

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make full use of all the technical benefits your compact microwave oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instructions for use

HBC84K553A

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Safety information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Please keep the instruction and installation manual in a safe place. Please pass on these instruction manuals to the new owner if you sell the appliance.

Before installation

Damage during transport

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

Electrical connection

Only a licensed expert may connect the appliance. There is no claim to warranty on damage caused by incorrect connection.

Installation and connection

Please observe the special installation instructions.

Safety information

This appliance is intended only for domestic use. Only use the appliance to prepare food which is fit for consumption.

Adults and/or children must not operate the appliance without supervision

- if they are not physically or mentally capable of so doing or
- if they lack the knowledge or experience.

Never let children play with the appliance.

Hot cooking compartment

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances. Never touch the internal surfaces of the cooking compartment or the heating elements. Open the cooking compartment door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance at all times.

Risk of fire

Never store combustible items in the cooking compartment.

Never open the cooking compartment door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the circuit breaker in the fuse box.

Danger of short-circuiting.

Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

Risk of burning.

Never use to prepare food containing large quantities of drinks with a high alcohol content. Alcohol vapours may ignite in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully.

Hot accessories

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

Damaged cooking compartment door or door seal

Danger of serious damage to health!

Never use the appliance if the cooking compartment door or the door seal is damaged. Otherwise microwave energy may escape. Do not use the appliance again until it has been repaired.

Corroded surfaces

Danger of serious damage to health

The surface of the appliance could corrode over time if it is not cleaned properly. Otherwise microwave energy may escape. Clean the appliance on a regular basis.

Casing open

Danger of electric shock.
Never remove the casing. The appliance is a high-voltage appliance.

Danger of serious damage to health
Never remove the casing. It prevents microwave energy from escaping.

Hot or humid environment

Danger of short-circuiting.
Never expose the appliance to excessive heat or moisture.

Incorrect repairs

Danger of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after-sales engineers.

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after-sales service.

Information on the microwave

Preparing food

Risk of fire.
Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated slippers and grain or cereal pillows could catch fire, even several hours later.

Ovenware

Risk of injury.
Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack.

Only use ovenware that is suitable for use in a microwave.

Risk of burning.
Hot food may heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware or accessories from the cooking compartment.

Microwave power and time

Risk of fire.

Do not select a microwave power or time setting that is higher than necessary. The food may catch fire and damage the appliance. Follow the information provided in this instruction manual.

Packaging

Risk of fire.

Never heat food in heat-retaining packages.

Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.

Risk of burning.

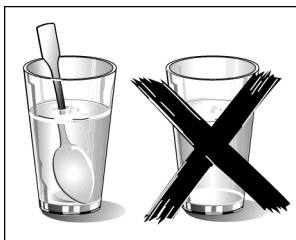
Airtight packaging may burst when food is heated. Follow the information provided on the packaging.

Drinks

Risk of scalding.

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. The slightest vibration of the container can cause the hot liquid to suddenly boil over or spatter.

When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Risk of explosion.

Never heat drinks in containers that have been tightly sealed.

Never overheat alcoholic drinks.

Baby food	<p>Risk of burning.</p> <p>Never heat baby food in closed containers. Always remove the lid or teat.</p> <p>Stir or shake well after the food has been heated. This ensures that the heat is evenly distributed.</p> <p>Check the temperature of the food before it is given to the child.</p>
Foods with shells or skin	<p>Risk of burning.</p> <p>Never cook eggs in their shells. Never reheat hard-boiled eggs as they may crack or explode. The same applies to shellfish and crustaceans. Always prick the yolk when frying or poaching eggs.</p> <p>Always prick foodstuffs with a peel or skin such as apples, tomatoes, potatoes and sausages beforehand to prevent the peel or skin from bursting.</p>
Drying food	<p>Risk of fire.</p> <p>Never use the microwave to dry food.</p>
Food with a low water content	<p>Risk of fire.</p> <p>Do not defrost or heat food at too high a power or for too long if the food has a low water content, e.g. bread.</p>
Cooking oil	<p>Risk of fire.</p> <p>Never use the microwave to heat cooking oil on its own.</p>

Causes of damage

Baking tray, aluminium foil or ovenware on the cooking compartment floor	<p>Do not place baking trays or ovenware on the cooking compartment floor. Do not cover the cooking compartment floor with aluminium foil. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.</p>
Foil containers	<p>Do not use foil containers in the appliance. They damage the appliance by producing sparks.</p>

Water in the hot cooking compartment

Never pour water into a hot cooking compartment. This will generate water vapour. The change in temperature could cause damage to the enamel surfaces.

Moist food

Do not keep moist food in the cooking compartment for extended periods with the door closed. This will damage the enamel.

Do not use the appliance to store food. This can lead to corrosion.

Fruit juice

When cooking very moist fruit flans, do not fill the universal pan too generously. Fruit juice which runs out of the universal pan leaves behind stains which cannot be removed.

Cooling with the appliance door open

Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only open a crack, the fronts of adjacent units may be damaged over time.

Heavily soiled seal

If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.

Appliance door used as a seat or storage space

Do not sit or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.

Transporting the appliance

Do not carry or hold the appliance by the door handle. The door handle is not designed to bear the weight of the appliance and may break off.

Operating the microwave without food

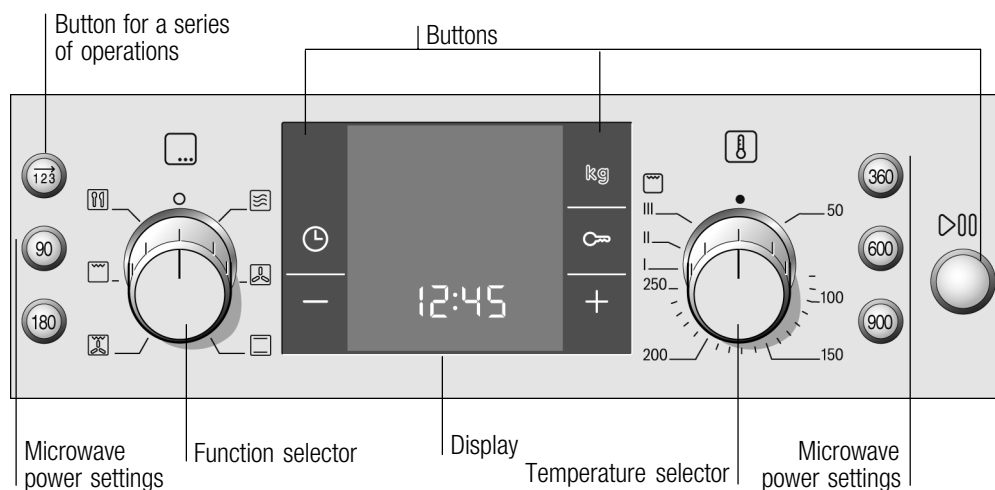
Only switch on the microwave if there is food in the cooking compartment. Without food, the appliance may overload. An exception to this rule is for brief testing of ovenware (*see notes on ovenware*).

