

# MICROWAVE OVEN

GM220100 GM221100 GM220130 GM221130

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## 1 Safety

Observe the following safety instructions.

### 1.1 Definition of the signal words

This is where you can find explanations for the safety signal words used in this manual.

#### **WARNING**

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

#### **ATTENTION**

This indicates that damage to the appliance or other material damage may occur as a result of non-compliance with this warning.

**Note:** This alerts you to important information.

### 1.2 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

### 1.3 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.

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

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- For household use and similar applications, such as: In kitchens for employees in shops, offices and other commercial sectors; in agriculture; by customers in hotels and other residential facilities; in bed and breakfasts.
- Up to an altitude of 4000 m above sea level.

This appliance complies with 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 means that the appliance is suitable for private households.

## 1.4 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

## 1.5 Safe use

Always place accessories in the cooking compartment the right way round.

→ "Accessories", Page 8

### ⚠ **WARNING – Risk of fire!**

Combustible objects that are left in the cooking compartment may catch fire.

- ▶ Never store combustible objects in the cooking compartment.
- ▶ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

### ⚠ **WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Accessories and cookware get very hot.

- ▶ Always use oven gloves to remove accessories or cookware from the cooking compartment.

When the cooking compartment is hot, any alcoholic vapours inside may catch fire. The appliance door may spring open. Hot steam and jets of flame may escape.

- ▶ Only use small quantities of drinks with a high alcohol content in food.

- ▶ Do not heat spirits ( $\geq 15\%$  vol.) when undiluted (e.g. for marinating or pouring over food).
- ▶ Open the appliance door carefully.

### ⚠ **WARNING – Risk of scalding!**

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

If there is water in the cooking compartment when it is hot, this 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 any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the appliance door, as they may scratch the surface.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▶ Keep your hands away from the hinges.

### ⚠ **WARNING – Risk of electric shock!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

If the insulation of the power cord is damaged, this is dangerous.

- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord.

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never operate an appliance with a cracked or fractured surface.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▶ Call customer service. → *Page 21*

### **⚠ WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

## **1.6 Microwave**

CAREFULLY READ THE IMPORTANT SAFETY INSTRUCTIONS AND KEEP THEM SAFE FOR FUTURE USE

### **⚠ WARNING – Risk of fire!**

Using the appliance for anything other than its intended purpose is dangerous and may cause damage. For example, heated slippers and pillows filled with grain or cereal may catch fire, even several hours later.

- ▶ Never dry food or clothing with the appliance.
- ▶ Never heat up slippers, pillows filled with grain or cereal, sponges, damp cleaning cloths or similar with the appliance.
- ▶ The appliance must only be used to prepare food and drink.

Food and its packaging and containers may catch fire.

- ▶ Never heat food in heat-retaining packaging.
- ▶ Do not leave food unattended while it is heating in containers made of plastic, paper or other combustible materials.

- ▶ Never set the microwave power too high or the cooking time too long. Follow the instructions provided in this user manual.
- ▶ Never use the microwave to dry food.
- ▶ Never defrost or heat food with a low water content, such as 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.

Objects and utensils that are left in the microwave oven may catch fire.

- ▶ Before using the appliance, make sure that there are no objects or utensils in the cooking compartment that are not suitable for use in a microwave oven.
- ▶ Do not use the cooking compartment to store combustible objects, cooking utensils, food or similar when the microwave oven is not in use.

### **⚠ WARNING – Risk of explosion!**

Liquids and other food may easily 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 heating, or even afterwards.

- ▶ Never cook eggs in their shell or heat hard-boiled eggs in their shell.
- ▶ Never cook shellfish or crustaceans.
- ▶ Always prick the yolk of eggs before microwaving.
- ▶ 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 heating.
- ▶ Check the temperature before giving the food or drink to a child.

Heated food gives off heat. The cookware may become hot.

- ▶ Always use oven gloves to remove cookware or accessories from the cooking compartment.

Airtight packaging may burst when food is heated.

- ▶ Always follow the instructions on the packaging.

- ▶ Always use oven gloves to remove the dishes from the cooking compartment.

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.

- ▶ Keep children at a safe distance.

Using the appliance for anything other than its intended purpose is dangerous. This is because, for instance, overheated slippers, pillows filled with grain or cereal, sponges and damp cleaning cloths, etc., may cause burns to the skin.

- ▶ Never dry food or clothing with the appliance.

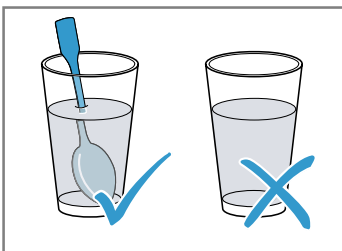
- ▶ Never heat up slippers, pillows filled with grain or cereal, sponges, damp cleaning cloths or similar with the appliance.

- ▶ The appliance must only be used to prepare food and drink.

#### ⚠ **WARNING – Risk of scalding!**

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches the boiling temperature without the usual steam bubbles rising to the surface. Exercise caution even when only gently shaking the container. The hot liquid may suddenly boil over and splatter.

- ▶ Always place a spoon in the container when heating liquids. This prevents delayed boiling.



#### ⚠ **WARNING – Risk of injury!**

Unsuitable cookware may crack. Porcelain or ceramic cookware can have small perforations in the handles and lid. These perforations conceal a cavity below. If moisture penetrates this cavity, it could cause the cookware to crack.

- ▶ Only use microwave-safe cookware.

Cookware and containers made from metal or cookware with metal edging may lead to sparks being formed during simple microwave operation. The appliance is damaged.

- ▶ Never use metal containers during microwave-only operation.

- ▶ Only use microwave-safe cookware or use the microwave in combination with a type of heating.

#### ⚠ **WARNING – Risk of electric shock!**

The appliance uses a high voltage.

- ▶ Never remove the casing.

#### ⚠ **WARNING – Risk of serious harm to health!**

Inadequate cleaning may destroy the surface of the appliance, reduce its service life, and lead to dangerous situations, such as escaping microwave energy.

- ▶ Clean the appliance on a regular basis, and remove any food residue immediately.

- ▶ Always keep the cooking compartment, door seal, door and hinge clean.

→ "Cleaning and servicing", Page 18

Never operate the appliance if the cooking compartment door or the door seal is damaged. Microwave energy may escape.

- ▶ Never use the appliance if the cooking compartment door, the door seal or the plastic door frame is damaged.

- ▶ Any repair work must only be carried out by customer 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 customer service.

## 2 Preventing material damage

### 2.1 General

#### **ATTENTION**

Alcoholic vapours may catch fire in the hot cooking compartment and cause permanent damage to the appliance. The appliance door may spring open due to an explosion and it may fall off. The door panels may shat-

ter and fragment. Due to the resulting negative pressure, the cooking compartment may become considerably deformed inwards.

- ▶ Do not heat spirits ( $\geq 15\%$  vol.) when undiluted (e.g. for marinating or pouring over food).

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the cooking compartment when it is still hot.

The prolonged presence of moisture in the cooking compartment leads to corrosion.

- ▶ Always wipe away the condensation after cooking. Always allow the cooking compartment to cool down with the door closed after cooking at high temperatures.
- ▶ Do not keep moist food in the cooking compartment for a long time with the door closed.
- ▶ Do not store food in the cooking compartment.
- ▶ Take care not to trap anything in the appliance door.

If the seal is very dirty, the appliance door will no longer close properly during operation. This may damage the front of adjacent kitchen units.

- ▶ Keep the seal clean at all times.
- ▶ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▶ Do not place, hang or support objects on the appliance door.

## 2.2 Microwave

Follow these instructions when using the microwave.

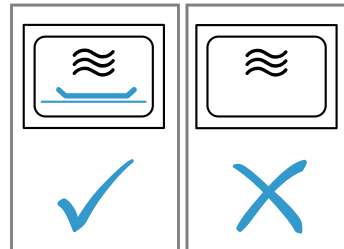
### ATTENTION

Metal touching the wall of the cooking compartment will cause sparks, which may damage the appliance or the inner door pane.

- ▶ 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.

Placing aluminium containers in the appliance may cause sparks, which will damage the appliance.

- ▶ Do not use aluminium containers in the appliance. Operating the appliance without food in the cooking compartment may lead to overloading.
- ▶ Do not switch on the microwave unless there is food inside. The only exception to this rule is when performing a short cookware test.



If you prepare several bags of microwave popcorn in immediate succession at a microwave power level that is too high, the cooking compartment may be damaged.

- ▶ Leave the appliance to cool down for several minutes between each use.
- ▶ Never set a microwave power level that is too high.
- ▶ Use a maximum microwave output of 600 watts.
- ▶ Always place the popcorn bag on a glass plate. Using unsuitable cookware may result in damage.
- ▶ When using the grill or the microwave combined operation, only use cookware that can withstand high temperatures.

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# 3 Environmental protection and saving energy

## 3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

## 3.2 Saving energy

If you follow these instructions, your appliance will use less power.

Open the appliance door as little as possible during operation.

- ✓ This will maintain the temperature in the cooking compartment and eliminate the need for the appliance to reheat.

Heat two cups of liquid at the same time.

- ✓ Heating several dishes at the same time requires less energy than heating dishes one after the other.

**Note:** In accordance with the EU Ecodesign Directive 2023/826, this appliance is in a different state when switched off. This is referred to below as low power mode.

Even when the main function is not active, the appliance needs energy for:

- Detecting operation of the touch keys
- Monitoring door opening
- Editing the time (without display)

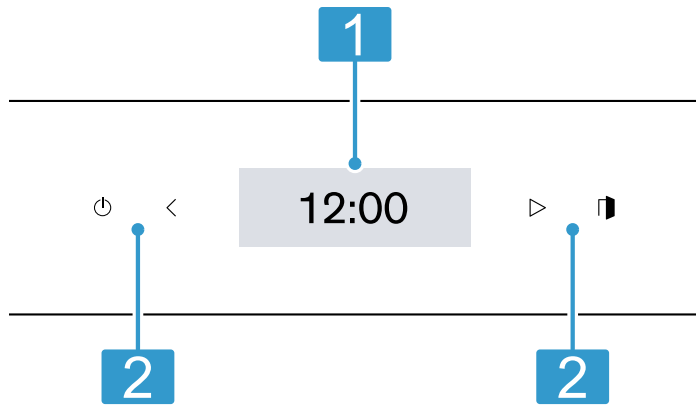
By definition, therefore, there is neither an “off” nor a “standby” mode, which is why the term low power mode is used. EN IEC 60350-1:2023 must be used to measure low power mode.

## 4 Familiarising yourself with your appliance

### 4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

On certain models, specific details such as colour and shape may differ from those pictured.



#### Display

- 1 You can set the appliance via the display. You will see the current setting values, options or relevant information.

#### Touch fields

- 2 You can use the touch fields to set various functions directly.

### 4.2 Touch fields

Touch fields are touch-sensitive surfaces. To select a function, touch the relevant field.

Touch field	Function
⏻	Switch the appliance on or off
<	Go back one setting
>	Start or pause operation
🚪	Open the appliance door

### 4.3 Touch display

The touch display shows the options you can choose from and the settings configured for the current function. To select one of the points, touch the relevant text field.

#### Settings area

The settings area is in the centre of the display. You can see current options and settings that have already been made in the settings area.

