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Microwave
BEL634GS1B, BER634GS1B



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

Intended use

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 is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

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

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

Always slide accessories into the cooking compartment the right way round.

→ "Accessories" on page 10

Important safety information

General information

Warning

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.

Warning

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.

Warning

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- 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.

Warning

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.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

⚠ Warning**Risk of electric shock!**

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

⚠ Warning**Hazard due to magnetism!**

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Microwave**⚠ Warning****Risk of fire!**

- 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.

⚠ Warning**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.

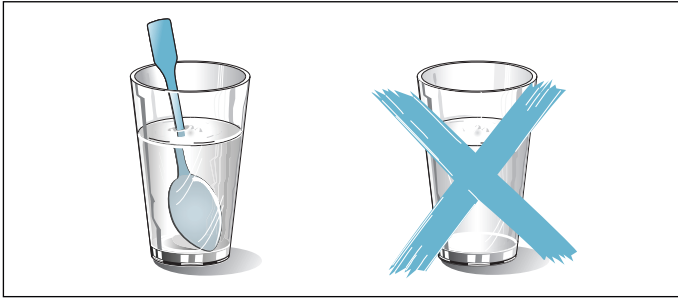
⚠ Warning**Risk of burns!**

- 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.

⚠ Warning

Risk of scalding!

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



- 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.

⚠ Warning

Risk of injury!

- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.
- If using the appliance in microwave mode only, placing cookware and containers made of metal inside the appliance may cause sparks when the appliance is operating. This will damage the appliance. Never use metal containers when using the appliance in microwave mode only. Use only microwave-safe cookware or, alternatively, the microwave in combination with a type of heating.

⚠ Warning

Risk of electric shock!

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

⚠ Warning

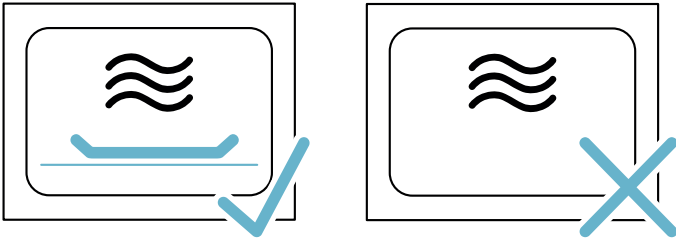
Risk of serious damage to health!

- 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. → "Cleaning" on page 18

Causes of damage

Caution!

- Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.
- Foil containers: Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the microwave unless there is food inside. The short crockery test is the exception to this rule.
→ "Microwave" on page 12



- Moisture in the cooking compartment: Over an extended period of time, moisture in the cooking compartment may lead to corrosion. Allow the cooking compartment to dry after use. Do not keep moist food in the closed cooking compartment for extended periods of time. Do not store food in the cooking compartment.
- Cooling with the appliance door open: Following operation at high temperatures, only allow the cooking compartment to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the cooking compartment to dry with the door open if a lot of moisture was produced whilst the oven was operating.
- Extremely dirty 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.
→ "Cleaning" on page 18
- Microwave popcorn: Never set the microwave output too high. Use a maximum microwave output of 600 watts. Always place the popcorn bag on a glass plate. The door panels may jump if overloaded.

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

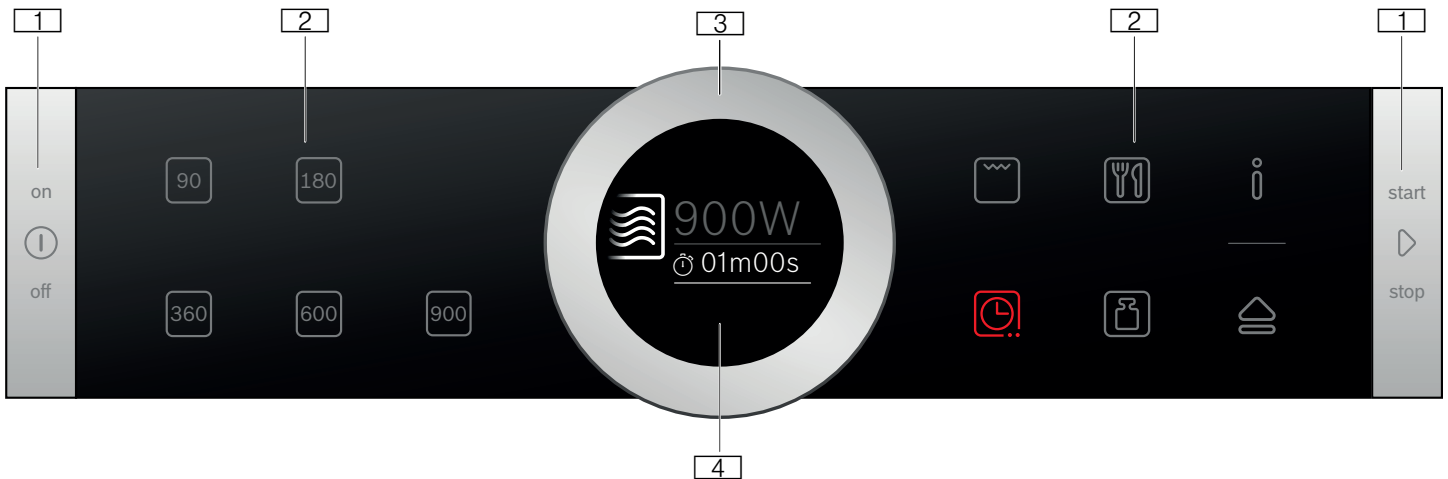


This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Getting to know your appliance

In this chapter, we will explain the displays and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.