Your new appliance

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

Control panel

Here is an overview of the control panel. Depending on the appliance model, there may be differences in the particular details.



Control knobs

The control knobs are retractable. To lock them in or out, press the control knob when it is set to zero.









Buttons

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


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

Buttons and display

Using the buttons, you can set various functions. You can read the values that you have set on the display.

Button	Use
 123	Select a series of operations
90	Select the 90 Watt microwave power setting
180	Select the 180 Watt microwave power setting
360	Select the 360 Watt microwave power setting
600	Select the 600 Watt microwave power setting
900	Select the 900 Watt microwave power setting
 kilogrammes	Select kilogrammes for the programmes.
 time-setting options	Select timer  , duration  , end time and clock  .
 childproof lock	Lock and unlock the control panel.
- minus	Reduce the setting values.
+ plus	Increase the setting values.
 start/pause	Short press = start/pause operation Long press = cancel operation

The brackets [] around the corresponding symbol indicate which time function is currently visible on the display.

Exception: For the clock, the  symbol only lights up if the time is being changed.


Temperature selector


Set the temperature or grill setting using the temperature selector.

Setting	Meaning
● Off position	The oven does not heat up.
50-250 Temperature range	The temperature in the oven in °C.

Setting

Meaning

I, II, III	Grill settings	The grill settings for the grill  I = Level 1, low II = Level 2, medium III = Level 3, high
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The  symbol remains lit in the display until the oven has reached the set temperature. The symbol does not light up when grilling.

Function selector

Use the function selector to set the type of heating.

Setting

Use

 Off position	The oven is switched off.
 Microwave operation	For setting the microwave power levels.
 Hot air	For baking sponge cakes in baking tins on one level.
 Top/bottom heating	For baking and roasting on one level. Particularly suitable for cakes with moist toppings (e.g. cheesecake).
 Hot air grilling	For poultry and larger pieces of meat.
 Grill	For grilling large amounts of flat, small pieces of meat (e.g. steaks, sausages).
 Programmes	5 defrosting programmes 15 cooking programmes Type of heating and cooking time are determined according to weight.

Cooking compartment

Cooling fan

Your appliance has a cooling fan.

The cooling fan switches on and off as required.
The warm air escapes above the door.


Caution: Do not cover the ventilation slots, otherwise the oven will overheat.

After operation, the cooling fan continues running for a certain period.

Notes:

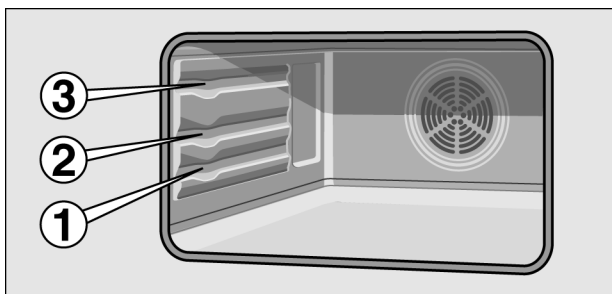
The appliance remains cool during microwave operation. The cooling fan switches on anyway. The fan may run on even when microwave operation has ended.

Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Wipe out the condensation after cooking.

The light in the cooking compartment only switches on after the  button is pressed.

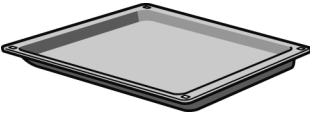
Accessories

The accessories can be inserted into the oven at 3 different levels.



The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

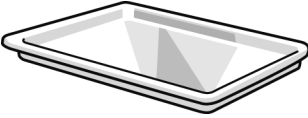
Accessories may be purchased at a later date from the after-sales service or from specialist shops. Please specify the HEZ/HMZ number.



Universal pan HEZ862000

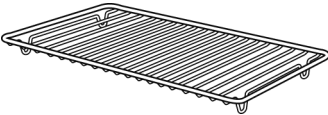
For large roasts, dry and moist cakes, bakes and gratins. It can also act as a splashguard if you are grilling meat directly on the wire rack. To do this, insert the universal pan at level 1.

Insert the universal pan into the oven with the tapered edge facing the oven door.



Glass pan HEZ863000

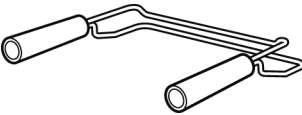
For large roasts, dry and moist cakes, bakes and gratins. It can also act as a splashguard if you are grilling meat directly on the wire rack. To do this, insert the universal pan at level 1.



Wire rack

for grilling. Always place the wire rack in the glass pan.

Fat and meat juices are collected.



Handle

for removing the glass pan.

Special accessories

You can purchase special accessories from the after-sales service or specialist shops.

You will find a comprehensive range of products for your oven in our brochures and on the Internet.

The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

HEZ861000 Enamel baking tray

for cakes and biscuits.

Push the baking tray as far as possible into the oven, with the sloping edge facing towards the oven door.

HMZ21GB Glass roasting dish

for braised dishes and bakes that are cooked in the oven. This is particularly suitable for automatic programs.

After-sales service products

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


Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.


Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.

First read the section on *Safety precautions*.


Setting the clock

After the oven has been connected, the  symbol and four zeros light up in the display. Set the clock.



1. Press the  button.
The time 12:00 is shown in the display.
2. Set the clock using the **+** or **-** button.

After a few seconds, the time set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating  to 240 °C for one hour.

Ensure that no packaging has been left in the cooking compartment.

1. Set top/bottom heating  using the function selector.
2. Set the temperature to 240 °C using the temperature selector.
3. Press the  button.

