

SIEMENS

Built-in Microwave oven

带烤箱功能的微波炉

CM585AMS0W

[en]Instruction manual 3 [zh]说明手册 35




















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You can find further information about products, accessories, spare parts and services online at: **www.siemens-home.com** and the online shop: **www.siemens-eshop.com**

For product information and for any questions regarding application and operation, you can get advice from our **Siemens Info Line** by calling **Tel.: +49 (0) 180 5 2223*** (Open Mon-Fri: 08:00-18:00) or at **Siemens-info-line@bshg.com**

*) €0.14/min. from a T-Com landline, mobile rates may vary. Only valid for Germany.

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 15 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 place the accessories into the cooking compartment correctly. → "Before using for the first time" 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.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.
- The appliance becomes very hot. If the appliance is installed in a fitted unit with a decorative door, heat will accumulate when the decorative door is closed. Only operate the appliance when the decorative door is open.

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.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.
- A defective appliance or damaged power cord may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.

- The appliance is equipped with an EU Schuko plug. In order to ensure protective earthing in a Danish socket, the appliance must be connected via an appropriate plug adaptor. This adaptor (permitted up to a maximum of 13 amps) can be obtained from the after-sales service (spare part no. 623333).
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

⚠ 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!

- 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.

Microwave

⚠ Warning – Risk of burns!

- 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.

- 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!

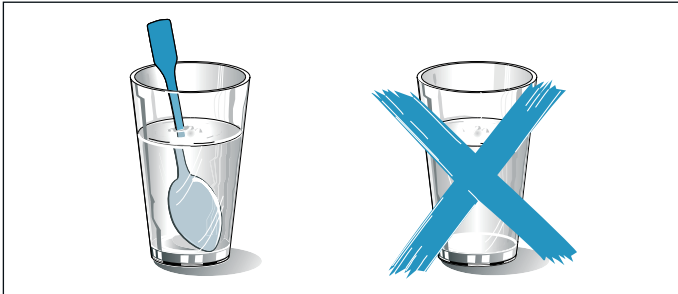
Liquids and other food may explode when in containers that have been tightly sealed. Never heat liquids or other food in containers that have been tightly sealed.

⚠ 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 20
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door, the door seal or the plastic door frame is damaged. Call 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**General information****Caution!**

- Water in the hot cooking compartment:** Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food:** Do not store moist food in the closed cooking compartment for long periods. Do not use the appliance to store food. This can lead to corrosion.
- Condensation in the cooking compartment:** Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. To prevent corrosion, wipe off the condensation every time you cook.
- Cooling with the appliance door open:** Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal:** If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Using the appliance door for standing on or placing objects on:** Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance:** Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Microwave**Caution!**

- Creation of sparks:** Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Operating the microwave without food:** Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Microwave popcorn:** Never set the microwave power too high. The door panel may crack if overloaded. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate.
- Foil containers:** Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- Turntable drive:** Liquid that has boiled over must not be allowed to run through the turntable drive and into the interior of the appliance. Monitor the cooking process. Choose a relatively short cooking time to begin with, and extend the cooking time as required.
- Turntable:** Never use the microwave oven without the turntable.

Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Use dark, black lacquered or enamelled baking tins for baking. These absorb the heat particularly well.
- Remove all unnecessary accessory and tableware out of the cooking compartment.
- Do not open the appliance door during operation.
- It is best to bake several cakes one after the other. The cooking compartment is still warm. This reduces the baking time for the second cake. You can place two cake tins next to each other in the cooking compartment.
- For longer cooking times, you can switch the appliance off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

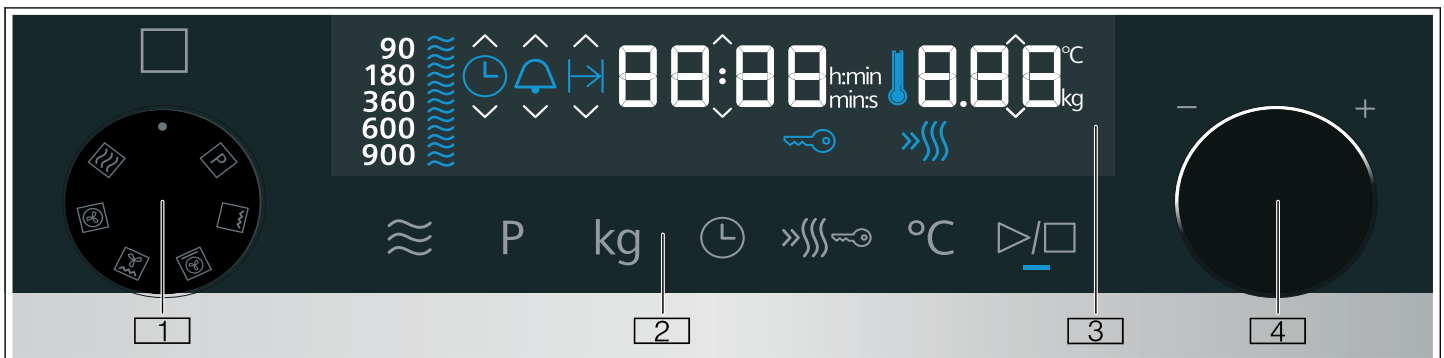
In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

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

Control panel

Use the function and rotary selector, as well as the touch fields, to set the various functions for your appliance via the control unit. 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 Function selector

Use the function selector to set the type of heating or other functions. You can turn the function selector clockwise or anti-clockwise from the "Off" position.

2 Touch fields

There are sensors behind the touch fields. Simply touch a symbol to select the function.

3 Display

The display shows symbols for active functions and the time-setting options.

4 Rotary selector

Use the rotary selector to set the temperature for the heating type or select the setting for other functions. You can turn the rotary selector clockwise and anti-clockwise.

Notes






- On some appliances, the function or rotary selector can be retracted. To pop the function or rotary selector in or out, push it in in the "Off" position.
- If the function selector is in the "Off" position (energy-saving mode) and a function is selected, it will take a few seconds before the function becomes available (e.g. the microwave).

Function selector

Use the function selector to set the types of heating and other functions.

To ensure that you always use the right type of heating to cook your food, we have explained the differences and applications below.

Setting	Use
• "Off" position	The appliance is switched off.
Microwave	Selects microwave operation.






Setting	Use
 Hot air	The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
 Hot air grill	The fan circulates the hot air from the grill element around the food.
 Pizza setting	The bottom heating element and the ring heating element in the back panel heat up.
 Grill	The whole area below the grill element becomes hot.
 Programmes	This gives you access to pre-programmed settings for many dishes.

Touch fields and display

You can use the touch fields to set various additional functions for your appliance. You can see the values for these in the display.

Touch fields

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

Symbol	Meaning
	Microwave Select the microwave power levels or switch on the microwave function for a type of heating.
	Programmes Call up the programme selection, use the rotary selector to select the programme number.
	Rapid preheating/childproof lock Press briefly: Activate/deactivate rapid preheating. Press and hold: Activate/deactivate the childproof lock.
	Time-setting options Select the "Time-setting options" symbol and use the rotary selector to set the time-setting options you require.
°C	Temperature Select the "Temperature" symbol and use the rotary selector to set the temperature you require.
kg	Weight Select the "Weight" symbol and use the rotary selector to set the weight you require.
	Start/stop Starts or pauses the operation Note: Pressing and holding ends the current operation and the settings for the operating mode selected are reset to the default values.

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 highlighted. It is highlighted by two small arrows above and below the set value.

The value that is highlighted can be changed directly using the rotary selector.



Display elements

Here you can find a short explanation of the various display elements.

Symbol	Meaning
	Timer If the symbol is highlighted, the timer will appear on the display.
	Cooking time If the symbol is highlighted, the cooking time will appear on the display.
	Clock If the symbol is highlighted, the clock will appear on the display.
h:min	Hours/minutes Cooking time in hours and minutes
min:sec	Minutes/seconds Cooking time in minutes and seconds
	Childproof lock If this symbol lights up, the childproof lock is activated.
	Rapid heating If this symbol lights up, rapid heating is activated.

Temperature indicator

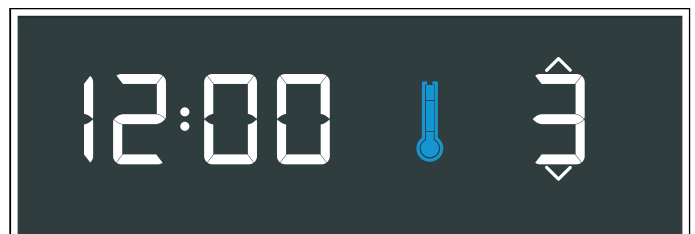
The blue thermometer to the right of the time display shows that the appliance is heating up.

If a heating function is in use, the thermometer turns blue in four stages as the heating compartment heats up.

If you are using the grill or steam mode, the entire thermometer lights up blue immediately.

The thermometer does not light up when the microwave function is in use.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is as soon as the thermometer has turned completely blue.



Note: Due to thermal inertia, the actual temperature inside the cooking compartment may be slightly different to the temperature that you set.

Night mode

To save energy, the display brightness is automatically reduced to a lower level between 10 p.m. and 5.59 a.m.

Rotary selector

Use the rotary selector to change the adjustment values that are shown in the display and highlighted.

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

For values, e.g. weight, you have to turn the rotary selector back the other way when you reach the minimum or maximum value.

Operating modes

Your appliance has various operating modes, which make your appliance easier to use.





You can find more detailed descriptions of these in the corresponding sections.

Operating mode	Use
Heating functions → "Operating the appliance" on page 11	There are various finely tuned heating functions that will allow you to cook your food to perfection.
Microwave → "Microwave" on page 13	You can use the microwave to cook, heat up or defrost your food more quickly.
Microwave combined operation	In addition to a type of heating, you can switch the microwave on for this.
Basic settings → "Basic settings" on page 19	You can change your appliance's basic settings to suit your needs.

Types of heating

To make sure you always use the right type of heating to cook your food, we have explained the differences and applications below.

The symbols for each type of heating help you to remember them.

Type of heating	Temperature	Use
 Hot air	40 °C	Let yeast dough rise, defrost cream cakes.
	100-230 °C	For baking and roasting on one level.
 Grill	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes.
 Hot air grilling	100-230 °C	For roasting poultry, whole fish and larger pieces of meat.
 Pizza setting	100-230 °C	For preparing pizza and dishes which require a lot of heat from underneath.

Default values

For each type of heating, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.

Microwave



A variety of microwave power settings that are suitable for different types of food and food preparation are available. The microwave settings do not always correspond exactly to the wattage used by the appliance.

The following microwave settings are available.

Microwave setting	Maximum cooking time
90	1 hour 30 mins
180	1 hour 30 mins
360	1 hour 30 mins
600	1 hour 30 mins
900 watts	30 minutes

You can use the microwave function on its own or in combination with all types of heating.

Exceptions:

-  Microwave setting 900 W
-  Hot air 40 °C

Find out how to combine the microwave function with all types of heating here:

Cooking compartment

Various functions in the cooking compartment make your appliance easier to use. For example, the cooking compartment is well lit and a cooling fan prevents the appliance from overheating.

Opening the appliance door

If you open the appliance door during an operation, the operation is paused. Close the door and touch the ▷/□ field to continue the operation.

Interior lighting

The interior lighting lights up while the appliance is operating. Once the oven has finished cooking the food, the lighting goes out.

The interior lighting switches on when the appliance door is opened. This makes it easier to clean your appliance, for example. After approximately 15 minutes, the interior lighting automatically switches itself off.

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after 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 microwave operation has ended.
- Condensation may form on the door window, interior walls and floor. This is normal and does not adversely affect appliance operation. Wipe away the condensation after cooking.

Accessories

Below, you will find an overview of the accessories included and information on how to use them correctly.

Caution!

When removing dishes, make sure that the turntable does not move. Make sure that the turntable is properly locked. The turntable can turn left or right.

Accessories included



Turntable

Food that requires a lot of heat from below can be cooked directly on the turntable.

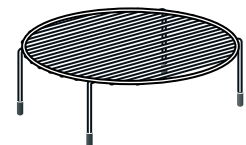
Note: The turntable can turn clockwise or anti-clockwise. It is scratch-resistant. You can slice pizza directly on the turntable.



Low wire rack

For the microwave and for baking and roasting in the oven.

Note: Place the wire rack onto the turntable.



Tall wire rack

Wire rack for grilling, e.g. steak, sausages or bread, or for setting down cookware, e.g. shallow ovenproof dishes.

Note: Place the wire rack onto the turntable.

Special accessories

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

Special accessories	
Glass roasting dish	For pot roasts and bakes that you prepare in the oven.
Pizza tray	For pizzas and large round cakes.
Steamer for microwave appliances	For steaming food more quickly and more gently.

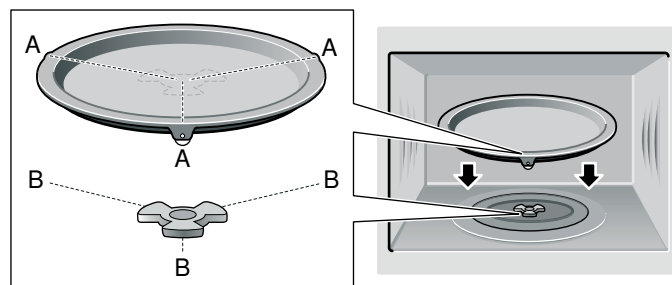
Before using for the first time

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

The appliance must be fully installed and connected to the mains.

Fitting the turntable

As shown in the figure, place the turntable with rollers "A" onto the turntable drive coupling "B" in the centre of the cooking compartment floor.



Notes

- Never use the appliance without the turntable
- The turntable must sit straight on the turntable drive coupling.
- The turntable must turn, whichever heating function is being used.
- The maximum load for the turntable is 5 kg.

Initial use

After connecting the electricity supply or after a power cut, the display prompts you to set the time. It may take a few seconds for the instruction to appear.

Setting the time

During initial use, the time display is highlighted. The *12:00* value flashes in the display and the ☹ symbol lights up. Set the time.


- Use the rotary selector to set the time.
- Touch ☹.
The time has now been set.

Changing the time on the clock

Note: To change the time on the clock, you will need to switch off the appliance.

- Touch the ☹ button twice.
The ☹ symbol and the clock time will appear on the display.
- Set the clock using the rotary selector.
- Touch the ☹ button.
The time has now been set.


Notes



- If you do not touch the  button after setting the time, the set value is automatically adopted after a few seconds.
- If the function selector has been moved to configure the settings, it must be returned to the "Off" position once you have finished. Only then can the appliance be used.
- In order to reduce the energy consumption of your appliance in standby, you can hide the clock.

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 eliminate the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed. One hour with Hot air  at 180 °C is ideal for this. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Hot air .
2. Use the rotary selector to set to 180 °C.
3. Touch /□.

The appliance begins to heat up.

Switch off the appliance after one hour. To do so, touch /□ and then turn the function selector to the off position.

Cleaning the accessories

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



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 childproof lock can only be set if the appliance is switched off. Some displays also remain visible in the display when the appliance has been switched off.

Switch off your appliance 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

Turn the function selector to switch on the appliance.

A standard value is highlighted in the display. The appliance is ready to use.

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

Switching off the appliance

Turn the function selector to the off position.

Any functions that may be running are cancelled.



The time appears in the display.

Note: You can set whether the clock should be displayed when the device is switched off in the basic settings.


Selecting an operating mode


After selecting an operating mode, default values are shown in the display. You can start this setting immediately.

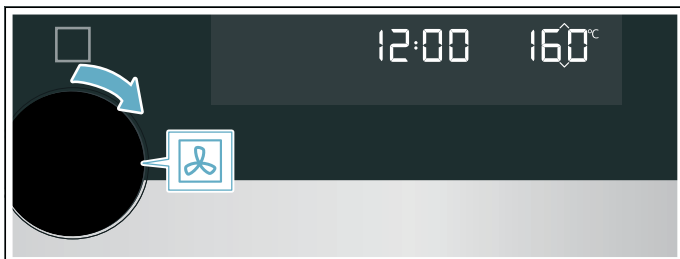
The following always applies:

1. Use the function selector to select the operating mode.
2. If necessary, apply other settings.
To do this, touch the appropriate field and use the rotary selector to change the value.
3. Touch /□.
The appliance starts the operation. The /□ LED lights up.

Setting the heating function and temperature

Example: Hot air  at 200 °C

- Use the function selector to set the Hot air  heating function.
A default temperature of 160 °C will appear on the display.



- Use the rotary selector to set the temperature to 200 °C.
- Touch the ▷/□ button.




The appliance will start heating. The ▷/□ LED will be lit. The length of the bar on the temperature indicator gradually increases.

You can change the temperature at any time when the appliance is heating using the rotary selector.

Notes

- Once the appliance has heated up, slight fluctuations in temperature are normal, depending on the heating function.
- When the appliance is heating, the temperature cannot be set to 40 °C.

Setting the cooking time

- Set the type of heating and temperature.
- Touch  until the I→I symbol is highlighted.
- Use the rotary selector to set the required cooking time.
- Touch ▷/□.
The appliance begins to heat up. The ▷/□ LED lights up. The cooking time starts counting down.

Pausing the operation

- Touch the ▷/□ field or open the appliance door.
The operation is suspended and the ▷/□ LED flashes.
- Close the appliance door.
- Touch the ▷/□ field.
The operation is continued and the ▷/□ LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.




The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.



Rapid heating

With rapid heating, your appliance reaches the set temperature particularly quickly.


Only use rapid heating when a temperature of over 100 °C has been selected. Rapid heating is available for the following types of heating:

-  Hot air (Exception: Hot air 40 °C)
-  Hot air grill
-  Pizza setting



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

- Set the type of heating and temperature.
- Touch .
The  symbol lights up on the display.
- Touch ▷/□.
The appliance begins to heat up. The ▷/□ LED lights up.

Rapid heating has finished

An audible signal sounds. The  symbol disappears from the display. Your appliance continues to run with the set type of heating and temperature. Place your food in the cooking compartment.

Cancelling rapid heating

Touch . The  symbol disappears from the display. Your appliance continues to run with the set type of heating and temperature.


Note: Rapid heating is automatically deactivated within 15 minutes maximum.

Automatic safety switch-off function

The automatic safety switch-off function is activated if your appliance is operating for a long time with no cooking time having been set. The time at which your appliance switches itself off depends on the set operating mode and temperature.

- Hot air 40 °C: 24 hours
- Hot air 100-230 °C: 5 hours
- Hot air grill and pizza setting: 5 hours
- Grill: 90 minutes

Example: If your appliance is operating with Hot air at 160 °C, it will automatically switch off after approx. 5 hours.

 appears in the display. The appliance switches off. To acknowledge, press ▷/□.

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 microwave power settings are levels and do not always correspond to the exact wattage that the appliance uses.

The following microwave power settings are available.

Microwave setting	Maximum cooking time	Use
90	1 hour 30 mins	For defrosting food that deteriorates easily in terms of quality.
180	1 hour 30 mins	For defrosting and continued cooking.
360	1 hour 30 mins	For cooking meat and for heating food that deteriorates easily in terms of quality.
600	1 hour 30 mins	For heating and cooking food.
900 watts	30 minutes	For heating liquids.

Default settings:

The appliance suggests a cooking time for each microwave level. 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.



Time setting intervals

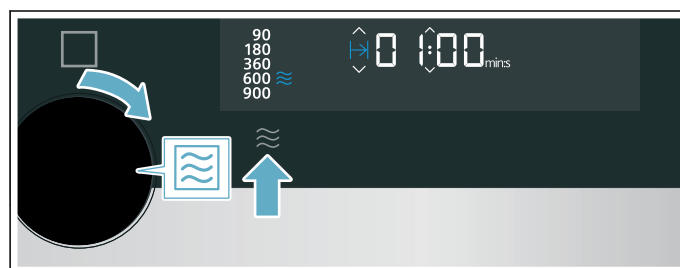
The interval for setting the cooking time changes with the length of the cooking time.

Cooking time	Interval
0 - 1 minute	5 seconds
1 - 3 minutes	10 seconds
3 - 15 minutes	30 seconds
15 minutes - 1 hour	1 minute
1 hour - 1 hour 30 minutes	5 minutes

Setting the microwave

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

1. Use the function selector to select the microwave function . The appliance is now ready to use. The maximum microwave power output  will be displayed as the default value on the display. You can change this at any time.
2. Touch the microwave setting field to select the power setting you require.