1 Buttons

The buttons on the left- and right-hand side of the control panel have a pressure point. Press these buttons to activate them.

For appliances that do not have a stainless steel front, these two button touch fields do not have a pressure point.

2 Touch fields

There are sensors under the touch fields. Simply touch the respective symbol to select the function.

3 Rotary selector

The rotary selector is fitted so that you can turn it indefinitely to the left or right. Press it lightly and move it in the direction required using your finger.

4 Display

You can see the current adjustment values, options or notes in the display.

Controls

The individual controls are adapted for the various functions of your appliance. You can set your appliance simply and directly.

Buttons and touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol	Meaning	
Buttons		
ⓘ	on/off	Switching the appliance on and off
▶	start/stop	Starting or stopping an operation

Control panel

In the control panel, you can use the various buttons, touch fields and the rotary selector to set the required function of the appliance. The current settings are shown in the display.

The overview shows the control panel when the appliance is switched on with a selected operating mode.

Touch fields

90	Microwave output	Selects 90 watts
180	Microwave output	Selects 180 watts
360	Microwave output	Selects 360 watts
600	Microwave output	Selects 600 watts
900	Microwave output	Selects 900 watts
☐	Grilling/combi-mode	Selects the grill setting or grill setting with microwave output
🕒	Time-setting options	Select time-setting options
🍴	Programmes	Selects a programme
📏	Weight	Selects the weight in the programme
ⓘ	Information	Display notes Hold down (approx. 3 secs) to call up the basic settings
🚪	Automatic door opening	Opens the appliance door

The touch field, which has a value on the display that can be changed or displayed in the foreground, lights up red.

Rotary selector

You use the rotary selector to change the adjustment values shown in the display.

In most selection lists, e.g. programmes, the first selection follows the last.

In some selection lists, e.g. duration, you have to turn the rotary selector back the other way when you reach the minimum or maximum value.

Display

The display is structured so that the information can be read at a glance in any situation.

The value that you can currently set is in focus. It is displayed in white lettering and underlined. The value in the background is displayed in grey.

Focus	The value in focus can be changed directly without first being selected. After starting an operation, the cooking time is always in focus.
Emphasis	As you change the value in focus using the rotary selector, only this value is displayed larger.



Display ring

The display ring can be found around the outside of the display.

If you change a value, the display ring shows you where you are in the selection list. Depending on the settings area and length of the selection list, the display ring may be continuous or divided into segments.

As the cooking time counts down, one red segment disappears each second. After each full minute, all segments light up red again.

Further information

In most cases, the appliance provides notes and further information on the action just carried out.

Touch the **i** field. The note is shown in the display for a few seconds. Use the rotary selector to scroll to the end of longer notes.

Some notes are displayed automatically, for example as confirmation, or to provide an instruction or warning.

Cooking compartment functions

The functions in the cooking compartment make your appliance easier to use. This, for example, enables the cooking compartment to be well lit and a cooling fan to prevent the appliance from overheating.

Automatic door opening

The appliance door springs open if you activate the automatic door opening. You can fully open the appliance door manually.

The automatic door opening does not work in the event of a power cut. You can open the door manually.

Notes

- If you open the appliance door during operation, the operation is paused.
- When you close the appliance door, the operation does not continue automatically. You must restart the operation manually.
- If the appliance has been switched off for a long time, the appliance door will open after a time delay.

Interior lighting

When you open the appliance door, the interior lighting switches on. If the door remains open for longer than around five minutes, the cooking compartment lighting switches off again. When the automatic door opening is activated, the cooking compartment lighting switches on again.

For all operating modes, the cooking compartment lighting switches on as soon as the operation is started. When the operation has finished, the lighting switches off.

Cooling fan

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

The cooling fan may continue to run for a certain time after the operation.

Caution!

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

Notes

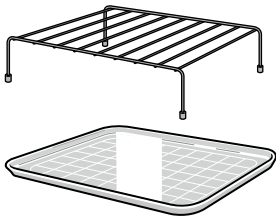
- The appliance remains cool during microwave operation. Despite this, the cooling fan will still switch on. The fan may run on even when the microwave operation has ended.
- Condensation may form on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation.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

Accessories

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Accessories included

Your appliance is equipped with the following accessories:



Wire rack

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

Glass tray

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

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

Only use original accessories provided by your appliance manufacturer. They are specially adapted for your appliance.

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

Before using for the first time


Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

Initial use


After connecting the appliance to the power or following a power cut, the settings for initial use are shown on the display. It may take a few seconds for the instruction to appear.

Note: You can change these settings at any time in the basic settings. → "Basic settings" on page 17

Selecting the language

1. Turn the rotary selector to set the required language.
2. Press the  field to confirm. The next setting appears.

Setting the time

1. Set the time using the rotary selector.
2. Press the  field to confirm.

A note appears in the display confirming that the initial use has been completed.

Cleaning the cooking compartment and accessories

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

To remove the new-appliance smell, heat up the cooking compartment when empty and with the oven door closed.

Make sure that the cooking compartment does not contain any leftover packaging, such as polystyrene pellets. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, wet cloth. Keep the kitchen ventilated while the appliance is heating up.