After an hour, switch off the oven. To do so, turn the function selector to the off position.

Cleaning accessories

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

Setting the oven

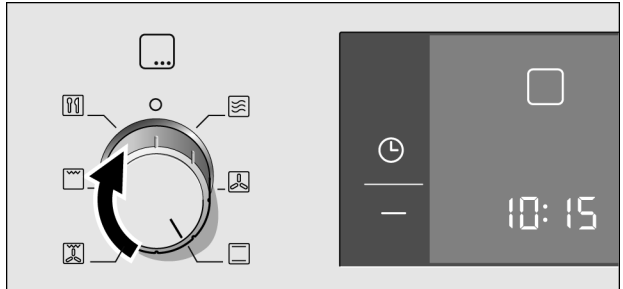
There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.

You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

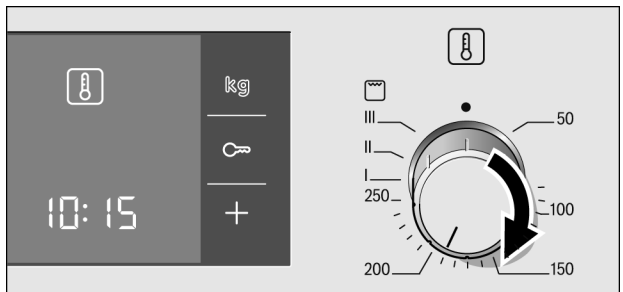
Type of heating and temperature

Example in figure: Top/bottom heating at 190 °C.

1. Use the function selector to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



3. Press the ▷00 button.
The oven begins to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

The microwave

Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. You will find information about cookware and how to set the microwave.

Note

In the *Tested for your in our cooking studio* section, you will find examples for defrosting, heating and cooking with the microwave oven.

Notes regarding ovenware

Suitable ovenware

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

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

Unsuitable ovenware

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

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

Ovenware test

Do not switch on the microwave unless there is food inside.

The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave: Heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated.

Microwave power settings

Use the button to set the desired microwave power.

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

When you press a button, the selected power lights up.


Note

The microwave power can be set to 900 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.

Setting the microwave


Example: Microwave power 600 W, cooking time 17 minutes.

1. Set the function selector to .

2. Press the button for the microwave power setting you require.
The 600 W power level lights up and a suggested cooking time is displayed.
3. Set the cooking time using the **+** or **-** button.
4. Press the  button.

Operation starts. You will see the cooking time counting down.

The cooking time has elapsed.

A signal sounds. Microwave operation has finished. Turn the function selector to the off position. You can cancel the audible signal early by pressing the  button.

Opening the oven door during cooking

Operation is suspended. After closing the door, press the  button briefly. Operation continues.


Changing the cooking time

This is possible at any time. Change the cooking time using the **+** or **-** button.


Changing the microwave power setting

Press the button for the new microwave power setting. Set the cooking time using the **+** or **-** button and start again.

Cancelling operation

Press and hold the  button for 4 seconds or turn the function selector to the off position.

Notes

If you set the function selector to , the highest microwave power setting is always lit up as a suggestion.





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

Microwave Combi operation


This involves the simultaneous operation of one type of heating with the microwave. This allows you to prepare meat loaf, for example. If you switch on the microwave, the meat loaf will be ready more quickly.


You can switch on all microwave power levels.
Exception: 900 watts.

Suitable types of heating


-  Hot air
-  Top/bottom heating
-  Hot air grilling
-  Grill

Setting microwave combi operation


Example: microwave 360 W, 17 minutes and  hot air 190 °C.

1. Set the type of heating using the function selector and the temperature using the temperature selector.
2. Press the button for the microwave power setting you require.
A suggested cooking time appears.
3. Set the cooking time using the **+** or **-** button.
4. Press the  button.
Operation begins. The cooking time starts counting down.



The cooking time has elapsed.

A signal sounds. The combination operation is finished. You can cancel the audible signal early by pressing the  button.

Opening the oven door during cooking

Operation is suspended. After closing the door, press the  button again to resume operation.


Suspending an operation

Press the  button briefly. Oven operation is paused. Press  again to resume operation.


Changing the cooking time

This is possible at any time. Change the cooking time using the **+** or **-** button.

Changing the microwave power

Press the button for the new microwave power level. Set the cooking time using the **+** or **-** button. Press the  button.

Cancelling operation

Press and hold the  button for approximately 4 seconds or turn the function selector and temperature selector back to the off position.

1,2,3 series of operations


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

Ovenware

Always use heat-resistant cookware which is suitable for microwaves.

Setting a series of operations

Set a cooking time for each operation in the series.

1. Set the function selector to .
2. Press the $\vec{1}$ button.
The $\vec{1}$ for the first operation in the series appears on the display.
3. Set the first microwave power and cooking time.
4. Press the $\vec{123}$ button.
The $\vec{2}$ for the second operation in the series appears.
5. Set the second microwave power and cooking time.
6. Press the $\vec{123}$ button.
The $\vec{3}$ for the third operation in the series appears.
7. Set the third microwave power and cooking time.
8. Press the $\triangleright 000$ button.

Operation starts. The first step in the series of operations appears on the display. The cooking time starts counting down.

The cooking time has elapsed.

A signal sounds. The series of operations is finished. You can cancel the audible signal early by pressing the \ominus button.

Changing the setting

Changes can only be made before operation begins. Press the $\vec{123}$ button repeatedly until the number for the series of operations appears. Change the setting.

Opening the oven door during cooking

Operation is suspended. After closing the door, press $\triangleright 000$ again. Operation continues.

Pausing operation

Press the ▷00 button briefly. Oven operation is paused. Press the ▷00 button again to continue cooking.

Cancelling operation

Press and hold the ▷00 button for approximately 4 seconds or turn the function selector to the off position.

Calling up the cooking time

Press the ⊖ button once.

Note

You can also combine a type of heating with the series of operations. Set the type of heating first.


Automatic programmes

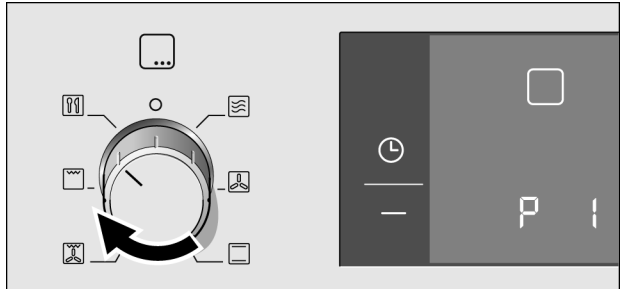
The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can select from 20 programmes.