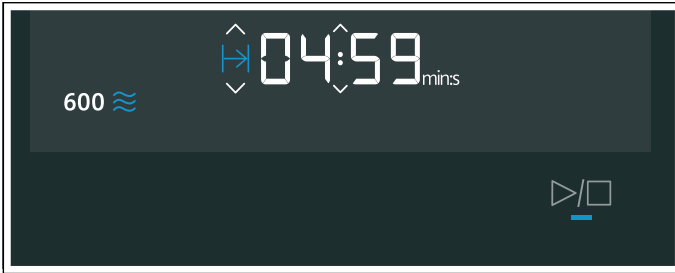
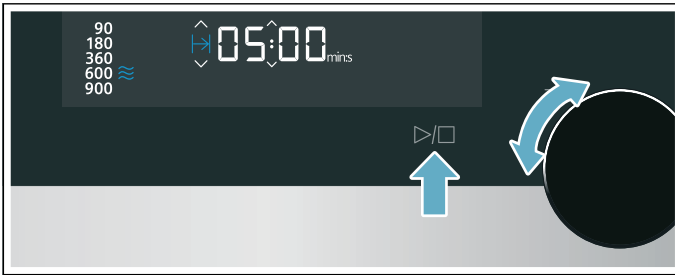


The microwave setting will be highlighted and a default cooking time will be shown on the display.

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

Note: You can also set the cooking time first and then the microwave setting.

- Touch the ▷/□ button.



The time remaining will count down on the display. The ▷/□ LED will be lit.

The cooking time has elapsed

An audible signal sounds. Open the appliance door or touch any field.

Changing the cooking time

Use the rotary selector to change the cooking time. After a few seconds, the change is applied.

Changing the microwave power output

Touch [≡] until the required level is selected in the display.

Notes

- Touching it several times switches the power levels from the highest to the lowest level.
- If the microwave function is only added after the start, the appliance pauses. Press ▷/□ to start operation

Pausing the operation

- Touch the ▷/□ field or open the appliance door. The operation is suspended and the ▷/□ LED flashes.
- Close the appliance door.
- Touch the ▷/□ field. The operation is continued and the ▷/□ LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Setting the microwave to combined operation

You can combine the microwave function with all types of heating. The appliance heats up and the microwave is switched on at the same time. As a result, the food is ready in a much shorter time.

Combination options

- Hot air
- Hot air grill
- Pizza setting
- Grill

Exceptions:

- Microwave setting 900 W
- Hot air 40 °C

Setting combined operation

Example: Hot air [⊗] 190 °C with microwave at 360 W, 17 minutes.

- Use the function selector to set the Hot air [⊗] function. A default value for the temperature is displayed.
- Turn the rotary selector to set the desired temperature.
- Touch the microwave power output field [≡] until the required level is selected in the display. A default cooking time appears.
- Set the cooking time using the rotary selector.
- Touch ▷/□. The operation starts and the ▷/□ LED lights up. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds and the ▷/□ symbol stops lighting up. Combination mode has finished. Touch any field to end the acoustic signal.

Changing the microwave power output

Touch [≡] until the required level is selected in the display.

Notes

- Touching it several times switches the power levels from the highest to the lowest level.
- If the microwave function is only added after the start, the appliance pauses. Press ▷/□ to start operation

Pausing the operation

- Touch the ▷/□ field or open the appliance door. The operation is suspended and the ▷/□ LED flashes.
- Close the appliance door.
- Touch the ▷/□ field. The operation is continued and the ▷/□ LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Automatic programmes


You can prepare food really easily using the automatic programmes. You select the programme and enter the weight of your food. The automatic programme then applies the most suitable settings. You can select from 15 programmes.

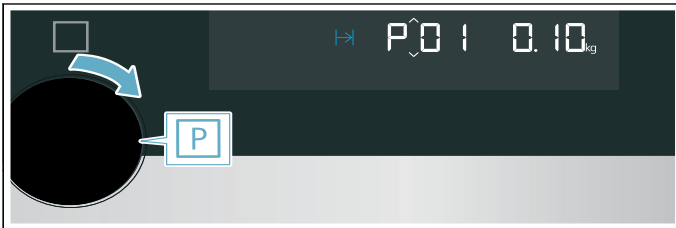
Notes

- Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.
- Place the food in the cold cooking compartment.
- For the programmes, always use microwaveable, heat-resistant cookware, for example made of glass or ceramic. Observe the accessories tips in the programme table.
- For an optimal cooking result, use food that is in good condition and chilled meat only. For frozen food, use food straight out of the freezer only.

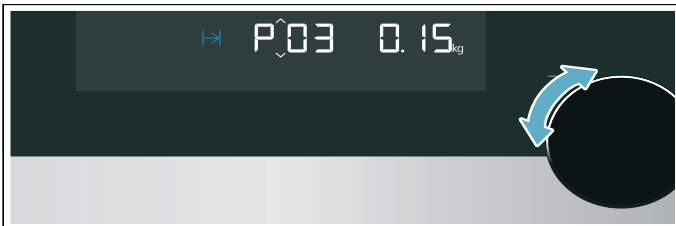
Setting a programme

Example in the picture: Programme 3 with a weight of 1 kg.

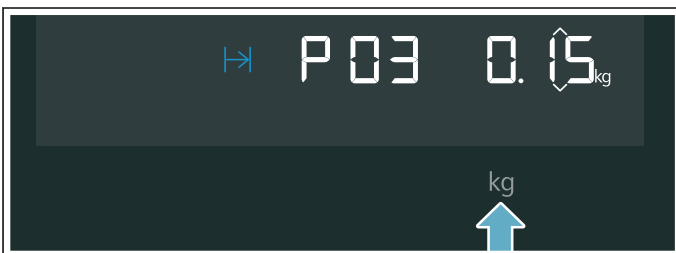
- Set the function selector to  automatic programmes. The first programme number and weight suggestion are shown in the display.



- Use the rotary selector to select programme number 3.





- Touch kg. The weight setting is highlighted in the display.

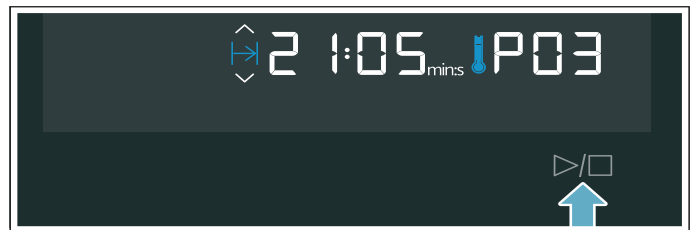


- Use the rotary selector to set the weight to 1 kg. The appliance automatically sets the right cooking time for that weight.




- Touch .

The programme will start. The cooking time visibly counts down and the temperature bar and the  LED light up.




Notes

- Before starting you can use  and kg to switch between programmes and weight.
- Once you have started the programme, the programme number and weight cannot be changed. You can check the set weight by touching kg.





The programme has ended

An audible signal sounds. The programme has finished; the appliance stops heating. Turn the function selector to the off position.

Changing the programme

- Touch the  field for approx. four seconds. The programme is reset.
- Select a new programme.

Pausing the operation

- Touch the  field or open the appliance door. The operation is suspended and the  LED flashes.
- Close the appliance door.
- Touch the  field. The operation is continued and the  LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.


The appliance will stop heating and all the settings will be cleared.




Note: The fan may continue to run after the appliance has been paused or stopped.


Programme table


Programme no.	Food	Weight range in kg	Cookware/accessories, shelf position	Notes
Defrosting				
P 01	Minced meat	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	After turning, remove any minced meat that has already defrosted.
P 02	Pieces of meat	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P 03	Chicken, chicken pieces	0.40 - 1.80	Shallow cookware without lid on the low-profile wire rack	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P 04	Bread	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	Bread should only be defrosted in the required amounts, as it quickly becomes stale. If possible, separate the slices.
Cooking programmes				
P 05	Rice	0.05 - 0.20	Cookware with lid on the low-profile wire rack	Do not use boil-in-the-bag rice. Rice foams a lot during cooking. Enter the uncooked weight (without liquid). Add liquid to the rice in a ratio of two to two and a half parts liquid to one part rice.
P 06	Potatoes	0.15 - 1.0	Cookware with lid on the low-profile wire rack	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
P 07	Vegetables	0.15 - 1.0	Cookware with lid on the low-profile wire rack	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
Combi cooking programmes				
P 08	Bake, frozen	0.40 - 1.20	Cookware without lid, on the low-profile wire rack	The bake should not be more than 3 cm thick.
P 09	Chicken, whole	0.50 - 2.0	Cookware without lid, on the low-profile wire rack	Breast side down.
P 10	Sirloin, medium	0.50 - 1.5	Cookware without lid, on the low-profile wire rack	
P 11	Pork neck joint	0.50 - 2.0	Cookware with lid, on the low-profile wire rack	
P 12	Lamb, medium	0.80 - 2.0	Cookware with lid, on the low-profile wire rack	Shoulder joint or boned leg of lamb
P 13	Meat loaf	0.50 - 1.5	Cookware without lid, on the low-profile wire rack	The meat loaf should not be more than 7 cm thick.
P 14	Fish, whole	0.30 - 1.0	Cookware without lid, on the low-profile wire rack	Score the skin of the fish beforehand. Place the fish in the cookware in its "swimming position".
P 15	Rice stew with fresh ingredients	0.05 - 0.20	Deep cookware with lid, on the low-profile wire rack	Only enter the weight of the rice. Ideal for rice stews with vegetables, fish or poultry. Only use fresh ingredients.

Setting the time-setting options

Your appliance has various time-setting options. You can use the  touch field to call up the menu and switch between the individual functions. The symbols for the available functions light up in the display and the function that you just selected is highlighted.

Time-setting option	Use
 Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options and does not affect the appliance.
 Cooking time	Once the set cooking time has elapsed, the appliance automatically stops heating.
 Time	When no other function is running in the foreground, the appliance shows you the time of day in the display.





You can only call up the cooking time using the  field after setting a type of heating. The timer can be set at any time.

An audible signal sounds once the cooking time or timer duration has elapsed. You can cancel the signal early by touching the  field.

Note: You can change how long the audible signal sounds for in the basic settings. → "Basic settings" on page 19




Checking the time settings

If several time-setting options are set, the corresponding symbols light up in the display. The cooking time starts counting down.

To check the timer , cooking time  or time , touch  repeatedly until the relevant symbol is highlighted. During operation, only the timer and cooking time are available. In standby, only the timer and time are available. The value for this appears in the display for a few seconds.

Setting the timer

You can use the timer as a kitchen timer. It runs independently of the appliance. The timer has its own audible signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Touch the  field.
The  symbol and the time symbols light up again.
2. Use the rotary selector to set the timer duration. After a few seconds, the time setting is adopted. The timer starts. The  symbol lights up in the display and the timer counts down. The other time symbols go out.

The timer duration has elapsed

An audible signal sounds. - - : - is shown in the display. Touch any field to switch off the timer.

Changing the timer duration

Use the rotary selector to change the timer duration. The change is applied after a few seconds.


Cancelling the timer duration

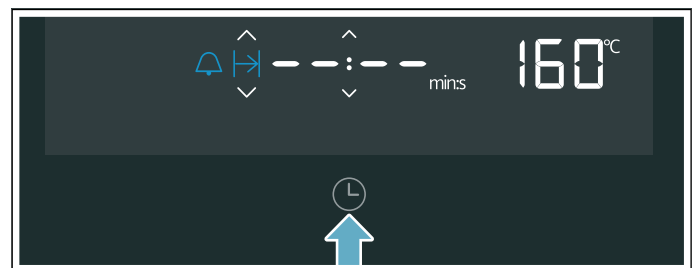
Use the rotary selector to reset the timer duration to - - : - . The change is applied after a few seconds. The timer is now switched off.

Setting a cooking time

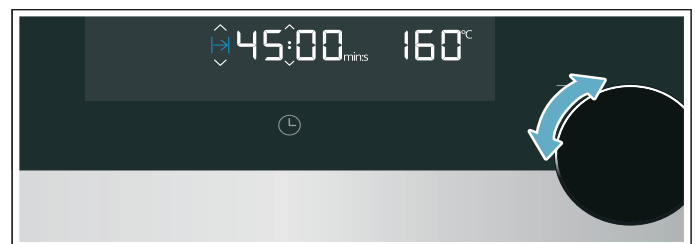
You can set the cooking time for your food on the appliance. Once the cooking time has elapsed, the appliance will automatically switch itself off. The cooking time cannot be accidentally exceeded.



Example in the picture: Hot air heating function, cooking time of 45 minutes.

1. Use the function selector to set the heating function. A default value for the temperature is shown on the display.
2. Use the rotary selector to adjust the temperature if necessary.
3. Touch the  button twice.
- - : - - will be shown on the display and the time symbols will be lit.




4. Use the rotary selector to set a cooking time of 45 minutes.



5. Touch the  button.
The oven will start. The cooking time will count down on the display and the  LED will be lit. The other time symbols will go out.

The cooking time has elapsed


An audible signal sounds. The appliance stops heating. - - : - is shown in the display.

1. Touch the  field.
The audible signal stops.
2. Turn the function selector to the off position. The appliance is switched off.

Changing the cooking time

Use the rotary selector to change the cooking time. After a few seconds, the change is applied.

Cancelling the cooking time


If the timer function has been set, first touch the  button. You will now be able to adjust the cooking time.


Use the rotary selector to reset the cooking time to - - : - - . After a few seconds, the change will be applied.

Initial use

After connecting the electricity supply or after a power cut, the display prompts you to set the time. It may take a few seconds for the instruction to appear.




Setting the time

During initial use, the time display is highlighted. The *12:00* value flashes in the display and the  symbol lights up. Set the time.


1. Use the rotary selector to set the time.
2. Touch .
The time has now been set.

Changing the time on the clock

Note: To change the time on the clock, you will need to switch off the appliance.

1. Touch the  button twice.
The  symbol and the clock time will appear on the display.
2. Set the clock using the rotary selector.
3. Touch the  button.
The time has now been set.



Notes

- If you do not touch the  button after setting the time, the set value is automatically adopted after a few seconds.
- If the function selector has been moved to configure the settings, it must be returned to the "Off" position once you have finished. Only then can the appliance be used.
- In order to reduce the energy consumption of your appliance in standby, you can hide the clock.


Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Activating and deactivating

1. Turn the function selector to the off position.
2. Touch  for approx. 4 seconds.
The  symbol will appear on the display. The childproof lock is activated or deactivated.

Notes





- If a timer duration  has been set, this will continue to count down. While the childproof lock is active, the timer duration cannot be changed.
- Acoustic signals, e.g. once the timer duration has elapsed, can be ended by touching any field.

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  button for a few seconds.
The first basic setting will appear on the display.
2. Use the rotary selector to change the basic setting.
3. Touch the  button.
The next basic setting will appear on the display. You can go through all of the basic settings using the  button and make changes using the rotary selector.
4. Touch the  button for a few seconds.
This applies all the settings.
If the appliance is in standby mode, you can change the settings at any time.

Cancelling

If you do not want to save the changes, turn the function selector. The basic settings are ended without being saved.

List of basic settings

Depending on the features of your appliance, not all basic settings will be available.

	Basic setting	Options	Explanation
c 01	Audible signal duration 1 = short = 10 seconds 2 = medium = 30 seconds	1 = short = 10 seconds 2 = medium = 30 seconds 3 = long = 2 minutes	Audible signal sounds after a set cooking time or duration elapses or when the timer reaches zero
c 02	Audible signal button 1 = On	0 = Off	Audible signal when button is pressed
c 03	Display brightness 1 = low 2 = medium	1 = low 2 = medium 3 = high	Allows you to set the display brightness
c 04	Time display 1 = On	0 = Off	Allows you to display the clock time
c 05	Interior lighting 1 = On	0 = Off	Allows you to switch the interior lighting on or off
c 06	Factory setting 0 = Off	1 = On	Appliance reset to factory settings
c 07	Demo mode 0 = Off	1 = On	Allows you to switch demo mode on and off Note: Demo mode is only visible in the first 5 minutes after connecting the appliance to the mains.
c 08	Audible signal volume 1 = low 2 = medium	1 = low 2 = high	Setting the audible signal volume

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.

Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip: Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

Microfibre cloth

The microfibre cloth is especially suitable for cleaning easily damaged surfaces, such as glass, glass ceramic, stainless steel or aluminium. It removes liquid and greasy deposits in one go.

Order no. 466 148

Conditioning cloth for stainless steel surfaces

You can treat surfaces with a tested, recommended oil-impregnated conditioning cloth (available from us), which will make the surface more resistant to fingerprints and scratches.

Order no. 311 134

Conditioning oil for modern stainless steel surfaces

This is the same conditioning oil that is used in the cloths, and can be ordered from us in a bottle.

Order no. 311 567

Degreaser

For intensive removal of stubborn grease deposits from surfaces.

Order no. 311 781

Area	Cleaning products
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove patches and splashes of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under these patches or splashes. Special stainless-steel cleaning products are available from our after-sales service or from specialist retailers. Do not use glass cleaners or metal or glass scrapers for cleaning.
Stainless steel cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty, use oven cleaner, but only when the cooking compartment is cold. It is best to use a stainless-steel sponge. 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.
Recess in the cooking compartment	Damp cloth: Water must not be allowed to run into the appliance through the turntable drive.
Turntable and roller ring	Hot soapy water: When placing the turntable back into its recess, it must engage properly.
Wire rack	Hot soapy water: Clean using stainless-steel cleaner or clean in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use glass scrapers.
Seal	Hot soapy water: Clean with a dish cloth and do not scour. Do not use metal or glass scrapers for cleaning.
Accessories	Hot soapy water: Soak and then clean with a dish cloth or a brush.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.

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.

 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.

You can take remedial action yourself for some error messages.

Troubleshooting

Error message	Possible cause	Remedy/Note
The appliance does not work	The plug is not plugged in.	Plug the plug in
	Power failure	Check whether the kitchen light works.
	The fuse is faulty	Check in the fuse box to make sure that the fuse for the appliance is OK.
	Faulty operation	Switch off the fuse in the fuse box. Switch it back on after approx. 10 seconds.
 12:00 flashes in the display and the  symbol lights up.	Power failure	Reset the clock.
The appliance is not operating. A cooking time is shown in the display.	▷/□ was not touched after the setting was made.	Touch ▷/□ or delete the setting by using the function selector to select another function.
The microwave is not working.	The door has not been properly closed.	Check whether food residue or debris is trapped in the door.
	▷/□ was not touched.	Touch ▷/□.
It is taking longer than usual for food to heat up	The microwave power output has been set too low.	Select a higher microwave power output.
	A larger amount of food than usual has been placed in the appliance.	Double the amount – double the time.
	The food was colder than usual.	Stir or turn the food during cooking.
Microwave operation has been cancelled for no apparent reason.	The microwave has a fault.	If this fault recurs, call our customer service.
The appliance can be set, but does not heat up. The colon flashes.	The appliance is in demo mode.	Deactivate demo mode in the basic settings. Note: Demo mode is only visible in the first 5 minutes after connecting the appliance to the mains.
E 1 is indicated on the display panel.	The thermal safety switch-off function has been activated.	Call customer service.
E 2 is indicated on the display panel.	The automatic safety switch-off function has been activated.	Touch any button or turn the rotary selector.
E 3 is indicated on the display panel.	The oven is malfunctioning.	Call customer service.
E 4 is indicated on the display panel.	The thermal safety switch-off function has been activated.	Call customer service.
E 11 is indicated on the display panel.	Moisture in the control panel.	Allow the control panel to dry.
E 17 is indicated on the display panel.	Rapid heating has failed.	Call customer 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 give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found on the right-hand side when you open the appliance door. To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required.

E no.	FD no.
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After-sales service

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

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

To book an engineer visit and product advice
CN 400 889 9999

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 Data

Power supply	220 V ~
Mains frequency	50 Hz
Power input	1600 W
Microwave output power	900 W
Max. grill output power	1700 W
Hot air output power	1650 W
Max. power rating	3200 W
Microwave frequency	2450 MHz
Noise level	60 dB

Manufacturer information:

Manufacturer : BSH Home Appliances (China) Co., Ltd.

Address: Building 3, No. 18 Qingjiang South Road, Gulou District, Nanjing, Jiangsu Province, P.R. China

Standards conform to:

GB 4706.1-2005

Safety of household and similar electrical appliances: General requirements

GB 4706.21-2008

Safety of household and similar electrical appliances - Particular requirements for microwave ovens, including combined microwave ovens

GB 4706.22-2008

Safety of household and similar electrical appliances - Particular requirements for stationed stoves, stoves, ovens and similar appliances

GB 19606-2004

Noise limits for household and similar electrical appliances

Acrylamide in foodstuffs

Which foods are affected?

