations

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

Ovenware

Always use microwave-safe, heat-resistant ovenware.

Setting a series of operations

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

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 button repeatedly until the number for the series of operations appears. Change the setting.

Opening the oven door during cooking

Operation is suspended. After closing the door, press the button briefly. The programme will then continue.

Pausing operation

Press the button briefly. The oven is paused. Press the button again to continue operation.

Cancelling operation

Press and hold the button for approx. 4 seconds and switch off the appliance with the button.

Note: You can also combine the grill with a series of operations. First, set the series of operations.

Grilling

Setting the grill

The following grill settings are available:

Grill	Setting 3	Press the button once
Grill	Setting 2	Press the button twice
Grill	Setting 1	Press the button three times

Example: medium grill setting 2, 15 minutes

1. Press the button.
Your appliance is ready for use.
2. Press the button twice.
Grill, setting 2 and 10:00 minutes appear in the display.



To set a different grill setting, press the grill button again.

3. Set the cooking time using the rotary selector.



4. Press the button.

The cooking time starts counting down and the symbol is in brackets.

The cooking time has elapsed

A signal sounds. 00:00 appears in the display. Press the button and switch off the appliance with the button. You can stop the audible signal by pressing the button.

Changing the setting

You may change the grill setting or cooking time at any time. Then press the button again.

Pausing

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

Cancelling the setting

Press and hold the button for a few seconds and switch off the appliance with the button.

Note: If you open the appliance door during cooking, the fan may continue to run.






MicroCombi operation

This involves simultaneous operation of the grill and the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned.

You can select any microwave power setting.
Exception: 900 and 600 watt.


Setting MicroCombi

Example: microwave 360 W, 17 minutes and grill setting 1.


1. Press the  button.
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.
A suggested cooking time appears.
3. Set the cooking time using the rotary selector.
4. Press the  button 3 times.
The  and  symbols light up in the display.
5. Press the  button.

Operation begins. The cooking time starts counting down in the display.



The cooking time has elapsed

A signal sounds. Combination mode has finished. You can stop the audible signal by pressing the  button.


Changing the setting

You may change the grill setting or cooking time at any time. Then press the  button again.



Cancelling operation

Press the  button and switch off the appliance using the  button.

Opening the appliance door during operation

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

Pausing

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

Notes

- You can also set the grill setting first and then set the microwave power and cooking time.
- If you open the appliance door during cooking, the fan may continue to run.




Memory

The memory allows you to store the setting for your favourite meal and call it up at any time.

Two memory locations are available: "M1" and "M2".

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

Saving settings in the memory

1. Press the  button.
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.
The power and a suggested cooking time appear in the display.
3. Set the cooking time using the rotary selector.
4. Press and hold the  or  button for approximately 4 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.

Starting the memory function

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



1. Press the  button.
Your appliance is ready for use.
2. Press the  or  button.
The stored settings are displayed.
3. Press the  button.

The memory function starts. The  cooking time counts down in the display.



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

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

The cooking time has elapsed.

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

Pausing

Briefly press the  button or open the appliance door. Operation is suspended. After closing the door, press the  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
C 1 Clock display 1 = on	Clock display 2 = off	Displays the clock
C 2 Signal duration 2 = medium = 2 minutes	1 = short = 10 seconds 3 = long = 5 minutes	Audible signal after the cooking time has elapsed
C 3 Button tone 1 = on	Button tone 2 = off	Confirmation tone when a button is pressed
C 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.

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

- 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.
 - 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 electric shock.!

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

Risk of burns!

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

Risk of injury!

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

Notes

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

Cleaning agents

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

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

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.

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

Troubleshooting

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 the plug in
	Power cut	Check whether the kitchen light works.
	Incorrect operation	Disconnect the fuse in the fuse box. Reconnect it after approx. 10 seconds.
The appliance is not in operation. A cooking time appears in the display.	The  button was not pressed after the setting had been made.	Press the  button or switch the appliance off.
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  button has not been pressed.	Press the  button.
It takes longer than before for the food to heat up.	The microwave power setting is too low.	Select a higher power setting.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the time
	The food was colder than usual.	Stir or turn the food during cooking
An audible signal sounds. The colon in the display flashes.	The appliance is in demonstration mode.	<ol style="list-style-type: none"> 1. Press the  button. 2. Press and hold the  button for three seconds. <p>The demonstration mode is deactivated.</p>

Error messages

You can take remedial action yourself for some error messages.