Setting

When you have selected a programme, set the oven. The temperature selector must be set to the off position.

Example in figure: Yeast cake (programme 2) for 1 kilogramme weight.

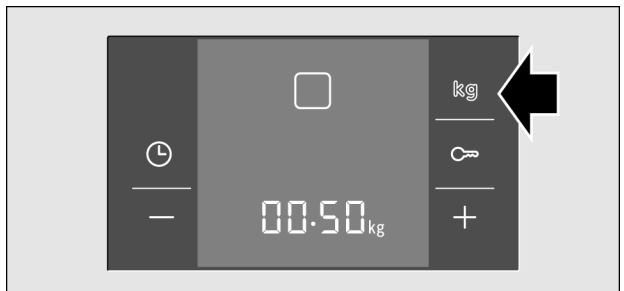
1. Set the function selector to automatic programming .
The first programme number appears in the display.



2. Use the + or - button to select the programme number.





3. Press the **kg** button.
0.50 kilogrammes appears in the display as the suggested weight.




4. Use the + or – button to enter the weight.



5. Press the  button.
The programme starts. You can see the cooking time counting down and the  symbol is shown in brackets.

The programme is finished


A signal sounds. The oven stops heating. 00:00 is shown in the display.

Turn the function selector to the off position. The oven is switched off. You can cancel the acoustic signal before it sounds using the  button.

Changing the programme

Once the programme has started, the programme number and the weight can no longer be changed.

Cancelling the programme

Press and hold the  button for approximately 4 seconds and turn the function selector to the off position. The oven is switched off.

Changing the cooking time and end time

With automatic programming it is not possible to change the cooking time and end time.

Defrosting and cooking with the automatic programs

Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.

Always use microwaveable ovenware, e.g. made of glass, ceramic or the universal pan. Observe the accessories tips in the program table.

Place the food in the cold cooking compartment.

A table of suitable food with weight ranges and accessories required can be found after the tips.

It is not possible to set a weight outside the weight range.

With many dishes, a signal sounds after a certain time. Turn or stir the food.

Defrosting

If possible, freeze and store food flat and in portions at $-18\text{ }^{\circ}\text{C}$.

Put the frozen food on a flat dish, e.g. a glass or porcelain plate.

Cover thin and protruding parts with small pieces of aluminium foil. This prevents these parts from overcooking. Ensure that the aluminium foil does not touch the walls of the cooking compartment.

After defrosting, allow the food to thaw for a further 10 to 90 minutes until it reaches room temperature.

Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning. Under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.

Place beef, lamb and pork on the dish fatty-side down first.

Bread should only be defrosted in the required amounts, as it quickly becomes stale.

After turning, remove any minced meat that has already defrosted.

Whole poultry should be placed in the dish breast-side down and poultry portions skin-side down. Cover legs and wings with small pieces of aluminium foil.

For whole fish, cover the tail with aluminium foil, for fish fillets cover the edges and for fish steaks cover the protruding ends.

Progr. no.	Suitable food	Weight range in kg	Ovenware/accessories, shelf height	
Defrosting				
1	Loaf of bread***	Wheat bread, mixed wheat bread, wholemeal bread	0.20 - 1.50	Flat open dish wire rack, level 1
2	Cakes, dry*	Sponge cake without glaze and icing, plaited yeast cake	0.20 - 1.50	Flat open dish wire rack, level 1
3	Minced meat*	Minced meat made from beef, lamb, or pork	0.20 - 1.00	Flat open dish wire rack, level 1
4	Whole poultry**	Chicken, duck	0.70 - 2.00	Flat open dish wire rack, level 1
5	Whole fish**	Trout, haddock, cod	0.20 - 1.20	Flat open dish wire rack, level 1

* Signal to turn after the cooking time is approximately halfway through

** Signal to turn after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time has passed

*** Signal to turn after $\frac{2}{3}$ of the cooking time has passed

Cooking

Vegetables

Fresh vegetables: Cut into pieces of equal size. Add two tablespoons of water for every 100 g vegetables.

Frozen vegetables: This programme is only suitable for blanched, not pre-cooked vegetables. The programme is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g. Do not add water to spinach or red cabbage.

After the programme has ended, leave the vegetables to stand for approx. a further 5 minutes.

Potatoes

Boiled potatoes: Cut these into pieces of equal size. Add 2 tablespoons of water per 100 g potatoes, and add salt to taste.

After the programme has ended, leave the potatoes to stand for approx. a further 5 minutes. Strain away the remaining water beforehand.

Rice

Do not use boil-in-the-bag rice.

Rice foams a lot during cooking. Enter the uncooked weight (without liquid).

Add two to two and a half times the amount of liquid to the rice.

After the programme has ended, leave the cereal to stand for another 5 to 10 minutes.

Fish

Fish fillet, fresh Add 1 to 3 tablespoons of water or lemon juice.

Progr. no.	Suitable food	Weight range in kg	Ovenware/accessories, shelf height	
Cooking				
6	Vegetables, fresh*	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.20 - 1.00	Ovenware with lid wire rack, level 1
7	Vegetables, frozen*	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.20 - 1.00	Ovenware with lid wire rack, level 1
8	Boiled potatoes*	Waxy potatoes, mainly waxy potatoes or floury potatoes	0.20 - 1.00	Ovenware with lid wire rack, level 1
9	Rice, long grain rice*		0.10 - 0.50	Deep ovenware with lid wire rack, level 1
10	Steam fresh fish fillet	Fillet of pike, cod, rosefish, pollock, pike-perch	0.20 - 1.00	Ovenware with lid wire rack, level 1

* Signal to stir after the cooking time is halfway through

Combi cooking

Pizza

Use prebaked, frozen pizza.

Poultry

Place the chicken in the dish breast-side down.

Place chicken portions in the dish skin-side up.

Cook the turkey breast without the skin.

Add 100 - 150 ml liquid to the turkey breast.

Add another 50 - 100 ml liquid after turning if necessary.