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

Tips for keeping acrylamide to a minimum when preparing food

General	Keep cooking times as short as possible. Cook food until it is golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Use hot air at no higher than 180 °C; egg or egg yolk reduces the production of acrylamide.
Biscuits	Use hot air at no higher than 180 °C; egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the accessory. Cook at least 400 g each time so that the chips do not dry out.

Tested for you in our cooking studio

In the tables below, you will find a selection of dishes and the ideal settings for them. They tell you which heating function and which temperature or microwave power setting is best suited to your dish. You will find information on suitable cooking accessories and the position at which they should be placed in the oven. We have listed some tips with regard to cookware and preparation methods.

Notes

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

Defrosting, heating up and cooking with the microwave

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

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

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

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

Place the ovenware in the centre of the lower wire rack. The food will then absorb the microwaves from all sides.

Defrosting

Notes

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

Defrost	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Whole pieces of meat (beef, veal or pork - on the bone or boned)	800 g	180 W, 15 mins + 90 W, 10-20 mins	Turn several times
	1 kg	180 W, 20 mins + 90 W, 15-25 mins	
	1.5 kg	180 W, 30 mins + 90 W, 20-30 mins	
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 3 mins + 90 W, 10-15 mins	Separate any defrosted parts when turning
	500 g	180 W, 5 mins + 90 W, 15-20 mins	
	800 g	180 W, 8 mins + 90 W, 15-20 mins	
Minced meat, mixed	200 g	90 W, 10-15 mins	Freeze food flat if possible Turn several times, remove any defrosted meat
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	800 g	180 W, 8 mins + 90 W, 15-20 mins	
Poultry or poultry portions	600 g	180 W, 8 mins + 90 W, 10-15 mins	Turn during cooking.
	1.2 kg	180 W, 15 mins + 90 W, 25-30 mins	
Duck	2 kg	180 W, 20 mins + 90 W, 30-40 mins	Turn several times
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	-
	600 g	180 W, 8 mins + 90 W, 10-15 mins	
Vegetables, e.g. peas	300 g	180 W, 10-15 mins	Stir carefully during defrosting.
	600 g	180 W, 10 mins + 90 W, 10-15 mins	
Fruit, e.g. raspberries	300 g	180 W, 7-10 mins	Stir carefully during defrosting and separate any defrosted parts
	500 g	180 W, 8 mins + 90 W, 5-10 mins	

Defrost	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Butter, defrosting	125 g	180 W, 1 min + 90 W, 2-4 mins	Remove all packaging
	250 g	360 W, 1 min + 90 W, 2-4 mins	
Loaf of bread	500 g	180 W, 6 mins + 90 W, 5-10 mins	Turn during cooking.
	1 kg	180 W, 12 mins + 90 W, 15-25 mins	
Cakes, dry, e.g. sponge cake	500 g	90 W, 15-20 mins	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake.
	750 g	180 W, 5 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheese-cake	500 g	180 W, 5 mins + 90 W, 10-15 mins	Only for cakes without icing, cream or gelatine
	750 g	180 W, 7 mins + 90 W, 10-15 mins	

Defrosting, heating up or cooking frozen food

Notes

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

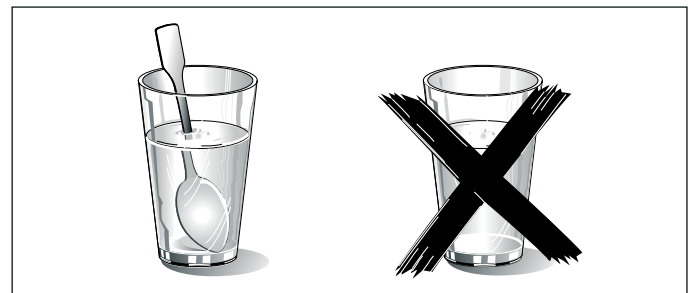
- Always cover the food. If you do not have a suitable cover for your ovenware, use a plate or special microwave foil.
- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an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

Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	300-400 g	600 W, 10-15 mins	Take meal out of packaging; cover food to heat
Soup	400-500 g	600 W, 8-10 mins	Ovenware with lid
Stews	500 g	600 W, 10-15 mins	Ovenware with lid
	1 kg	600 W, 20-25 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 15-20 mins	Ovenware with lid
	1 kg	600 W, 25-30 mins	
Fish, e.g. fillet steaks	400 g	600 W, 10-15 mins	Covered
	800 g	600 W, 18-20 mins	
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 mins	Ovenware with lid; add liquid
	500 g	600 W, 8-10 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-10 mins	Ovenware with lid; add 1 tbsp of water
	600 g	600 W, 15-20 mins	
Creamed spinach	450 g	600 W, 11-16 mins	Cook without additional water

Heating food

⚠ 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 moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Caution!

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

Notes

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

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

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	350-500 g	600 W, 5-10 mins	Take meal out of packaging, cover food to heat
Drinks	150 ml	900 W, 1-2 mins	Caution! Place a spoon in the glass. Do not overheat alcoholic drinks. Check during heating
	300 ml	900 W, 2-3 mins	
	500 ml	900 W, 3-4 mins	
Baby food, e.g. baby bottle	50 ml	360 W, approx. 1 min	Place baby bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. You must check the temperature
	100 ml	360 W, 1-2 mins	
	200 ml	360 W, 2-3 mins	
Soup			-
1 cup	175 g	900 W, 2-3 mins	
2 cups	175 g each	900 W, 4-5 mins	
4 cups	175 g each	900 W, 5-6 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 10-15 mins	Covered
Stew	400 g	600 W, 5-10 mins	Ovenware with lid
	800 g	600 W, 10-15 mins	
Vegetables	150 g	600 W, 2-3 mins	Add a little liquid
	300 g	600 W, 3-5 mins	

Cooking food

Notes

- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.

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

Cooking food	Weight	Microwave power in watts, Cooking time in minutes	Notes
Whole chicken, fresh, no giblets	1.5 kg	600 W, 30-35 mins	Turn halfway through the cooking time
Fish fillet, fresh	400 g	600 W, 5-10 mins	-
Fresh vegetables	250 g	600 W, 5-10 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 10-15 mins	
Potatoes	250 g	600 W, 8-10 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 11-14 mins	
	750 g	600 W, 15-22 mins	
Rice	125 g	600 W, 7-9 mins+ 180 W, 15-20 mins	Add double the quantity of liquid and use deep ovenware with a lid
	250 g	600 W, 10-12 mins + 180 W, 20-25 mins	
Sweet foods, e.g. blancmange (instant)	500 ml	600 W, 7-9 mins	Stir 2 to 3 times with an egg whisk while heating
Fruit, compote	500 g	600 W, 9-12 mins	-

Microwave popcorn

Notes

- Use heat-resistant, shallow glass cookware, e.g. the lid of an ovenproof dish, a glass plate or a glass dish (Pyrex)
- Always place cookware on the wire rack.
- Do not use porcelain or deep dishes.
- Use the settings indicated in the table. The time may need to be adjusted, depending on the product and quantity in question.

- To prevent the popcorn from burning, briefly take the popcorn bag out of the oven after 1 minute 30 seconds and shake it. Take care as the bag will be hot!

Warning – Risk of scalding!

- Open the popcorn bag carefully as hot steam may be released.
- Never set the microwave to full power.

	Weight	Accessories	Microwave power in watts, Cooking time in minutes
Popcorn for the microwave	1 bag, 100 g	Ovenware, wire rack	600 W, 3-5 mins

Microwave tips

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

Cakes and pastries







About the tables

Notes

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

Baking tins

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

Cakes in tins	Accessories	Heating function	Temperature °C	Microwave power setting in watts	Cooking time in minutes
Sponge cake, simple	Vienna ring tin/loaf tin		170-180	90	40-50
Sponge cake, delicate (e.g. sand cake)*	Vienna ring tin/loaf tin		150-170	-	70-90
Sponge flan base	Flan tin		160-180	-	30-40
Delicate fruit flan, sponge	Springform/ring-shaped tin		170-180	90	35-45
2-egg fatless sponge base	Flan tin		160-170	-	20-25
6-egg fatless sponge cake	Dark-coloured springform tin		170-180	-	35-45

* Allow cake to cool in the oven for approx. 20 minutes.

** Place the tin directly on the turntable.

Cakes in tins	Accessories	Heating function	Temperature °C	Microwave power setting in watts	Cooking time in minutes
Shortcrust pastry base with crust	Dark-coloured springform tin		170-190	-	30-40
Fruit tart or cheesecake with shortcrust pastry base*	Dark-coloured springform tin		170-190	180	35-45
Swiss flan**	Dark-coloured springform tin		190-200	-	45-55
Bundt cake	Bundt cake tin		170-180	-	40-50
Pizza, thin-crust, light topping**	Round pizza tray		220-230	-	15-25
Savoury cakes**	Dark-coloured springform tin		200-220	-	50-60
Nut cake	Dark-coloured springform tin		170-180	90	35-45
Yeast dough with dry topping	Round pizza tray		160-180	-	50-60
Yeast dough with moist topping	Round pizza tray		170-190	-	55-65
Plaited loaf with 500 g flour	Round pizza tray		170-190	-	35-45
Stollen with 500 g flour	Round pizza tray		160-180	-	60-70
Strudel, sweet	Round pizza tray		190-210	180	35-45

* Allow cake to cool in the oven for approx. 20 minutes.
 ** Place the tin directly on the turntable.

Small baked items	Accessories	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Round pizza tray		150-170	25-35
Macaroons	Round pizza tray		110-130	35-45
Meringue	Round pizza tray		100	80-100
Muffins	Muffin tray on wire rack		160-180	35-40
Choux pastry	Round pizza tray		200-220	35-45
Puff pastry	Round pizza tray		190-200	35-45
Leavened cake	Round pizza tray		200-220	25-35

Bread and bread rolls	Accessories	Heating function	Temperature in °C	Cooking time in minutes
Sourdough bread with 1.2 kg flour	Round pizza tray		210-230	50-60
Flatbread*	Round pizza tray		220-230	25-35
Bread rolls	Round pizza tray		210-230	25-35
Rolls made with sweet yeast dough	Round pizza tray		200-220	15-25

* Place the tin directly on the turntable.

Baking tips

You want to bake according to your own recipe.	Use similar items in the baking tables as a guide.
Use baking tins made of silicone, glass, plastic or ceramic materials.	The baking tin must be heat-resistant up to 250 °C. Cakes in these baking tins will be less brown. When using the microwave, the cooking time will be shorter than the time shown in the table.
How to establish whether sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, poke the cake with a cocktail stick at its highest point. If the cocktail stick comes out clean, the cake is ready.

The cake collapses.	Use less liquid next time or set the oven temperature 10 degrees lower and extend the baking time. Observe the specified mixing times in the recipe.
The cake has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dark.	Select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a toothpick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. When baking cakes with a moist topping, bake the base first, cover with almonds or bread crumbs and then add the topping. Please follow the recipe and follow the baking times.
The cake cannot be turned out of the dish when it is turned upside down.	After baking, allow the cake to cool for a further 5 to 10 minutes, then it will be easier to turn out of the tin. If it still sticks, carefully loosen the cake around the edges using a knife. Turn the cake tin upside down again and cover it several times with a cold, wet cloth. Next time, grease the tin well and sprinkle some bread crumbs into it.
You have measured the temperature of the oven using your own meat thermometer and found there is a discrepancy.	The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the cooking compartment. Ovenware and accessories affect the temperature measurement, so there will always be some discrepancy when you measure the temperature yourself.
Sparks are generated between the tin and the wire rack.	Check that the tin is clean on the outside. Change the position of the tin in the cooking compartment. If this does not help, continue baking but without the microwave. The baking time will then be longer.

Roasting and grilling

About the tables

The temperature and roasting time depend on the type and amount of food being cooked. This is why temperature ranges are given in the tables. Begin with the lower temperature and, if necessary, use a higher setting the next time,

For more information, see the section entitled Tips for grilling and roasting which follows the tables.

Ovenware

You may use any heat-resistant ovenware which is suitable for use in a microwave. Metal roasting dishes are not suitable for roasting with microwaves.

The ovenware can become very hot. Use oven gloves to take the ovenware out of the oven.

Place hot glass ovenware on a dry kitchen towel after they have been removed from the oven. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Notes

- Use a deep roasting dish for roasting meat and poultry.
- Check that your ovenware fits in the cooking compartment. It should not be too big.
- Meat:
Cover approx. two thirds of the ovenware base with liquid. Add slightly more liquid for pot roasts. Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of the meat juices.
- Poultry:
Turn the pieces of meat after $\frac{2}{3}$ of the cooking time has elapsed.

Tips for grilling





Notes

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

Beef



Notes

- Turn pot-roasted beef after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time. Finally, allow to stand for a further 10 minutes approximately.
- Turn fillets of beef and sirloin steaks halfway through the cooking time. Finally, allow to stand for a further 10 minutes approximately.
- Turn steaks after $\frac{2}{3}$ of the cooking time.

Beef	Accessories	Heating function	Temperature in °C, grill setting	Microwave power setting in watts	Cooking time in minutes
Pot-roasted beef, approx. 1 kg	Cookware with lid		180-200	-	120-143
Fillet of beef, medium, approx. 1 kg	Cookware without lid		180-200	90	30-40
Sirloin, medium, approx. 1 kg	Cookware without lid		210-230	180	30-40
Steak, medium, 3 cm thick	Tall wire rack		3	-	Each side: 10-15

Veal






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

Veal	Accessories	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Joint of veal, approx. 1 kg	Ovenware with lid		180-200	-	110-130
Knuckle of veal, approx. 1.5 kg	Ovenware with lid		200-220	-	120-130

Pork

Notes

- Turn lean joints of pork and rindless joints halfway through the cooking time. Finally, allow to stand for a further 10 minutes approximately.
- Place the joint in the cookware rind-side up. Score the rind. Do not turn the joint. Finally, allow to stand for a further 10 minutes approximately.
- Do not turn fillets of pork or smoked pork. Finally, allow to stand for a further 5 minutes approximately.
- Turn the pork neck after $\frac{2}{3}$ of the cooking time.



Pork	Accessories	Heating function	Temperature in °C, grill setting	Microwave power setting in watts	Cooking time in minutes
Joint without rind (e.g. neck), approx. 750 g*	Cookware with lid		220-230	180	40-50
Joint with rind (e.g. shoulder), approx. 1.5 kg*	Cookware without lid		190-210	-	130-150
Fillet of pork, approx. 500 g*	Cookware with lid		220-230	90	25-30
Joint of pork, lean, approx. 1 kg*	Cookware with lid		210-230	90	60-80
Smoked pork on the bone, approx. 1 kg*	Cookware without lid	-	-	360	45-45
Pork neck, 2 cm thick**			3	-	1st side: Approx. 15-20 2nd side: Approx. 10-15

* Low wire rack

** Tall wire rack



Lamb

Note: Turn the leg of lamb halfway through the cooking time.

Lamb	Accessories	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Saddle of lamb on the bone, approx. 1 kg	Ovenware without lid		210-230	-	40-50
Leg of lamb, boned, medium, approx. 1.5 kg	Ovenware with lid		190-210	-	90-95

Miscellaneous











- Notes**
- Finally, allow the meat loaf to stand for a further 10 minutes approximately.
 - Turn the sausages after $\frac{2}{3}$ of the cooking time.

Miscellaneous	Accessories	Heating function	Temperature in °C, grill setting	Microwave power setting in watts	Cooking time in minutes
Meat loaf, approx. 1 kg*	Cookware without lid		180-200	600 W + 180 W	-
Sausages for grilling, x 4 - 6 Approx. 150 g each**			3	-	Each side: 10-15

* Low wire rack ** Tall wire rack

Poultry

- Notes**
- Place whole chickens and chicken breasts breast-side down. Turn after $\frac{2}{3}$ of the cooking time.
 - Place poulard breast-side down. Turn after 30 minutes and set the microwave power to 180 watts.
 - Place half chickens and chicken portions skin-side up. Do not turn.
 - Turn the duck and goose breast skin-side up. Do not turn.
 - Turn goose thighs halfway through the cooking time. Prick the skin.
 - Place turkey breast and thighs skin-side down. Turn after $\frac{2}{3}$ of the cooking time.



Poultry	Accessories	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Chicken, whole, approx. 1.2 kg	Ovenware with lid		220-230	360	35-45
Poulard, whole, approx. 1.6 kg	Ovenware with lid		220-230	360 180	30 20-30
Chicken, halves, 500 g each	Ovenware without lid		180-200	360	30-35
Chicken portions, approx. 800 g	Ovenware without lid		210-230	360	20-30
Chicken breast with skin and bones, 2 pieces, approx. 350-450 g	Ovenware without lid		190-210	180	30-40
Duck breast with skin, 2 pieces, 300-400 g each	Ovenware without lid		3	90	20-30
Goose breast, 2 pieces, 500 g each	Ovenware without lid		210-230	90	25-30
Goose legs, 4 pieces, approx. 1.5 kg	Ovenware without lid		210-230	180	30-40
Turkey breast, approx. 1 kg	Ovenware with lid		200-220	-	90-100
Turkey drumsticks, approx. 1.3 kg	Ovenware with lid		200-220	180	50-60

Fish

- Grease the wire rack with oil beforehand.

Notes

- For grilling, place the whole fish, e.g. trout, onto the middle of the higher wire rack.

Fish	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Fish steak, e.g. salmon, 3 cm thick, grilled	Higher wire rack		3	20-25
Whole fish, 2-3 pieces, 300 g each, grilled	Higher wire rack		3	20-30






Tips for roasting and grilling

The table does not contain information for the weight of the joint.	For small roasts, select a higher temperature and a shorter cooking time. For larger roasts, select a lower temperature and a longer cooking time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid.
The roast is not well-done enough.	Carve the roast. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy. Finish cooking the meat using the microwave only.

Bakes, gratins, toast with toppings

Notes















- The values in the table apply to food placed in a cold oven.
- For bakes, potato gratins and lasagne, use a microwaveable, heat-resistant ovenproof dish 4 to 5 cm deep.
- Place the bake on the lower wire rack.
- Leave bakes and gratins to cook in the oven for a further 5 minutes after switching off.
- Cheese on toast: Pre-toast slices of bread.

Bakes, gratins, toasts	Accessories	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Bake, sweet, approx. 1.5 kg	Ovenware without lid		140-160	360	25-35
Savoury bake, made with cooked ingredients, approx. 1 kg	Ovenware without lid		150-170	600	20-25
Lasagne, fresh	Ovenware without lid		200-220	360	25-35
Potato gratin made from raw ingredients, approx. 1.1 kg	Ovenware without lid		180-200	600	25-30
Toast with topping, 4 slices*			3	-	8-10
* higher wire rack					

Convenience products, frozen

Notes

- Observe the instructions on the packaging.
- The values in the table apply to food placed in a cold oven.
- Do not lay chips, croquettes or potato röstis on top of each other. Turn half way through the cooking time.
- Place the food directly on the turntable.

Convenience products	Accessories	Heating function	Temperature °C	Microwave power setting in watts	Cooking time in minutes
Thin-crust pizza*	Turntable		220-230	-	10-15
Deep-pan pizza	Turntable		-	600	3
			220-230	-	13-18
Mini pizza*	Turntable		220-230	-	10-15
Pizza baguette*	Turntable		-	600	2
			220-230	-	13-18
Chips	Turntable		220-230	-	8-13
Croquettes*	Turntable		210-220	-	13-18
Rösti, stuffed potato pockets	Turntable		200-220	-	25-30
Part-cooked bread rolls or baguette	Low wire rack		170-180	-	13-18
Fish fingers	Turntable		210-230	-	10-20
Chicken goujons, nuggets	Turntable		200-220	-	15-20
Strudel	Turntable		210-220	180	20-30
Lasagne, approx. 400 g**	Low wire rack		220-230	600	12-17

* Preheat the cooking compartment for 5 minutes, then place the food on the hot turntable.

** Place the food in suitable, heat-resistant cookware.

Test dishes

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

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




Defrosting with the microwave

Dish	Microwave power setting in watts, cooking time in minutes	Note
Meat	180 W, 5 mins + 90 W, 10-15 mins	Place the Pyrex dish with a 22 cm diameter on the lower wire rack. After approx. 13 minutes, remove the defrosted meat.