Make the settings indicated. You can find out how to set the grill and cooking time in the following chapter.

→ "Grilling" on page 13

Settings

Grill	Level 3
Cooking time	15 minutes

Switch off the appliance after the cooking time indicated.

After the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Switching the appliance on and off

Before you are able to set the appliance, you must switch it on.

Note: The timer can also be set when the appliance is switched off. Some displays and notes remain visible in the display after the appliance has been switched off.

Switch off your device when it is not being used. If no settings are applied for a long time, the appliance switches itself off automatically.

Switching on the appliance

Press the on/off button  to switch on the appliance.

All touch fields light up red. The Bosch logo appears in the display, followed by the maximum microwave output.

The appliance is ready to use.

The  field lights up red.

You can find out how to set the operating modes in the individual chapters.

Switching off the appliance

Press the on/off button  to switch off the appliance.

Any functions that may be running are cancelled.


The time appears on the display.

Note: You can set whether or not the time should be displayed when the appliance is switched off in the basic settings.


Operation

Some operating steps are the same for all operating modes. In the following, you can learn about the basic operating steps.


Starting the operation

You must press the start/stop button  to start each operation.

After the operation starts, your settings are shown in the display. The display ring is also displayed, which shows the cooking time counting down.

Note: If the operation is paused due to the appliance door being opened, the operation must be restarted using the start/stop button  after the door has been closed.

Pausing the operation

You can pause and restart the operation by pressing the start/stop button .

Press the on/off button to delete all settings.

Notes


- Opening the appliance door also pauses the operation.
- The fan may continue to run after an operation is paused or cancelled.

Selecting an operating mode

After the appliance is switched on, the default operating mode is displayed. You can start this setting immediately.

If you want to select a different operating mode, you can find detailed descriptions of these modes in the appropriate chapters.

The following always applies:

1. Touch the appropriate field.
2. Turn the rotary selector to change the selection in focus.
3. If necessary, change other settings.
To do this, touch the appropriate field and change the value using the rotary selector.
4. Press the start/stop button  to start.
The appliance starts the operation.

Microwave

You can use the microwave to cook, heat up or defrost food quickly. You can use the microwave on its own or in combination with the grill.

To ensure optimum use of the microwave, please observe the notes on cookware and familiarise yourself with the data in the application tables at the end of the instruction manual.

Cookware

Not all cookware is microwavable. So that your food is heated and the appliance is not damaged, only use microwavable cookware.

Suitable cookware

Heat-resistant cookware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic are suitable. 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 cookware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable cookware

Metal cookware 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 cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.

Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

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

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

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

In this case, stop the test.

Warning

Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Microwave power settings

The following microwave power settings are available.

The microwave power settings do not always correspond to the exact wattage that the appliance uses.

Setting	Food	Maximum cooking time
90 W	For defrosting delicate foods	1 hr 30 mins
180 W	For defrosting and continued cooking	1 hr 30 mins
360 W	For cooking meat and for heating delicate foods	1 hr 30 mins
600 W	For heating and cooking food	1 hr 30 mins
900 W	For heating liquids	30 mins


Default value:

The appliance provides a default cooking time for each microwave output setting. You can accept this value or change it in the appropriate area.


The maximum setting is for heating liquids. After a certain period, the microwave's power output is reduced to below maximum to protect the appliance. After a cooling period, the microwave's full power will be available once more.

Setting the microwave

Example: Microwave output 600 W, cooking time 5 minutes.

1. Press the on/off button  to switch on the appliance.
The appliance is ready to use. The maximum microwave output is displayed as the default value in the display. You can change this at any time.
2. Touch the field of the required microwave output.



The microwave output and a default cooking time are shown in the display. The  field lights up red.

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



- Press the start/stop button \triangleright to start.



The cooking time counts down on the display.

Notes

- When you switch on the appliance, the highest microwave output always appears in the display as a suggestion.
- If you open the appliance door during use, the fan may continue to run.

Cooking time elapsed

An audible signal sounds.
The operation has finished.

To stop the signal early:
Touch the \square field.

Press the on/off button \odot to switch off the appliance.

Note: After touching the \square button, the timer function appears; after a short time, it automatically disappears. Press the \square again for the option to increase the cooking time.

Changing the cooking time

This can be done at any time.

Change the cooking time using the rotary selector.
The operation continues.

Changing the microwave output

This can be done at any time.

Touch the field for the required microwave output.

The cooking time remains unchanged.
The operation continues.

Note: If the set cooking time exceeds the maximum time for the microwave output of 900 W, it is reduced automatically. The operation stops. Press the \triangleright button to start the operation.

Grilling

You can brown your food nicely using the grill. You can use the grill on its own or in combination with the microwave.

The following grill settings are available:

	Power	Food
Grill	Level 1 (low)	For soufflés and deep casseroles
	Level 2 (medium)	For shallow casseroles and fish
	Level 3 (strong)	For steaks, sausages and toast

Setting the grill

Example: Grill level 2, cooking time 12 minutes

- Press the on/off button \odot to switch on the appliance.
The appliance is ready to use.
- Press the \square field.



- The default value (level 3) is shown in the display.
- Turn the rotary selector to the left to set the required level.
The level and the default cooking time are shown in the display.
- Press the \square field.
The \square field lights up red.
- Turn the rotary selector to set the required cooking time.




- Press the start/stop button \triangleright to start.
The cooking time counts down on the display.

