

SIEMENS

Microwave

BE634LGS1I

en Instruction manual




















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Siemens Home Appliances

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

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 cooking compartment when the cooking compartment is hot.

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.

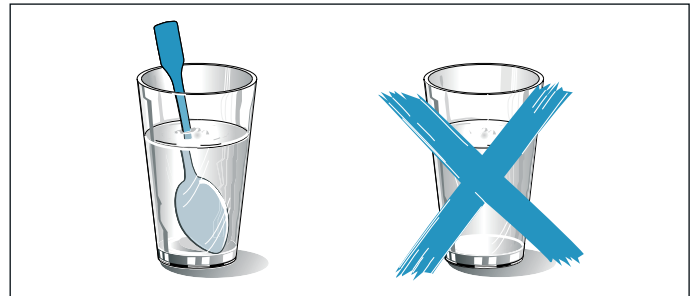
⚠ Warning – Risk of burns!

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

- Using the appliance for anything other than its intended purpose is dangerous. You are not permitted to use it to dry food or clothing or to warm slippers, grain or cereal pillows, sponges, damp cleaning cloths or the like.
This is because, for instance, overheated slippers, grain or cereal pillows, sponges and damp cleaning cloths, etc., may cause burns to the skin.

⚠ 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.



⚠ 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 or featuring metal detailing inside the appliance may cause sparks when the appliance is operating. This may damage the appliance. Never use metal containers when using the appliance in microwave mode only.

⚠ Warning – Risk of electric shock!

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

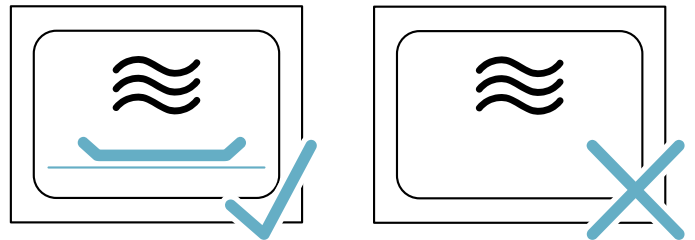
⚠ Warning – Risk of serious damage to health!

- 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*
- 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.

🔧 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 11*



- 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. Never operate the appliance if the seal is damaged or missing. → *"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 crack 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

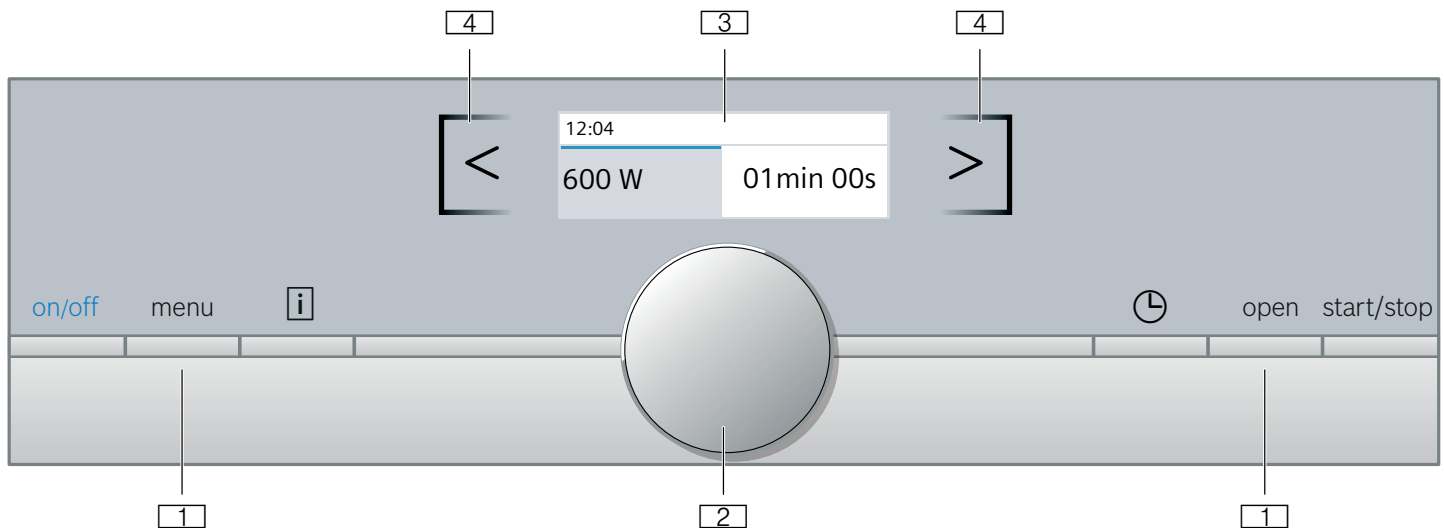
In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

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

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.