Error message	Possible cause	Remedy/Note
Error message "E723" appears in the display.	The door is not properly closed.	Open the appliance with the  button and close it again.
Error message "Er1", "Er4", "Er18" or "E305" appears in the display.	Technical malfunction.	Call the after-sales service.
Error message "Er11" appears in the display. "Button jammed"	The buttons are dirty or the mechanism has jammed.	Press all the buttons several times. Clean the buttons with a dry cloth. Open and close the appliance door. If this does not help, consult the after-sales service.

After-sales service

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

E number and FD number

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

E no.	FD no.

After-sales service

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

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

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

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

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

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

Technical data

Power supply	230 V, 50 Hz
Maximum total connected load	1,990 W
Microwave power setting	900 W (IEC 60705)
Microwave frequency	2,450 MHz
Grill	1300 W
Fuse	min. 10 A
Dimensions (HxWxD)	
- appliance	38.2 x 59.5 x 32.0 cm
- cooking compartment	220 x 350 x 270 mm
VDE approved	yes
CE mark	yes

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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


Automatic programmes

The automatic programmes allow 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 10 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  button.

Your appliance is ready for use.


2. Press the  button.

The first programme number appears in the display.



3. Select the programme number with the rotary selector.

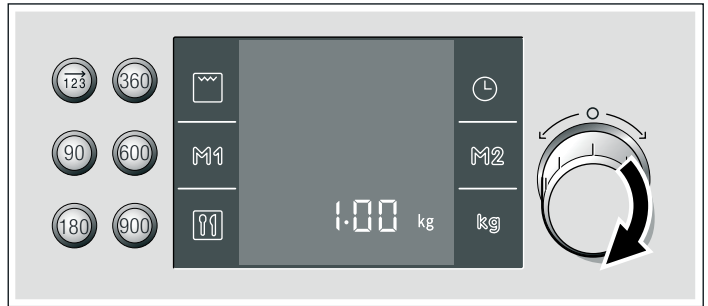



4. Press the  button.


The display shows 0.50 kilogrammes as the suggested weight.




5. Turn the rotary selector to set the weight.




6. Press the  button.

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

The programme has finished

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

Cancelling the programme

Press the  button.

The appliance is switched off.

Changing the programme

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

Changing the cooking time

With automatic programmes, you cannot change the cooking time.

Notes on the automatic programmes

Notes

- Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.
- For the programmes, always use microwave-proof cookware such as glass, ceramic, or the glass pan. Observe the accessories tips in the programme table.
- Place the food in the cold appliance.
- A table of suitable types of food with appropriate weight ranges and the accessories required can be found in the section after the notes.
- 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

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

Potatoes

Notes

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

Rice

Notes

- Rice foams a lot during cooking. Therefore, use a high-sided dish with a lid. Enter the uncooked weight (without liquid). Add two to two and a half times the amount of liquid to the rice.
- Do not use boil-in-the-bag rice.

Vegetables

Notes

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

Baked potatoes

Note: Use potatoes of equal size. Wash the potatoes and prick the skin several times. Place the potatoes on the wire rack while they are still damp.

Chicken halves

Note: Place the chicken halves on the wire rack with the skin side facing up. Place the wire rack in the glass pan so that it catches the dripping fat or meat juices.