Microwave cooking



Dish	Microwave power setting in watts, cooking time in minutes	Note
Custard	600 W, 10-13 mins + 180 W, 25-30 mins	Place the Pyrex dish with dimensions 24 x 19 cm on the lower wire rack.
Sponge flan	600 W, 9-10 mins	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Meat loaf	600 W, 18-23 mins	Place the 28 cm Pyrex dish on the lower wire rack.

Combined microwave cooking



Dish	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature °C	Note
Potato gratin	600 W, 25-30 mins		210-220	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Cake	180 W, 15-20 mins		180-200	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Chicken	360 W, 35-40 mins		200-220	Turn after 2/3 of the cooking time.

Baking

Note: The values in the table apply to food placed in a cold oven.

Dish	Ovenware	Type of heating	Temperature °C	Baking time in minutes
Hot water sponge cake	Springform cake tin, dia. 26 cm, lower wire rack		160-180	30-40
German apple pie	Springform cake tin, dia. 20 cm, lower wire rack		190-210	50-60

Grilling

Dish	Accessories	Type of heating	Grill setting	Cooking time in minutes
Browning toast	Higher wire rack		3	4-5
Beefburgers, x 9	Higher wire rack		3	30-35

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关于产品、附件、备件以及服务的更多信息，请参见 www.siemens-home.com 和在线商店: www.siemens-eshop.com

关于产品信息以及有关应用和操作的任何问题，您可从我们的 **西门子信息热线** 获得建议，电话: **+49 (0) 180 5 2223*** (开放时间: 周一至周五, 08:00-18:00) 或发送电子邮件至 Siemens-info-line@bshg.com
*) 0.14 欧元/分钟 (T-Com 固定电话)，移动费率可能会有所不同。仅适用于德国。

主要用途

请认真阅读本手册。只有这样才能安全正确地使用电器。请保管好说明手册和安装说明，以备日后使用或供下一任所有者使用。

本电器仅适合整体安装在厨房内。请遵守专用的安装说明。

拆开包装后请检查电器是否有损坏。如果电器在运输过程中损坏，请勿连接电器。

仅限持有上岗证书的专业人员才可以连接不带插头的电器。因不正确连接导致的损坏将不予保修。

本电器仅供家庭使用。本电器只能用于制备食物和饮料。电器工作时必须有人看管。本电器仅限室内使用。

本电器最高可在海拔 4000 米的高度使用。

8 岁以上儿童以及身体、感官或精神有缺陷的人员或缺乏相关经验和知识的人员，必须在有人监督的情况下或在其安全责任人给予电器使用安全指导并了解相关危险的情况下，方可使用本电器。

严禁儿童玩耍本电器及在电器周围玩耍。儿童除非年满 15 岁并有人监督，否则不得清洁本电器或执行一般维护操作。

8 岁以下儿童请远离本电器和电源线。

必须将附件正确放到烹饪箱中。→ "首次使用之前"第 42 页

重要安全信息

常规信息

警告 - 有着火危险!

- 易燃物品保存在烹饪箱中可能导致着火危险。切勿将易燃的物品保存在烹饪箱中。切勿在内部起烟时打开电器门。关断电器，拔下电源插头，或关断熔断器盒中的断路器。
- 电器门打开时会产生一股气流。防油纸可能会与加热元件接触并着火。在预热期间，切勿将防油纸散铺在附件上。请务必用烤盘或烤模压住防油纸。防油纸应仅覆盖需要覆盖的表面，切勿超出附件范围。
- 电器会变灼热。如果电器安装在有装饰门的固定橱柜中，装饰门关闭时会聚集热量。只能在装饰门打开时才能操作电器。

警告 - 有电击危险!

- 修理不当是很危险的。只能由我们经过培训的售后服务人员来维修电器和更换损坏的电源线。如果电器发生故障，请拔下电器电源插头，或断开熔断器盒中的断路器。联系售后服务部门。
- 为避免可能出现的电击，换灯前应确定器具已断开电源。
- 如果接触到电器的灼热部件，电器的电线绝缘层会熔化。切勿使电器电源线接触电器的灼热部件。
- 请勿使用高压清洁剂或蒸汽清洁剂，以防触电。
- 湿气渗入会导致电击危险。切勿让电器处于过热或潮湿的环境中。本电器仅限室内使用。
- 故障电器或者电源线会导致电击危险。切勿接通发生故障的电器。拔下电器的电源插头或断开保险丝盒中的断路器。联系售后服务部门。
- 本电器为高压电器。切勿拆除外壳。
- 电器配有中式插头。为确保丹麦插座实现保护性接地，必须将电器连接到合适的适配器。该适配器（允许最大电流为 13 安培）可从售后服务部买到（备件号：623333）。
- 更换烹饪箱灯泡时，灯泡插座触点是带电的。更换灯泡前，拔下电器电源插头或断开熔断器盒中的断路器。

警告 - 有灼伤危险! !

- 电器在使用期间会发热。切勿触摸烹饪箱的内表面或加热元件。必须让电器冷却下来。请将小孩留在安全距离以外。
- 附件和烹饪容器会变得十分灼热。从烹饪箱中取出附件或烹饪容器时必须戴上烤箱手套。
- 酒精蒸汽可能会在热烹饪箱内着火。切勿烹饪混合了大量高浓度酒类的食物。只能使用少量高浓度酒类。打开电器门时需小心。

警告 - 有烫伤危险!

- 在打开电器门时，可能会有热蒸汽逸出。打开电器门时需小心。请将小孩留在安全距离以外。
- 将水倒入高温烹饪箱会产生热蒸汽。切勿将水倒入高温烹饪箱中。

⚠ 警告 – 有受伤危险!

电器门玻璃如果有刮伤，可能会导致裂开。请不要使用玻璃刮刀、剧烈或腐蚀性的清洁用品或洗涤剂清洁电器门。

微波**⚠ 警告 – 有灼伤危险! !**

- 将本电器用于预定用途以外的其他目的非常危险。不允许以下行为：烘干食物或衣物，加热拖鞋或谷物枕头、海绵、湿的清洁布或类似物品。这是因为过热的拖鞋、谷物枕头、海绵、湿的清洁布等类似物品可能导致烧伤皮肤。
- 食物可能着火。切勿在蓄热包装内加热食物。在无人看管的情况下，请勿将食物放在塑料、纸或其它易燃材料制成的容器中加热。所选择的微波功率或时间设置不要高于实际需要。请遵循本说明手册中提供的信息。切勿使用微波干燥食物。解冻或加热含水量低的食物。如面包时，切勿选择过高的功率或过长的时间。
- 食用油有着火危险。切勿使用微波单独加热食用油。

⚠ 警告 – 有爆炸危险!

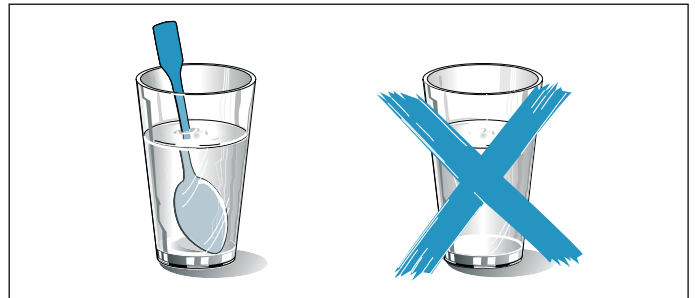
将液体或其它食物放在密封的容器中有爆炸危险。切勿将饮品或其它食物放在密封的容器中加热。

⚠ 警告 – 有灼伤危险! !

- 带壳或带皮的食物在加热过程中或甚至在加热后都有可能爆裂或爆炸。切勿加热带壳的鸡蛋或重新加热白煮蛋。切勿烹饪贝类或甲壳类。在煎蛋或水煮蛋时，一定要刺破蛋黄。带壳或带皮的食物表皮会爆裂，如苹果、番茄、土豆和香肠。加热前，应先刺破表壳或表皮。
- 婴儿食品中热量分布不均。切勿在封闭的容器中加热婴儿食品。一定要取下盖子或奶嘴。食物经过加热后，要搅拌或摇晃均匀。在喂孩子食物之前要先检查食物的温度。
- 经过加热的食物会散发热量。烹饪容器会变热。从烹饪箱中取出烹饪容器或附件时必须戴上烤箱手套。
- 给食物加热时，密封的包装可能会爆炸。请遵守产品包装上的说明。将容器从烹饪箱中取出时一定要戴上烤箱手套。
- 可触及部件在电器运转时会变得灼热。切勿触碰灼热部件。请将小孩留在安全距离以外。
- 将本电器用于预定用途以外的其他目的非常危险。不允许以下行为：烘干食物或衣物，加热拖鞋或谷物枕头、海绵、湿的清洁布或类似物品。这是因为过热的拖鞋、谷物枕头、海绵、湿的清洁布等类似物品可能导致烧伤皮肤。

⚠ 警告 – 有烫伤危险!

- 加热的液体有可能延时沸腾。即液体达到沸腾温度后，却没有常见的蒸汽气泡冒上液面。即使容器只是稍微振动，滚烫的液体也会突然沸腾溢出和飞溅。在加热时，一定要在容器内放一把汤匙。这会防止延时沸腾。

**⚠ 警告 – 有受伤危险!**

- 不合适的烹饪容器可能会开裂。瓷质或陶质烹饪容器在手柄或盖上会有小孔。这些小孔下方隐藏着空穴。渗入这些空穴的液体可能导致烹饪容器破裂。仅限使用耐微波烹饪容器。
- 若本电器仅在微波模式下运作，使用金属或含金属装饰的容器会导致电火花。这可能会导致电器损坏。在仅有微波运作的情况下切勿使用金属容器。

⚠ 警告 – 有电击危险!

本电器为高压电器。切勿拆除外壳。

⚠ 警告 – 有严重损害健康的危险!

- 如果清洁不当，电器表面可能会损坏。微波能可能会逸出。定期清洁电器，并即时除去食物积垢。时刻保持烹饪箱、门封、门和门碰清洁。→ "清洁"第 50 页
- 如果烹饪箱门或门封损坏，微波能可能会逸出。在烹饪箱门、门封或塑料门框损坏时，切勿使用本电器。致电售后服务部门。
- 如果电器没有配备任何外壳，微波能将会逸出。切勿拆除外壳。如有任何维护或维修工作，请联系售后服务部门。

损坏原因

常规信息

注意!

- **将水倒入高温烹饪箱:** 切勿将水倒入高温烹饪箱中。这将产生蒸汽。温度变化会导致损坏。
- **潮湿食物:** 不要将潮湿食物长期存放在密闭的烹饪箱内。不要用电器存储食物。这可能导致腐蚀。
- **烹饪箱中产生冷凝水:** 门窗、内壁和底板上可能会出现冷凝液。这是正常现象,不影响微波工作。为防止电器腐蚀,每次烹饪时应擦净冷凝水。
- **打开电器门冷却:** 只能关上电器门让烹饪箱冷却。不要将任何东西夹在电器门中。否则,即使电器门只是略微开启,长时间下来,附近设备的表面也可能被损坏。
- **门封严重脏污:** 如果门封非常脏,电器门在操作过程中将无法正确关闭。附近橱柜的表面可能会损坏。应始终保持门封清洁。
- **站在电器门上或在电器门上放置物体:** 不要站在打开的电器门上,也不要将任何东西放在打开的电器门上。不要将任何烹饪容器或附件放在电器门上。
- **搬运电器:** 不要抓着门把手搬运电器。门把手不能承受电器的重量,可能会断开。

微波

注意!

- **产生火花:** 金属(例如玻璃杯内的汤匙)必须距离烹饪箱内壁和门内壁至少 2 cm。否则,火花会损坏门内壁的玻璃。
- **在未放食物时使用微波:** 烹饪箱中未放食物就操作电器会导致电器过载。如果烹饪箱中没有食物,切勿接通电器。但短时器皿测试不受此影响(参见“微波适用容器”一节)。
- **微波爆米花:** 微波功率切勿设置过高。过载可能引起门面板破损。功率设置不要超过 600 W。爆米花袋必须放在玻璃盘上。
- **箔制容器:** 不要在电器中使用箔制容器。它们产生的火花会损坏电器。
- **转盘驱动装置:** 确保沸腾溢出的液体不会经过转盘驱动装置流入电器内部。监视烹饪过程。开始时选择相对较短的烹饪时间,并根据需要延长烹饪时间。
- **转盘:** 切勿在没有转盘的情况下使用微波炉。

环境保护

您的新电器属于特别节能款。您可以在本章节找到关于在使用电器时如何节约更多能源和如何正确处置报废电器的提示。

节能

- 除非菜谱或操作说明书的列表中有明确说明,否则不得预热电器。
- 烘焙时,请使用涂深黑色漆的烤模或搪瓷烘烤模。此类烤模的吸热效果特别好。
- 将不需要的附件和餐具从烹饪箱中取出。
- 请勿在电器运行期间打开电器门。
- 烤制多份糕点时最好一份接一份地烤。烹饪箱内有余温。这可以减少第二份糕点的烤制时间。您可以将两个蛋糕模并排放在烹饪箱中。
- 对于长时间的烹饪,您可以在烹饪时间结束前 10 分钟关断烤箱,用余热完成烹饪。

环保处理

按照环保要求处理包装材料。

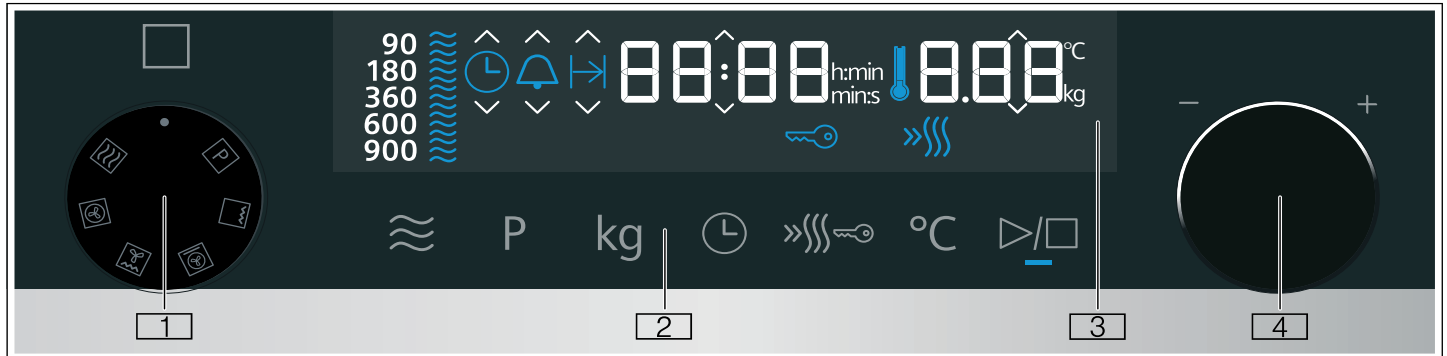


本电器已经根据欧盟有关废弃电气和电子设备的法令 2012/19/EU (waste electrical and electronic equipment - WEEE) 进行了标记。该指令是在全欧盟范围内关于废弃设备回收处理和再生利用的有效法律依据。

了解您的电器

本节对指示符和控件进行说明。此外，您还会了解到电器的各种功能。

提示: 根据电器型号，个别细节和颜色可能不同。



- 1 **功能选择钮**
使用功能选择钮设置加热类型或其它功能。
可从关断位置顺时针或逆时针转动功能选择钮。
- 2 **触控区**
在触控区后面有传感器。只需触摸符号即可选择功能。
- 3 **显示**
显示屏显示激活的功能所对应的符号以及时间设置选项。
- 4 **旋转选择钮**
使用旋转选择钮设置加热类型的温度或选择其它功能的设置。
可以顺时针和逆时针转动旋转选择钮。

提示

- 在一些电器上，功能选择钮或旋转选择钮可伸缩。如要将功能或旋转选择钮弹出或按入，可将其按入“关”位置。
- 如果功能选择钮位于“关”位置（节能模式），且选择了一个功能，可能需要过几秒才可以使用该功能（如微波）。

功能选择钮

使用功能选择钮设置加热类型和其它功能。

确保始终使用正确的加热类型烹饪食物，关于它们的差异及其应用请参见下文说明。

设置	用途
• “关”位置	电器关断。
微波	选择微波操作。
热风	风扇将来自后面板加热圈的热量均匀分配到烹饪箱各处。
热风烧烤	风扇将热风从烧烤元件吹向食物周围。
匹萨设置	底部加热元件和后面板中的加热圈升温。
烧烤	烧烤元件下面的整个区域变热。
程序	您可以据此调整许多菜式的预先编程设置。

控制面板

您可通过控制单元，使用功能和旋转选择钮以及触控区来设置电器的各种功能。当前设置出现在显示屏上。

该概述展示了在所选操作模式下打开电器时的控制面板。

触控区和显示屏

您可使用触控区来设置电器的各种附加功能。您可在显示屏上看到这些功能的值。

触控区

您可以在这里找到各种按键和触控区的简要说明。

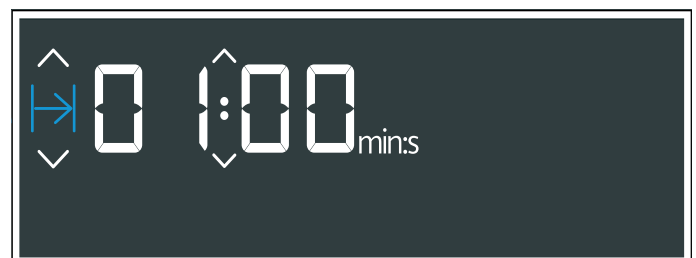
符号	含义
	微波 选择微波功率级别或开启某一类加热模式下附加微波功能。
	程序 调用预设菜式程序选择，使用旋转选择钮选择程序号。
	快速预热/童锁 短暂按下：启用/停用快速预热。 长按：启用/停用童锁。
	时间设置选项 选择不同的时间设置选项，然后使用旋转选择钮调节设定时间。
	温度 选择“温度”符号，然后使用旋转选择钮设置需要的温度。
	重量 选择“重量”符号，然后使用旋转选择钮设置需要的重量。
	开始/停止 开始或暂停操作 提示: 长按结束当前操作，所选操作模式的设置恢复到默认值。

显示

显示屏结构清晰，在任何情况下都可以对其中信息一目了然。




当前可以设置的值高亮显示。高亮显示方式为设置值上方和下方的两个小箭头。

可以通过旋转选择钮直接更改高亮显示的数值。



显示信息

您可以在这里查看不同显示信息的简短说明。

符号	含义
	定时器 如果符号高亮显示，定时器将出现在显示屏上。
	烹饪时间 如果符号高亮显示，烹饪时间将出现在显示屏上。
	时钟 如果符号高亮显示，时钟将出现在显示屏上。
h:min	小时 / 分钟 烹饪时间 (单位: 小时/分钟)
min:sec	分钟/秒 烹饪时间 (分钟和秒)
	儿童锁 如果该信号亮起，则儿童锁启用。
	快速预热 如果该符号亮起，表示已启用快速加热。

温度指示器

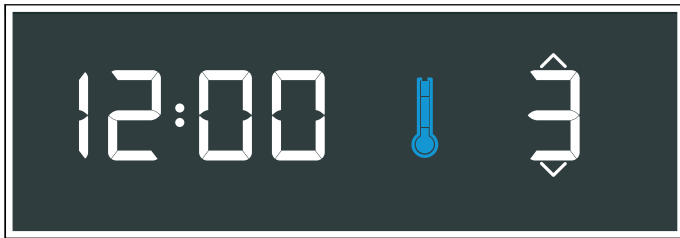
时间显示屏右边的蓝色温度计指示电器正在升温。

如果正在使用加热功能，随着加热室升温，温度计将分四个阶段变为蓝色。

如果您正在使用烧烤或蒸制模式，整个温度计立即全亮蓝色。

使用微波功能时温度计不亮。

预热电器时，将食物放入烹饪箱的最佳时间是温度计完全变为蓝色的时候。



提示：由于热惯性，烹饪箱中的实际温度可能与设置温度稍微有点偏差。

夜间模式

为了节约能量，显示屏亮度在晚上 10 点到早上 5:59 之间自动调至较低水平。

旋转选择钮

使用旋转选择钮更改高亮显示在显示屏中的调整值。

在大多数选项列表中（例如程序），第一个选项紧跟在最后一个选项之后。

设置某些数值（例如重量）时，当旋转选择钮达到最小值或最大值时，您需要反方向旋转该选择钮。

操作模式

您的电器具有多种操作模式，方便您选择使用。

您可以在相应章节了解这些模式的详细说明。

操作模式	用途
加热功能 → "操作电器"第 43 页	提供各种精心设计的加热功能，以便您实现最佳食物烹饪效果。

微波 → "微波"第 44 页	您可以使用微波更快地烹饪、加热和解冻食物。
微波组合操作	除了使用一种加热类型，您还可以为此开启微波。
基本设置 → "基本设置"第 50 页	您可以更改电器的基本设置来满足您的需求。

加热类型

确保始终使用正确的加热类型烹饪食物，关于它们的差异及其应用请参见下文说明。

每种加热类型的符号可以帮助您记住它们。

加热类型	温度	用途
 热风	40 °C 100-230 °C	面团发酵，解冻奶油蛋糕。 用于在同一层烘焙和烘烤。
 烧烤	烧烤设置： 1 = 低火 2 = 中火 3 = 高火	用于烧烤薄片食物，如肉排、香肠，或烤吐司及焗烤类食物。
 热风烧烤	100-230 °C	用于烤制家禽、全鱼和较大肉块。
 匹萨设置	100-230 °C	用于烹饪需要从下方大量加热的匹萨和餐点。

默认值

对于每种加热类型，电器都指定了一个默认温度或级别。您可以接受该值或进行适当更改。

微波


本电器提供适用于不同食物类型和食物制备方法的各种微波功率设置。微波设置并不总是与电器实际使用的功率完全对应。


以下微波设置可供选择。

微波设置	最大烹饪时长
90	1 小时 30 分钟
180	1 小时 30 分钟
360	1 小时 30 分钟
600	1 小时 30 分钟
900 W	30 分钟

您可以单独使用微波功能，也可以组合使用各种加热方式。

例外：

 微波设置 900 W

 热风 40 °C

关于微波和各种加热功能的组合方式参见：

烹饪箱

烹饪箱中的各种功能可以使您的电器更易于使用。例如，烹饪箱内照明功能，而冷却风扇则可防止电器过热。

打开电器门

如果在操作期间打开电器门，则操作暂停。关闭电器门，触摸 ▷/□ 按键，继续操作。

内部照明

电器运作时，内部照明亮起。电器停止烹饪食物时，照明熄灭。

打开电器门时，内部照明打开。例如，可便于清洁烹饪箱。约 15 分钟后，内部照明自动关断。

冷却风扇

您的电器有一个冷却风扇。冷却风扇在工作期间开启。热风从门上方逸出。

使用后，冷却风扇会继续运转一段时间。

注意!