1 Buttons

The buttons to the left and right of the rotary selector have a pressure point. Press these buttons to activate them.

2 Rotary selector

You can turn the rotary selector clockwise and anti-clockwise.

3 Display

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

4 Touch fields

There are sensors under the touch fields to the left < and right > of the display. Touch the respective arrow to select the function.

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.

Buttons		Meaning
on/off		Switches the appliance on and off
menu	Menu	Opens the operating modes menu
i	Information	Displays notes
⌚	Time-setting option	Setting the timer
open	Automatic door opening	Opens the appliance door
start/stop		Starts or pauses the operation
Touch fields		
<	Field to the left of the display	Navigates left
>	Field to the right of the display	Navigates right

Rotary selector

Use the rotary selector to change the operating modes and 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.

The value that you can currently set is in focus. It is displayed in white lettering with a dark background.

Status bar

The status bar is at the top of the display. The time, timer duration and programme length are shown here.

Progress line

The progress line shows you how much time has elapsed, for example. The straight line below the setting values progresses from left to right, the longer the operation continues to run.


Operating modes menu

The menu is divided into different operation modes. In this way, you can quickly access the required function.


Depending on the appliance type, there are a various number of operating modes.

Operating mode	Use
Microwave	Selects the microwave output
Grill	Selects the grill setting or grill setting with microwave output
Programmes	Automatic programmes Prepares selected meals very easily
Settings → "Basic settings" on page 17	You can adapt your appliance's basic settings to suit your needs.

Further information

In most cases, the appliance provides you with notes and further information on the action that is being carried out. To view these, press the  button. The note is displayed 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.

The note can be cleared by pressing the  button again.

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

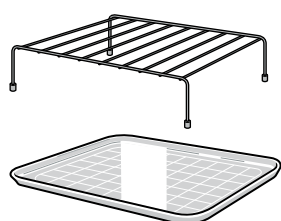
- The appliance remains cool during microwave operation. Despite this, the cooling fan will still switch on. The fan may run on even when the microwave operation has ended.
- Condensation may form on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. 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 in the display. It may take a few seconds for the instruction to appear.

Note: You can change these settings again at any time in the basic settings.

Setting the language

1. Use the rotary selector to select the required language.
2. Touch the > arrow.
The next setting appears.

Setting the time

1. Turn the rotary selector to set the current time.
2. Touch the > arrow.

Setting the date

1. Use the rotary selector to set the current day.
2. Touch the arrow > to confirm.
3. Use the rotary selector to set the current month.
4. Touch the arrow > to confirm.
5. Use the rotary selector to set the current year.
6. Touch the arrow > 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. The On/Off symbol above the button is illuminated in blue.

The Siemens logo appears in the display, followed by the maximum microwave output.

The appliance is ready to use.

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

Switching off the appliance

Use the on/off button to switch off the appliance. The lighting above the button goes out.

Any functions that may be running are cancelled.

The time and date appear in the display.

Note: You can set whether the time and date should be displayed when the device 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 progress line shows you how much time has elapsed, for example.

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.

Pauses the operation

Use the start/stop button to pause and restart the operation.

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. Press the Menu button.
The operating modes menu opens.
2. Use the rotary selector to select the required operating mode.
Depending on the operating mode, different options are available.
3. Use the arrow > to navigate to the required operating mode.
4. Use the rotary selector to change the selection.
Depending on the selection, change further settings.
5. Press the Start/Stop button to start.
The elapsed time appears in the display. The settings and progress line can be seen.

Note: If you want to leave the current setting, you can navigate back to the operating modes level using the Menu button.

**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.

Levels	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 settings:

The appliance suggests a cooking time for each microwave power setting. You can accept this value or change it in the relevant area.

The maximum setting is designed for heating liquids only; it is not designed for heating food. After a certain period, the microwave's maximum power is gradually reduced to 600 W to protect the appliance. Full power is made available again after a cooling period.