Resting times

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

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

Programme table

Progr. no.	Suitable food	Weight range in kg	Cookware/accessories, shelf height
Defrost			
P1	Meat and poultry - Joints - Flat pieces of meat - Mince - Chicken, poulard, duck	0.2 - 2.0 kg	Shallow cookware without lid
P2	Fish: whole fish, fish fillet, fish cutlet	0.1 - 1.0 kg	Shallow cookware without lid
P3	Bread and cake* Bread, whole, round or long, bread in slices, sponge cake, yeast cake, fruit flan	0.2 - 1.5 kg	Shallow cookware without lid
Cooking			
P4	Potatoes Boiled potatoes, potatoes boiled in their skins	0.2 - 1.0 kg	Dish with lid
P5	Rice	0.05 - 0.3 kg	High-sided dish with lid
P6	Fresh vegetables Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.15 - 1.0 kg	Dish with lid
P7	Frozen vegetables Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.15 - 1.0 kg	Dish with lid
P8	Baked potatoes Weight per potato approx. 200 g - 250 g	0.2 - 1.5 kg	Wire rack
P9	Frozen bake, e.g. lasagne	0.3 - 1.0 kg	
P10	Chicken, halved	0.5 - 1.8 kg	Glass pan and wire rack

Observe the signals for stirring and turning.

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

Tested for you in our cooking studio

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

Notes

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

Defrosting, heating up and cooking with the microwave

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

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

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

It may be that you have different quantities from those specified in the tables. A rule of thumb can be applied:

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

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

Defrosting

Notes

- Place the frozen food in an open container on the cooking compartment floor.
- Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times.
- Liquid will be produced when meat, poultry or fish is defrosted. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.
- Leave defrosted items to stand at room temperature for a further 10 to 30 minutes so that the temperature can even out. The giblets can be removed from poultry at this point.

Defrosting	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Meat, whole pieces of beef, veal or pork (on the bone or boned)	800 g	180 W, 15 mins + 90 W, 15-25 mins	Turn several times
	1 kg	180 W, 20 mins + 90 W, 20-30 mins	
	1.5 kg	180 W, 25 mins + 90 W, 25-30 mins	
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 5-8 mins + 90 W, 5-10 mins	Separate the defrosted parts when turning
	500 g	180 W, 8-11 mins + 90 W, 10-15 mins	
	800 g	180 W, 12-15 mins + 90 W, 15-20 mins	
Minced meat, mixed	200 g	90 W, 10-15 mins	Turn several times, remove meat which has already defrosted
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	800 g	180 W, 10 mins + 90 W, 15-20 mins	
Poultry or poultry portions	600 g	180 W, 8 mins + 90 W, 10-15 mins	Turn several times
	1.2 kg	180 W, 15 mins + 90 W, 20-25 mins	
Fish fillet, fish steak or slices	400 g	180 W, 5 mins + 90 W, 10-15 mins	Separate defrosted parts.
Whole fish	300 g	180 W, 3 mins + 90 W, 10-15 mins	Turn during defrosting.
	600 g	180 W, 8 mins + 90 W, 15-20 mins	
Vegetables, e.g. peas	300 g	180 W, 10-15 mins	
Fruit, e.g. raspberries	300 g	180 W, 6-9 mins	Stir carefully during defrosting and separate any defrosted parts.
	500 g	180 W, 8 mins + 90 W, 5-10 mins	
Butter, defrosting	125 g	180 W, 1 min + 90 W, 1-2 mins	Remove all packaging.
	250 g	180 W, 1 min + 90 W, 2-4 mins	
Loaf of bread	500 g	180 W, 8 mins + 90 W, 5-10 mins	Turn during defrosting.
	1 kg	180 W, 12 mins + 90 W, 10-20 mins	
Cakes, dry, e.g. sponge cake	500 g	90 W, 10-15 mins	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake.
	750 g	180 W, 5 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheese-cake	500 g	180 W, 5 mins + 90 W, 15-20 mins	Only for cakes without icing, cream or gelatine
	750 g	180 W, 7 mins + 90 W, 15-20 mins	

Defrosting, heating up or cooking frozen food

Notes

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

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

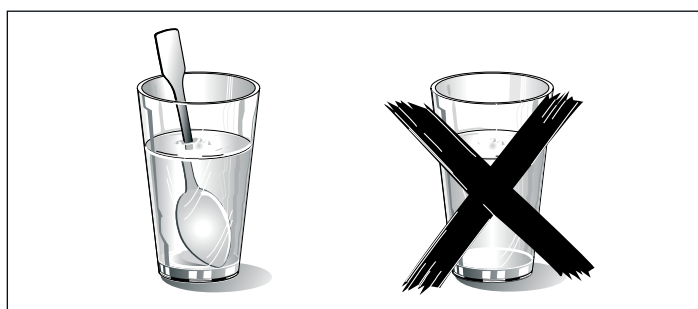
Note: Place the ovenware on the cooking compartment floor.