不要覆盖通风槽。否则可能会导致电器过热。

提示

- 在微波操作过程中，电器保持冷却。尽管如此，冷却风扇仍将开启。在微波工作结束时，风机还会持续运转一段时间。
- 电器门内壁、烹饪箱内壁和底板上可能会形成冷凝液。这是正常现象，不影响电器工作。请在烹饪后擦去这些冷凝水。

附件

您可以在本章节找到有关随附附件的概览以及正确使用附件的信息。

注意!

取出盘子时，请确保转盘不移动。确保转盘正确锁止。转盘可向左或向右转动。

随附附件



转盘

需要从下方大量加热的食物可在转盘上直接烹饪。

提示: 转盘可顺时针或逆时针转动。它具有抗刮擦的特点。您可在转盘上直接切匹萨。



矮烤架

用于在微波炉中使用微波进行烘焙和烤制。

提示: 将烤架放到转盘上。



高烤架

烤架用于烧烤，如肉排、香肠或面包，或用于放置烹饪容器，如浅层耐热碗碟。

提示: 将烤架放到转盘上。

专用附件

您可以在售后服务部、专卖店购买更多附件。

专用附件

玻璃烤盘

用于在电器中制备焖烧肉和烘焙食品。

比萨盘

用于匹萨和大号圆形蛋糕。

用于微波电器的蒸汽炉

用于更快地蒸制食物，使其更鲜嫩。

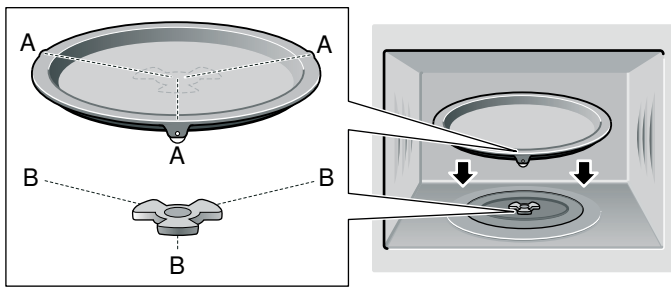
首次使用之前

您必须先进行一些设置，才可使用新电器。您还必须清洁烹饪箱和附件。

电器必须完全安装并连接至电源。

安装转盘

如图所示，将带滚轮“A”的转盘置于烹饪箱箱底中央的转盘驱动轴连轴器“B”上。



提示

- 切勿在没有转盘的情况下使用电器
- 转盘必须竖直置于转盘驱动轴连轴器上。
- 每当使用加热功能时，转盘都必须转动。
- 转盘的最大负荷为 5 kg。

首次使用

接通电源或断电后，显示屏提示设置时钟。说明可能需要几秒钟时间才会出现。

设置时间

在首次使用时，时间高亮显示。12:00 值在显示屏中闪烁，⌚ 符号亮起。设置时间。

1. 使用旋转选择钮设置结束时间。
2. 触摸 ⌚。
现在时钟已经设置好了。

更改时钟时间

提示: 如要更改时钟时间，需要关断电器。

1. 触摸两下 ⌚ 按键。
⌚ 符号和时钟时间将出现在显示屏上。
2. 使用旋转选择钮设置时钟。
3. 触摸 ⌚ 按键。
现在时钟已经设置好了。


提示


- 如果设置时间后未触摸 ⌚，设置值会在几秒后自动被采用。
- 如果移动功能选择钮，使其与设置相符，结束后必须将其转到“关”位置。只有此时可使用电器。
- 为了降低电器待机时的能耗，您可以隐藏时钟。

清洁烹饪箱和附件

在第一次使用电器制备食物之前必须清洁烹饪箱和附件。

清洁烹饪箱

为了去除新电器的味道，可清空烹饪箱并关上电器门来加热烹饪箱。建议使用热风  以 180 °C 加热 1 小时。切勿在烹饪箱中留下残余包装材料。

1. 用功能选择钮设置热风 .
2. 使用旋转选择钮将其设置为 180 °C。
3. 触摸 ▷/□。

电器开始加热。

1 小时后关断电器。为此，触摸 ▷/□，然后将功能选择钮转到关断位置。

清洁附件

在第一次使用附件前，请用热肥皂水和软洗碗布彻底清洁附件。

操作电器

您已经了解了各个控件及其工作原理。现在，我们将说明如何设置您的电器。您将了解打开和关断电器时的状态以及如何选择操作模式。

打开和关断电器

必须先接通电器电源，才可设置电器。

提示: 只能在关断电器时设置童锁。在关断电器后，某些显示信息在显示屏上仍然可以看到。

不使用时，请关断您的电器。如果长期不应用设置，则电器将自动关断。

开机

转动功能选择钮，开启电器。

标准值在显示屏中高亮显示。电器准备就绪。

您可以在单独的章节中查看操作模式选择方式。

关断电器

将功能选择钮转到关断位置。

任何可能正在运行的功能都会被取消。

时间出现在显示屏上。

提示: 您可以在基本设置中设置在设备关断时是否显示时钟。


选择操作模式


在选择操作模式后，默认值显示在显示屏中。您可以立即启动该设置。

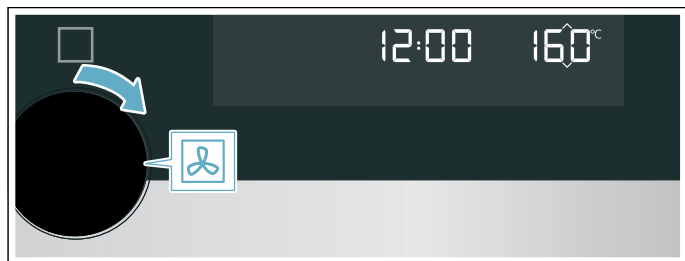
以下始终适用：

1. 使用功能选择钮选择操作模式。
2. 如有必要，可以应用其他设置。
如要执行此操作，触摸相应的区域，然后使用旋转选择钮更改值。
3. 触摸 ▷/□。
电器启动操作。▷/□ LED 亮起。

设置加热功能和温度

实例：热风  200 °C

1. 使用功能选择钮设置热风  加热功能。
显示屏中将显示温度默认值：160 °C。



2. 使用旋转选择钮将温度设置为 200 °C。

3. 触摸 ▷/□ 按键。




电器将开始加热。▷/□ LED 将亮起。温度指示器上的光柱长度渐渐增加。

您可以在电器加热过程中随时使用旋转选择钮更改温度。

提示

- 电器预热后，略有温度波动是正常情况，与加热功能有关。
- 电器加热时，温度无法设置为 40 °C。

设置烹饪时间

1. 设置加热类型和温度。
2. 触摸 ，直到高亮显示 |→| 符号。
3. 使用旋转选择钮设置所需烹饪时长。
4. 触摸 ▷/□。
电器开始加热。▷/□ LED 亮起。烹饪时间开始倒计时。

暂停操作

1. 触摸 ▷/□ 按键或打开电器门。
操作暂停，▷/□ LED 闪烁。
2. 关闭电器门。
3. 触摸 ▷/□ 按键。
电器继续运行，▷/□ LED 亮起。

停止加热电器

将功能选择钮转到“关”位置。




电器将停止加热，所有设置将被清除。

提示: 电器暂停或停止后，风扇可能继续运行。



快速预热

使用快速加热时，电器能特别快地达到所设置的温度。

当选择 100 °C 烤箱温度时，只能使用快速加热功能。在下列加热类型下可使用快速加热：

-  热风 (例外：热风 40 °C)
-  热风烧烤
-  匹萨设置

为了确保均匀的烹饪效果，在快速加热完成之前，请不要将食物放入烹饪箱中。

1. 设置加热类型和温度。
2. 触摸 。
显示屏中的  符号点亮。
3. 触摸 ▷/□。
电器开始加热。▷/□ LED 亮起。

快速预热已经结束

响起一声信号音。显示屏上的 »»» 符号消失。电器继续按照所设置的加热类型和温度运行。将食物置于烹饪箱中。

取消快速加热

触摸 »»»⏪。显示屏上 »»» 符号消失。电器继续按照所设置的加热类型和温度运行。

提示: 快速加热最多在 15 分钟内自动停用。

自动安全关断功能

如果电器未设置烹饪时间而运转了很长一段时间，则会激活自动安全关断功能。电器自动关断的时间点取决于所设定的操作模式和温度。

- 热风 40 °C: 24 小时
- 热风 100-230 °C: 5 小时
- 热风烧烤和匹萨设置: 5 小时
- 烧烤: 90 分钟

实例: 如果您的电器以热风模式在 160 °C 下操作, 则在大约 5 小时之后自动关断。

显示屏上将显示 E2。电器关断。如需确认, 按下 ▷/□。

微波

您可以使用微波快速烹饪、加热和解冻食物。您可以单独使用微波, 也可以使用微波与烧烤组合。

要确保优化利用微波, 请遵循有关烹饪容器的说明并熟悉指导手册后面的应用程序表中的数据。

烹饪容器

并非所有烹饪容器都适用于微波。因此为了确保您的食物已被正确加热并且电器未被损坏, 请仅使用适合微波的烹饪容器。

合适的烹饪容器

用玻璃、玻璃陶瓷、陶瓷或耐热塑料制成的耐热烹饪容器。这些材料可使微波穿透。

也可以使用餐盘。这样就不用将食物从一个盘换到另一个盘。如果烹饪容器带有金饰边或银饰边, 只有在制造商保证它们适用于微波时才能使用。

不适合的烹饪容器

金属烹饪器皿不适合。微波无法穿透金属容器, 因此放在金属容器中的食物仍是冷的。

注意!

产生火花: 金属 (例如玻璃杯内的汤匙) 必须距离烹饪箱内壁和门内壁至少 2 cm。否则, 火花会损坏门内壁的玻璃。

烹饪容器测试

除非烹饪箱内放有食物, 否则切勿开启微波。唯一的例外是进行下面的简短的烹饪容器测试。

如果您不能确定自己的烹饪容器是否适合在微波中使用, 则进行以下测试。

1. 以最大功率加热空烹饪容器 1/2 到 1 分钟。
2. 在这期间检查烹饪容器的温度。烹饪容器摸起来应该仍是冷的或温的。如果烹饪容器变热或产生火花, 则不适用。此时, 请停止测试。

警告 – 有灼伤危险! !

可触及部件在电器运转时会变得灼热。切勿触碰灼热部件。请将小孩留在安全距离以外。

微波功率设置

微波功率设置为分级设置, 并不总是与电器实际使用的功率完全对应。

以下微波功率设置可供选择。

微波设置	最大烹饪时长	用途
90	1 小时 30 分钟	用于解冻容易变质的食物。
180	1 小时 30 分钟	用于解冻和连续烹饪。
360	1 小时 30 分钟	用于烹饪肉和加热容易变质的食物。
600	1 小时 30 分钟	用于加热和烹饪食物。
900 W	30 分钟	用于加热液体。

默认值:

电器为每种微波功率设置都提供了默认的烹饪时长。您可以接受该值或进行适当更改。

最高设定仅用于加热液体。不适合加热食物。一定时间后，微波最大功率逐渐减少到 600 W 以下，从而保护电器。冷却一段时间后，会恢复到全火力状态。



时间设置间隔

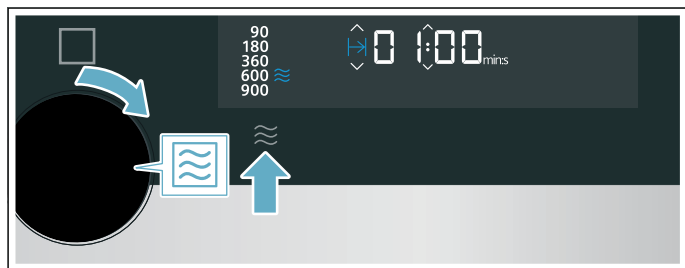
设置烹饪时间的最小增/减量随着烹饪时间长度发生变化。

烹饪时长	时间设定最小增/减量间隔
0 - 1 分钟	5 秒
1-3 分钟	10 秒
3-15 分钟	30 秒
15 分钟 - 1 小时	1 分钟
1 小时 - 1 小时 30 分钟	5 分钟

设置微波

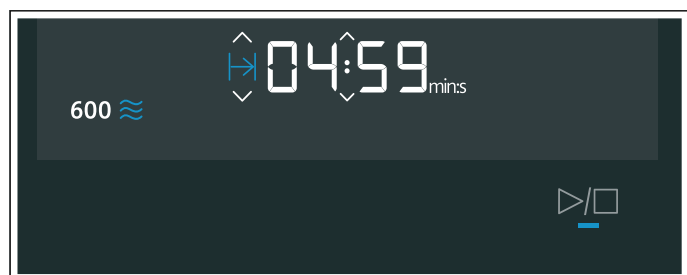
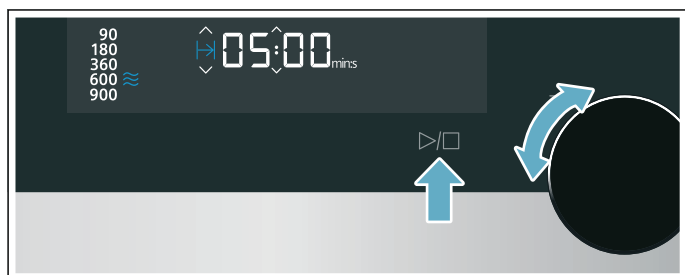
实例：微波功率设置 600 W，烹饪时间 5 分钟。

- 使用功能选择钮选择微波功能 。
电器准备就绪。最大微波功率输出  将在显示屏上显示为默认值。您可以随时更改数值。
- 触摸微波设置域，选择所需要的功率设置。



微波设置将高亮显示，默认烹饪时间将显示在显示屏上。

- 使用旋转选择钮设置所需烹饪时长。
提示：还可以先设置烹饪时间，然后设置微波。
- 触摸 \triangleright/\square 按键。



剩余时间将在显示屏中倒计时。 \triangleright/\square LED 将亮起。


烹饪时间正常结束

响起一声信号音。打开电器门或触摸任何区域。

更改烹饪时间

使用旋转选择钮可以更改烹饪时长。几秒钟之后，所更改的时间将被采用。

改变微波输出功率

触摸 ，直到选中显示屏中的所需级别。

提示

- 通过触摸微波功率按键若干次可从高到低设置微波等级
- 如果仅在启动后增加微波功能，电器暂停。按下 \triangleright/\square ，开始运行

暂停操作

- 触摸 \triangleright/\square 按键或打开电器门。
操作暂停， \triangleright/\square LED 闪烁。
- 关闭电器门。
- 触摸 \triangleright/\square 按键。
电器继续运行， \triangleright/\square LED 亮起。

停止加热电器

将功能选择钮转到“关”位置。





电器将停止加热，所有设置将被清除。

提示：电器暂停或停止后，风扇可能继续运行。



设置微波组合操作

您可以将微波和各种加热类型组合起来使用。电器加热与开启微波可以同时进行。因此，食物可在更短的时间内烹制完成。

组合选项



-  热风
-  热风烧烤
-  匹萨设置
-  烧烤

例外：

-  微波设置 900 W
-  热风 40 °C

设置组合操作


实例：热风  190 °C，带微波  360 W，17 分钟。

- 使用功能选择钮设置热风  功能。
显示温度默认值。
- 转动旋转选择钮，设置需要的温度。
- 触摸微波功率 ，直到选中显示屏中的所需级别。
显示默认烹饪时间。
- 使用旋转选择钮设置烹饪时间。
- 触摸 \triangleright/\square 。
操作开始， \triangleright/\square LED 亮起。烹饪时间开始倒计时。

烹饪时间正常结束

响起信号声， \triangleright/\square 符号停止点亮。组合模式烹饪完成。触摸任何区域可结束声音信号。

改变微波输出功率

触摸 ，直到选中显示屏中的所需级别。

提示

- 通过触摸微波功率按键若干次可从高到低设置微波等级
- 如果仅在启动后增加微波功能，电器暂停。按下▷/□，开始运行

暂停操作

1. 触摸▷/□ 按键或打开电器门。
操作暂停，▷/□ LED 闪烁。
2. 关闭电器门。
3. 触摸▷/□ 按键。
电器继续运行，▷/□ LED 亮起。

停止加热电器

将功能选择钮转到“关”位置。

电器将停止加热，所有设置将被清除。

提示：电器暂停或停止后，风扇可能继续运行。

自动程序


您可以通过自动程序轻松制备食物。选择程序，然后输入食物的重量。然后，自动程序即会应用最合适的设置。您可以有 15 种程序选择。

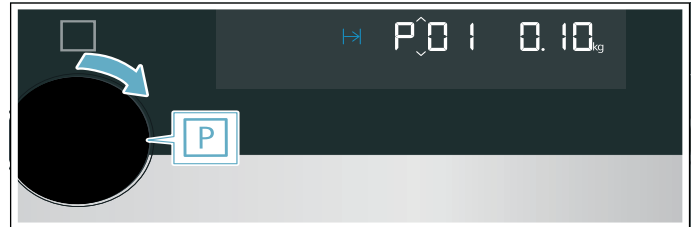
提示

- 将食物从包装内取出并称重。如果无法输入精确的重量，应四舍五入。
- 将食物置于冷的烹饪箱中。
- 对于这些程序，务必使用适合微波的耐热烹饪容器，例如用玻璃或陶瓷制成的容器。请遵循程序表中的附件提示。
- 为了达到最佳的烹饪效果，请仅使用状况良好的食物和冷冻肉。对于冷冻食物，请仅使用直接取自冷冻柜的食物。