### 4.6 Types of heating and functions


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

The menu and other setting options are arranged horizontally. Swipe over the display to scroll in the settings area. To select a function, press the function on the display.

#### Possible symbols in the settings area

Symbol	Meaning
✓	Close the information you have read
✗	Close the prompt
↺	Reset the setting value
⊘	Clear the setting value
🔧	Open the control centre
ℹ	Call up additional information
🗨	Calling up tips for programmes

### 4.4 Control centre

You can activate or deactivate functions via the control centre .


#### Settings via the control centre

It is also possible to make settings via the control centre in low power mode.

Symbol	Setting
💡	Switching the interior lighting on or off
🔒	Activating and deactivating the childproof lock
📶	Activating and deactivating remote start

**Note:** If remote start is already permanently activated, this setting is not shown in the control centre.

### 4.5 Automatic door opener

If you press the door-opening aid , the appliance door springs open. You can fully open the appliance door manually.

#### Notes

- In the event of a power failure, the automatic door-opening does not work. You can open the door manually.
- If you open the appliance door during operation, this pauses the operation.
- When you close the appliance door, the operation does not continue automatically. Start the operation.
- If the appliance is switched off for an extended period of time, the appliance door opens with a time delay when the door-opening button is pressed.

Name	Power/settings	Use
Microwave	90/180/360/450/600 W/"Max."	For defrosting, cooking and heating foods and liquids. → "Microwave", Page 11
Grill	Grill settings: ▪ 1 = low ▪ 2 = medium ▪ 3 = high	Grill flat items, such as sausages, or make toast. Gratinate food. → "Grill", Page 12
Favourites		Save the settings and use them again. → "Favourites", Page 17
Microwave combined operation	0/90/180/360 W + grill settings 0/1/2/3	Bake bakes and gratins. The dishes are browned.
Programmes		There are preprogrammed settings for many dishes. → "Programmes", Page 13
Cleaning aid		Select the cleaning function for the cooking compartment. → "Cleaning and servicing", Page 18
Settings		Adjust the basic settings. → "Basic settings", Page 15

## 4.7 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

### Self-cleaning surfaces

The ceiling in the cooking compartment is self-cleaning. The self-cleaning surfaces are coated with a porous, matt ceramic layer and have a rough surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from roasting or grilling and break them down.



### Interior lighting

When you open the appliance door, the interior lighting switches on. If the appliance door remains open for longer than approx. 18 minutes, the interior lighting switches off.

With most types of heating and functions, the interior lighting remains on while the appliance is in operation. The interior lighting switches off again when the operation stops.

#### Switching off the interior lighting



**Requirement:** The interior lighting is switched on.

1. Press .
2. Press .

✓ The switch is positioned on the left and is not highlighted in colour.

#### Switching on the interior lighting

**Requirement:** The interior lighting is switched off.

1. Press .
2. Press .

✓ The switch is positioned on the right and is highlighted in orange.

### Cooling fan

The cooling fan switches on and off as required. The hot air escapes through the ventilation slots above the appliance door.

#### ATTENTION

Covering the ventilation slots will cause the appliance to overheat.



► Do not cover the ventilation slots.

To cool the cooking compartment more quickly after operation, the cooling fan continues to run for a certain period afterwards. If the appliance is running in microwave operation, the appliance remains cool, but the cooling fan still switches on. The cooling fan may continue to run even when microwave operation has ended.

## 4.8 Condensation

Condensation can occur in the cooking compartment and on the appliance door when cooking. Condensation is normal and does not adversely affect appliance operation. Wipe away the condensation after cooking.

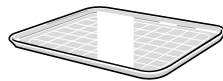
## 4.9 Appliance door

You can open the appliance door using . If you open the appliance door during operation, the operation stops. If the appliance door is closed, you can continue operation with .

# 5 Accessories

Use original accessories. These have been made especially for your appliance. The accessories supplied may differ depending on the appliance model.

Accessories	Use
Wire rack	<ul style="list-style-type: none"> <li>■ Wire rack for grilling and browning</li> <li>■ Wire rack as a place for the cookware</li> </ul>
Glass tray	<ul style="list-style-type: none"> <li>■ Splash guard when grilling directly on the wire rack</li> <li>■ Place the wire rack into the glass tray</li> <li>■ Microwave-safe</li> </ul>



## 6 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

### 6.1 Initial use

You need to make settings for initial use before you can use your appliance.

#### Setting the language

1. Swipe right or left to select the required language.
2. Press →.

#### Setting up Home Connect

1. Set up Home Connect by activating the toggle.  
→ *"Home Connect", Page 16*
2. Make all other settings for initial start-up in the Home Connect app.

**Note:** You can skip Home Connect set-up by pressing →. Then make all other settings for initial start-up on the appliance.

#### Setting "Weight unit"

1. Press the required "Weight unit" "g/kg" or "oz/lb".
2. Press →.

#### Setting the time format

1. Press the required time format "12" or "24".
2. Press →.

#### Setting the time

**Note:** The time is set automatically after connecting to Home Connect.

**Requirement:** The display shows 09:00. The hours are highlighted.

1. Press the relevant time value.
2. Swipe right or left to set the time.
3. Press →.

### 6.2 Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Ensure that there is no leftover packaging, accessories or other objects in the cooking compartment.
2. Clean the smooth surfaces in the cooking compartment with a soft, damp cloth.
3. Close the appliance door.
4. Set the grill to level 3.
5. Set the cooking time to 15 minutes.
6. Use ▷ to start the operation.
7. Ventilate the room while the appliance is heating.
8. Once cleaning is complete, allow the appliance to cool down.
9. Once the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

### 6.3 Cleaning the accessories

- ▶ Clean the accessory thoroughly with soapy water and a soft dish cloth.

## 7 Basic operation

### 7.1 Switching on the appliance

- ▶ Press ○.
- ✓ The appliance is ready to use.

### 7.2 Switching off the appliance

- ▶ Press ○.
- ✓ The appliance stops any ongoing functions.

### 7.3 Starting the appliance

- ▶ Press ▷.

### 7.4 Pausing the operation

1. Open the appliance door or press ▷.
- ✓ Operation is paused.
2. To continue operation, close the appliance door and press ▷.
- ✓ Operation continues.

### 7.5 Cancelling the operation

- ▶ Press ○.
- ✓ The appliance stops any ongoing functions.

## 8 Timer functions

Your appliance has different timer functions, with which you can control its operation.

Time-setting options	Use
Cooking time	If you set a cooking time, operation of the appliance stops automatically once this cooking time has elapsed.
Cooking time end →	For the cooking time, you can set the time at which you want the operation to end. The appliance starts up automatically so that the operation finishes at the required time.
Count-up cooking timer	The running cooking time is automatically counted up if no cooking time has been stored.
Standing time timer	If operation has finished and there is no further operation, the display shows the "Standing time timer" function with the + symbol. The display shows how much time has elapsed since the cooking time ended.

### 8.1 Time

The time is hidden in order to reduce consumption in low power mode.

**Note:** You can show the time permanently in the basic settings.

→ "Basic settings", Page 15

### 8.2 Setting the cooking time

**Requirement:** An operating mode and level have been set.

1. Press "Cooking time".
  2. To change the preset cooking time, press the relevant time value, e.g. minute display "min" or second display "s".  
The selected time value is highlighted in a large font.
  3. Swipe right or left to set or change the cooking time.
    - ▶ Swipe left to increase the cooking time.
    - ▶ Swipe right to reduce the cooking time.
 In the Grill operating mode, the cooking time can be cleared, if required, by pressing C.  
Operating modes with microwave always require a cooking time. The cooking time can be reset to the preset value by pressing ☹.
  4. Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
  5. Use ▷ to start the operation.
- ✓ When the cooking time has elapsed, a signal tone sounds.

### 8.3 Setting the cooking time end

You can delay the time at which the cooking time for the operation is due to end by up to 24 hours.

#### Notes

- To achieve good cooking results, do not delay the time once the operation has already started.
- Bear in mind that food which spoils easily should not be left in the appliance for too long.

#### Requirements

- An operating mode and level have been set.
  - A cooking time is set.
1. Press "Cooking time end".  
✓ The current cooking time end (time + set cooking time) is shown.
  2. To change the preset cooking time end, press the relevant time value.  
✓ The selected value is highlighted in a large font.
  3. Swipe right or left to set or change the cooking time end.  
The cooking time end can be reset to the preset value with ☹.
  4. Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
  5. Press ▷.
- ✓ The display shows all settings. The appliance is in standby mode.  
✓ Once the start time has been reached, the appliance starts heating and the cooking time starts counting down.  
✓ When the cooking time has elapsed, a signal tone sounds.

### Cancelling the cooking time end

**Requirement:** The appliance is in standby mode.

1. Press "Cooking time end".
2. Reset the setting value with ☹.
3. Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

### 8.4 Extending the cooking time

Once the cooking time has elapsed, you can continue cooking the food.

1. Press the elapsed "Cooking time".
2. Set the required cooking time. → Page 10  
With microwave, grill and microwave combined operation, you can set the additional cooking time as required  
With "Programmes", you can set the additional cooking time to between 1 minute and 5 minutes.
3. Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
4. Use ▷ to start the operation.

## 9 Microwave

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

### 9.1 Microwave output settings

This is where you can find an overview of the different microwave output settings and recommendations on when to use them.

Microwave output setting	Maximum cooking time	Use
90 W	90 min	Defrost delicate foods.
180 W	90 min	Defrost food and continue cooking.
360W	90 min	Gently cook meat and fish. Gently heat up delicate foods.
450 W	90 min	Gently heat and cook food.
600 W	90 min	Heat and cook food.
Max.	30 min	Heat liquids.

#### Notes

- To protect the appliance, the maximum microwave output "Max." is gradually reduced. The microwave power output is shown on the display. Maximum output is made available again after a cooling period.
- The microwave output settings do not correspond with the real power consumption of the appliance.

### 9.2 Microwave-safe cookware and accessories

To heat food evenly and avoid damaging your appliance, it is important to use the right cookware and accessories.

**Note:** Read the manufacturer's instructions before using any cookware in the microwave. If in doubt, carry out a cookware test.

→ "Testing cookware for microwave suitability", Page 11

#### Suitable for use in the microwave

Cookware and accessories	Reason
Cookware made from heat-resistant, microwave-safe material: <ul style="list-style-type: none"> <li>▪ Glass</li> <li>▪ Glass ceramic</li> <li>▪ Porcelain</li> <li>▪ Temperature-resistant plastic</li> <li>▪ Fully glazed ceramic without cracks</li> </ul>	These materials allow microwaves to pass through. Microwaves do not damage heat-resistant cookware.
Metal cutlery	<b>Note:</b> You can use metal cutlery, e.g. place a spoon in a glass, to prevent delayed boiling.

#### ATTENTION

Metal touching the wall of the cooking compartment will cause sparks, which may damage the appliance or the inner door pane.

- ▶ 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.

#### Not microwave-safe

Cookware and accessories	Reason
Metal cookware	Metal does not allow microwaves to pass through. The food hardly heats up.
Cookware with gold or silver decoration	Microwaves can damage gold and silver decoration. <b>Tip:</b> You can only use this kind of cookware if the manufacturer guarantees that it is microwave-safe.