Notes



- The default value for the grill is level 3.
Turn the rotary selector to the left to set level 2 or 1.
Turn the rotary selector to the right to select a combi-mode; level 3 with 360 W, level 3 with 180 W and so on.
- If you open the appliance door during use, the fan may continue to run.

Cooking time elapsed

An audible signal sounds.
The operation has finished.

To stop the signal early:
Touch the  field.

Press the on/off button  to switch off the appliance.

Note: After touching the  button, the timer function appears; after a short time, it automatically disappears. Press the  again for the option to increase the cooking time.


Changing the cooking time

This can be done at any time.

Change the cooking time using the rotary selector.
The operation continues.

Changing the grill setting

This can be done at any time.

Touch the  field.
Turn the rotary selector to set the required grill setting.
The cooking time remains unchanged.
The operation continues.

Notes

- When changing the operating mode from grill to combi mode, and vice versa, the appliance pauses. The operation stops. If you want to change the operating mode, continue the operation by pressing the start/stop button.
- The operating mode can only be started once the cooking time has appeared in the display.





Setting the microwave to combi-mode

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 all microwave power settings.
Exception: 900 and 600 watt.


Setting the microwave to combi-mode

Example: Grill level 3 and microwave output 180 W, cooking time 25 minutes.

1. Press the on/off button  to switch on the appliance.
The appliance is ready to use.
2. Press the  field.
The default value (level 3) is shown in the display.
3. Turn the rotary selector to the right and set the required combi-mode.
The required combi-mode and the default cooking time are shown in the display.
4. Press the  field.
The  field lights up red.

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




6. Press the start/stop button  to start.
The cooking time counts down on the display.

Notes



- The default value for the grill is level 3.
Turn the rotary selector to the left to set level 2 or 1.
Turn the rotary selector to the right to select a combi-mode; level 3 with 360 W, level 3 with 180 W and so on.
- If you open the appliance door during use, the fan may continue to run.

Cooking time elapsed

An audible signal sounds.
The operation has finished.

To stop the signal early:
Touch the  field.

Press the on/off button  to switch off the appliance.

Note: After touching the  button, the timer function appears; after a short time, it automatically disappears. Press the  again for the option to increase the cooking time.


Changing the cooking time

This can be done at any time.

Change the cooking time using the rotary selector.
The operation continues.

Changing the combi mode

This can be done at any time.

Touch the  field.
Turn the rotary selector to select the required combi mode.
The cooking time remains unchanged.
The operation continues.

Notes


- When changing the operating mode from grill to combi mode, and vice versa, the appliance pauses. The operation stops. If you want to change the operating mode, continue the operation by pressing the start/stop button.
- The operating mode can only be started once the cooking time has appeared in the display.

Timer

You can use the timer as a kitchen timer. The timer runs alongside other settings. You can set it at any time, even if the device is switched off. It has its own audible signal so that you can tell whether it is the timer or a cooking time which has elapsed.

Setting the timer

The maximum setting is 24 hours.
The higher the value, the longer the time intervals.


1. Touch the  field.
The timer is displayed.
2. Set the timer duration using the rotary selector.






3. Press the  field to start.

Note: The timer will also start automatically after a few seconds.


The timer duration counts down. The display switches back after a short time. A timer symbol is also shown on the display.

When the timer duration comes to an end, a note appears and an audible signal sounds. You can cancel the audible signal early by touching the  field.

Notes

- If an operating mode with a set cooking time is already running, the cooking time is highlighted. Touch the  field to display the timer. The timer duration is highlighted for a certain amount of time and can be altered.
- If the grill operating mode is already set, the duration is shown by touching the  field. Touch the  field again to display the timer. The timer duration is highlighted for a certain amount of time and can be altered.

Changing the timer

To change the timer, touch the  field. The timer is displayed in white and in focus, and can be changed by using the rotary selector.

Cancelling the timer



If you want to cancel the timer, reset the duration on the timer to zero. Once the change has been applied, the symbol is no longer lit up.

Programmes


You can prepare food really easily using the various programmes. You select a programme and enter the weight of your food. The program then applies the most suitable settings.

Setting a programme


Example: "Defrost bread" programme, weight 250 g.

1. Press the on/off button  to switch on the appliance.
The appliance is ready to use.
2. Press the  field.
The first programme appears in the display.
3. Turn the rotary selector to set the required programme.



4. Press the  field.
The default value for the weight appears in the display.
5. Turn the rotary selector to set the required weight.



6. Press the start/stop button  to start.
The cooking time counts down on the display.

Notes

- The cooking time is calculated by the programmes.
- For some dishes, the display provides instructions for turning or stirring during preparation. Follow the information provided. Opening the appliance door pauses the operation. After closing the appliance door, restart the operation. If you do not turn or stir the dish, the programme runs as normal until it reaches the end.

Information on the programmes

Place the food in the cold cooking compartment.

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 microwavable cookware, for example made of glass or ceramic. Observe the accessories tips in the programme table.

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:

- As far as possible, freeze and store food flat and in portion-sized quantities at -18 °C.
- Place the frozen food in flat cookware, such as a glass or porcelain plate.
- After defrosting in the appliance, leave the food to continue defrosting for a further 15 to 90 minutes until it reaches an even temperature.
- Bread should only be defrosted in the required amounts, as it quickly becomes stale.
- Liquid will be produced when defrosting meat or poultry. 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.
- 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.