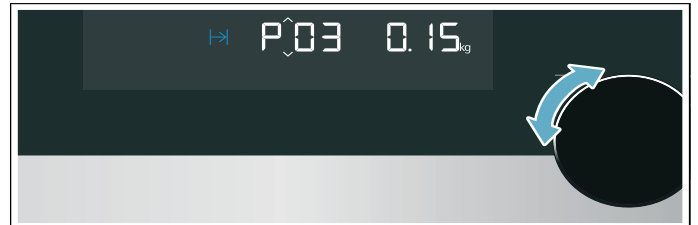
设置程序

图中实例：程序 3，重量 1 kg。

1. 将功能选择钮设置为  自动程序。
第一个程序号和重量建议出现在显示屏上。



2. 使用旋转选择钮选择程序号 3。



3. 触摸 kg。
重量设置在显示屏中高亮显示。

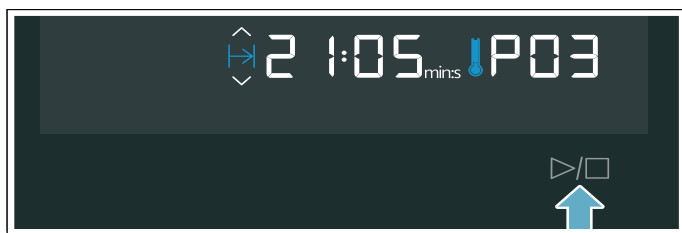


4. 使用旋转选择钮将重量设置为 1 kg。
电器自动为该重量设置正确的烹饪时间。



5. 触摸 ▷/□。

程序将启动。烹饪时间显示倒计时，温度光柱和 ▷/□ LED 亮起。



提示

- 在启动前，您可以使用 [P] 和 kg 在程序和重量之间切换。
- 一旦启动了程序，就不能更改程序号和重量。您可以触摸 kg 检查重量。

程序结束

响起一声信号音。程序已结束，电器停止加热。将功能选择钮转到关断位置。

更改程序

- 触摸 ▷/□ 区约 4 秒钟。
程序复位。
- 选择一个新程序。

暂停操作

- 触摸 ▷/□ 按键或打开电器门。
操作暂停，▷/□ LED 闪烁。
- 关闭电器门。
- 触摸 ▷/□ 按键。
电器继续运行，▷/□ LED 亮起。

停止加热电器

将功能选择钮转到“关”位置。


电器将停止加热，所有设置将被清除。


提示： 电器暂停或停止后，风扇可能继续运行。

程序表


程序号	食物	重量范围 (kg)	烹饪容器 / 附件, 搁架位置	注意
除霜				
P 01	肉糜	0.20 - 1.0	浅炊具, 不盖盖子 在矮烤架上	翻转后, 要将已解冻的肉糜取出。
P 02	肉块	0.20 - 1.0	浅炊具, 不盖盖子 在矮烤架上	在翻转时要将任何汁液倒干净; 禁止将这些汁液用作其它用途或让汁液接触其它食物。
P 03	鸡, 鸡块	0.40 - 1.80	浅炊具, 不盖盖子 在矮烤架上	在翻转时要将任何汁液倒干净; 禁止将这些汁液用作其它用途或让汁液接触其它食物。
P 04	面包	0.20 - 1.0	浅炊具, 不盖盖子 在矮烤架上	面包应该需要多少解冻多少, 因为面包很容易变质。尽量分开面包片。
烹饪程序				
P 05	米饭	0.05 - 0.20	带盖烹饪容器 在矮烤架上	不要使用可煮袋装米。在烹饪过程中会产生许多泡沫。输入烹饪前的重量 (不含液体)。向大米中加入 2 到 2.5 倍份量的液体。
P 06	土豆	0.15 - 1.0	带盖烹饪容器 在矮烤架上	切成相等大小的块。 每 100 g 添加 1 汤匙水。
P 07	蔬菜	0.15 - 1.0	带盖烹饪容器 在矮烤架上	切成相等大小的块。 每 100 g 添加 1 汤匙水。
组合烹饪程序				
P 08	烘焙速冻食品	0.40 - 1.20	不带盖烹饪容器 在矮烤架上	烘焙厚度不得超过 3 cm。
P 09	整只小鸡	0.50 - 2.0	不带盖烹饪容器 在矮烤架上	胸肉朝下。
P 10	上腰肉, 五分熟	0.50 - 1.5	不带盖烹饪容器 在矮烤架上	
P 11	猪脖肉	0.50 - 2.0	带盖烹饪容器, 在矮烤架上	
P 12	羊肉, 五分熟	0.80 - 2.0	带盖烹饪容器, 在矮烤架上	前腿大块或剔骨羊腿
P 13	肉饼	0.50 - 1.5	不带盖烹饪容器 在矮烤架上	肉糕的厚度不应超过 7 cm。
P 14	全鱼	0.30 - 1.0	不带盖烹饪容器 在矮烤架上	事先刮去鱼鳞。将鱼以“游泳姿势”放置在烹饪容器中。
P 15	煲饭, 使用新鲜材料	0.05 - 0.20	带盖深烹饪容器, 在矮烤架上	只需输入米饭的重量即可。该程序适合烹饪以蔬菜、鱼或家禽为材料的煲仔饭。只能使用新鲜材料。

时间设定

您的电器具有多种时间设置选项。您可以用  触控区调用菜单，在各种功能之间进行切换。可用功能的符号在显示屏中亮起，您刚才选择的功能高亮显示。

时间设置选项	用途
 定时器	定时器功能与煮蛋定时器类似。使用其他时间设置选项加热时，它独立于电器运行，不影响电器。
 烹饪时长	设置的烹饪时间到时后，电器会自动停止加热。
 时间	当前台不再运行其它功能时，电器将在显示屏上显示时间。





设置加热类型后，您只能使用  区调用烹饪时间。定时器可随时设置。

烹饪时间或定时器持续时间到时后，将发出声音信号。您可以通过触摸  区提前取消信号。

提示：可以在基本设置中更改信号音响起的时长。→ "基本设置"第 50 页




检查时间设置

如果设置了多个时间设置选项，则显示屏中相应的符号将点亮。烹饪时间开始倒计时。

如要检查定时器 、烹饪时间  或时钟 ，反复触摸 ，直到相应符号高亮显示。在操作过程中，只有定时器和烹饪时间可用。在待机状态中，只有定时器和时钟可用。其数值在显示屏中显示几秒钟。

设置定时器

您可以将定时器作为厨房定时器，定时器独立于电器运行。定时器有自己的信号声。您可以据此判定所指示的是定时器时间还是烹饪时间。

1. 触摸  按键。
 符号和时间符号再次亮起。
2. 使用旋转选择钮设置定时器持续时间。
几秒钟之后，时间设置将被采用。定时器启动。 符号在显示屏中亮起，定时器倒计时。其它时间符号熄灭。

定时器持续时间到时

响起一声信号音。--:-- 显示在显示屏上。触摸任意区，关断定时器。

更改定时器持续时间

使用旋转选择钮更改定时器持续时间。几秒钟之后，所更改的时间将被采用。


取消定时器持续时间

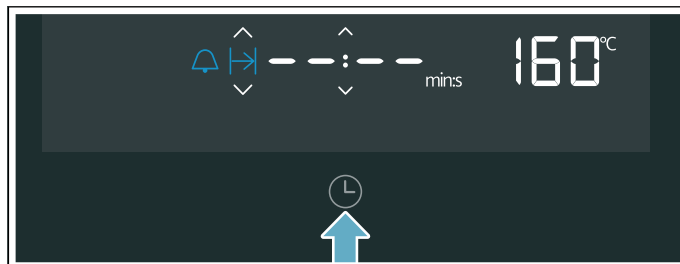
使用旋转选择钮将定时器持续时间重设为 --:-- 几秒钟之后，所更改的时间将被采用。定时器现已被关断。

设置烹饪时间

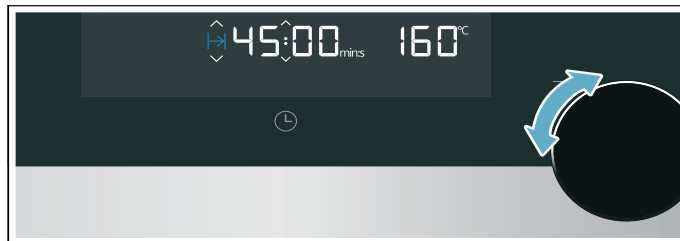
可以在电器上设置食物的烹饪时间。烹饪时间到时后，电器会自动关断。烹饪时间不会意外超时。


图中示例：热风加热功能，烹饪时间为 45 分钟。

1. 使用功能选择钮设置加热功能。
显示屏中将显示温度默认值。
2. 必要时使用旋转选择钮调整温度。
3. 触摸两下  按键。
--:-- 将出现在显示屏上，时间符号将亮起。




4. 使用旋转选择钮设置 45 分钟的烹饪时间。



5. 触摸  按键。
烤箱将启动。烹饪时间将在显示屏上倒计时。▷/□ LED 将亮起。其他时间符号将熄灭。

烹饪时间正常结束


响起一声信号音。电器停止加热。--:-- 显示在显示屏上。

1. 触摸  按键。
信号声停止。
2. 将功能选择钮转到关断位置。
电器关断。

更改烹饪时间

使用旋转选择钮可以更改烹饪时长。几秒钟之后，所更改的时间将被采用。

取消烹饪时间

如果已设置了定时器，先按下  按键。您现在可以调节烹饪时间。

使用旋转选择钮重设烹饪时长为 --:--。几秒钟后将执行更改。

首次使用

接通电源或断电后，显示屏提示设置时钟。说明可能需要几秒钟时间才会出现。

设置时间

在首次使用时，时间高亮显示。12:00 值在显示屏中闪烁，⌚ 符号亮起。设置时间。

1. 使用旋转选择钮设置结束时间。
2. 触摸 ⌚。
现在时钟已经设置好了。

更改时钟时间

提示: 如要更改时钟时间，需要关断电器。

1. 触摸两下 ⌚ 按键。
⌚ 符号和时钟时间将出现在显示屏上。
2. 使用旋转选择钮设置时钟。
3. 触摸 ⌚ 按键。
现在时钟已经设置好了。

提示

- 如果设置时间后未触摸 ⌚，设置值会在几秒后自动被采用。
- 如果移动功能选择钮，使其与设置相符，结束后必须将其转到“关”位置。只有此时可使用电器。
- 为了降低电器待机时的能耗，您可以隐藏时钟。

儿童锁

您的电器均配备儿童锁，使儿童无法意外开启或更改任何设置。

启用和停用

1. 将功能选择钮转到关断位置。
2. 触摸 >>>>⌚ 大约 4 秒钟。
>>>>⌚ 符号将出现在显示屏上。儿童锁启用或停用。

提示

- 如果已设置定时器持续时间 ⏰，该时间将继续倒计时。启用儿童锁后，无法再更改定时器持续时间。
- 声音信号(如定时器持续时间到时)可通过触摸任何区域停止。

基本设置

为了帮助您有效地使用电器，我们为您提供了各种设置。您可以根据需要更改这些设置。

更改基本设置

必须关断电器。

1. 触摸 \odot 按键几秒。
第一个基本设置将显示在显示屏中。
2. 使用旋转选择钮更改基本设置。
3. 触摸 \odot 按键。
下一个基本设置将显示在显示屏中。您可使用 \odot 按键浏览所有基本设置，并使用旋转选择钮进行更改。
4. 触摸 \odot 按键几秒。
这会应用所有设置。
如果电器处于待机模式，您可随时更改设置。

取消

如果您不想保存更改，转动功能选择钮。基本设置在未保存的情况下结束。

基本设置列表

根据电器的功能，并非所有基本设置都可供访问。

基本设置	选项	说明
c01 声音信号持续时间 2 = 中 = 30 秒	1 = 短 = 10 秒 3 = 长 = 2 分钟	设定的烹饪时间或持续时间到时后，或定时器达到零后，将发出信号音
c02 信号音按键 1 = 开	0 = 关	按下按键的信号音
c03 显示亮度 2 = 中	1 = 低 3 = 高	可设置显示亮度
c04 时间显示 1 = 开	0 = 关	可显示时钟
c05 内部照明 1 = 开	0 = 关	可开启或关断内部照明
c06 出厂设置 0 = 关	1 = 开	电器复位至出厂设置
c07 演示模式 0 = 关	1 = 开	可开启或关断演示模式 提示： 演示模式仅在电器连接到电源后的前 5 分钟内可见。
c08 信号音音量 2 = 中	1 = 低 2 = 高	设置信号音 音量

清洁

只要精心保养和清洁，您的电器将在未来的很长一段时间内保持其外观，并能正常工作。以下说明应如何正确保养和清洁电器。

警告 – 有灼伤危险！！
电器在使用期间会发热。切勿触摸烹饪箱的内表面或加热元件。必须让电器冷却下来。请将小孩留在安全距离以外。

警告 – 有电击危险！
请勿使用高压清洁剂或蒸汽清洁剂，以防触电。

警告 – 有受伤危险！
电器门玻璃如果有刮伤，可能会导致裂开。请不要使用玻璃刮刀、剧烈或腐蚀性的清洁用品或洗涤剂清洁电器门。

提示：微波炉若有异味，例如在烹制鱼等食物之后，这很容易清除。将几滴柠檬汁滴入一杯水中。务必在容器中放一把汤匙，以防延时沸腾。以最大微波功率将水加热 1 至 2 分钟。

合适的清洁剂

为了防止因清洗剂使用不当而损坏各种表面，请遵守下表中的信息。并非所列所有区域均可见于您的电器，具体取决于电器型号。

注意！

有表面损坏危险
请勿使用：

- 强烈的或腐蚀性的清洁剂，
- 高酒精含量的清洁剂，
- 粗糙的擦洗片或清洁海绵，
- 高压清洁剂或蒸汽清洁剂，
- 适合清洁灼热电器的专用清洁剂。

新海绵布使用前要彻底清洗。

建议：强烈推荐的清洁和保养产品可以从售后服务部门购买。请遵守相应制造商说明。

微纤维布

微纤维布特别适用于清洁易受损的表面，例如玻璃、玻璃陶瓷、不锈钢或铝表面。汁液和油污一擦即可。

订货号：466 148

用于不锈钢表面的清洁布

您可使用经过测试的推荐油浸清洁布 (可向我们订购) 处理表面，这将使表面更加耐指纹和耐刮擦。

订货号：311 134

用于现代不锈钢表面的清洁油

这种瓶装清洁油与衣物所用的清洁油相同，您可向我们订购。

订货号：311 567

去污剂

用于强力去除表面上的顽固油渍残留。

订货号：311 781

区域	清洁用品
电器前面板	热肥皂水： 用洗碗布清洁并用软布擦干。请勿使用玻璃清洁剂、金属或玻璃刮刀进行清洁。
显示	使用微纤维布或微湿的抹布擦拭。不要用湿布擦拭。
不锈钢前面板	热肥皂水： 用洗碗布清洁并用软布擦干。立即清除水垢、油脂、淀粉和蛋白（例如蛋清）形成的斑块和斑点。这些污点或溅出物可能会引起腐蚀。不锈钢专用清洁产品可从我们的售后服务部门或专业零售商处获取。请勿使用玻璃清洁剂、金属或玻璃刮刀进行清洁。
不锈钢烹饪箱	热肥皂水或醋溶液： 用洗碗布清洁并用软布擦干。 如果微波炉很脏：请使用烤箱清洁剂，但只能在烹饪箱冷却后使用。最好使用不锈钢海绵。请勿使用烤箱喷雾剂或任何其他腐蚀性烤箱清洁剂或磨蚀性材料。擦洗片、粗糙的海绵和平底锅清洗物品均不适用。这些物品会刮伤表面。让内部表面彻底干燥。
烹饪箱中的凹槽	湿布： 水不得经过转盘驱动装置流入电器内部。
转盘和滚轮环	热肥皂水： 当将转盘放回凹槽时，其必须正确咬合。
烤架	热肥皂水： 使用不锈钢清洁剂或放入洗碗机中清洗。

故障检修

错误消息	可能的原因	纠正措施 / 说明
电器不工作	插头未插入 电源故障 熔断器出现故障 操作故障	插入插头 检查厨房灯是否正常。 检查保险丝盒，确保电器保险丝正常。 切断保险丝盒内的保险丝。约 10 秒后再次将其接通。
12:00 在显示屏中闪烁，⊖ 符号亮起。	电源故障	复位时钟。
该电器不运作。烹饪时间出现在显示屏中。	进行设置后未触摸 ▷/□。	触摸 ▷/□，或使用功能选择钮选择其他功能来删除设置。
微波不工作。	门未正确关闭。 ▷/□ 未触摸。	检查门内是否有食物残余物或碎屑。 触摸 ▷/□。
食物加热时间比往常长	微波功率输出设置的过低。 在电器中放置了比正常值更多的食物。 食物比往常要冷。	选择较高的微波功率输出。 双倍的食物量 = 双倍的烹饪时间。 在烹饪过程中搅拌或翻转食物。
由于不明原因，微波操作已取消。	微波炉发生故障。	如果再次出现该故障，致电客户服务部门。
电器可以设置，但是不能加热。冒号闪烁。	电器处于演示模式。	在基本设置中停用演示模式。 提示： 演示模式仅在电器连接到电源后的前 5 分钟内可见。
E 1 出现在显示面板上。	过热安全关断功能已经启动。	致电客户服务部门。
E 2 出现在显示面板上。	自动安全关机功能已经启动。	触摸任一按键或转动选择旋钮。
E 3 出现在显示面板上。	微波炉有故障。	致电客户服务部门。
E 4 出现在显示面板上。	过热安全关断功能已经启动。	致电客户服务部门。
E 11 出现在显示面板上。	控制面板中有湿气。	让控制面板干燥。
E 17 出现在显示面板上。	快速加热失败。	致电客户服务部门。

区域	清洁用品
门面板	玻璃清洁剂： 用洗碗布清洁。不要使用玻璃刮刀。
门封圈	热肥皂水： 用洗碗布清洁，不要刷洗。不要用金属或玻璃刮刀进行清洁。
附件	热肥皂水： 浸泡，然后用洗碗布或刷子清洁。

提示

- 由于使用不同的材料，例如，玻璃、塑料和金属等，电器正面的颜色会稍微有点偏差。
- 门面板上看起来像条纹的阴影是由内部照明的反光造成的。

故障检修

如果发生故障，原因往往很简单。在给售后服务部打电话前，请阅读故障表，尝试自行解决故障。

警告 – 有电击危险!