### 9.3 Testing cookware for microwave suitability

Test cookware to see whether it is suitable for microwave use. Testing cookware is the only time the appliance should be operated in microwave mode without any food inside.

#### ⚠ WARNING – Risk of scalding!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

1. Place the empty cookware in the cooking compartment.
2. Set the appliance to the maximum microwave power setting for 30 seconds to 1 minute.
3. Start the operation.
4. Check the cookware several times:
  - If the cookware is cold or warm to the touch, it is suitable for microwave use.

- If the cookware becomes hot or sparks are created, stop the cookware test. The cookware is not microwave-safe.

## 9.4 Setting the microwave

### Note

Note the correct way to operate the microwave:

- Follow the safety instructions. → *Page 4*
- Observe the instructions on how to prevent material damage. → *Page 6*
- Observe the information on microwave-safe cookware and accessories.

**Requirement:** The appliance is switched on.

1. Press "Microwave" in the menu.
  2. Press "Power level".
    - ▶ Select the microwave output in watts or "Max.".
    - ▶ Press < or press the selected value again.
    - ▶ If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
  3. Press "Cooking time".
    - ▶ Set the required "Cooking time". → *Page 10*

A "Cooking time" must always be set to operate the microwave.
  4. Press ▷ to start the operation.
- ✓ The microwave starts and the "Cooking time" counts down.
  - ✓ When the time has elapsed, a signal sounds. The "Cooking time" that has elapsed is shown on the display.

5. Once the "Cooking time" has elapsed:
  - ▶ If required, you can select other settings with < and restart the operation with ▷.
  - ▶ When the food is ready, use ○ to switch the appliance off.
6. Dry the cooking compartment.

**Tip:** To ensure optimum use of your appliance, refer to the information in the recommended settings.  
→ *"How it works", Page 22*

## 9.5 Changing the microwave output

You can change the microwave output setting during operation.

1. Press the set "Power level".
  2. Continue as for setting the microwave.  
→ *"Setting the microwave", Page 12*
- ✓ If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

## 9.6 Changing the cooking time

You can change the cooking time during operation.

1. Press the set "Cooking time".
  2. Continue as for setting the cooking time.  
→ *"Setting the cooking time", Page 10*
- ✓ If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

# 10 Grill

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

## 10.1 Grill settings

The following grill settings are available.

Grill setting	Food
1 (low)	<ul style="list-style-type: none"> <li>▪ Deep-dish bakes</li> <li>▪ Soufflés</li> </ul>
2 (medium)	<ul style="list-style-type: none"> <li>▪ Shallow bakes</li> <li>▪ Fish</li> </ul>
3 (high)	<ul style="list-style-type: none"> <li>▪ Sausages</li> <li>▪ Toast</li> </ul>

## 10.2 Automatic switch-off

For your protection, the appliance is equipped with an automatic switch-off function. The appliance is automatically switched off after 90 minutes if it has been in operation for an extended period or if no cooking time has been set.

## 10.3 Setting the grill

**Requirement:** The appliance is switched on.

1. Press "Grill".

2. Press "Grilling level".
    - ▶ Select the required grill setting.
    - Press < or press the selected value again.
    - If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
  3. If a cooking time is required, set the cooking time.
    - ▶ Press "Cooking time".
    - ▶ Set the required cooking time. → *Page 10*
  4. If a cooking time end is required, set the cooking time end.
    - ▶ Press "Cooking time end".
    - ▶ Set the required cooking time end. → *Page 10*
  5. Use ▷ to start the operation.
- ✓ A signal tone sounds once the cooking time has elapsed.

**Note:** If no cooking time is set, the "Count-up cooking timer" is visible on the display.

## 10.4 Changing the grill setting

You can change the grill setting during operation.

**Requirement:** "Grill" is set.

1. Press the set "Grilling level".
  2. Continue as for setting the grill.  
→ *"Setting the grill", Page 12*
- ✓ If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

## 10.5 Changing the cooking time

You can change the cooking time during operation.

1. Press the set "Cooking time".
  2. Continue as for setting the cooking time.  
→ "Setting the cooking time", Page 10
- ✓ If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

## 11 Microwave combi mode

To reduce the cooking time, or if you want to heat and brown your food at the same time, you can combine the grill with the microwave.

The following microwave output settings are available to choose from:

- 90 W
- 180 W
- 360W

You can choose from the following grill settings:

- 1
- 2
- 3

### 11.1 Setting added microwave

**Requirement:** Grill mode is selected.

- ▶ Press "Add microwave".
  - ▶ Select the required microwave output.

- ▶ Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

**Note:** To cancel added microwave, select the microwave output 0 W.

### 11.2 Setting the "Add grill" function

**Requirement:** Microwave mode with 90, 180 or 360 W is set.

- ▶ Press "Add grill".
  - ▶ Select the required "Add grill" function.
  - ▶ Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.

## 12 Programmes

The "Programmes" operating mode helps you to use your appliance to prepare different meals by selecting the optimum settings automatically.

### 12.1 Automatic switch-off

Thanks to the automatic switch-off function, you can cook with complete peace of mind.

### 12.2 Tips on configuring the settings for dishes

Follow these tips to achieve optimal cooking results:

- Only use food that is in perfect condition.
- Take the food out of its packaging and weigh it. If you cannot set the exact weight on the appliance, round the weight up or down.
- Only use microwave-safe, heat-resistant cookware, e.g. made of glass or ceramic.
- Place the food in the cold cooking compartment.

#### Defrosting

- Freeze and store food flat and in portion-sized quantities at -18 °C.
- Place the frozen food on flat cookware, such as a glass or porcelain plate.
- Food may not be completely defrosted by the end of the programme. The food can nonetheless be further processed.
- To allow the temperature to equalise, leave the defrosted food to rest for another 10 to 30 minutes in the appliance after switching it off.

- Liquid is produced when defrosting meat or poultry. When turning, drain off any liquid. Do not reuse the liquid for other purposes or allow it to come into contact with other foods.
- After turning, remove any minced meat that has already defrosted.
- Whole poultry should be placed on the cookware breast-side down and poultry portions skin-side down.

#### Vegetables

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

#### Rice

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

#### Potatoes

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

### Lasagne

- Best suited is frozen Lasagne with a maximum height of around 3 cm.
- Take lasagne out of the packaging and place in microwave-safe cookware.
- If you prepare frozen lasagne in portions of more than 700 g, place the cookware on a microwave-safe, up-side down plate.

### Poultry

- Only use chicken portions at refrigerator temperature.
- Prick the skin here and there with a fork.
- Place the chicken portions on the wire rack, skin side up. Place the wire rack in the glass tray. This will catch any liquid that drips down.

## 12.3 Setting a programme

**Requirement:** The appliance is switched on.

1. Press "Programmes".
2. Select a programme.
3. Press the preset weight.
4. Swipe with your finger to change the weight.
  - ▶ Swipe left to increase the weight.
  - ▶ Swipe right to reduce the weight.

5. Press < or press the selected value again. If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
6. Set a "Cooking time end" if required. → "Setting the cooking time end", Page 10  
Settings for "Cooking time end" are possible for the following programmes: "Vegetables, fresh", "Rice", "Boiled potatoes" and "Baked potatoes"
7. Press □.
- ✓ The display shows information about the accessories and preparation.
8. Use ▷ to start the operation.
- ✓ A signal tone sounds once the "Cooking time" has elapsed.

**Note:** For some programmes, the display provides instructions during preparation. Follow the information provided.

### Extending the cooking time

Once the cooking time has elapsed, you can continue cooking the food.

- ▶ Follow the steps when cooking food. → Page 10  
The additional cooking time for the programmes is min. 1 minute and max. 5 minutes.

## 12.4 Overview of dishes

Dish	Suitable food	Weight range in kg	Cookware/accessories
Defrost bread or cake <sup>1</sup>	Bread, whole, round or long; sliced bread; sponge cake, yeast cake, fruit flan, cakes without icing, cream or gelatine	0.20-1	Shallow cookware without lid
Defrost meat <sup>1</sup>	Joints, flat pieces of meat, chicken, minced meat	0.20-2	Shallow cookware without lid
Defrost fish <sup>1</sup>	Whole fish, fish fillet, fish steak	0.10-1	Shallow cookware without lid
Vegetables, fresh <sup>2</sup>	e.g. cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.15-1	Covered cookware
Frozen vegetables <sup>2</sup>	e.g. cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.15-1	Covered cookware
Rice <sup>2</sup>	Long-grain rice	0.05-0.3	Deep cookware with lid
Boiled potatoes <sup>2</sup>	Potatoes with or without skin, potatoes cut into pieces of equal size	0.20-1	Covered cookware
Baked potatoes <sup>1</sup>	Potatoes with skin, 200-250 g each	0.20-1.5	Wire rack on glass tray
Frozen lasagne	Lasagne or a similar frozen bake	0.30-1	Uncovered cookware
Fresh chicken portions	Chicken thigh, chicken drumstick, chicken leg	0.50-1	Wire rack on glass tray

## 13 Childproof lock



You can secure your appliance to prevent children from accidentally switching it on or changing the settings.

### 13.1 Activating the childproof lock


**Requirement:** In the basic settings, the option "On" is set for the "Display child lock" function.

<sup>1</sup> Observe the signals given when it is time to turn the food.

<sup>2</sup> Observe the signals given when it is time to stir the food.

1. Press .
  2. Press .
- ✓ The control elements are locked.

## 13.2 Deactivating the childproof lock

- ▶ Press and hold  for approx. 2 seconds.
- ✓ The controls are unlocked.

# 14 Basic settings

You can configure the basic settings for your appliance to meet your needs.

## 14.1 Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

### Notes

- Changes to the language and display brightness settings take effect immediately. All other settings do not take effect until you confirm the settings.
- Your changes to the basic settings will be retained for some time even after a power cut.
- The basic settings can be found under "Settings".

Home Connect	Selection
Home Connect assistant	Start the Home Connect assistant

Appliance	Selection
Start screen	Start with: <ul style="list-style-type: none"> <li>▪ Home screen <sup>1</sup></li> <li>▪ Microwave</li> <li>▪ Grill</li> <li>▪ Favourites</li> <li>▪ Programmes</li> </ul>

Count-up cooking timer	<ul style="list-style-type: none"> <li>▪ On <sup>1</sup></li> <li>▪ Off</li> </ul>
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Appliance information	Display information about the appliance.
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Display	Selection
Brightness	Settings 1 to 6
Screen in off-mode	<ul style="list-style-type: none"> <li>▪ None <sup>1</sup></li> <li>▪ Permanent daytime display</li> </ul>
Gaggenau logo	<ul style="list-style-type: none"> <li>▪ On <sup>1</sup></li> <li>▪ Off</li> </ul>
Display child lock	<ul style="list-style-type: none"> <li>▪ On <sup>1</sup></li> <li>▪ Off</li> </ul>
Display alignment	Align the display horizontally and vertically.