Vegetables:

- Fresh vegetables: Cut into pieces of an 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 a cream sauce. Add 1 to 3 tablespoons of water. Do not add water to spinach or red cabbage.

Potatoes:

- Boiled potatoes: Cut into pieces of an equal size. Add two tablespoons of water per 100 g of potatoes, and salt to taste.
- Unpeeled boiled potatoes: Use potatoes of the same thickness. Wash the potatoes and prick the skin. Place the wet potatoes in a dish. Do not add water.
- Baked potatoes: Use potatoes of the same thickness. Wash, dry and prick the skin.

Rice:

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

Poultry:

- Place the chicken portions on the wire rack, skin side up.

Resting time

Some dishes need to rest in the cooking compartment 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

Programme	Suitable food	Weight range in kg	Cookware/accessories, shelf position
Defrosting			
Bread*	Bread, whole, round or long; sliced bread; sponge cake, yeast cake, fruit flan, cakes without icing, cream or gelatine	0.20-1.50 kg	Shallow cookware without lid Cooking compartment floor
Meat*	Joints, flat pieces of meat, minced meat, chicken, poultry, duck	0.20-2.00 kg	Shallow cookware without lid Cooking compartment floor
Fish*	Whole fish, fish fillet, fish cutlet	0.10-1.00 kg	Shallow cookware without lid Cooking compartment floor
Cooking			
Fresh vegetables**	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.15-1.00 kg	Cookware with lid Cooking compartment floor
Frozen vegetables**	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.15-1.00 kg	Cookware with lid Cooking compartment floor

*) Observe the signals given when it is time to turn the food

***) Observe the signals given when it is time to stir the food

Programme	Suitable food	Weight range in kg	Cookware/accessories, shelf position
Potatoes**	Boiled potatoes, unpeeled boiled potatoes, chopped potatoes of the same size	0.20-1.00 kg	Cookware with lid Cooking compartment floor
Rice**	Rice, long-grain rice	0.05-0.30 kg	Deep cookware with lid Cooking compartment floor
Baked potatoes	Waxy potatoes, predominantly waxy potatoes or floury potatoes, approx. 6 cm thick	0.20-1.50 kg	Wire rack Cooking compartment floor
Combi-mode			
Frozen lasagne	Lasagne bolognese	0.30-1.00 kg	Cookware without lid Cooking compartment floor
Chicken portions	Chicken thigh, half chicken	0.50-1.80 kg	Glass tray and wire rack Cooking compartment floor

*) Observe the signals given when it is time to turn the food






***) Observe the signals given when it is time to stir the food

Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

Changing the basic settings

The appliance must be switched off.

1. Touch the  field for approx. 3 seconds. Instructions on how to proceed appear in the display.
2. Press the  field to confirm the instructions. The first setting, "Language", appears in the display.
3. Turn the rotary selector to change the setting as required.
4. Touch the  field. The next setting is shown in the display and can be changed using the rotary selector.
5. Touch the  field to go through all the settings and use the rotary selector to make changes as required.
6. When finished, press and hold the  field for approx. 3 seconds to confirm the settings.

A note is shown in the display to confirm that the settings have been saved.

Cancelling

If you do not want to save the changes, you can press the on/off button to cancel. A note is shown in the display to confirm that the settings have not been saved.

List of basic settings

Depending on the features of your appliance, not all basic settings are accessible.

Setting	Options
Language	Set the language
Clock	Set the current time

Audible signal	Short cooking time Medium cooking time* Long cooking time
Button tone	Switched on Switched off* (Button tone at on/off always on)
Display brightness	Scale with 5 levels Level 3*
Clock	Switched on* Switched off
Night-time dimming	Switched off** Switched on (Display dimmed between 22:00 and 6:00)
Demo mode	Switched off* Switched on (only displayed during the first 3 minutes after the appliance has been reset or is used for the first time)
Factory settings	Reset Do not reset*

* Factory setting (factory settings may vary depending on the appliance model)

Note: Changes to the language, button tone and display brightness settings take effect immediately. All other changes take effect after the settings have been saved.

Power cut


The changes you make to the settings are retained even after a power cut.




Only the settings pertaining to the initial use of the appliance need to be implemented once again following a power cut.

Changing the time

If you want to change the time, for example from summer to winter time, you have to change the basic setting.

The appliance must be switched off.

1. Touch the  field for approx. 3 seconds.
Notes on the process appear on the display.

2. Press the  field to confirm the notes.
The first setting "language" appears in the display.
3. Touch the  field.
The setting for the clock appears.
4. Turn the rotary selector to change the clock time.
5. Press and hold the  field for approx. 3 seconds to confirm the setting.

A note is shown on the display to confirm that the settings have been saved.

Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Warning

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.

Warning

Risk of electric shock!

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

Warning

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.

Note: Unpleasant odours, for example after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Always place a spoon in the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave output.

Cleaning agent

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

Do not use:

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

Wash new sponge cloths thoroughly before use.

Area	Cleaning agent
Appliance front	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use a metal or glass scraper for cleaning.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.
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 flecks. Special stainless-steel cleaning agents are available from the after-sales service or from specialist retailers.
Cooking compartment made of stainless steel	Hot soapy water or vinegar solution: Clean using a dish cloth and then dry with a soft cloth. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
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 and do not scour. Do not use a metal or glass scraper for cleaning.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Tip: If a dish does not turn out exactly as you wanted, refer to the following chapter, where you will find lots of tips and notes relating to the optimum


settings. → "Tested for you in our cooking studio" on page 21

Warning

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.