After the programme has ended, leave the turkey breast to stand for a further 10 minutes.

Meat

Cook sirloin fatty-side down first.

Joint of beef, joint of veal, leg of lamb and joint of pork: The joint should cover two thirds of the dish base. Add 50 ml liquid to the joint. Add another 50 - 100 ml liquid after turning if necessary.

Add 50 - 100 ml liquid to the meat loaf.

After the programme has ended, leave the roast to stand for another 10 minutes.


Progr. no.	Suitable food	Weight range in kg	Ovenware/accessories, shelf height	
Combi cooking				
11	Pizza, frozen	Pizza with thin base, prebaked	0.30 - 0.50	Universal pan level 1
12	Lasagne bolognese, frozen		0.40 - 1.00	Open dish wire rack, level 1
13	Chicken, fresh***	Whole chicken	0.80 - 1.80	Deep ovenware with lid wire rack, level 1
14	Chicken portions, fresh	Chicken thigh, half chicken	0.40 - 1.20	Deep ovenware with lid wire rack, level 1
15	Turkey breast, fresh*	Skinless turkey breast	0.80 - 2.00	Ovenware with lid wire rack, level 1
16	Pot-roasted beef, fresh**		0.80 - 2.00	Ovenware with lid wire rack, level 1
17	Sirloin, fresh*	Thick piece of sirloin, 5 - 6 cm	0.80 - 2.00	Open dish wire rack, level 1
18	Roast pork, fresh***	Boned neck joint, rolled joint	0.80 - 2.00	Ovenware with lid wire rack, level 1
19	Leg of lamb, fresh*	Boned leg of lamb	0.80 - 2.00	Ovenware with lid wire rack, level 1
20	Meat loaf	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid wire rack, level 1

* Signal to turn after the cooking time is approximately halfway through

** Signal to turn after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time has passed



*** Signal to turn after $\frac{2}{3}$ of the cooking time has passed


Setting the time setting options

Your oven has different time setting options. Use button  to access the menu and switch between the individual functions. While you can make settings, all time symbols are lit. The brackets [] show you which time function you have currently selected. A time function which has already been set can be changed directly with button **+** or **-**, when its time symbol is in brackets.


Timer

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

1. Press button  once.
The time symbols light up in the display, and the brackets are around .
2. Set the timer duration with buttons **+** or **-**.
Button **+** default value = 10 minutes
Button **-** default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. In the display, symbol [>] lights up and the timer period starts to run down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 00:00 is showing in the display. Switch off the timer with button .


Changing the timer period






Use button **+** or **-** to change the timer duration. After a few seconds, the change will be adopted.

Clearing the timer period

Use button **-** to switch the timer duration back to 00:00. After a few seconds, the change will be adopted. The timer is switched off.

Calling up the time settings



If several time settings have been set, the corresponding symbols light up in the display. The timer runs in the foreground. Symbol  is in brackets and the timer period starts to run down.

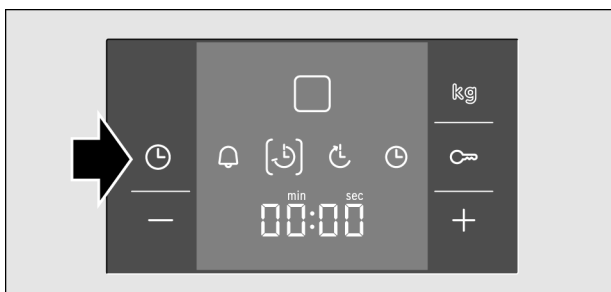
To call up the timer , cooking time , end time  or clock , press button  repeatedly until the brackets are around the relevant symbol. The value is shown on the display for a few seconds.

Cooking time

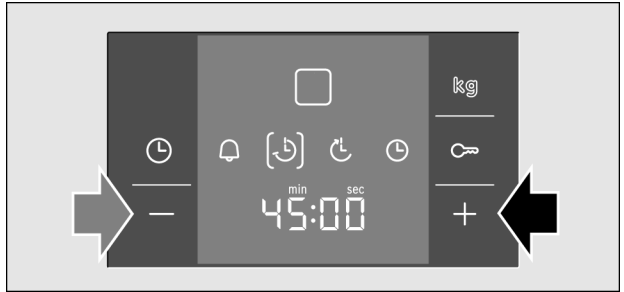
The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

1. Use the function selector to set the type of heating.
2. Set the temperature or grill setting using the temperature selector.
3. Press the  button twice.
00:00 is shown in the display. The time symbols light up, the brackets are shown around .



- Set the cooking time using the **+** or **-** button.
The **+** button default value = 30 minutes
The **-** button default value = 10 minutes



- Press the **▷|||** button.
The cooking time counts down visibly in the display and the **[⏪]** symbol is lit. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 00:00 is shown in the display.

Press the **⌚** button three times. The **+** or **-** button can be used to set a new cooking time.

Or press the **⌚** button once and turn the function selector to the off position. The oven is switched off.

Changing the cooking time

Use the **+** or **-** button to change the cooking time. After a few seconds, the change will be adopted. If the timer has been set, first press the **⌚** button.

Cancelling the cooking time

Use the **-** button to reset the cooking time to 00:00. After a few seconds, the change will be adopted. The cooking time is cancelled.

If the timer has been set, first press the **⌚** button.

Calling up the time settings

If several time-setting options are set, the corresponding symbols light up in the display. The symbol for the time-setting option which is currently activated is shown in brackets.

To call up the **⏪** timer, **⏪** cooking time, **⌚** end time or **⌚** clock, press the **⌚** button repeatedly until the brackets are around the relevant symbol. The value for this appears for a few seconds in the display.

End time

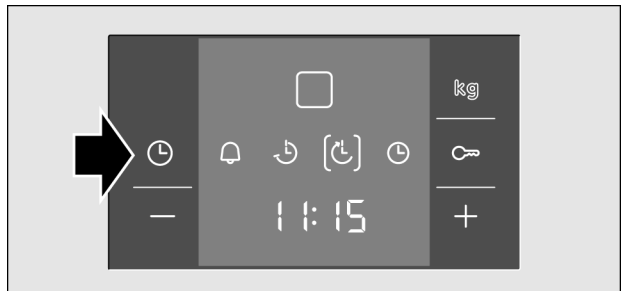
You can delay the time at which your meal is due to be ready. The oven starts automatically and finishes at the desired time.