Sounds	Selection
Interaction sounds	An audible signal sounds when there is interaction with the setting wheel. <ul style="list-style-type: none"> <li>▪ On <sup>1</sup></li> <li>▪ Off</li> </ul>

Sounds	Selection
Process sounds	<ul style="list-style-type: none"> <li>▪ 1 (once)</li> <li>▪ 10s <sup>1</sup></li> <li>▪ 30s</li> <li>▪ 3min</li> </ul>

Language	Selection
Language	See selection on appliance

Time & Units	Selection
Time	<ul style="list-style-type: none"> <li>▪ Manual <sup>1</sup></li> <li>▪ Automatic</li> </ul> <p><b>Note:</b> The "Automatic" factory setting is only activated if the appliance is connected to Home Connect.</p>

Time format	<ul style="list-style-type: none"> <li>▪ 12</li> <li>▪ 24 <sup>1</sup></li> </ul>
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Weight unit	<ul style="list-style-type: none"> <li>▪ g/kg <sup>1</sup></li> <li>▪ oz/lb</li> </ul>
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Advanced	Selection
Demo mode	Select or deselect demo mode within the first 3 minutes of connecting to the power supply

Factory settings	Delete all individual settings and restore factory settings <ul style="list-style-type: none"> <li>▪ Yes</li> <li>▪ No</li> </ul>
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## 14.2 Changing the basic settings

**Requirement:** The appliance is switched on.

1. Press "Settings".
2. Press the required basic setting.
3. Change the required settings on the display.
4. Press < or press the selected value again.

If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
5. Use < to return to the overview or to the main view.

## 14.3 Changing the time

### Requirements

- The appliance is switched on.
  - The "Time" basic setting is set to "Manual".
1. Press "Settings".
  2. Press the "Time & Units" basic setting.
  3. Press "Time".
- ✓ The display shows the set value.

<sup>1</sup> Factory setting (may vary according to model)

4. To change the preset time, press the relevant time value, e.g. hour display or minute display.
- ✓ The selected value is highlighted in a large font.
5. Swipe right or left to set the time.
6. Press < or press the selected value again.  
If no confirmation is given, the setting is automatically applied after 3 seconds and the appliance reverts to previous screen.
7. Use < to return to the overview or to the main view.

## 15 Home Connect

This appliance is network-capable. Connecting your appliance to a mobile device lets you control its functions via the Home Connect app, adjust its basic settings and monitor its operating status.

The Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of the Home Connect services in your country. You can find information about this at: [www.home-connect.com](http://www.home-connect.com).

The Home Connect app guides you through the entire login process. Follow the instructions, noting the information in the Home Connect app.

### Notes

- Please note the safety precautions in this instruction manual and make sure that they are also observed when operating the appliance via the Home Connect app.  
→ "Safety", Page 2
- Operating the appliance on the appliance itself always takes priority. During this time it is not possible to operate the appliance using the Home Connect app.
- In networked standby mode, the appliance requires a maximum of 2 W.

### 15.1 Setting up Home Connect

#### Requirements

- The appliance is connected to the power supply and is switched on.
- You have a mobile device with a current version of the iOS or Android operating system, e.g. a smartphone.
- The mobile device uses a temporary Bluetooth connection to start the setup process.
- The appliance is receiving signals from the WLAN home network (Wi-Fi) at its installation location.
- The mobile device and the appliance are within range of your home network's Wi-Fi signal.

1. Scan the following QR code.



You can install the Home Connect app and connect your appliance via the QR code.

2. Follow the instructions in the Home Connect app.

### 15.2 Home Connect Settings

You can adjust the Home Connect settings and network settings in your appliance's basic settings. Which settings the display shows will depend on whether Home Connect has been set up and whether the appliance is connected to your home network.

Basic setting	Possible settings	Explanation
Home Connect assistant	-	The programme guides you through the set-up and settings of Home Connect.
Wi-Fi	On Off	If Wi-Fi is activated, you can use Home Connect. In networked low power mode, the appliance requires a maximum of 2 W.
Remote start	<ul style="list-style-type: none"> <li>▪ Remote start deactivated.</li> <li>▪ Manual<sup>1</sup></li> <li>▪ Permanent</li> </ul>	If you select the "Manual" setting, the appliance requires approval in the control centre in order to start a function. If you select the "Permanent" setting, you can start and operate your appliance at any time without any prior approval on the appliance.
Network information	-	You can display the network information.
Resetting the network access data	-	You can delete all network access data from the appliance at any time.

<sup>1</sup> Factory setting (may vary according to model)

## 15.3 Operating the appliance with the Home Connect app

You can use the Home Connect app to set and start the appliance remotely via the "Remote start" function. If you select the "Manual" setting in the basic settings for "Remote start", the appliance must be switched on and the appliance requires approval in the control centre in order to start a function.

### **WARNING – Risk of fire!**

Combustible objects that are left in the cooking compartment may catch fire.

- ▶ Never store combustible objects in the cooking compartment.
- ▶ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

### **Requirements**

- The appliance is connected to the home network and to the Home Connect app.
  - To start a function, the "Permanent" or "Manual" setting is selected in the basic settings for "Remote start".
1. Configure a setting in the Home Connect app and send it to the appliance.
  2. Start a function.
 

**Note:** If you open the appliance door more than 15 minutes after activating remote start or after the operation ends, the appliance deactivates the manual remote start.  
24 hours after activating remote start, the appliance deactivates the manual remote start.

## 15.4 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimisation, troubleshooting or security updates.

To do this, you must be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server.

As soon as a software update is available, you will be informed via the Home Connect app and will be able to start the software update via the app. Once the update

has been successfully downloaded, you can start installing it via the Home Connect app if you are in your home network (Wi-Fi). The Home Connect app informs you once installation is successful.

You can find the current software version in the Home Connect app under the appliance information for the appliance.

### **Notes**

- The software update consists of two steps.
  - The first step is the download.
  - The second step is the installation on your appliance.
- You can continue to use your appliance as normal while updates are downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.
- Installation takes a few minutes. You cannot use your appliance during installation.
- We recommend that you install security updates as soon as possible.

## 15.5 Data protection

Please see the information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use the Home Connect functions for the first time.

**Note:** Please note that the Home Connect functions can only be utilised with the Home Connect app. Information on data protection can be retrieved in the Home Connect app.

# 16 Favourites

Frequently used settings and programmes can be saved as "Favourites" in the Home Connect app and transferred to the appliance. You can individually select the names for the "Favourites". The "Favourites" can now also be started directly on the appliance.

## 16.1 Store "Favourites"

You can save different "Programmes" or operating modes as your "Favourites".

- ▶ To save a programme or an operating mode as a favourite, you must use the Home Connect app. When your appliance is connected, follow the instructions in the app.

## 16.2 Select "Favourites"

If you have saved "Favourites", you can select these directly on the appliance.

1. Press "Favourites" in the menu.
2. Press the required favourites.
3. Use ▷ to start the operation.

## 16.3 Changing "Favourites"

You can change or delete your saved "Favourites" at any time.

- ▶ To change or delete the "Favourites", you must use the Home Connect app. When your appliance is connected, follow the instructions in the app.

## 17 Cleaning aid

The cleaning aid is a quick alternative for occasionally cleaning the cooking compartment. The cleaning aid softens dirt by vaporising the soapy water. It is then easier to remove the dirt.

### ATTENTION

Incorrect cleaning may damage the appliance.

- ▶ Never pour liquid into the cooking compartment.

### 17.1 Setting the cleaning aid

**Requirement:** The appliance is switched on.

1. Press "Cleaning aid".
2. Follow the instructions on the display.
3. Press ▷.
- ✓ A signal tone sounds once the time has elapsed.
4. Follow the instructions on the display.

## 18 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### 18.1 Cleaning products

Only use suitable cleaning agents.

#### ⚠ **WARNING – Risk of electric shock!**

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

### ATTENTION

Unsuitable cleaning agents damage the surfaces of the appliance.

- ▶ Do not use harsh or abrasive cleaning products.
- ▶ Do not use cleaning products with a high alcohol content.
- ▶ Do not use hard scouring pads or cleaning sponges.
- ▶ Do not use any special cleaners for cleaning the appliance while it is hot.
- ▶ Only use glass cleaners, glass scrapers or stainless steel care products if recommended in the cleaning instructions for the relevant part.

Salt contained in new sponge cloths may damage surfaces.

- ▶ Wash new sponge cloths thoroughly before use.

You can find out which cleaning products are suitable for each surface or part of the appliance in the individual cleaning instructions.

### 18.2 Cleaning the appliance

Clean the appliance as specified. This will ensure that the different parts and surfaces of the appliance are not damaged by incorrect cleaning or unsuitable cleaning products.

#### ⚠ **WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

#### ⚠ **WARNING – Risk of fire!**

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

#### ⚠ **WARNING – Risk of injury!**

Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the appliance door, as they may scratch the surface.

1. Read the information on cleaning products.
2. Observe the information on cleaning the appliance components or surfaces.
3. Unless otherwise specified:
  - ▶ Clean the components of the appliance with hot soapy water and a dish cloth.
  - ▶ Dry with a soft cloth.

### 18.3 Cleaning the cooking compartment

#### ATTENTION

Incorrect cleaning may damage the cooking compartment.

- ▶ Do not use abrasive cleaning products or other aggressive oven cleaners.

1. Read the information on cleaning products.
2. Clean with hot soapy water or a vinegar solution.
3. Use an oven cleaner that is suitable for stainless steel surfaces to remove very heavy soiling. Only use oven cleaner when the cooking compartment is cold.

**Note:** To remove unpleasant odours, use the cleaning aid.

→ "Cleaning aid", Page 18

4. Wipe out the cooking compartment with a soft cloth.
5. Leave the cooking compartment to dry with the door open.

### 18.4 Regenerating self-cleaning surfaces in the cooking compartment

The ceiling in the cooking compartment is self-cleaning. The self-cleaning surfaces are coated with a porous, matt ceramic layer and have a rough surface. When the grill function is in operation, the self-cleaning surfaces absorb splashes from roasting or grilling and break down the grease residues. If you are primarily using the microwave function, start the grill function at regular intervals to clean the ceiling.

**ATTENTION**

Using oven cleaner on the self-cleaning surfaces damages the surfaces.

- ▶ Do not use oven cleaner on the self-cleaning surfaces. If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids.

**Requirements**

- The cooking compartment is empty.
  - The appliance is switched on.
  - The cooking compartment has cooled down.
1. If required, brownish or whitish residues can be removed with water and a soft sponge.
  2. Press "Grill".
  3. Press "Grilling level".
  4. Select the highest grill setting.
  5. Press <.
  6. Press "Cooking time".
  7. Set the required cooking time.  
The cooking time for cleaning depends on the amount of grease residues. Start with a cooking time of 20 minutes.
  8. Press ▷ to start the operation.  
Ventilate the room while the appliance is heating.
  - ✓ Smoke can build up during operation. This is normal and reduces.
  - ✓ A signal tone sounds once the time has elapsed.
  9. If smoke is still visible at the end of the duration, increase the duration.

**18.5 Cleaning the accessories**

1. Read the information on cleaning products.
2. Soften baked-on food remnants with a damp dish cloth and hot soapy water.
3. Clean the accessory with hot soapy water and a soft dish cloth or a scrubbing brush.
4. Clean the wire rack with stainless steel cleaner or in the dishwasher.  
Use steel wool or oven cleaner to remove very heavy soiling.
5. Dry with a soft cloth.

**18.6 Cleaning the door panels****ATTENTION**

Incorrect cleaning may damage the door panels.

- ▶ Do not use a glass scraper.

1. Read the information on cleaning products.

2. Clean the door panels with a soft dish cloth and glass cleaner.

**Note:** Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.

3. Dry with a soft cloth.

**18.7 Cleaning the door seal****ATTENTION**

Incorrect cleaning may damage the door seal.