Setting the microwave

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

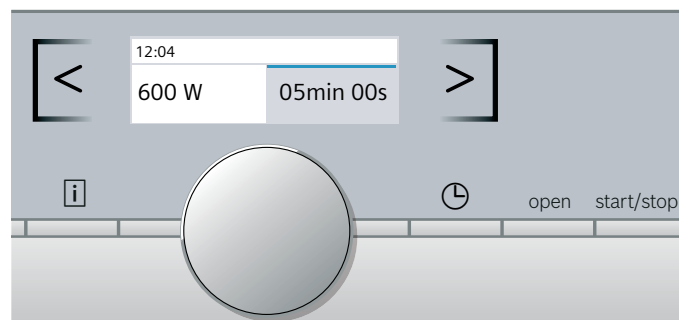
1. Press the on/off button.
The appliance is ready to use. The maximum microwave output and a cooking time are displayed as default values in the display – they can be changed at any time.
2. Use the rotary selector to select the required microwave output.



The microwave output and a default cooking time are shown in the display.

3. Touch the > arrow.
The cooking time can be set.

4. Use the rotary selector to set the required cooking time.



5. Press the start/stop button to start.



The appliance starts the operation. 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 when the appliance is in use, the fan may continue to run.

Cooking time elapsed

An audible signal sounds.
Operation has finished.

Stopping the audible signal early:
Touch the ⏸ button.

Note: After touching the ⏸ button, the timer function appears; after a short time, it automatically disappears. If you touch the ⏸ button again, the timer function will disappear instantly.

Press the On/Off button to switch off the appliance.

Changing the cooking time

This can be done at any time.

Use the rotary selector to change the cooking time.
The operation continues.

Changing the microwave output

This can be done at any time.

Use the < arrow to change the microwave output.
Use the rotary selector to set 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 start/stop 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 2, cooking time 12 minutes

1. Press the on/off button.
The appliance is ready to use.
2. Press the menu button.
The operating modes are shown.
3. Use the rotary selector to select the grill operating mode.
4. Touch the > arrow.



Grill 3 is displayed as the default value in the display – it can be changed at any time.

5. Use the rotary selector to set the required grill level.
The grill level and default cooking time are shown in the display.
6. Touch the > arrow.
The cooking time can be set.
7. Use the rotary selector to set the required cooking time.



8. Press the start/stop button to start.
The appliance starts the operation. The cooking time counts down on the display.

Notes

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

Cooking time elapsed

An audible signal sounds.
Operation has finished.

Stopping the audible signal early:
Touch the ⏸ button.

Note: After touching the ⏸ button, the timer function appears; after a short time, it automatically disappears. If you touch the ⏸ button again, the timer function will disappear instantly.

Press the On/Off button to switch off the appliance.

Changing the cooking time

This can be done at any time.

Use the rotary selector to change the cooking time.
The operation continues.

Changing the grill setting

This can be done at any time.

Use the < arrow to change to the grill.
Use the rotary selector to set the required grill setting.
The cooking time remains unchanged.
The operation continues.

Note: 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.

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.

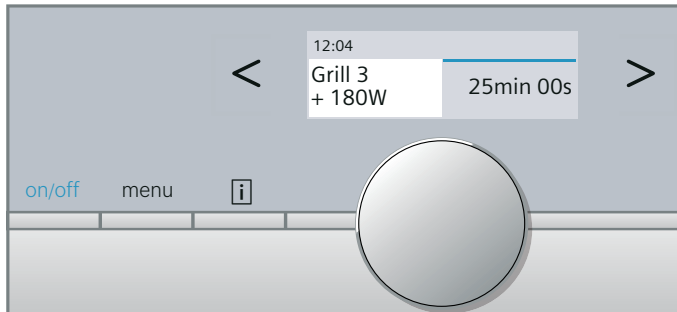
You can select all microwave power settings.
Exception: 900 and 600 watt.

Setting the microwave to combi-mode

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

1. Press the on/off button.
The appliance is ready to use.
2. Press the menu button.
The operating modes are shown.
3. Use the rotary selector to select the grill operating mode.
4. Touch the > arrow.
Grill 3 is displayed as the default value in the display.