E.g. you can put your meal in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

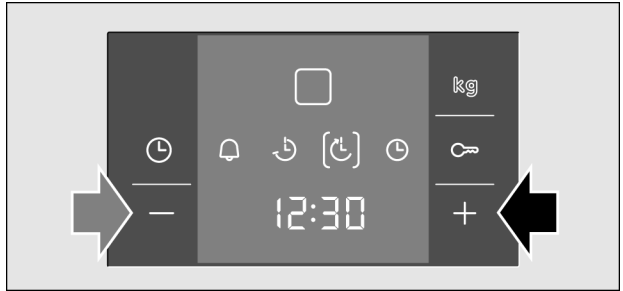
Ensure that the food is not left in the cooking compartment for too long as it may spoil.

Example in figure: It is 10:30, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30.

1. Set the function selector.
2. Set the temperature selector.
3. Press the ⌚ button twice.
4. Set the cooking time using the + or – button.
5. Press the ⌚ button.
The brackets are shown around ⌚. The time when the dish will be ready is displayed.



6. Delay the end time using the + or – button.



7. Press the >||| button.

The oven switches to standby. The time at which the dish will be ready is shown in the display and the >||| symbol is shown in brackets. The >||| and >||| symbols go out.

When the oven starts, the cooking time counts down visibly and the >||| symbol is shown in brackets. The >||| symbol goes out.

A signal sounds. The oven stops heating. 00:00 is shown in the display.

Press the >||| button three times. The + or – button can be used to set a new cooking time.

Or press the >||| button once and turn the function selector to the off position. The oven is switched off.

Use the + or – button to change the end time.

After a few seconds, the change will be adopted.

If the timer has been set, first press the >||| button twice.

Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.

Use the – button to set the end time back to the current time. After a few seconds, the change will be adopted. The oven starts.

If the timer has been set, first press the >||| button twice.






The cooking time has elapsed

Changing the end time


Cancelling the end time


Calling up the time settings

If several time-setting options are set, the corresponding symbols light up in the display. The symbol for the time-setting option which is currently activated is shown in brackets.

To call up the  timer,  cooking time,  end time or  clock, press the  button repeatedly until the brackets are around the relevant symbol. The value for this appears for a few seconds in the display.

Time



After the appliance is connected or after a power cut, the  symbol lights up in the display with four zeros. Set the time.

1. Press the  button.
The time 12:00 is shown in the display.
2. Set the time with the **+** or **-** button.

After a few seconds, the time set is adopted.

Changing the time

No other time function should be set.

1. Press the  button four times.
The time symbols light up in the display and brackets are around .
2. Change the time with button **+** or **-**.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

Childproof lock


The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

Switching on the childproof lock


Prerequisite: No cooking time should be set and the function selector must be in the zero position.

Press and hold the  button for approximately four seconds.

Symbol  appears on the display.
The childproof lock is switched on.

Switching off the childproof lock

Press and hold the  button for approximately four seconds.

Symbol  on the display goes out.
The childproof lock is switched off.



Childproof lock with automatic programming

When automatic programming has been set, the childproof lock does not work.

Changing the basic settings






Your oven has various basic settings. These settings can be adjusted to suit your own personal usage.

	Basic setting	Choice 0	Choice 1	Choice 2	Choice 3
c1	Cooking time signal Length of time that the signal is heard after a cooking time has elapsed	–	approx. 10 secs	approx. 2 mins*	approx. 5 mins

Basic setting	Choice 0	Choice 1	Choice 2	Choice 3
c2 Clock display Whether the clock is shown in the display when the oven is switched off	only when in use	always*	–	–
c3 Continuing operation Way in which operation continues once the oven door has been opened and closed again To continue after closing the door: off *continue operation with  	off*	automatically	–	–
c4 Waiting time until a setting is applied	–	approx. 2 secs	approx. 5 secs*	approx. 10 secs
c5 Operating voltage	220 - 230 V*	230 - 240 V	–	–
c6 Resetting factory settings Reset all changes to basic settings	No*	Yes	–	–

* Factory setting

The oven must be switched off.

1. Press and hold the  button for approximately 4 seconds.
The current basic setting for the signal duration appears in the display, e.g.  for choice 2.
2. Change the basic setting using the **+** or **–** button.
3. Confirm using the  button.
The next basic setting is shown in the display. You can use the  button to scroll through all levels and make changes using the **+** or **–** button.
4. Finally press and hold the  button for approximately 4 seconds.

All basic settings are adopted.

Your basic settings can be changed again at any time.

Automatic switch-off

If you do not change the settings on your appliance for several hours, automatic switch-off is activated. The oven stops heating. The point at which this occurs depends on the temperature or grill setting that has been set.

Automatic switch-off is activated

A signal sounds. F8 appears in the display. The oven stops heating.

Turn the function selector to the off position. The oven switches off.

Overriding automatic switch-off

So that automatic switch-off is not activated when it is not wanted, you can set a time period. The oven will heat until this period has expired.

Care and cleaning

If carefully cleaned and taken care of, your microwave oven will remain fully functional and in a good condition for a long time to come. This section explains how to properly care for and clean your appliance.



Danger of short-circuiting.
Never use high-pressure cleaners or steam jets.



Risk of burning.
Do not clean the appliance immediately after switching it off. Allow the appliance to cool down.

Notes

Slight differences in the colours on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks are light reflections from the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin baking trays cannot be completely enamelled. As a result, these edges can be rough. This does not limit their corrosion protection properties.

Unpleasant smells, e.g. after preparing fish, can be removed quite easily. Add a few drops of lemon juice to a cup of water. Place a spoon in the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at the maximum microwave power setting.

Cleaning agents

Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

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

Wash new sponge cloths thoroughly before use.

Area

Cleaning agents

Appliance front

Hot soapy water:

Clean with a dish cloth and dry with a soft cloth.

Do not use glass cleaners or metal or glass scrapers to clean.

Stainless steel

Hot soapy water:

Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks.

Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.

Area	Cleaning agents
Oven	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. For heavy soiling: Oven cleaner, only use in a cold oven. It is best to use a stainless-steel sponge.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper to clean.
Accessories	Hot soapy water: Soak and clean with a dish cloth or a brush.