Fault table

Fault	Possible cause	Remedy/information
The appliance does not work or the display is not working	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	The circuit breaker is faulty	Check in the fuse box to make sure that the fuse for the appliance is OK
	Faulty operation	Switch off the circuit-breaker for the appliance in the fuse box and switch it back on after approx. 60 seconds
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door
Appliance does not heat up. The  symbol for demo mode is shown in the display.	The appliance is in demo mode	Deactivate demo mode in the basic settings. To do this, briefly disconnect the appliance from the mains (switch off the household fuse or the circuit breaker in the fuse box). Then deactivate demo mode in the basic settings within 3 minutes.
The rotary selector has fallen out of the support in the control panel.	The rotary selector has been accidentally disengaged.	The rotary selector can be removed. Simply place the rotary selector back in its support in the control panel and push it in so that it engages and can be turned as usual.
The rotary selector can no longer be turned easily.	There is dirt under the rotary selector.	The rotary selector can be removed. To disengage the rotary selector, simply remove it from the support. Alternatively, press on the outer edge of the rotary selector so that it tips and can be picked up easily. Carefully clean the rotary selector and its support on the appliance using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove the rotary selector too often so that the support remains stable.
The interior lighting is not working	The interior lighting is faulty	Call the after-sales service
Error message "Exxx"*		If an error message is displayed, switch the appliance off and on again; if the message disappears, it was a one-off problem. If the fault occurs again or the error message is still displayed, please contact the after-sales service and provide the fault code.

* Special features:

Error message "E0532": Open and close the appliance door.

Error message "E6501": Switch off the appliance. Wait for 10 minutes. Switch the appliance on again.

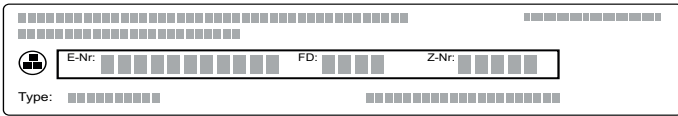
Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full 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 when you open the appliance door.

If your appliance operates with steam, you will find the rating plate on the right-hand side behind the panel.



To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

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

After-sales service 	
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Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, 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 0344 892 8979

Calls charged at local or mobile rate.

IE 01450 2655

0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

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 specifications

Power supply	220-240 V, 50/60 Hz
Max. total connected load	1990 W
Microwave output	900 W (IEC 60705)
Max. grill output power	1300 W
Microwave frequency	2450 MHz
Fuse	10 A
Dimensions (H/W/D)	
- Appliance	382 x 594 x 318 mm
- Cooking compartment	220 x 350 x 270 mm
VDE approved	Yes
CE mark	Yes

Tested for you in our cooking studio

Here, you can find a selection of dishes and the ideal settings for them. We show you which microwave output or grill setting is best for your dish. You can find information on what accessories are suitable. There are also tips about cookware and preparation methods.

Notes

- The values in the table always apply to the cooking compartment when it is cold and empty. Before using the appliance, remove all unnecessary accessories from the cooking compartment.
- The times specified in the tables are only guidelines. They will depend on the quality and composition of the food.
- Use the accessories provided.
- Always use an oven cloth or oven gloves when taking hot accessories or cookware out of the cooking compartment.

Warning

Risk of scalding!

When pulling out the glass tray, hot liquid may overflow. Carefully pull the glass tray out of the cooking compartment.

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

The times given in the tables are guidelines; they depend on the cookware used, and 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. There is a rule of thumb for operating the microwave: Double the amount = double the time, half the amount = half the time.

You can place the cookware in the middle of the wire rack or on the cooking compartment floor. The food will then absorb the microwaves from all sides.

Defrosting

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

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. When turning, remove any liquid that has been produced during defrosting.

Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can even out. You can remove the giblets from poultry at this point.

Note: Place the ovenware on the cooking compartment floor.

Dish	Weight	Microwave output in watts, time in minutes	Note
Whole pieces of beef, pork or veal (on the bone or boned)	800 g	180 W, 15 mins + 90 W, 15-25 mins	Turn several times
	1000 g	180 W, 20 mins + 90 W, 20-30 mins	
	1500 g	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 slices/pieces of meat when turning
	500 g	180 W, 8-11 mins + 90 W, 10-15 mins	
	800 g	180 W, 10 mins + 90 W, 10-15 mins	
Minced meat, mixed	200 g	90 W, 10-15 mins	Freeze food flat if possible; turn several times during defrosting and remove any minced meat that has already defrosted
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	1000 g	180 W, 15 mins + 90 W, 20-25 mins	
Poultry or poultry portions	600 g	180 W, 8 mins + 90 W, 10-15 mins	Turn during defrosting; remove liquid that escapes during defrosting
	1200 g	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 any 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	Stir carefully during defrosting
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
	1000 g	180 W, 12 mins + 90 W, 10-20 mins	

Dish	Weight	Microwave output in watts, time in minutes	Note
Cakes, dry, e.g. sponge cake	500 g	90 W, 10-15 mins	Separate the pieces of cake; only for cakes without icing, cream or crème pâtissière
	750 g	180 W, 5 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 mins + 90 W, 15-20 mins	Only for cakes without icing, cream or gelatine
	750 g	180 W, 7 mins + 90 W, 15-20 mins	

Defrosting, heating up or cooking frozen food

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable cookware. 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 cookware. Food should not be placed in layers on top of one another.