修理不当是很危险的。只能由我们经过培训的售后服务人员来维修电器和更换损坏的电源线。如果电器发生故障，请拔下电器电源插头，或断开熔断器盒中的断路器。联系售后服务部门。为避免可能出现的电击，换灯前应确定器具已断开电源。

对于某些出错信息，您可以自己采取补救措施。

客户服务

如果您的电器需要修理，我们为您提供售后服务。我们会找出合适的解决方法，并尽量避免售后人员不必要的上门服务。

E 编号和 FD 编号

来电时，请提供产品号 (E 编号) 和生产号 (FD 编号)，以便我们为您提供正确的建议。打开电器门时，可以在右侧看到写有这些编号的铭牌。您可以在下面的空白处记下电器编号和售后服务部的电话号码，以便在需要这些号码时不用花时间去寻找。

E 编号。	FD 编号

售后服务

请注意，发生故障时，如果电器不在质保期内，维修技师上门会收取费用。

请在随设备提供的客户服务列表中查找所有国家的联系信息。

预约工程师上门及产品咨询
中国 400 889 9999

制造商的专业水平值得您信赖。因此，将由受过专业培训的技术服务人员使用原装电器零件为您维修。

本电器符合标准 EN 55011 和 CISPR 11。它属于分组 2 中的 B 类产品。

分组 2 表示微波炉的生产目的是用于加热食物。B 类表示本电器适合私人家庭使用。

技术参数

电源	220 V ~
电源频率	50 Hz
输入功率	1600 W
微波功率输出	900 W
最大烧烤输出功率	1700 W
热风输出功率	1650 W
额定功率	3200 W
微波频率	2450 MHz
噪音等级	60 dB

制造商信息：

制造商: 博西家用电器 (中国) 有限公司

地址: 中国江苏省南京市鼓楼区清江南路18号3幢

执行标准:

GB 4706.1-2005

家用和类似用途电器的安全 第1部分: 通用要求

GB 4706.21-2008

家用和类似用途电器的安全 微波炉, 包括组合型微波炉的特殊要求

GB 4706.22-2008

家用和类似用途电器的安全 驻立式电灶、灶台、烤箱及类似用途器具的特殊要求

GB 19606-2004

家用和类似用途电器噪声限值

食品中的丙烯酰胺

哪些食物受影响？

丙烯酰胺主要产生于高温加热的谷类和土豆产品中，例如土豆条、土豆片、烤面包、面包卷、面包、精烘焙食物（饼干、姜饼、曲奇）。

制作食物时使丙烯酰胺降至最少的技巧

概述	保持烹饪时间尽量短。烹饪时食物颜色变为金黄褐色即可，颜色不要太深。又大又厚的食品包含的丙烯酰胺较少。
烘焙	使用热风，温度不要超过 180 °C；蛋或蛋黄可减少丙烯酰胺的产生。
饼干	使用热风，温度不要超过 180 °C；蛋或蛋黄可减少丙烯酰胺的产生。
烤薯片	在附件上均匀地铺开一层。每次至少烤 400 g，这样薯片不会烧干。

经由我们烹饪工作室测试过的菜谱

在下面的表格中，提供了各种备选食谱及其理想设置。其中列出了最适合您的菜式的加热功能和温度或微波功率设置。您将找到关于合适的烹饪附件及其在烤箱中放置位置的信息。我们列出了关于烹饪容器和制备方法的一些提示。

提示

- 表中的值总是适用于放置在冷的空烹饪箱中的菜肴。仅在表中指定需要预热电器时才进行预热。在使用电器之前，请从烹饪箱中取出任何不用的附件。
- 在预热完成之前不要在附件上铺防油纸。
- 表中指定的时间仅作为指导。确切时间取决于食物的质量和成分。
- 使用所提供的附件。额外附件可以在售后服务部、专卖店的选配附件中购买。
- 在从烹饪箱中取出灼热附件或烹饪容器时，一定要使用烤箱布或烤箱手套。

使用微波解冻、加热和烹饪

下面的表格为您提供了各种微波选项和设置。

表格中规定的时间仅作为参考。这些时间可能会随所使用的烹饪容器及食物的质量、温度和均匀性发生变化。

表格中通常规定时间范围。请首先设置最短的时间，然后根据需要进行延长。

实际情况可能是，您要烹饪的食物量与表格中规定的不同。经验方法：双倍的量 - 几乎双倍的烹饪时间，一半的量 - 一半的烹饪时间。

将烤盘放在矮烤架的中央。这样，食物将从所有侧面吸收微波。

除霜

提示

- 将冷冻食品放在不盖盖子的容器中，然后放在烤架上。
- 鸡腿和翅膀等细嫩的部位或烤肉脂肪多的外层可以用小片铝箔包裹。切勿让铝箔接触烹饪箱壁。在解冻时间经过一半时，可以去除铝箔。
- 在解冻期间翻转或搅拌食物一次或两次。大块食物应多翻转几次。翻转时，去除解冻产生的液体。
- 将解冻过的食物继续在室温下放置 10 到 60 分钟，让温度稳定下来。此时，可以去除家禽的内脏杂碎。

解冻	重量	微波功率设置 (W), 烹饪时间 (分钟)	注意
整块肉 (带骨或去骨的牛肉、小牛肉或猪肉)	800 g	180 W, 15 分钟 + 90 W, 10-20 分钟	翻转几次
	1 kg	180 W, 20 分钟 + 90 W, 15-25 分钟	
	1.5 kg	180 W, 30 分钟 + 90 W, 20-30 分钟	
肉块或肉片 (牛肉、小牛肉或猪肉)	200 g	180 W, 3 分钟 + 90 W, 10-15 分钟	翻转时将已解冻的部分分开
	500 g	180 W, 5 分钟 + 90 W, 15-20 分钟	
	800 g	180 W, 8 分钟 + 90 W, 15-20 分钟	
五花肉糜	200 g	90 W, 10-15 分钟	尽量平放冷冻食品 翻转数次，取出所有解冻的菜肴
	500 g	180 W, 5 分钟 + 90 W, 10-15 分钟	
	800 g	180 W, 8 分钟 + 90 W, 15-20 分钟	
家禽或家禽块	600 g	180 W, 8 分钟 + 90 W, 10-15 分钟	在烹饪过程中翻转。
	1.2 kg	180 W, 15 分钟 + 90 W, 25-30 分钟	
鸭	2 kg	180 W, 20 分钟 + 90 W, 30-40 分钟	翻转几次
鱼块、鱼排或鱼片	400 g	180 W, 5 分钟 + 90 W, 10-15 分钟	将已解冻的部分分开
全鱼	300 g	180 W, 3 分钟 + 90 W, 10-15 分钟	-
	600 g	180 W, 8 分钟 + 90 W, 10-15 分钟	
蔬菜，例如豌豆	300 g	180 W, 10-15 分钟	在解冻期间认真搅拌。
	600 g	180 W, 10 分钟 + 90 W, 10-15 分钟	
水果，例如覆盆子	300 g	180 W, 7-10 分钟	在解冻期间小心地搅拌，将已解冻的部分分开
	500 g	180 W, 8 分钟 + 90 W, 5-10 分钟	
黄油，解冻	125 g	180 W, 1 分钟 + 90 W, 2-4 分钟	去除所有包装
	250 g	360 W, 1 分钟 + 90 W, 2-4 分钟	
条形面包	500 g	180 W, 6 分钟 + 90 W, 5-10 分钟	在烹饪过程中翻转。
	1 kg	180 W, 12 分钟 + 90 W, 15-25 分钟	
干蛋糕，例如海绵蛋糕	500 g	90 W, 15-20 分钟	仅用于不加糖衣、奶油或奶黄酱的蛋糕，分离蛋糕块。
	750 g	180 W, 5 分钟 + 90 W, 10-15 分钟	
湿蛋糕，例如水果馅饼、干酪蛋糕	500 g	180 W, 5 分钟 + 90 W, 10-15 分钟	仅适用于不加糖衣、奶油或白明胶的蛋糕
	750 g	180 W, 7 分钟 + 90 W, 10-15 分钟	

解冻、加热或烹饪冷冻食品**提示**

- 将熟食从包装内取出。放入可以微波加热的烹饪容器，加热过程会更快、更均匀。菜肴中的不同成分所需要的加热时间可能不一样。
- 平摊食物的烹饪速度比堆放食物的烹饪速度快得多。因此，应摊开食物，使其在烹饪容器内尽量摊平。不应将不同食物相互叠放在一起。

- 一定要盖上食物。如果烹饪容器没有合适的盖子，则用盘子或专用微波薄膜盖上。
- 烹饪期间应搅拌或翻转食物 2 到 3 次。
- 在加热后，继续让食物保留 2 到 5 分钟，以便温度均匀。
- 当从微波炉中取出盘子时，一定要使用烤箱布或烤箱手套。
- 这样做有助于食物保持自己独特的味道，食物需要更少的调味品。

解冻、加热或烹饪冷冻食品	重量	微波功率设置 (W), 烹饪时间 (分钟)	注意
套餐、点餐、即食餐	300-400 g	600 W, 10-15 分钟	将食物从包装中取出，盖上食物加热
汤	400-500 g	600 W, 8-10 分钟	带盖烹饪容器
炖肉	500 g	600 W, 10-15 分钟	带盖烹饪容器
	1 kg	600 W, 20-25 分钟	
带调味料的肉条或肉片，例如菜炖牛肉	500 g	600 W, 15-20 分钟	带盖烹饪容器
	1 kg	600 W, 25-30 分钟	
鱼，如鱼排	400 g	600 W, 10-15 分钟	盖盖子
	800 g	600 W, 18-20 分钟	
配菜，例如米饭、意大利面	250 g	600 W, 2-5 分钟	带盖烹饪容器；添加汁液
	500 g	600 W, 8-10 分钟	
蔬菜，如豌豆、椰菜、胡萝卜	300 g	600 W, 8-10 分钟	带盖烹饪容器；添加一大勺水
	600 g	600 W, 15-20 分钟	
菠菜奶油沙司	450 g	600 W, 11-16 分钟	烹饪时不另外加水

加热食物**⚠ 警告 – 有烫伤危险!**

加热的液体有可能延时沸腾。即液体达到沸腾温度后，却没有常见的蒸汽气泡冒上液面。即使容器只是稍微振动，滚烫的液体也会突然沸腾溢出和飞溅。在加热液体时，一定要在容器内放一把汤匙。这会防止延时沸腾。

注意!

金属 (例如玻璃杯内的汤匙) 必须距离烹饪箱内壁和门内壁至少 2 cm。否则，火花会损坏门内壁的玻璃。

提示

- 将熟食从包装内取出。放入可以微波加热的烹饪容器，加热过程会更快、更均匀。菜肴中的不同成分所需要的加热时间可能不一样。
- 一定要盖上食物。如果容器没有合适的盖子，请用盘子或专用微波薄膜盖上。
- 在加热期间搅拌或翻转食物几次。检查温度。
- 在加热后，继续让食物保留 2 到 5 分钟，以便温度均匀。
- 当从微波炉中取出盘子时，一定要使用烤箱布或烤箱手套。

加热食物	重量	微波功率设置 (W), 烹饪时间 (分钟)	注意
套餐、点餐、即食餐	350-500 g	600 W, 5-10 分钟	将食物从包装中取出，盖上食物加热
饮品	150 mL	900 W, 1-2 分钟	注意!
	300 ml	900 W, 2-3 分钟	将汤匙放入玻璃容器中。不要让酒类饮品过热。在加热期间检查
	500 ml	900 W, 3-4 分钟	
婴儿食品，如奶瓶	50 ml	360 W, 约 1 分钟	将奶瓶放在烹饪箱底上，不要盖奶嘴或盖子。加热后摇动或搅拌均匀。必须检查温度
	100 ml	360 W, 1-2 分钟	
	200 ml	360 W, 2-3 分钟	
汤			
1 杯	175 g	900 W, 2-3 分钟	
2 杯	每杯 175 g	900 W, 4-5 分钟	
4 杯	每杯 175 g	900 W, 5-6 分钟	
带调味料的肉条或肉片，例如菜炖牛肉	500 g	600 W, 10-15 分钟	盖盖子
炖肉	400 g	600 W, 5-10 分钟	带盖烹饪容器
	800 g	600 W, 10-15 分钟	
蔬菜	150 g	600 W, 2-3 分钟	加一些汁液
	300 g	600 W, 3-5 分钟	

烹饪食物

提示

- 平摊食物的烹饪速度比堆放食物的烹饪速度快得多。因此，应摊开食物，使其在烹饪容器内尽量摊平。不应将不同食物相互叠放在一起。

- 在盖上盖子的容器中烹饪食物。如果烹饪容器没有合适的盖子，请用盘子或专用微波薄膜盖上。
- 这样做有助于食物保持自己独特的味道，食物需要更少的调味品。
- 烹饪后，让食物静置 2-5 分钟，以便温度均匀。
- 当从微波炉中取出盘子时，一定要使用烤箱布或烤箱手套。

烹饪食物	重量	微波功率 (W) 烹饪时间 (分钟)	注意
去掉内脏杂碎的新鲜整鸡	1.5 kg	600 W, 30-35 分钟	在烹饪中途翻转
新鲜鱼块	400 g	600 W, 5-10 分钟	-
新鲜蔬菜	250 g	600 W, 5-10 分钟	切成大小均匀的小块。每 100 g 加入 1 到 2 汤匙水。在烹饪过程中搅拌
	500 g	600 W, 10-15 分钟	
土豆	250 g	600 W, 8-10 分钟	切成大小均匀的小块。每 100 g 加入 1 到 2 汤匙水。在烹饪过程中搅拌
	500 g	600 W, 11-14 分钟	
	750 g	600 W, 15-22 分钟	
米饭	125 g	600 W, 7-9 分钟 + 180 W, 15-20 分钟	加入双倍的汁液，使用带盖的深型烹饪容器
	250 g	600 W, 10-12 分钟 + 180 W, 20-25 分钟	
甜食，如牛奶冻 (即食)	500 ml	600 W, 7-9 分钟	在加热过程中用搅蛋器搅拌 2-3 次
水果，蜜饯	500 g	600 W, 9-12 分钟	-

微波爆米花

提示

- 使用耐热的平玻璃烹饪容器，如带盖的耐热盘、玻璃盘或玻璃烤盘 (耐热玻璃)
- 始终将烹饪容器放在烤架上。
- 请勿使用瓷具或窄深的碟子。
- 使用表中指示的设置。根据食物和数量，时间可能需要调整。

- 为了防止爆米花烤焦，在 1 分钟 30 秒后将爆米花袋从微波炉中取出，并摇一摇。请小心，爆米花袋会很烫！

警告 – 有烫伤危险!

- 打开爆米花袋时会有热气冲出，请务必小心。
- 切勿将微波设为最大功率。

	重量	附件	微波功率 (W) 烹饪时间 (分钟)
用微波加工的爆玉米花	1 袋, 100 g	烹饪容器, 烤架	600 W, 3-5 分钟

微波使用技巧

您无法找到准备烹饪的食物量的相应设置信息。	依据下面的经验，酌情增加或减少烹饪时间： 双倍的食物量 = 几乎双倍的烹饪时间 一半的量 = 一半的烹饪时间
食物变得太干。	下一次，缩短烹饪时间或选择较低的微波功率设置。给食物盖上盖子，并加入更多的汁液。
在到达时间后，食物没解冻、没热或没熟。	设置更长的时间。量大、堆放的食物需要更长的时间。
在到达时间后，食物的边缘过热，但中部没熟。	在烹饪过程中搅拌，下次选择一个较低的微波功率设置和较长的烹饪时间。
在解冻之后，家禽或肉外部已解冻，但中部没解冻。	下一次，选择一个较低的微波功率设置。如果需要解冻的食物量大，要翻转几次。

糕点

关于表格

提示

- 给出的时间适用于放在冷微波炉中的食物。
- 温度和烘焙时间取决于混合物的量和均匀度。因此表中提供的是温度范围。以较低温度开始，必要时，在下次使用更高的设置，因为较低的温度可以获得更均匀的上色。
- 更多信息请参见表格后面的烘焙技巧一节。
- 一定要将蛋糕模放在矮烤架的中央。

烤模

提示: 最好使用深色金属烤模。

烤模内的蛋糕	附件	加热功能	温度 (°C)	微波功率设置 (W)	烹饪时间 (分钟)
海绵蛋糕, 原味	维也纳环状烤模 / 长方形烤模	☑	170-180	90	40-50
精致的海绵蛋糕 (例如重油蛋糕) *	维也纳环状烤模 / 长方形烤模	☑	150-170	-	70-90
海绵果馅饼坯	果馅饼模	☑	160-180	-	30-40
鲜美水果馅饼	弹性 / 环形模	☑	170-180	90	35-45
2 个鸡蛋的不含脂肪海绵蛋糕坯	果馅饼模	☑	160-170	-	20-25
6 个鸡蛋的不含脂肪海绵蛋糕	黑色弹性蛋糕模	☑	170-180	-	35-45
硬壳酥皮糕点胚	黑色弹性蛋糕模	☑	170-190	-	30-40
果馅饼或干酪蛋糕, 酥皮糕点模*	黑色弹性蛋糕模	☑	170-190	180	35-45
瑞士果馅饼**	黑色弹性蛋糕模	☑	190-200	-	45-55
邦特环形蛋糕	邦特环形蛋糕模	☑	170-180	-	40-50
匹萨、薄皮、少量浇头**	圆形匹萨盘	☑	220-230	-	15-25
调味蛋糕**	黑色弹性蛋糕模	☑	200-220	-	50-60
坚果蛋糕	黑色弹性蛋糕模	☑	170-180	90	35-45
带干配料的发酵生面团	圆形匹萨盘	☑	160-180	-	50-60
带湿配料的酵母生面团	圆形匹萨盘	☑	170-190	-	55-65
辫子面包, 500 g 面粉	圆形匹萨盘	☑	170-190	-	35-45
果子甜面包, 500 g 面粉	圆形匹萨盘	☑	160-180	-	60-70
果馅奶酥卷, 甜味	圆形匹萨盘	☑	190-210	180	35-45

* 让蛋糕在微波炉内冷却大约 20 分钟。
** 将器皿直接放在转盘上。

小份烘焙食品	附件	加热类型	温度 (°C)	烹饪时间 (分钟)
饼干	圆形匹萨盘	☑	150-170	25-35
蛋白杏仁饼干	圆形匹萨盘	☑	110-130	35-45
蛋白甜饼	圆形匹萨盘	☑	100	80-100
松饼	松饼烤盘, 放在烤架上	☑	160-180	35-40
泡芙	圆形匹萨盘	☑	200-220	35-45
千层酥	圆形匹萨盘	☑	190-200	35-45
发酵蛋糕	圆形匹萨盘	☑	200-220	25-35

面包和面包卷	附件	加热功能	温度 (°C)	烹饪时间 (分钟)
1.2 kg 面粉制作酸面包	圆形匹萨盘	☑	210-230	50-60
平面包*	圆形匹萨盘	☑	220-230	25-35
面包卷	圆形匹萨盘	☑	210-230	25-35
甜发酵生面团面包卷	圆形匹萨盘	☑	200-220	15-25

* 将器皿直接放在转盘上。

烘焙技巧

您想按照自己的配方烘焙。	使用烘焙表内的相似配方作为参考。
使用由硅、玻璃、塑料或陶瓷材料制成的烤模。	烤罐必须能够承受高达 250 °C 的高温。这些烤模中的蛋糕颜色更浅一些。当使用微波时，烹饪时间将比表中所示时间更短。
如何确定海绵蛋糕已经烤透。	在配方规定的烘焙结束时间前大约 10 分钟，将取食签插入蛋糕的最高点。如果拿出后的取食签是干净的，说明蛋糕已经烤熟。
蛋糕坍塌。	下次用更少的液体或将微波炉温度设低 10 度，并烹饪更长的时间。遵守配方中规定的搅拌时间。
蛋糕中间已经膨起，但边缘塌陷。	仅在弹性蛋糕模底部涂油脂。烘焙后，用小刀小心地松开蛋糕。
蛋糕颜色太深。	选择更低的温度并将蛋糕烘焙时间稍微加长一些。
蛋糕太干。	如果蛋糕已熟，用牙签在蛋糕上扎一些小孔。然后在上面洒一些果汁或酒类。下次，将温度调高 10 度，并缩短烘焙时间。
面包或蛋糕 (如干酪蛋糕) 表面看起来很好，但里面未烤透 (粘连，有水纹)。	下次稍微少放点液体，并在较低的温度下稍微烤久一点。当烘焙带有湿配料的蛋糕时，首先烘焙底部，用杏仁或面包屑覆盖，然后添加配料。请遵循配方和烘焙时间。
将蛋糕翻转后，不能将其翻出蛋糕模。	在烘焙之后，让蛋糕进一步冷却 5 至 10 分钟，这样将更易于将其翻转出烤罐。如果仍然粘连，可用刀子小心切开蛋糕边缘。再次翻转蛋糕模，并用冷的湿布将其覆盖几次。下次，更好地用油脂润滑蛋糕模，并在其中撒些面包屑。
您已经用自己的肉温度计测量了温度，并且发现存在差异。	制造商在规定时间之后使用试验台在烹饪箱中央测量微波炉温度。烹饪容器和附件会影响温度测量，所以当您自己测量温度时总是存在某些差异。
烤模和烤架之间产生火花。	检查烤模外部是否干净。改变烹饪箱中烤模的位置。如果这没有帮助，继续烘焙，但是不要使用微波。这样的话，烘焙时间将更长。

焙烧和烧烤

关于表格

温度和焙烤时间取决于被烹饪食物的类型和数量。因此表中提供的是温度范围。从较低温度开始，必要时，下次使用更高的设置。

详细信息参见表格后的烧烤和焙烤提示。

烹饪容器

您可以使用适合在微波中使用的任何耐热烤盘。金属烤盘不适合用微波烧烤。

烤盘会变得很热。从微波炉中取出烤盘时要戴烤箱手套。

从微波炉中取出热的玻璃餐盘后，放在干的厨巾上。如果放在冷的或湿的表面上，玻璃可能会裂开。

烤肉提示

提示

- 用较深的烤盘进行肉和家禽的烧烤。
- 检查烹饪容器尺寸与烹饪箱是否相称。器皿不应过大。

牛肉

提示

- 在烹饪时间经过 $\frac{1}{3}$ 和 $\frac{2}{3}$ 之后，翻转炖牛肉。最后，将其静置约 10 分钟。

肉：

- 用汁液盖住大约盘底的三分之二。如果是焖烧肉，则多加一点汁液。在烹饪时间经过一半时翻转肉块。烧烤好之后，断开微波炉电源，让食品额外静置 10 分钟。这将使肉汁更好地分布。