5. Turn the rotary selector to the right and set the required combi mode.
The combi mode and the default cooking time are shown in the display.
6. Touch the > arrow.
The cooking time can be set.
7. Use the rotary selector to set the required cooking time.



8. Press the start/stop button to start.
The appliance starts the operation. The cooking time counts down on the display.

Notes

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

Cooking time elapsed

An audible signal sounds.
Operation has finished.

Stopping the audible signal early:
Touch the ⏸ button.

Note: After touching the ⏸ button, the timer function appears; after a short time, it automatically disappears. If you touch the ⏸ button again, the timer function will disappear instantly.

Press the On/Off button to switch off the appliance.

Changing the cooking time

This can be done at any time.

Use the rotary selector to change the cooking time.
The operation continues.

Changing the combi mode

This can be done at any time.

Use the < arrow to change the combi mode.
Use the rotary selector to set the required combi mode.
The cooking time remains unchanged.
The operation continues.

Note: 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.

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. Press the ⏸ button.
The timer is displayed.
2. Use the rotary selector to set the timer duration.



3. Press the ⏸ button 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 and the elapsed time are shown in the status bar.

An audible signal sounds once the timer duration has come to an end. Use the ⏸ button to cancel the audible signal early.

Notes

- The timer remains visible in the display if the appliance is switched off.
- If an operating mode is running, touch the ⏸ button to display the timer. The timer duration is displayed for a few seconds and can be altered.

Changing the timer

Touch the ⏸ button to change the timer duration. The timer duration is displayed – use the rotary selector to change it.

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.
The appliance is ready to use.
2. Press the menu button.
The operating modes are shown.
3. Use the rotary selector to select "Programmes".
4. Touch the > arrow.
The first programme appears in the display.
5. Use the rotary selector to set the required programme.



The required programme is selected. The default value for the weight appears in the display.

6. Touch the > arrow.
The weight can be set.
7. Use the rotary selector to set the required weight.



8. Touch the > arrow.
The preparation instruction is displayed.
9. Press the start/stop button to start.
The appliance starts the operation. The 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
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 settings

1. Press the on/off button.
2. Press the menu button.
The operating modes menu opens.
3. Use the rotary selector to select "Settings".
4. Touch the > arrow.
5. Use the rotary selector to change the values.
6. Use the arrow > to switch to the next settings, and change them if necessary.
7. Press the menu button to save.
"Save" or "Discard" appears on the display.
8. Use the touch fields to select which option you require.

List of settings

This list tells you all the basic settings and how to change them. Depending on the model of the appliance you own, the display will show only those settings that apply to your appliance.

You can change the following settings:

Setting	Options
Language	Set the language
Clock	Set the current time
Date	Sets the current date
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 display	Digital + date* Digital 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

You can change the time in the basic settings.

For example: Changing from summer to winter time.

1. Press the On/Off button.
2. Press the Menu button.
3. Use the rotary selector to select "Settings".
4. Touch the arrow > to move to "Time of day".
5. Use the rotary selector to change the time.
6. Press the Menu button.
Save or Discard appears in the display.

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

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 word "demo" 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 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.

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.



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.

On some appliances with a steam-assisted cooking function, you will find the rating plate behind the control panel.

The diagram shows a rectangular rating plate with a grid of small squares. It contains the following fields:

- E-Nr.:** A field for the product number, consisting of 10 small squares.
- FD:** A field for the production number, consisting of 4 small squares.
- Z-Nr.:** A field for the serial number, consisting of 4 small squares.
- Type:** A field for the appliance type, consisting of 8 small squares.

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

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.

After-sales contact details for all countries can be found in the attached after-sales service directory.

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	
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!

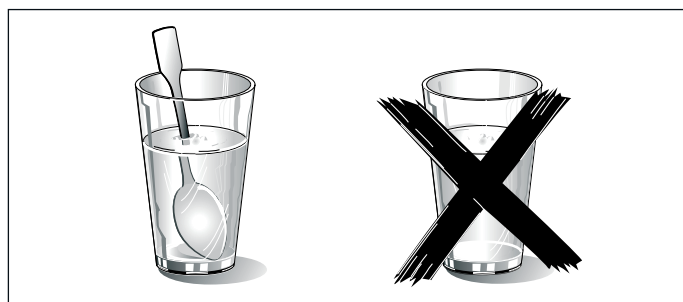
There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place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