- ▶ Do not use metal scrapers or glass scrapers for cleaning.
- ▶ Do not use abrasive cleaning agents.

1. Read the information on cleaning products.
2. Clean the door seal with hot soapy water and a soft dish cloth.
3. Dry with a soft cloth.

**18.8 Cleaning the front of the appliance****ATTENTION**

Incorrect cleaning may damage the front of the appliance.

- ▶ Do not use glass cleaner, metal scrapers or glass scrapers for cleaning.
- ▶ To prevent corrosion on stainless steel fronts, remove any limescale, grease, starch and albumin (e.g. egg white) stains immediately.
- ▶ On stainless steel surfaces, use special stainless steel cleaning products suitable for hot surfaces.

1. Read the information on cleaning products.
2. Clean the front of the appliance using hot soapy water and a dish cloth.  
**Note:** Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
3. For stainless steel appliance fronts, apply a thin layer of the stainless steel cleaning product with a soft cloth.  
You can obtain the stainless steel cleaning products from the after-sales service or the online shop.
4. Dry with a soft cloth.

**18.9 Cleaning the control panel****ATTENTION**

Incorrect cleaning may damage the control panel.

- ▶ Never wipe the control panel with a wet cloth.

1. Read the information on cleaning products.
2. Clean the control panel using a microfibre cloth or a soft, damp cloth.
3. Dry with a soft cloth.

## 19 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

**Tip:** Permanently connect your appliance to the Home Connect app to automatically receive software updates. This allows errors to be eliminated, performance to be improved and new functions to be made available.

**⚠ WARNING – Risk of injury!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.  
→ "Customer Service", Page 21

**⚠ WARNING – Risk of electric shock!**

Improper repairs are dangerous.


- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

## 19.1 Malfunctions

Fault	Cause and troubleshooting
The appliance is not working.	The mains plug of the power cord is not plugged in. ▶ Connect the appliance to the power supply.
	The circuit breaker in the fuse box has tripped. ▶ Check the circuit breaker in the fuse box.
	There has been a power cut. ▶ Check whether the lighting in your room or other appliances are working.
	Malfunction 1. Switch off the fuse in the fuse box. 2. Switch the fuse back on after approx. 10 seconds. ✓ If the fault was a one-off, the message disappears. 3. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 21
Microwave not working.	Door is not fully closed. ▶ Check whether food remains or foreign material are trapped in the door.
Food does not heat up.	Demo mode is activated in the basic settings. 1. Disconnect the appliance from power supply by briefly switching off the circuit breaker in the fuse box. 2. Deactivate demo mode in the basic settings in the next 3 minutes.
The interior lighting is not working.	Interior lighting has been switched off in the control centre. ▶ Switch on the interior lighting in the control centre. → "Control centre", Page 7
	Different causes are possible. ▶ Call Customer Service → Page 21.
Microwave mode is cancelled.	Malfunction 1. reset the appliance ▶ Press and hold ⏻ button for at least 10 seconds. ▶ Or switch off the fuse in the fuse box. Switch the fuse back on after approx. 10 seconds. ✓ If the fault was a one-off, the message disappears. 2. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 21
Food takes longer than usual to heat up.	The microwave power setting is set too low. ▶ Set a higher microwave power setting.
	A larger amount than usual has been placed in the appliance. ▶ Set a longer cooking time. You need double the time when you have double the amount.
	The food is colder than usual. ▶ Turn or stir the food from time to time during cooking.
Time not displayed when appliance switched off	The basic setting has been changed. ▶ Change the "Screen in off-mode" basic setting. → "Basic settings", Page 15

Fault	Cause and troubleshooting
The time shown is completely wrong	The appliance is not connected to the Home Connect app. ▶ Connect the appliance to the Home Connect app.
The appliance cannot be started via the Home Connect app.	The appliance is not connected to the Home Connect app. ▶ Start the connection between the appliance and the Home Connect app. → "Setting up Home Connect", Page 16
	The appliance is connected to the Home Connect app but the "Remote start" function is not activated. ▶ Activate the "Remote start" function in the Home Connect settings.

## 19.2 Information on display panel

Fault	Cause and troubleshooting
Message showing "D" or "E" appears in the display.	Malfunction <ol style="list-style-type: none"> <li>reset the appliance <ul style="list-style-type: none"> <li>▶ Press and hold  button for at least 10 seconds.</li> <li>▶ Or switch off the fuse in the fuse box. Switch the fuse back on after approx. 10 seconds.</li> </ul> </li> <li>If the fault was a one-off, the message disappears.</li> <li>If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 21</li> </ol>

## 20 Disposal

### 20.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

- Unplug the appliance from the mains.
- Cut through the power cord.
- Dispose of the appliance in an environmentally friendly manner.  
Information about current disposal methods are available from your specialist dealer or local authority.



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.

## 21 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Directive can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area. Furthermore, our Customer Service will continue to provide you with other function-relevant and storable genuine spare parts for up to 15 years from the date on which your appliance was placed on the market. For more information, please contact our Customer Service team.

Detailed information about the warranty period and the warranty conditions in your country is available via the QR code on the enclosed document on service contacts and warranty conditions, from our customer service or on our website.

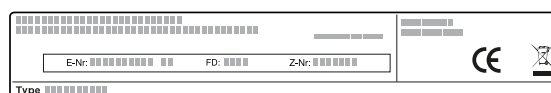
You can find the contact details for our customer service via the QR code on the enclosed document on service contacts and warranty conditions or on our website. This product contains light sources from energy efficiency class D. These light sources are available as a

spare part and should only be replaced by trained specialist staff.

You can find the information required as per Regulation (EU) 2023/826 online at [www.gaggenau.com](http://www.gaggenau.com) on the product and service pages for your appliance, in the area of user manuals and additional documents.

### 21.1 Product number (E-Nr.) and production number (FD)

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD), which you can find on the appliance's rating plate. You will see the rating plate with these numbers if you open the appliance door.



Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

## 22 How it works

Here, you can find the ideal settings for various dishes as well as the best accessories and cookware. We have tailored these recommendations to your appliance.

### 22.1 What is the best way to proceed?

#### Tip

Cooking tips

- The recommended settings always apply to the cooking compartment when it is cold and empty.
- The times specified in the overviews are intended as a guide only. They will depend on the quality and composition of the food.

#### **⚠ WARNING – Risk of burns!**

Foods with peel or skin may burst or explode during heating, or even afterwards.

- ▶ Never cook eggs in their shell or heat hard-boiled eggs in their shell.
- ▶ Never cook shellfish or crustaceans.
- ▶ Always prick the yolk of eggs before microwaving.
- ▶ 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.

#### **ATTENTION**

Acidic food may damage the wire rack

- ▶ Do not place acidic food, such as fruit or food with an acidic marinade directly on the wire rack.

#### **Note: Information for those allergic to nickel**

In rare cases, small amounts of nickel may pass into the food.

### Defrosting with the microwave

#### Note

Cooking tips

- Freeze the food flat.
- Use microwave-safe cookware without a lid.
- Place the cookware on the bottom of the cooking compartment.
- Turn or stir the food 2 to 3 times during this time. When turning, remove any liquid that escapes during defrosting.
- Liquid is produced when defrosting meat or poultry. When turning, drain off any liquid. Do not use this for other purposes or allow it to come into contact with other foods.
- After turning, remove any minced meat that has already defrosted.
- Separate any defrosted parts when turning.
- To allow the temperature to equalise, leave the defrosted food to rest for another 10 to 30 minutes in the appliance after switching it off.

Food	Weight	Microwave output setting	Duration
Whole pieces of meat, on the bone or boned <sup>1</sup>	800 g	1. 180 W 2. 90 W	1. 8 mins 2. 10-15 mins
Whole pieces of meat, on the bone or boned <sup>1</sup>	1000 g	1. 180 W 2. 90 W	1. 10 mins 2. 15-20 mins
Whole pieces of meat, on the bone or boned <sup>1</sup>	1500 g	1. 180 W 2. 90 W	1. 15 mins 2. 20-25 mins

<sup>1</sup> Turn the food several times.

1. Before using the appliance, remove all unnecessary cookware from the cooking compartment.
2. Select the desired food from the recommended settings.
3. Place the food in suitable cookware.
4. Place the cookware in the middle on the cooking compartment floor.  
The food can then absorb the microwaves from all sides.
5. Use the recommended settings when configuring the appliance settings.  
Set the shorter cooking time first. If necessary, increase the cooking time.
6. Use an oven cloth or oven gloves when taking hot cookware out of the cooking compartment.

### 22.2 Defrosting, heating and cooking with the microwave

Recommended settings for defrosting, heating and cooking with the microwave.

The cooking time depends on the cookware, as well as on the temperature, composition and quantity of the food. 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. If you use different quantities than those specified in the table, adhere to the rule of thumb: Double the amount = almost double the time, half the amount = half the time.

Food	Weight	Microwave output setting	Duration
Meat in pieces or slices <sup>1,2</sup>	200 g	1. 180 W 2. 90 W	1. 3-5 mins 2. 3-5 mins
Meat in pieces or slices <sup>1,2</sup>	500 g	1. 180 W 2. 90 W	1. 5 mins 2. 5-10 mins
Meat in pieces or slices <sup>1,2</sup>	800 g	1. 180 W 2. 90 W	1. 5-10 mins 2. 5-10 mins
Minced meat, mixed <sup>1,2</sup>	200 g	90 W	8-10 mins
Minced meat, mixed <sup>1,2</sup>	500 g	1. 180 W 2. 90 W	1. 3 mins 2. 8-10 mins
Minced meat, mixed <sup>1,2</sup>	1000 g	1. 180 W 2. 90 W	1. 10 mins 2. 10-15 mins
Poultry or poultry portions <sup>1,2</sup>	600 g	1. 180 W 2. 90 W	1. 5 mins 2. 10-15 mins
Poultry or poultry portions <sup>1,2</sup>	1200 g	1. 180 W 2. 90 W	1. 10-15 mins 2. 10-15 mins
Fish fillet, fish steak or fish slices <sup>1,2</sup>	400 g	1. 180 W 2. 90 W	1. 3 mins 2. 10-15 mins
Whole fish <sup>1</sup>	300 g	1. 180 W 2. 90 W	1. 2 mins 2. 3-5 mins
Whole fish <sup>1</sup>	600 g	1. 180 W 2. 90 W	1. 5 mins 2. 8-10 mins
Vegetables, e.g. peas <sup>3</sup>	300 g	180 W	5-10 mins
Fruit, e.g. raspberries <sup>3</sup>	300 g	180 W	6-9 mins
Fruit, e.g. raspberries <sup>3</sup>	500 g	1. 180 W 2. 90 W	1. 6-8 mins 2. 5-10 mins
Butter, defrosting <sup>4</sup>	125 g	1. 180 W 2. 90 W	1. 1 min 2. 1-2 mins
Butter, defrosting <sup>4</sup>	250 g	1. 180 W 2. 90 W	1. 1 min 2. 2-4 mins
Loaf of bread <sup>1</sup>	500 g	1. 180 W 2. 90 W	1. 3 mins 2. 5-10 mins
Loaf of bread <sup>1</sup>	1000 g	1. 180 W 2. 90 W	1. 5 mins 2. 9-10 mins
Cakes, plain, e.g. sponge cake <sup>5,6</sup>	500 g	90 W	5-10 mins
Cakes, plain, e.g. sponge cake <sup>5,6</sup>	750 g	1. 180 W 2. 90 W	1. 3-5 mins 2. 4 mins
Cakes, moist, e.g. fruit flan, cheesecake <sup>5</sup>	500 g	1. 180 W 2. 90 W	1. 3 mins 2. 3-5 mins
Cakes, moist, e.g. fruit flan, cheesecake <sup>5</sup>	750 g	1. 180 W 2. 90 W	1. 4 mins 2. 5-10 mins

## Heating up or cooking frozen food with the microwave

Observe the recommended settings for using the microwave to heat food.