Self-cleaning surfaces in the cooking compartment

The back wall of the oven is coated with self-cleaning enamel. It cleans itself while the oven is in operation. Larger spots sometimes disappear just by using the oven a few times.

Important notes

Never treat the self-cleaning surface with oven cleaner.

If oven cleaner accidentally gets on the back wall, remove it immediately using a sponge and a sufficient amount of water.

Never use abrasive cleaning agents. You will scratch or destroy the highly porous coating.

Never use a scouring pad on a self-cleaning surface.

Light discolouration of the enamel does not affect self-cleaning.

Cleaning the cooking compartment floor, ceiling and side wall

Use a dish cloth and hot soapy water or a vinegar solution.

It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven.

Cleaning the glass panels

The glass panel can be removed from the oven door for cleaning.

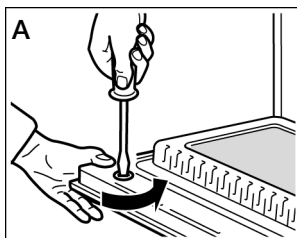


Risk of burning!

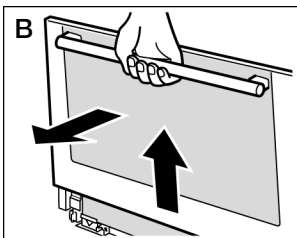
Do not remove the panels immediately after switching the appliance off. The oven must be cold.

Removal

1. Open the oven door.
2. Undo the two screws on the door using a slotted screwdriver (blade width 8-11 mm). Hold the door panel firmly while doing this. (Fig. A)



3. Position the door at an angle and pull out the panel upwards by the door handle. (Fig. B)



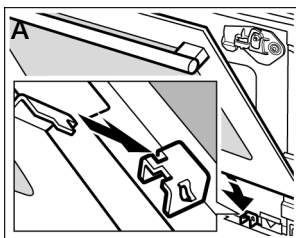
4. Close the door.

Clean the glass panels using glass cleaner and a soft cloth.

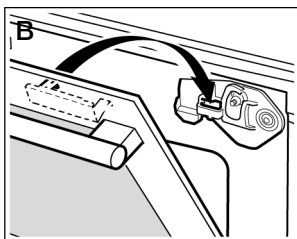
Refitting

Do not use any sharp or abrasive agents. The glass scraper is not suitable.

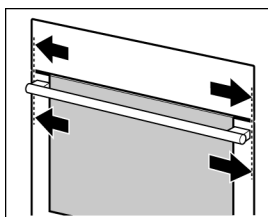
1. Insert the door panel into the guide with both hands. (Fig. A)



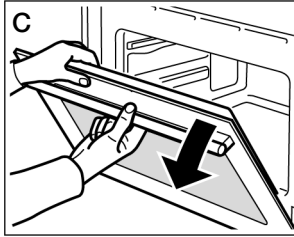
2. Push the door panel downwards, lift it slightly and hook it in at the top. (Fig. B)



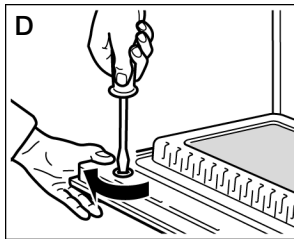
Ensure that the door panel is flush with the control panel.



3. Fully open the door, while holding the panels firmly with one hand. (Fig. C)



4. Tighten the screws until hand-tight using a slotted screwdriver (blade width 8-11 mm), then close the door. (Fig. D)



The oven may only be used again when the panels are correctly installed.

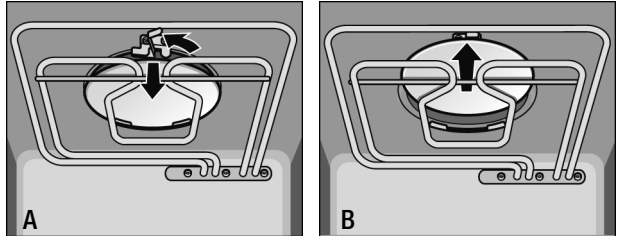
Cleaning the glass cover

The glass cover can be removed from the oven ceiling for cleaning.

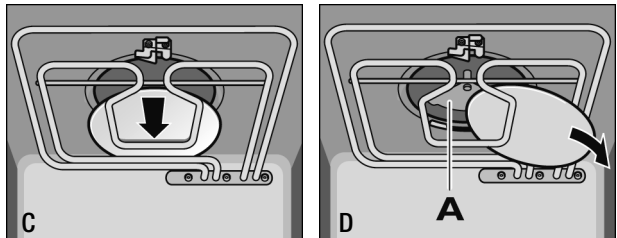
Caution: The oven must be cold.

Removal

1. Place a tea towel in the oven.
2. Pull the clip on the oven ceiling forwards. (Fig. A)
Press the front of the glass cover down using the thumb of your other hand.
Let go of the clip.
3. Slide the cover forwards using both hands and rest it on the grill element. (Fig. B).



4. Slide it back a little further. (Fig. C).
5. Tilt a side edge down and remove the cover. (Fig. D).



Never touch or clean the microwave antenna (A).

For light soiling:

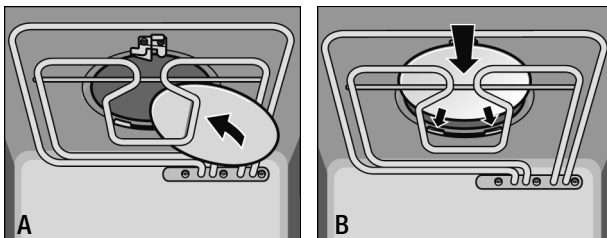
Wash the glass cover using hot soapy water.

For heavy soiling:

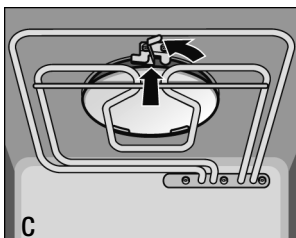
Clean the glass cover in the same way as the enamel surfaces in the oven.

Refitting

1. Slide in the cover with the smooth side facing downwards and rest it on the grill element. (Fig. A).
2. Use both hands to slide it back into the two hooks. (Fig. B).



3. Pull the clip forwards and push the glass cover upwards. Let go of the clip. (Fig. C).



Remove the tea towel from the oven.