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

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

Microwave tips

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.

Tips for grilling

Notes

- All the values given are guidelines and can vary depending on the properties of your food.
- Rinse meat in cold water and dab it dry with kitchen towel. Do not add salt to the meat until it has been grilled.
- Always grill on the wire rack with the cooking compartment door closed and do not preheat.
- Place the wire rack on the glass pan so that this catches the meat juices.
- 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 fillets, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

	Quantity	Weight	Grill setting	Cooking time in minutes
Neck steaks approx. 2 cm thick	3 to 4 pieces	approx. 1,200 g each	high	1st side: approx. 15 2nd side: approx. 10-15
Grilled sausages	4 to 6 pieces	approx. 150 g each	high	1st side: approx. 10-15 2nd side: approx. 10-15
Fish steak*	2 to 3 pieces	approx. 150 g each	high	1st side: approx. 10 2nd side: approx. 10-15
Fish, whole* e.g. trout	2 to 3 pieces	approx. 150 g each	high	1st side: approx. 15 2nd side: approx. 15-20
Bread (pre-toasting)	2 to 6 slices	-	high	1st side: approx. 4 2nd side: approx. 4
Toast with topping	2 to 6 slices	-	high	Depending on topping: 5-10

* Grease the wire rack first with oil.

Combined grill and microwave

Notes

- Use the wire rack to place the cookware on.
- Use a high-sided dish for roasting. This keeps the cooking compartment cleaner.
- Use large shallow cookware for bakes and gratins. Food takes longer to cook in narrow, deep containers and browns more on top.
- Check that your cookware fits in the cooking compartment. It should not be too big.
- Leave the meat to rest for another 5-10 minutes before carving it. This allows the meat juices to be distributed evenly so that they do not run out when the meat is carved.
- Bakes and gratins should be left to cook in the appliance for a further 5 minutes after the appliance has been switched off.
- Always set the maximum cooking time. Check the food after the shorter time specified.

	Weight	Microwave power setting in watts	Grill setting	Cooking time in minutes	Notes
Joint of pork, e.g. neck	approx. 750 g	360 W	low	35-40 mins	Turn after approx. 15 minutes.
Meat loaf max. 7 cm deep	approx. 750 g	360 W	medium	approx. 25 mins	
Chicken, halved	approx. 1,200 g	360 W	high	40 mins	
Chicken portions, e.g. chicken quarters	approx. 800 g	360 W	medium	20-25 mins	Place with the skin side up. Do not turn.
Duck breast	approx. 800 g	180 W	high	25-30 mins	Place with the skin side up. Do not turn.
Pasta bake (made from pre-cooked ingredients)	approx. 1,000 g	360 W	low	25-30 mins	Sprinkle with cheese.
Potato gratin (made from raw potatoes) max. 3 cm deep	approx. 1,000 g	360 W	medium	approx. 35 mins	
Fish, scalloped	approx. 500 g	360 W	high	15 mins	Defrost frozen fish before cooking.
Quark bake max. 5 cm deep	approx. 1,000 g	360 W	low	20-25 mins	

Test dishes in accordance with EN 60705

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

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

Solo microwave cooking

Dish	Microwave power setting in watts, cooking time in minutes	Note
Custard, 1,000 g	600 W, 11-12 mins + 180 W, 8-10 mins	Pyrex dish
Sponge, 475 g	600 W, 7-9 mins	Pyrex dish, dia. 22 cm.
Meat loaf, 900 g	600 W, 25-30 mins	Pyrex loaf dish*, 28 cm long

* Use the wire rack to place the cookware on.

Solo microwave defrosting

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

Microwave and grill cooking

Dish	Microwave power setting in watts, grill setting, cooking time in minutes	Notes
Potato gratin, 1,100 g	360 W, + grill setting II, 30-35 mins	Round Pyrex dish, dia. 22 cm
Cake	-	Not recommended
Chicken, halved approx. 1,100 g	360 W, + grill setting III, 40-45 mins	Wire rack, glass pan



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