### Note

#### Cooking tips

- Use microwave-safe cookware with a lid. You can also use a plate or a microwave cover to cover the dish. Take ready meals out of the packaging.
- Distribute the food flat in the cookware. Food which lies flat cooks more quickly than food which is piled high.
- Place the cookware on the bottom of the cooking compartment.
- The food transfers heat to the cookware. The cookware can become very hot. Use oven gloves.

<sup>1</sup> Turn the food several times.

<sup>2</sup> Separate any defrosted parts when turning.

<sup>3</sup> Carefully stir the food occasionally.

<sup>4</sup> Remove all packaging.

<sup>5</sup> Only defrost cakes without icing, whipped cream, gelatine or custard.

<sup>6</sup> Separate the pieces of cake.

- Turn or stir the food several times during cooking.
- After cooking, leave the food to rest for 2 to 5 minutes.
- The food will retain most of its natural flavor. Use salt and seasonings sparingly.
- Take lasagne out of the packaging and place in microwave-safe cookware.
- Best suited is frozen Lasagne with a maximum height of around 3 cm.
- To achieve best results, we recommend that you reheat food or ready meals at 600 watts. If the packaging specifies a higher microwave output setting, extend the time.

Food	Weight	Microwave output setting	Cooking time
Menu, plated meal, ready meal (2-3 components)	300-400 g	600 W	8-13 mins
Soup	400 g	600 W	8-12 mins
Stews	500 g	600 W	10-15 mins
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W	10-15 mins
Fish, e.g. fillet steaks <sup>1</sup>	400 g	600 W	10-15 mins
Bakes, e.g. lasagne, cannelloni (approx. 3 cm deep)	450 g	600 W	12-15 mins
Side dishes, e.g. rice, pasta <sup>1</sup>	250 g	600 W	3-7 mins
Side dishes, e.g. rice, pasta <sup>1</sup>	500 g	600 W	8-12 mins
Vegetables, e.g. peas, broccoli, carrots <sup>1</sup>	300 g	600 W	7-10 mins
Vegetables, e.g. peas, broccoli, carrots <sup>1</sup>	600 g	600 W	14-17 mins
Creamed spinach <sup>2</sup>	450 g	600 W	9-12 mins

### Tips on defrosting, heating and cooking with the microwave next time

Follow these tips for good results when defrosting, heating and cooking with the microwave.

Issue	Tip
Your food is too dry.	<ul style="list-style-type: none"> <li>▪ Reduce the cooking time or select a lower microwave power setting.</li> <li>▪ Cover the food and add more liquid.</li> </ul>
The time has elapsed but the food is not defrosted, hot or cooked.	Increase the cooking time. Large quantities and food which is piled high require longer times.

Issue	Tip
The time has elapsed but your food is not yet done on the inside, but is already overdone on the outside.	<ul style="list-style-type: none"> <li>▪ Stir while cooking.</li> <li>▪ Reduce the microwave power setting and increase the cooking time.</li> </ul>
After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle.	<ul style="list-style-type: none"> <li>▪ Reduce the microwave power setting.</li> <li>▪ Turn large pieces of frozen food several times.</li> </ul>

### 22.3 Heating

With your appliance you can heat food.

### Heating food in the microwave

Observe the recommended settings for using the microwave to heat food.

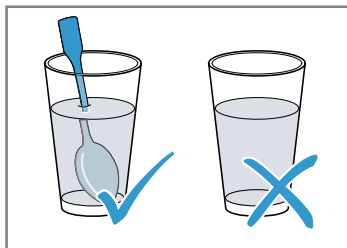
<sup>1</sup> Add a little liquid to the food.

<sup>2</sup> Cook the food without any additional water.

**⚠ WARNING – Risk of scalding!**

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches the boiling temperature without the usual steam bubbles rising to the surface. Exercise caution even when only gently shaking the container. The hot liquid may suddenly boil over and splatter.

- ▶ Always place a spoon in the container when heating liquids. This prevents delayed boiling.

**ATTENTION**

Metal touching the wall of the cooking compartment will cause sparks, which may damage the appliance or the inner door pane.

- ▶ 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.

**Note**

Cooking tips

- Use microwave-safe cookware with a lid. You can also use a plate or a microwave cover to cover the dish. Take ready meals out of the packaging.
- Place the cookware on the bottom of the cooking compartment.
- Turn or stir the food several times during cooking.
- After heating, leave the food to rest for 2 to 5 minutes.
- The food transfers heat to the cookware. The cookware can become very hot. Use oven gloves.
- To achieve best results, we recommend that you reheat food or ready meals at 600 watts. If the packaging specifies a higher microwave output setting, extend the time.

Food	Weight	Microwave output setting	Duration
Plated meal, chilled	1 portion	600 W	5-8 mins
Beverages <sup>1,2,3</sup>	125 ml	Max.	40-50 secs
Beverages <sup>1,2,3</sup>	200 ml	Max.	1-2 mins
Beverages <sup>1,2,3</sup>	500 ml	Max.	2-3 mins
Baby food, e.g. baby bottles <sup>4,5,3</sup>	50 ml	600 W	Approx. 20-30 secs
Baby food, e.g. baby bottles <sup>4,5,3</sup>	100 ml	600 W	30-40 secs
Baby food, e.g. baby bottles <sup>4,5,3</sup>	200 ml	600 W	50-60 secs
Soup, 1 cup <sup>6</sup>	175 g each	600 W	2-3 mins
Soup, 2 cups <sup>6</sup>	175 g each	600 W	3-4 mins
Meat in sauce <sup>7</sup>	500 g	600 W	7-10 mins
Stew <sup>6</sup>	400 g	600 W	4-5 mins
Stew <sup>6</sup>	800 g	600 W	7-8 mins
Vegetables, 1 portion <sup>6</sup>	150 g	600 W	2-3 mins
Vegetables, 2 portions <sup>6</sup>	300 g	600 W	3-4 mins

**22.4 Cooking**

With your appliance you can cook food.

<sup>1</sup> Place a spoon in the glass.

<sup>2</sup> Do not overheat alcoholic drinks.

<sup>3</sup> Always check the temperature.

<sup>4</sup> Heat up baby food without the teat or lid.

<sup>5</sup> Always shake the food well after heating.

<sup>6</sup> Check the food occasionally.

<sup>7</sup> Separate the slices of meat.

## Cooking with the microwave

### Note

#### Cooking tips

- Place the cookware on the bottom of the cooking compartment.
- Distribute the food flat in the cookware. Food which lies flat cooks more quickly than food which is piled high.
- Use microwave-safe cookware with a lid. You can also use a plate or a microwave cover to cover the dish. Take ready meals out of the packaging.
- The food will retain most of its natural flavor. Use salt and seasonings sparingly.
- After cooking, leave the food to rest for 2 to 5 minutes.
- The food transfers heat to the cookware. The cookware can become very hot. Use oven gloves.
- To achieve best results, we recommend that you reheat food or ready meals at 600 watts. If the packaging specifies a higher microwave output setting, extend the time.

Food	Weight	Microwave output setting	Cooking time
Whole chicken, fresh, without giblets <sup>1</sup>	1200 g	600 W	25 – 30 min.
Fish fillet, fresh <sup>2</sup>	400 g	600 W	6 – 11 min.
Vegetables, fresh <sup>3,2,4</sup>	250 g	600 W	5 – 9 min.
Vegetables, fresh <sup>3,2,4</sup>	500 g	600 W	10 – 15 min.
Potatoes <sup>3,2,4</sup>	250 g	600 W	7 – 9 min.
Potatoes <sup>3,2,4</sup>	500 g	600 W	10 – 12 min.
Potatoes <sup>3,2,4</sup>	750 g	600 W	15 – 20 min.
Rice <sup>5,4</sup>	125 g	1. 600 W 2. 180 W	1. 4 – 5 min. 1. 12 – 15 min.
Rice <sup>5,4</sup>	250 g	1. 600 W 2. 180 W	1. 6 – 8 min. 1. 15 – 18 min.
Desserts, e.g. blancmange (instant) <sup>4</sup>	500 ml	600 W	5 – 8 min.
Fruit compote <sup>4</sup>	500 g	600 W	9 – 12 min.

### Blancmange made from blancmange powder

#### ⚠ WARNING – Risk of burns!

Heated food gives off heat. The cookware may become hot.

- ▶ Always use oven gloves to remove cookware or accessories from the cooking compartment.
1. Mix together one packet of blancmange powder with sugar and a little milk in a tall microwave-suitable bowl in accordance with the package instructions so that there are no lumps.

2. Add the rest of the milk and stir again.
3. Place the bowl into the cooking compartment and close the appliance door.
4. Set the appliance according to the recommended settings.
5. Only stir for the first time after 3 minutes. Then stir again every minute until it reaches the required consistency.  
The cooking time depends on the temperature of the milk and the container that is used.

### Microwave popcorn

#### ⚠ WARNING – Risk of burns!

Airtight packaging may burst when food is heated.

- ▶ Always follow the instructions on the packaging.
- ▶ Always use oven gloves to remove the dishes from the cooking compartment.

#### ATTENTION

If you prepare several bags of microwave popcorn in immediate succession at a microwave power level that is too high, the cooking compartment may be damaged.

- ▶ Leave the appliance to cool down for several minutes between each use.
- ▶ Never set a microwave power level that is too high.
- ▶ Use a maximum microwave output of 600 watts.
- ▶ Always place the popcorn bag on a glass plate.

<sup>1</sup> Turn the dish halfway through the cooking time.

<sup>2</sup> Add a little liquid to the food.

<sup>3</sup> Cut into pieces of equal size.

<sup>4</sup> Carefully stir the food occasionally.

<sup>5</sup> Add double the amount of liquid.

**Note**

## Cooking tips

- Place the cookware on the bottom of the cooking compartment.
- Use shallow, heat-resistant glass ovenware. Do not use porcelain or deep plates.
- Place the popcorn bag onto the cookware with the labelled side facing downwards.
- Adjust the cooking time to the quantity.
- To prevent the popcorn from burning, after 1 minute 30 seconds, briefly take the popcorn bag out of the oven and shake it. Take care as the popcorn will be hot.

Food	Weight	Microwave output	Cooking time
Microwave popcorn <sup>1</sup>	1 bag, 100 g	600 W	2.5-3.5 mins

**22.5 Grilling**

Grill food if you want it to be crispy.