Always cover the food. If you do not have a suitable lid for your cookware, 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 to allow the temperature to even out.

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

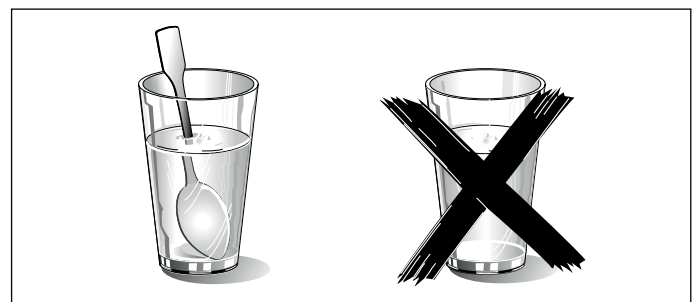
Note: Place the ovenware on the cooking compartment floor.

Dish	Weight	Microwave output in watts, time in minutes	Note
Menu, plated meal, ready meal (2-3 components)	300-400 g	600 W, 8-13 mins	Covered
Soup	400 g	600 W, 8-12 mins	Cookware with lid
Stew	500 g	600 W, 10-15 mins	Cookware with lid
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 10-15 mins	Cookware with lid
Fish, e.g. fillet steaks	400 g	600 W, 10-15 mins	Covered
Bakes, e.g. lasagne, cannelloni	450 g	600 W, 10-15 mins	Use the wire rack and place the cookware on it
Side dishes, e.g. rice, pasta	250 g	600 W, 3-7 mins	Cookware with lid, add liquid
	500 g	600 W, 8-12 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 7-11 mins	Cookware with lid, add 1 tbsp of water
	600 g	600 W, 14-17 mins	
Creamed spinach	450 g	600 W, 10-15 mins	Cook without additional water

Heating

⚠ Warning
Risk of scalding!

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



Caution!

Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can 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 cookware. 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 cookware, 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 to allow the temperature to even out.
- Always use an oven cloth or oven gloves when removing plates from the appliance.

Note: Place the ovenware on the cooking compartment floor.

Dish	Amount	Microwave output in watts, time in minutes	Note
Menu, plated meal, ready meal (2-3 components)		600 W, 5-8 mins	-
Beverages	125 ml	900 W, ½-1 min.	Always place a spoon in the container, 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 bottles	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 min.	
	200 ml	360 W, 1-2 mins	
Soup, 1 cup	175 g each	600 W, 1-2 mins	-
Soup, 2 cups	175 g each	600 W, 2-3 mins	-
Meat in sauce	500 g	600 W, 7-10 mins	-
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**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 cookware. Food should not be placed in layers on top of one another.
- Cook the food in cookware with a lid. If you do not have a suitable lid for your cookware, use a plate or special microwave foil.

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

Note: Place the ovenware on the cooking compartment floor.

Dish	Amount	Microwave output in watts, time in minutes	Note
Whole chicken, fresh, no giblets	1200 g	600 W, 25-30 mins	Turn half way through the time
Fish fillet, fresh	400 g	600 W, 7-12 mins	-
Fresh vegetables	250 g	600 W, 6-10 mins	Cut the vegetables into pieces of equal size; add 1 to 2 tbsp water per 100 g of vegetables; stir while heating
	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 tbsp water for every 100 g of potatoes; stir while heating
	500 g	600 W, 10-15 mins	
	750 g	600 W, 15-22 mins	
Rice	125 g	600 W, 4-6 mins + 180 W, 12-15 mins	Add double the amount of liquid
	250 g	600 W, 6-8 mins + 180 W, 15-18 mins	

Dish	Amount	Microwave output in watts, time in minutes	Note
Sweet foods, e.g. blancmange (instant)	500 ml	600 W, 6-8 mins	Stir the blancmange thoroughly 2 to 3 times using an egg whisk while heating
Fruit, compote	500 g	600 W, 9-12 mins	Stir while heating
Microwave popcorn	100 g	600 W, 3-4 mins	Always place the popcorn bag on the glass tray; observe the manufacturer's instructions

Microwave tips

You cannot find any information about the settings for the quantity of food you have prepared.	Lengthen or shorten the cooking time according to the following rule of thumb: Double the amount = double the time, half the amount = half the 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.
The time has elapsed but the food is not defrosted, hot or cooked.	Set a longer time. Large quantities and food which is piled high require longer times.
Time has elapsed but 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 output setting. Turn large amounts of poultry or meat several times.

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 close the door when grilling on the wire rack and do not preheat.
- Place the wire rack on the glass tray 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, such as 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.

Dish	Amount	Weight	Grill setting	Time in minutes
Neck steaks approx. 2 cm thick	3 to 4 pieces	Approx. 120 g each	3 (high)	1st side: Approx. 15 mins 2nd side: Approx. 10-15 mins
Grilled sausages	4 to 6 pieces	Approx. 150 g each	3 (high)	1st side: Approx. 10-15 mins 2nd side: Approx. 10-15 mins
Fish steak*	2 to 3 pieces	Approx. 150 g each	3 (high)	1st side: Approx. 10 mins 2nd side: Approx. 10-15 mins
Fish, whole, * e.g. trout	2 to 3 pieces	Approx. 150 g each	3 (high)	1st side: Approx. 15 mins 2nd side: Approx. 15-20 mins
Bread (pre-toasting)	2 to 6 slices		3 (high)	1st side: Approx. 4 mins 2nd side: Approx. 4 mins
Toast with topping	2 to 6 slices		3 (high)	Depending on topping: 5-10 mins

* Grease the wire rack first with oil.