家禽：


- 在经过 $\frac{2}{3}$ 烹饪时间后，翻动肉块。

烧烤提示

提示

- 在烧烤过程中一定要保持微波炉门关闭，不要预热。
- 尽可能使每一块要烧烤的食物厚度均匀。肉排应至少为 2 到 3 cm 厚。这样才能着色均匀，湿润多汁。肉排烤好之前不要加盐，烤好后再加。
- 用夹钳翻转正在烧烤的食物。如果用叉子刺穿烤肉，肉汁会流出来烤干。
- 深色的肉 (如牛肉) 比浅色的肉 (如小牛肉或猪肉) 上色更快。在烧烤浅色的肉或鱼时，经常是表面略带褐色，但里面已熟而多汁。
- 烧烤元件将不断自动地打开和关断。这是正常现象。烧烤设置决定了开、关频率。

- 烹饪牛肉片和上腰肉时，在烹饪时间经过一半时翻转。最后，再静置大约 10 分钟。
- 对于牛排，在烹饪时间经过 $\frac{2}{3}$ 后翻转。

牛肉	附件	加热功能	温度 (°C), 烧烤设置	微波功率设置 (W)	烹饪时间 (分钟)
炖牛肉, 约 1 kg	带盖烹饪容器		180-200	-	120-143
牛肉片, 五分熟, 约 1 kg	不带盖烹饪容器		180-200	90	30-40
上腰肉, 五分熟, 约为 1 kg	不带盖烹饪容器		210-230	180	30-40
牛排, 五分熟, 3 cm 厚	高烤架		3	-	每一面 10-15 分钟

小牛肉

提示: 在烹饪时间经过一半时翻转小牛肘子和肉块。最后，再静置大约 10 分钟。

小牛肉	附件	加热类型	温度 (°C)	微波功率 (W)	烹饪时间 (分钟)
小牛肉块, 约 1 kg	带盖烹饪容器	☒	180-200	-	110-130
小牛肘子, 约为 1.5 kg	带盖烹饪容器	☒	200-220	-	120-130

猪肉

提示

- 在烹饪时间经过一半时，翻转瘦猪肉块和无皮大块肉。最后，再静置大约 10 分钟。
- 将大块肉放在烹饪容器中，带皮侧朝上。划开肉皮。不要翻转大块肉。最后，再静置大约 10 分钟。
- 不要翻转猪里脊肉或烟熏猪肉。最后，再静置大约 5 分钟。
- 在烹饪时间经过 $\frac{2}{3}$ 后翻转猪颈肉。

猪肉	附件	加热功能	温度 (°C), 烧烤设置	微波功率设置 (W)	烹饪时间 (分钟)
去皮大块肉 (如猪颈) 约 750 g*	带盖烹饪容器	☒	220-230	180	40-50
带皮大块肉 (例如前腿肉) 约 1.5 kg*	不带盖烹饪容器	☒	190-210	-	130-150
猪肉片, 约为 500 g*	带盖烹饪容器	☒	220-230	90	25-30
瘦猪肉块, 约 1 kg*	带盖烹饪容器	☒	210-230	90	60-80
连骨熏肉, 约 1 kg*	不带盖烹饪容器	-	-	360	45-45
猪颈肉, 2 cm 厚**		☐	3	-	第 1 面: 约 15-20 分钟 第 2 面: 约 10-15 分钟
* 矮烤架					
** 高烤架					

羊肉

提示: 烹饪中途翻转羊腿。

羊肉	附件	加热类型	温度 (°C)	微波功率 (W)	烹饪时间 (分钟)
带骨羊脊肉, 约为 1 kg	无盖容器	☒	210-230	-	40-50
剔骨羊腿, 五分熟, 约为 1.5 kg	带盖烹饪容器	☒	190-210	-	90-95

其他

提示

- 最后，再让肉糕静置大约 10 分钟。
- 在烹饪时间经过 $\frac{2}{3}$ 后翻转香肠。

其他	附件	加热功能	温度 (°C), 烧烤设置	微波功率设置 (W)	烹饪时间 (分钟)
肉馅糕, 约 1 kg*	不带盖烹饪容器	☒	180-200	600 W + 180 W	-
烧烤香肠 4 到 6 个 每个约为 150 g**	-	☐	3	-	每一面 10-15 分钟
* 矮烤架 ** 高烤架					

家禽

提示

- 烤制全鸡和小鸡胸肉时，将鸡胸侧向下放置。在烹饪时间经过 $\frac{2}{3}$ 后翻转。
- 将母鸡的鸡胸侧向下放置。在 30 分钟后翻转，然后将微波功率设置为 180 W。

- 将半只小鸡和鸡块的鸡皮侧向上放置。不翻转。
- 烤制鸭和鹅胸肉时，将带皮侧向上放置。不翻转。
- 在烹饪中途翻转鹅大腿。刺破鹅皮。
- 将火鸡胸肉和大腿皮侧向下放置。在烹饪时间经过 $\frac{2}{3}$ 后翻转。

家禽	附件	加热类型	温度 (°C), 烧烤设置	微波功率 (W)	烹饪时间 (分钟)
整鸡, 约 1.2 kg	带盖烹饪容器		220-230	360	35-45
整只母鸡, 约 1.6 kg	带盖烹饪容器		220-230	360 180	30 20-30
半鸡, 每份 500 g	无盖容器		180-200	360	30-35
小鸡块, 约为 800 g	无盖容器		210-230	360	20-30
连皮带骨小鸡胸肉, 2 片, 约 350-450 g	无盖容器		190-210	180	30-40
带皮鸭胸肉, 2 份, 每块 300-400 g	无盖容器		3	90	20-30
鹅胸肉, 2 片, 每片 500 g	无盖容器		210-230	90	25-30
鹅腿, 4 条, 约为 1.5 kg	无盖容器		210-230	180	30-40
火鸡胸肉, 约为 1 kg	带盖烹饪容器		200-220	-	90-100
火鸡腿, 约为 1.3 kg	带盖烹饪容器		200-220	180	50-60

鱼

提示

- 烧烤时，将全鱼 (例如鳟鱼) 放置到高烤架中间。
- 首先用油涂抹烤架。

鱼	附件	加热类型	温度 (°C)	烹饪时间 (分钟)
鱼排, 例如鲑鱼, 3 cm 厚, 烧烤	高烤架		3	20-25
全鱼, 2 - 3 条, 每条 300 g, 烧烤	高烤架		3	20-30

烧烤提示

表中没有提供肉块重量信息。	对于小块烤肉，选择更高的温度和更短的烹饪时间。对于大块烤肉，选择更低的温度和更长的烹饪时间。
如何判断肉已烤好。	用肉温度计 (专卖店有售) 或进行“汤匙测试”。用一把汤匙在烤肉上按压。感觉硬实说明已烤好。如果能将汤匙按入，则还需要多烹制一些时间。
烤肉看上去很好，但肉汁烧干了。	下次用一个小一些的烤肉盘，或多加汁液。
烤肉看上去很好，但肉汁太清，水淋淋的。	下次用大一些的烤肉盘，少加汁液。
烤肉没有充分熟透。	切开烧烤。在烤肉盘中准备肉汁，将烤肉片放在肉汁中。仅用微波完成肉的烹饪。

带配料的饼干、脆皮、吐司

提示

- 表格中的数值适用于放在冷微波炉内的食物。
- 使用 4 至 5 cm 深的耐热微波盘烹制烘焙菜、法式焗烤土豆和意式烤宽面。

- 将烘焙食品放在矮烤架上。
- 在关断之后，让烘焙和焗烤食物在微波炉中再保持烹饪 5 分钟。
- 烤奶酪：
预烤面包片。

饼干、脆皮、吐司	附件	加热类型	温度 (°C), 烧烤设置	微波功率 (W)	烹饪时间 (分钟)
烘烤甜食, 约为 1.5 kg	无盖容器		140-160	360	25-35
烘烤开胃品, 带有熟配料, 约为 1 kg	无盖容器		150-170	600	20-25
新鲜意式烤宽面	无盖容器		200-220	360	25-35
法式焗烤土豆, 约为 1.1 kg	无盖容器		180-200	600	25-30
带配料的吐司, 4 片*			3	-	8-10

* 高烤架

冷冻方便食品

提示

- 请遵守产品包装上的说明。

- 表格中的数值适用于放在冷微波炉内的食物。
- 不要将薯片、炸丸子或土豆丁相互重叠放置。烹饪中途翻转一下。
- 将食物直接放在转盘上。

方便食品	附件	加热功能	温度 (°C)	微波功率设置 (W)	烹饪时间 (分钟)
薄底匹萨*	转盘		220-230	-	10-15
深底匹萨	转盘		-	600	3
			220-230	-	13-18
迷你匹萨*	转盘		220-230	-	10-15
匹萨法棍*	转盘		-	600	2
			220-230	-	13-18
薯片	转盘		220-230	-	8-13
炸丸子*	转盘		210-220	-	13-18
Rösti (炸土豆丝饼)	转盘		200-220	-	25-30
部分烹饪的面包卷或棍子面包	矮烤架		170-180	-	13-18
鱼条	转盘		210-230	-	10-20
鸡肉串, 鸡肉块	转盘		200-220	-	15-20
果馅奶酥卷	转盘		210-220	180	20-30
意式烤宽面, 约 400 g**	矮烤架		220-230	600	12-17

* 预热烹饪箱 5 分钟, 然后将食物放置在热转盘上。

** 将食物放置在适当的耐热烹饪容器中。

测试菜谱

测试协会使用下列菜式对微波组合电器的质量和功能进行测试。

按照标准 EN 60705、IEC 60705 或 DIN 44547 和 EN 60350 (2009)

微波解冻

餐点	微波功率设置 (W), 烹饪时间 (分钟)	说明
肉	180 W, 5 分钟 + 90 W, 10-15 分钟	将一个 22 cm 直径耐热玻璃器皿放置在矮烤架上。在大约 13 分钟之后, 取出解冻的肉。

微波烹饪

餐点	微波功率设置 (W), 烹饪时间 (分钟)	说明
奶油蛋羹	600 W, 10-13 分钟 + 180 W, 25-30 分钟	将一个 24 x 19 cm 的耐热玻璃器皿放置在矮烤架上。
海绵果馅饼	600 W, 9-10 分钟	将一个 22 cm 直径耐热玻璃器皿放置在矮烤架上。
肉糕	600 W, 18-23 分钟	将一个 28 cm 直径的耐热玻璃器皿放置在矮烤架上。

组合微波烹饪

餐点	微波功率设置 (W), 烹饪时间 (分钟)	加热类型	温度 (°C)	说明
法式焗烤土豆	600 W, 25-30 分钟		210-220	将一个 22 cm 直径耐热玻璃器皿放置在矮烤架上。
蛋糕	180 W, 15-20 分钟		180-200	将一个 22 cm 直径耐热玻璃器皿放置在矮烤架上。
鸡肉	360 W, 35-40 分钟		200-220	在烹饪时间经过 $\frac{2}{3}$ 后翻转。

烘焙

提示: 表格中的数值适用于放在冷微波炉内的食物。

餐点	烹饪容器	加热类型	温度 (°C)	烘焙时间 (分钟)
热水海绵蛋糕	弹性蛋糕模, 直径 26 cm, 矮烤架		160-180	30-40
德国苹果派	弹性蛋糕模, 直径 20 cm, 矮烤架		190-210	50-60

烧烤

餐点	附件	加热类型	烧烤设置	烹饪时间 (分钟)
深色烘烤	高烤架		3	4-5
德式牛排, 9 份	高烤架		3	30-35

食品接触用材料及制品信息

本产品中下列预期或可能与食品接触用材料及制品，符合 GB 4806.1-2016 及相应食品接触材料及制品的食品安全国家标准要求。

食品接触用材料	用途	执行标准	备注
冷轧钢板 SPP 基材/搪瓷表面	烤盘等	GB 4806.3-2016 GB 4806.9-2016	不得长时间接触酸性食品
云母	波导盖等	GB 4806.4-2016	----
玻璃	门中窗，玻璃转盘等	GB 4806.5-2016	----
聚对苯二甲酸乙二醇酯树脂 PET	门贴等	GB 4806.7-2016	只接触水性食品和油脂及表面含油脂食品
不锈钢 06Cr19Ni10	金属发热管等	GB 4806.9-2016	----
不锈钢 10Cr17	内胆等	GB 4806.9-2016	----
钢 Q195 镀铬/镍/铜	烤架等	GB 4806.9-2016	不得接触酸性食品
冷轧钢板 SPCC\SPCD/缩水甘油封端双酚 A 环氧丙烷共聚物涂层	门体，内胆等	GB 4806.9-2016 GB 4806.10-2016	只接触水性食品和油脂及表面含油脂食品
硅橡胶	门体胶滴，密封圈等	GB 4806.11-2016	只接触水性食品

注 1: 上表包含了本公司生产的此类产品的预期或可能与食品接触的全部部件，本产品的部件以实际配置为准。

注 2: 请根据说明书要求正常使用本产品，限制使用条件见上表备注栏。

未按上述要求使用本产品所造成的食品污染以及相应的人身损害由使用人自行承担相应法律责任。

如您对此有任何疑问，请拨打本产品所提供的公司客服电话。

产品中有害物质的名称及含量

部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr(VI))	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
赠品烤盘+烤夹	○	○	○	○	○	○
磁控管	○	○	○	○	○	○
高压变压器	○	○	○	○	○	○
电机	○	○	○	○	○	○
发热管组件	○	○	○	○	○	○
卤素管	○	○	○	○	○	○
照明灯	○	×	○	○	○	○
电容夹	○	○	○	○	○	○
高压二极管组件	×	○	○	○	○	○
保险管组件	○	○	○	○	○	○
温控器	○	○	×	○	○	○
紫外杀菌管	○	×	○	○	○	○
微动开关	○	○	○	○	○	○
定时器	○	○	×	○	○	○
导线	○	○	○	○	○	○
高压保险管一体化	○	○	○	○	○	○
滤波板	×	○	×	○	○	○
电源线	×	○	○	○	○	○
炉门组件	○	○	○	○	○	○
控制面板组件	○	○	○	○	○	○
旋钮组件	○	○	○	○	○	○
风扇组件	○	○	○	○	○	○
联锁组件（微动开关）	○	○	×	○	○	○
支架	○	○	○	○	○	○
炉脚	○	○	○	○	○	○
主导风板	○	○	○	○	○	○
限位柱	○	○	○	○	○	○
按钮/按键	○	○	○	○	○	○
启动按钮壳体	○	○	○	○	○	○
垫片	○	○	○	○	○	○
紫外线管卡槽	○	○	○	○	○	○
栅格	○	○	○	○	○	○
电脑板	×	○	×	○	○	○
薄膜开关	○	○	○	○	○	○
变频器	×	○	○	○	○	○
触摸屏	○	○	○	○	○	○
腔体组件	○	○	○	○	○	○
底板	○	○	○	○	○	○

铰链组件	○	○	○	○	○	○
外罩	○	○	○	○	○	○
隔热板	○	○	○	○	○	○
导风板	○	○	○	○	○	○
烧烤架	○	○	○	○	○	○
支撑板	○	○	○	○	○	○
安装板组件	○	○	○	○	○	○
炉灯组件	○	○	○	○	○	○
导风安装板	○	○	○	○	○	○
滤网	○	○	○	○	○	○
控制面板屏蔽板	○	○	○	○	○	○
搅拌组件	○	○	○	○	○	○
导风底板	○	○	○	○	○	○
弹簧	○	○	○	○	○	○
防溅板	○	○	○	○	○	○
波导口盖	○	○	○	○	○	○
减震垫块	○	○	○	○	○	○
转盘	○	○	○	○	○	○
发热管支撑	○	○	○	○	○	○
驱动轴	○	○	○	○	○	○
转环组件	○	○	○	○	○	○
紧销	○	○	○	○	○	○
扬声器	○	○	○	○	○	○
湿度传感器	○	○	○	○	○	○
螺母/螺钉/螺母支架	○	○	○	○	○	○

本表格依据SJ/T 11364 的规定编制。

○：表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572 规定的限量要求以下。
 ×：表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572 规定的限量要求。

注意：上表包含了本公司生产的此类产品的全部部件，本产品的部件以实际配置为准。

如您对此有任何疑问，请拨打本产品所提供的公司客服电话。

产品环保信息提示性说明

请按照产品说明书的要求使用和维护本产品，不当利用或者处置本产品可能会对环境和人类健康造成影响。

依照国家《废弃电器电子产品回收处理条例》的有关规定，当您计划将此产品废弃时，请将其交给具有废弃电器电子产品处理资格的处理企业进行处理。产品中有毒有害物质含量信息参照上表。

SIEMENS

西门子家用电器产品保修指南



博西家用电器（中国）有限公司

中国江苏省南京市鼓楼区清江南路18号3幢

全国统一客户服务热线：4008899999

客户服务电子信箱：careline.china@bshg.com

公司网站：www.siemens-home.bsh-group.cn

本资料内容如有变更，恕不另行通知

产品保修指南

友情提示

- 如果您的机器出现异常现象，在联系客服之前，请先阅读机器说明书中的《故障检修》进行排除。
- 如果维修人员上面后发现机器并无故障，即使在保修期内，您也将承担相关费用。
- 您可以在本指南中找到客服服务的联系方式。
在上门服务前请提供下列信息：
详细地址和电话号码、故障描述、购机及收货日期、产品型号（E-Nr）、生产日期（FD）。
上述信息有助于更好地为您提供服务，同时也可以为您省去不必要的开支。产品型号请参见铭牌。

友情提示

1. 根据《中华人民共和国消费者权益保护法》和《部分商品修理更换退货责任规定》，本机作为家用电器，自购买收货之日起整机包修1年，主要部件包修2年。用于生产经营目的、商用、公司集体使用等用途所购买的家电，其整机及主要零配件自收货之日起包修期为3个月，除非购销合同中另有规定。
法律法规另有规定的，按照其规定执行。
2. 产品存在瑕疵但不影响产品的性能、功能，也不违反国家强制性规定，长方、商业单位作降价处理的，其包修条件同上，但因此而降价的部件不予包修。
3. 包修期内，用户修理时必须提供修理产品的有效收货凭证、购买发票和厂方指定的相关三包凭证，三包包修期自购买收货之日算起。如果收货凭证遗失，按照购买发票日期顺延7日作为三包开始日期。如果收货凭证和购买发票同时遗失且不能提供有限信息，按照出厂日期顺延45日作为包修开始日期。
4. 除另有规定外，下列项目不属于免费包修范围，应实行收费修理。
 - 用户搬运，安装，使用，维护，保管不当而损坏的；
 - 使用电源电压低于187伏或高于240伏而损坏的；
 - 自行或非厂方特约维修点拆修的；
 - 无有效购买发票和三包凭证的；
 - 购买发票或三包凭证型号与产品型号不符或涂改的；
 - 因不可抗拒力造成产品损坏的；
 - 过了免费包修期的。
5. 由于产品使用环境条件，例如：电源、水源、温度、湿度等非本公司所控制的因素引起的一切损坏及损失，不在包修范围内。

服务保障措施

- 24小时热线
- 原厂配件
- 全程服务
- 延保计划


联系方式

全国统一客户服务热线：4008899999
客户服务传真：025-84701672
客户服务电子邮箱：careline.china@bshg.com
公司网址：www.siemens-home.bsh-group.cn

西门子家用电器客户服务保修卡

SIEMENS	顾客姓名		联系电话	
	联系地址			
	购买日期			
	产品型号		发票号码	
	维修点名称		维修点电话	

结算第五联

SIEMENS		顾客姓名		联系电话	
		购买日期		发票号码	
		产品型号		出厂年月	
		维修日期		出厂序号	


结算第四联

SIEMENS		顾客姓名		联系电话	
		购买日期		发票号码	
		产品型号		出厂年月	
		维修日期		出厂序号	

结算第三联

SIEMENS		顾客姓名		联系电话	
		购买日期		发票号码	
		产品型号		出厂年月	
		维修日期		出厂序号	

结算第二联

SIEMENS		顾客姓名		联系电话	
		购买日期		发票号码	
		产品型号		出厂年月	
		维修日期		出厂序号	

结算第一联

SIEMENS		顾客姓名		联系电话	
		购买日期		发票号码	
		产品型号		出厂年月	
		维修日期		出厂序号	

BSH Hausgeräte GmbH

Carl-Wery Str. 34
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地址：中国江苏省南京市鼓楼区清江南路18号3幢

由（中国）根据西门子股份公司的商标许可制造
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