**Note**

## Cooking tips

- Do not preheat.
- Use food to be grilled that is of a similar weight and thickness.  
This allows the food to be grilled to brown evenly and remain succulent and juicy.
- Place the food to be grilled directly on the wire rack. Place the wire rack in the glass tray. Any dripping fat and meat juices will be caught.
- Use grill tongs to turn the grilled items.  
If you pierce the meat with a fork, the juices will run out and it will become dry.
- Do not add salt until after the food has been grilled.  
Salt draws water from the meat.
- Dark meat, such as 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 on and off continuously. This is normal. The grill setting that you use determines how frequently this occurs.
- Smoke may be produced when grilling.

Food	Quantity	Weight	Grill setting	Duration
Neck steaks, approx. 2 cm thick	3-4 pieces	Approx. 220 g each	3 (high)	1st side: Approx. 15 mins 2nd side: Approx. 10-15 mins
Grilled sausages	4-6 pieces	Approx. 100 g each	3 (high)	1st side: Approx. 20-25 mins 2nd side: Approx. 10-20 mins
Fish steak <sup>2</sup>	2-3 pieces	Approx. 150 g each	3 (high)	1st side: Approx. 10 mins 2nd side: Approx. 15-20 mins
Fish, whole, e.g. trout <sup>2</sup>	2-3 pieces	Approx. 260 g each	3 (high)	1st side: Approx. 15 mins 2nd side: Approx. 10-15 mins
Toast (pretoast)	2-6 slices		3 (high)	1st side: Approx. 4-5 mins 2nd side: Approx. 2-3 mins
Toast with topping	2-6 slices		3 (high)	Depending on topping: 5-10 mins

<sup>1</sup> Always place the popcorn bag on a glass plate. Follow the manufacturer's instructions.

<sup>2</sup> Grease the wire rack with oil beforehand.

## 22.6 Combining the grill and microwave

To reduce the cooking time, you can use the grill in combination with the microwave.

### Combining the grill and microwave

#### Note

#### Cooking tips

- Place the cookware onto the wire rack.
- For roasting, use a deep dish. If you cover the cookware when you cook your food, this will keep the cooking compartment cleaner.
- Arrange chicken, chicken portions and duck breast skin side up.
- Prick the skin here and there with a fork.
- For bakes and gratins, use large, flat cookware.  
Food takes longer to cook in narrow, deep cookware and browns more on top.
- Leave bakes and gratins to stand for 5 minutes in the appliance after it has been switched off.
- Check whether the cookware fits in the cooking compartment. The cookware should not be too big.
- Leave the meat to sit for 5-10 minutes before carving.  
This allows the meat juices to be distributed evenly so that they do not run out when the meat is carved.
- Always set the maximum cooking time.  
Check the food after the shorter time specified.
- Take lasagne out of the packaging and place in microwave-safe cookware.
- If you are preparing frozen lasagne with an approx. height of 4-5cm, place the dish on an upturned, microwave-safe plate.

Food	Weight	Grill setting	Microwave output setting	Duration
Joint of pork, e.g. neck steak <sup>1</sup>	Approx. 750 g	1 (low)	360 W	35-40 mins
Meat loaf, max. 7 cm deep	Approx. 750 g	2 (medium)	360W	20-25 mins
Chicken, halved <sup>2</sup>	Approx. 1200 g	3 (high)	360W	35-40 mins
Chicken pieces, e.g. chicken quarters <sup>2</sup>	Approx. 800 g	3 (high)	360W	20-25 mins
Duck breast <sup>2</sup>	Approx. 800 g	3 (high)	180 W	20-25 mins
Pasta bake (made from pre-cooked ingredients) <sup>3</sup>	Approx. 1000 g	1 (low)	360W	25-30 mins
Lasagne, frozen (approx. 3 cm deep)	350-450 g	3 (high)	360W	12-15 mins
Lasagne, frozen (approx. 4-5 cm deep)	600-1000 g	3 (high)	360W	25-30 mins
Potato gratin (made from raw potatoes), max. 3 cm deep	Approx. 1000 g	2 (medium)	360W	25-30 mins
Fish, gratinated	Approx. 600 g	3 (high)	360W	15 mins
Baked quark, max. 5 cm deep	Approx. 850 g	1 (low)	360W	20-25 mins

## 22.7 Test dishes

60350-1:2013 or IEC 60350-1:2011 and EN 60705:2012, IEC 60705:2010.

These overviews have been produced for test institutes to facilitate appliance testing in accordance with EN

### Cooking with the microwave

Food	Microwave power setting in W	Cooking time in mins	Note:
Custard, 1000 g	1. 600 W 2. 180 W	1. 11-12 mins 2. 8-10 mins	Pyrex dish
Sponge, 475 g	600 W	7-9 mins	Pyrex dish, 22 cm diameter
Meat loaf, 900 g	600 W	20-25 mins	Pyrex dish, 28 cm diameter, long

<sup>1</sup> Turn after 15 minutes.

<sup>2</sup> Do not turn the food.

<sup>3</sup> Sprinkle cheese over the food.

Food	Microwave power setting in W	Cooking time in mins	Note:
Plated meal, chilled, 1 portion	600 W	5-6 mins	Microwaveable cover

### Defrosting with the microwave

Food	Microwave power setting in W	Cooking time in mins	Note:
Meat, 500 g	1. 180 W 2. 90 W	1. 5-6 mins 2. 6-9 mins	Pyrex dish, dia. 24 cm

### Cooking with the microwave and grill

Food	Microwave power setting in W	Cooking time in mins	Note:
Potato gratin, 1100 g	360 W + grill setting 2	25-35 mins	Round Pyrex dish, 22 cm diameter
Cakes	-		Not recommended

## 23 Information regarding Free and Open Source Software

This product includes software components that are licensed by the copyright holders as free or open source software.

The applicable licence information is stored on your home appliance. You can also access the applicable licence information via your Home Connect app: "Profile -> Legal information -> Licence Information".<sup>1</sup> You can download the licence information on the brand product website. (Please search on the product website for your appliance model and additional documents). Alternatively, you can request the relevant information from oss-

request@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str. 34, 81739 Munich, Germany.

The source code will be made available to you on request.

Please send your request to ossrequest@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str.34, 81739 Munich, Germany.

Subject: „OSSREQUEST“

The cost of performing your request will be charged to you. This offer is valid for three years from the date of purchase or at least as long as we offer support and spare parts for the relevant appliance.

## 24 Declaration of Conformity

BSH Hausgeräte GmbH hereby declares that the appliance with Home Connect functionality conforms to the essential requirements and other relevant provisions of Directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at [www.gaggenau.com](http://www.gaggenau.com) among the additional documents on the product page for your appliance.



Hereby, BSH Hausgeräte GmbH declares that the appliance with Home Connect functionality is in compliance with relevant statutory requirements.<sup>2</sup>

A detailed Declaration of Conformity can be found online at [www.gaggenau.com/gb](http://www.gaggenau.com/gb) among the additional documents on the product page for your appliance.<sup>2</sup>

### 24.1 Statement of Compliance for Great Britain

The full Statement of Compliance according to the Product Security and Telecommunications Infrastructure (Security Requirements for Relevant Connectable Products) Regulations 2023 can be found online at [www.gaggenau.com/gb/](http://www.gaggenau.com/gb/) among the additional documents on the product page for your appliance.

#### Product type

This statement of compliance covers the products described in this information for use whose model identifier group is seen on the title page. The full model identifier is made up of the characters before the slash in the product number (E no.) which can be found on the rating plate.

<sup>1</sup> Depending on the appliance specifications

<sup>2</sup> Only applies to Great Britain

**Name and address of manufacturer**

BSH Hausgeräte GmbH, Carl-Wery-Strasse 34, 81739 München, Germany

This statement of compliance is prepared by the manufacturer.

The manufacturer, BSH Hausgeräte GmbH deems that it has complied with

- provision 5.1-1 of ETSI EN 303 645 v2.1.1 and, where relevant, provision 5.1-2 of ETSI EN 303 645 v2.1.1;

- provision 5.2-1 of ETSI EN 303 645 v2.1.1;
- provision 5.3-13 of ETSI EN 303 645 v2.1.1.

**Support period**

BSH Hausgeräte GmbH will provide security updates that are necessary to maintain the main functions free of charge until at least 01/01/2036.

## 25 Installation instructions

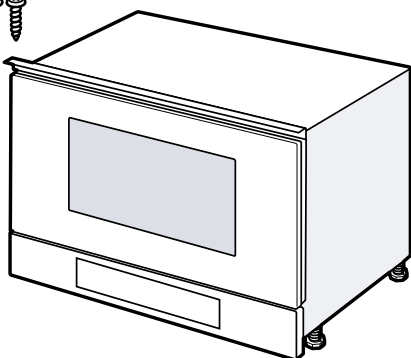
Observe this information when installing the appliance.



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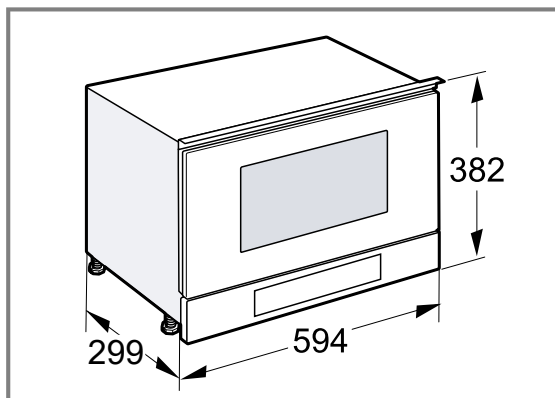
### 25.1 Scope of delivery

After unpacking all parts, check for any damage in transit and completeness of the delivery.



### 25.2 Appliance dimensions

You will find the dimensions of the appliance here



### 25.3 Safe installation

Follow these safety instructions when installing the appliance.

- The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
- Proceed in accordance with the installation sheets for installing accessories.
- Fitted units must be heat-resistant up to 95 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

**⚠ WARNING – Risk of injury!**

Parts that are accessible during installation may have sharp edges and may lead to cutting injuries.

- ▶ Wear protective gloves.

**⚠ WARNING – Risk of fire!**

It is dangerous to use an extended power cord and non-approved adapters.

- ▶ Do not use extension cables or multiple socket strips.
- ▶ Only use adapters and power cords approved by the manufacturer.
- ▶ If the power cord is too short and a longer one is not available, please contact an elec-

trician to have the domestic installation adapted.

### ⚠ **WARNING – Risk of electric shock!**

Incorrect installation is dangerous.

- ▶ Connect and operate the appliance only in accordance with the specifications on the rating plate.
- ▶ Connect the appliance to a power supply with alternating current only via a properly installed socket with earthing.
- ▶ The protective conductor system of the domestic electrical installation must be properly installed.
- ▶ Never equip the appliance with an external switching device, e.g. a timer or remote control.
- ▶ When installing the appliance, check that the power cable is not trapped or damaged.

## 25.4 Fitted units

This appliance is only intended to be fully fitted in a kitchen. This appliance is not intended to be used as a tabletop appliance or within a cupboard.

The installation cabinet must not have a back panel behind the appliance. The minimum installation height is 850 mm.

Ventilation slots and intakes must not be covered.

The appliance must be securely fitted once it is installed and must not tip over.

## 25.5 Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance corresponds to protection class I and must only be operated with a protective earth connection.
- The fuse protection must correspond to the power rating specified on the appliance's rating plate and to the local regulations.
- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance must only be connected using the power cable provided.
- The power cable must be plugged in at the rear of the appliance. A 5 m power cable can be obtained from customer service.
- The power cable must only be replaced with a cable from the original manufacturer. This is available from customer service.