Combined grill and microwave

Notes

- Use the wire rack and place the cookware on it.
- Use a deep dish when roasting. This will help keep the cooking compartment clean.
- 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.

Dish	Weight	Grill setting	Microwave output in watts, time in minutes	Note
Joint of pork, e.g. neck	Approx. 750 g	1 (low)	360 W, 35-40 mins	Turn after approx. 15 minutes
Meat loaf Max. 7 cm deep	Approx. 750 g	2 (medium)	360 W, approx. 25 mins	
Chicken, halved	Approx. 1200 g	3 (high)	360 W, 40 mins	Place with the skin side up; do not turn
Chicken portions, e.g. chicken quarters	Approx. 800 g	2 (medium)	360 W, 20-25 mins	Place with the skin side up; do not turn
Duck breast	Approx. 800 g	3 (high)	180 W, 25-30 mins	Place with the skin side up; do not turn
Pasta bake (made from pre-cooked ingredients)	Approx. 1000 g	1 (low)	360 W, 25-30 mins	Sprinkle with cheese
Potato gratin (made from raw potatoes) max. 3 cm deep	Approx. 1000 g	2 (medium)	360 W, approx. 35 mins	
Fish, scalloped	Approx. 500 g	3 (high)	360 W, 15 mins	Defrost frozen fish before cooking
Quark bake Max. 5 cm deep	Approx. 1000 g	1 (low)	360 W, 20-25 mins	

Test dishes

The quality and performance of the appliances are tested by test institutes using the following dishes.

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

Cooking only using the microwave

Dish	Microwave output in watts, cooking time in minutes	Note
Custard, 1000 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 cake dish, 28 cm long

Defrosting only using the microwave

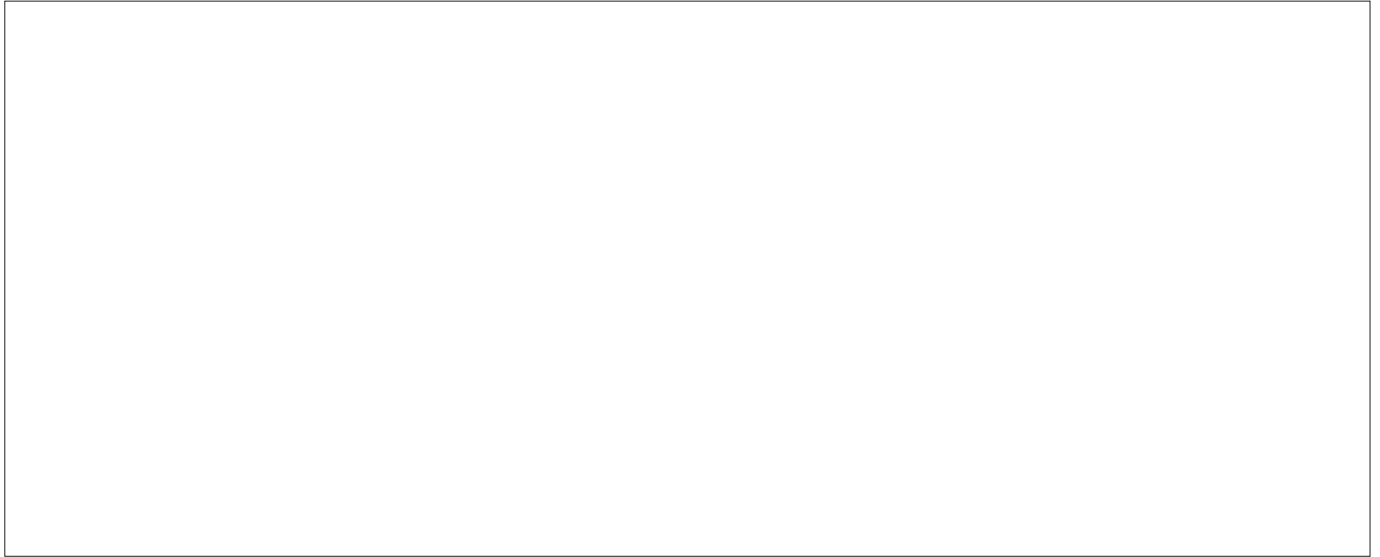
Dish	Microwave output in watts, defrosting time in minutes	Note
Meat, 500 g	"Meat" programme, 500 g or 180 W, 8 mins + 90 W, 7-10 mins	Pyrex dish, dia. 24 cm

Cooking with the microwave and grill

Dish	Microwave output in watts, grill setting, cooking time in minutes	Note
Potato gratin, 1100 g	360 W + grill setting 2, 30-35 mins	Round Pyrex dish, dia. 22 cm
Cake	-	Not recommended
Chicken, halved approx. 1100 g	360 W + grill setting 3, approx. 40-45 mins	Wire rack, glass tray



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Robert Bosch Hausgeräte GmbH

Carl-Wery-Straße 34

81739 München

Germany

www.bosch-home.com

In respect of products placed onto the UK
market, the Producer is:

BSH Home Appliances Ltd

Grand Union House

Old Wolverton Road,

Wolverton, Milton Keynes

MK12 5PT

United Kingdom



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