## Connecting the appliance to the electricity supply

**Note:** The appliance must only be connected to a protective contact socket that has been correctly installed.

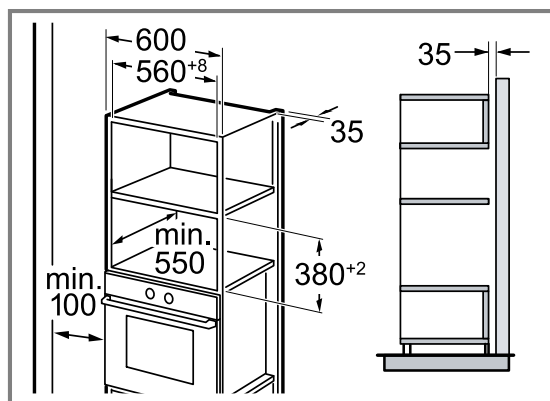
1. Insert the appliance plug of the power cord into the appliance.  
Check that the appliance plug is inserted properly.

2. Insert the mains plug of the appliance into a nearby socket.

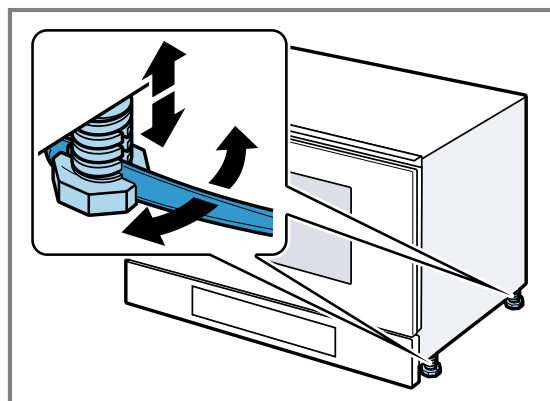
When the appliance is installed, the mains plug of the power cable must be freely accessible. If free access to the mains plug is impossible, an isolating switch must be integrated into the permanent electrical installation in accordance with the installation regulations.

## 25.6 Installation in a tall unit

Observe the installation dimensions and the safety clearances in a tall unit.

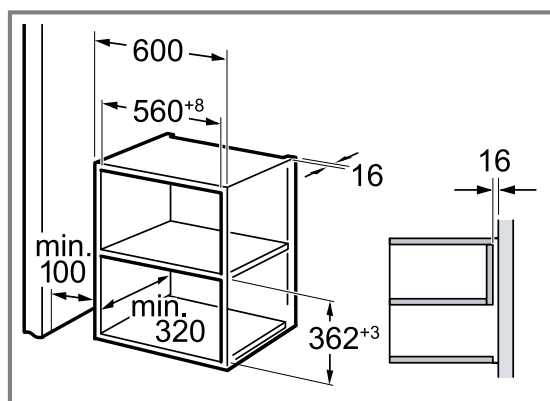


Do not fit the appliance too high up; it must be possible for accessories to be removed easily. Fit the feet.



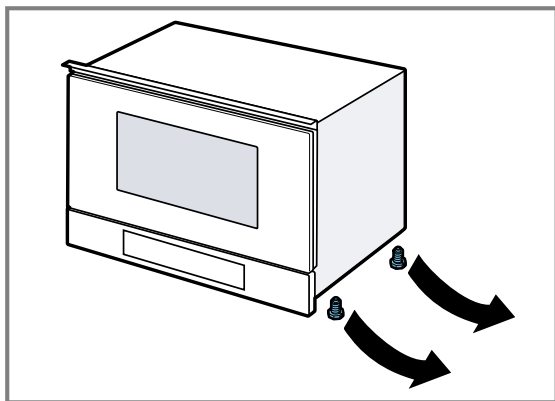
## 25.7 Installation in an upper cabinet

Observe the installation dimensions and the safety clearances in an upper cabinet.

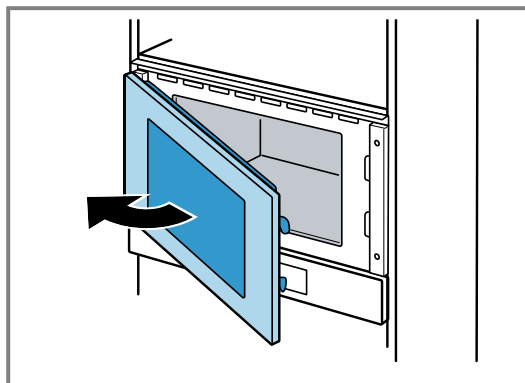


Do not fit the appliance too high up; it must be possible for accessories to be removed easily.

Remove the feet.

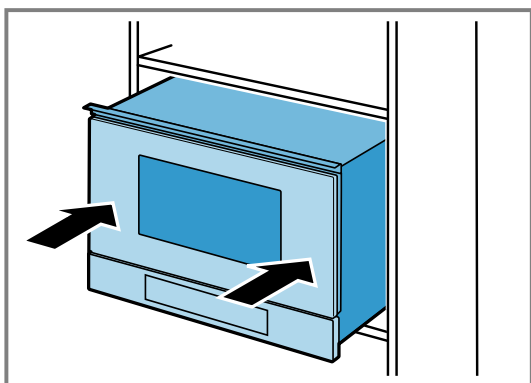


Open the appliance door slowly.



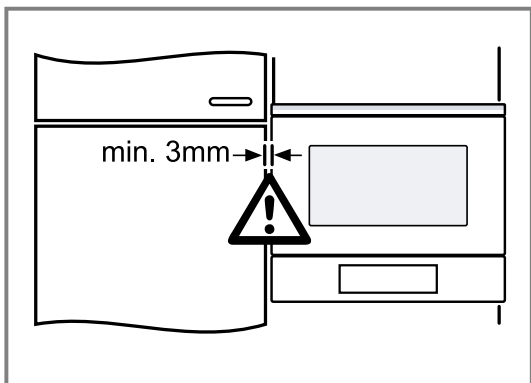
### 25.8 Installing the appliance

1. Push the appliance in fully.



Do not kink or trap the connection cable, or route it over sharp edges.

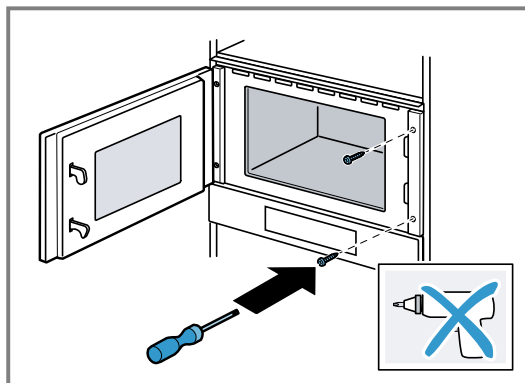
2. Check the clearance to the adjacent appliances.



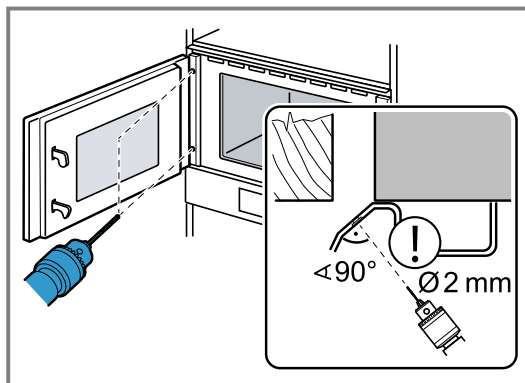
3. **ATTENTION** – When opening the appliance door, the appliance may tilt forwards.

- ▶ Hold the appliance in position when opening the appliance door.

4. Screw the appliance to the unit on the opposite side to the hinges.



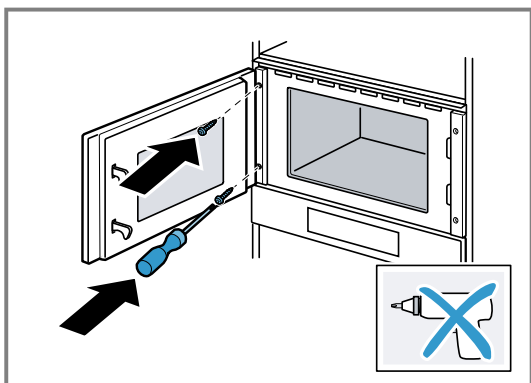
5. Pre-drill the screw holes in the unit on the side with the hinges.



Cover the door hinges.  
Use a wood drill with a 2 mm diameter.

6. Remove any shavings from the cooking compartment.

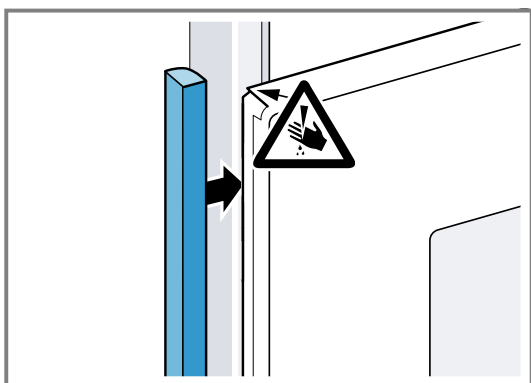
7. Screw the appliance to the unit on the side with the hinges.



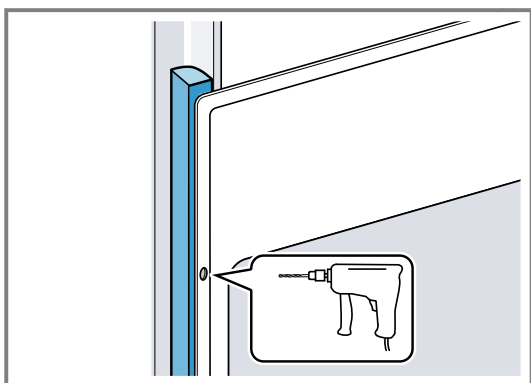
8. Remove any packaging material and adhesive film from the cooking compartment and the door.

### 25.9 For handleless kitchens with vertical bar handle strips:

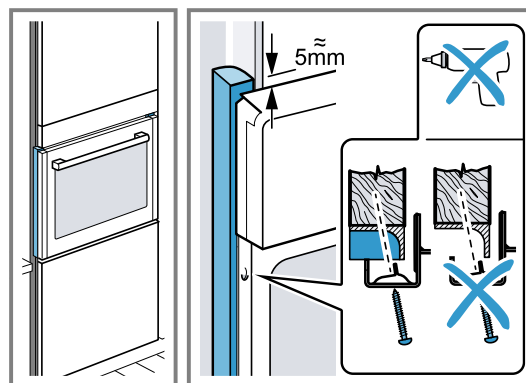
1. Attach a suitable filling piece on both sides in order to cover any sharp edges and to guarantee safe installation.



2. Secure the filling piece to the unit.
3. Pre-drill the filling piece and the unit to establish a screw connection.



4. Secure the appliance using a suitable screw.



### 25.10 Removing the appliance

1. Disconnect the appliance from the power supply.
2. Undo the fastening screws.
3. Lift the appliance slightly and pull it out completely.





The difference is Gaggenau

[gaggenau.com](http://gaggenau.com)

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