Never operate the appliance without the microwave glass cover.

Troubleshooting

If a fault occurs, there is often a simple explanation. Before you call the after-sales service, please try to rectify the fault first yourself using the table.


Fault table

If a dish does not turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. You will find many cooking tips and tricks there.

Problem	Possible cause	Remedial action/notes
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug it in.
	Power cut.	Check whether the kitchen light switches on.
⌚ and four zeros light up in the display.	Power cut.	Reset the clock.
The oven does not heat up. The two dots in the display are flashing.	The oven is in demo mode.	Switch off the circuit breaker in the fuse box and switch on again after approximately 20 seconds. Within the next two minutes, press and hold the ⌚ button for approximately 4 seconds until the two dots are lit continuously.
F8 appears in the display.	The automatic switch-off has been activated.	Turn the function selector to the off position.
The microwave does not switch on.	Door not fully closed.	Check whether food remains or foreign material is trapped in the door. Make sure that the sealing surfaces are clean. Check whether the door seal is twisted.
	The microwave was not started. Press the ▶⏪ button.	
The appliance does not heat up to the temperature which has been set.	The ▶⏪ button was not pressed.	Press the ▶⏪ button.

Problem	Possible cause	Remedial action/notes
Microwave operation has been cancelled for no apparent reason.	The microwave has a fault.	If this fault occurs repeatedly, please call the after-sales service. It is possible to operate the oven without the microwave.
In microwave operation, the food heats up more slowly than before.	The microwave power set is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double amount - almost double time.
	The food was colder than usual.	Stir or turn the food during cooking.

Error messages

If an error message with **E** appears in the display, press the  button. Then set the clock again. If the error message appears again, call the after-sales service.

For some error messages, you can take remedial action yourself.

Error message	Possible cause	Remedial action/notes
The error message "E101" or "E104" appears in the display.	The temperature sensor has failed.	Call the after-sales service. Microwave operation can be set on its own.
The error message "E010", "E310", "E009" or "E309" appears in the display.	Technical malfunction.	Call the after-sales service.



Risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Replacing the oven light

It is possible to replace the oven light. Heat-resistant 12 V, 20 W halogen bulbs can be obtained from the after-sales service or a specialist dealer.



Danger of electric shock.

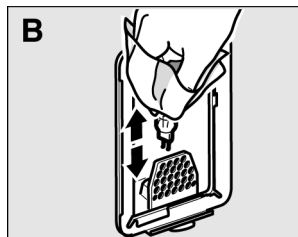
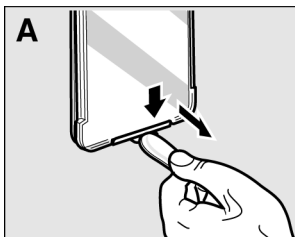
Never replace the oven light when the appliance is switched on.

Pull out the mains plug or switch off the circuit breaker in the fuse box.

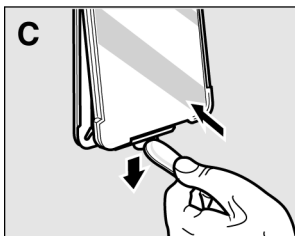
Always remove the new halogen bulb from the packaging using a dry cloth. This increases the service life of the bulb.

Method

1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to avoid damage.
3. Remove the glass cover. To do this open the glass cover downwards by hand.
Should you experience difficulties removing the glass cover, use a spoon to help. (fig. A).
4. Remove the bulb and replace with the same bulb type. (fig. B).



5. Fit the glass cover again. (fig. C).



6. Remove the tea towel. Switch the circuit breaker in the fuse box back on or plug in the mains plug.

Replacing the door seal

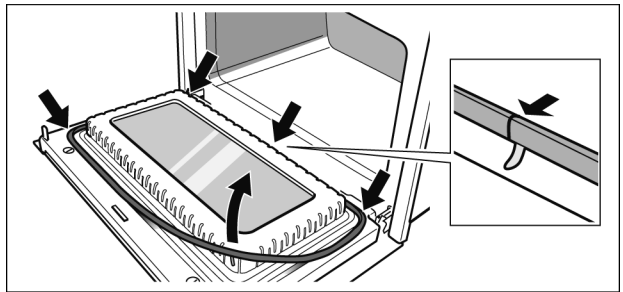
If the door seal is defective, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service. Please supply your appliance's E-number and FD number.



Danger of serious damage to health.

Never use the appliance if the door seal is damaged. Otherwise microwave energy may escape. Only use the appliance after having it repaired.

1. Open the oven door.
2. Remove the old door seal.
3. There are 5 hooks attached to the door seal. Use these hooks to attach the new seal to the oven door.



Note: The presence of the joint at the bottom of the door seal in the centre is a technical requirement.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.

The rating plate bearing these numbers can be found in the oven.

You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.
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After-sales service 🏠

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

This appliance complies with the standards EN 55011 and CISPR 11.

The product is classified in group 2, class B.

Group 2 means that microwaves are used for the purpose of heating foodstuffs.

Class B means that the appliance is suitable for use in a private household environment.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the tables in the instruction manual.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Tested for you in our cooking studio

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

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are only guidelines. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use an oven cloth or oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Defrosting, heating up and cooking with the microwave

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

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

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

It may be that you have different quantities from those specified in the tables.

A rule of thumb can be applied:

Double amount - just under double cooking time,
 half amount - half the cooking time.

Insert the wire rack or the glass pan at level 1. Place the ovenware in the centre. The food will then absorb the microwaves from all sides.

Defrosting

Place the frozen food in an open container on the wire rack.

Delicate parts such as the legs and wings of chicken or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil must not touch the cooking compartment walls. You can remove the foil half way through the defrosting time.

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. Turn to remove any liquid that results from defrosting.

Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

Defrosting	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Meat, whole pieces of beef, veal or pork (on the bone or boned)	800 g	180 W, 15 min. + 90 W, 10-15 min.	Turn several times
	1 kg	180 W, 15 min. + 90 W, 20-30 min.	
	1.5 kg	180 W, 25 min. + 90 W, 25-30 min.	

Defrosting	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 5 min. + 90 W, 4-6 min.	Separate the defrosted parts when turning
	500 g	180 W, 8 min. + 90 W, 5-10 min.	
	800 g	180 W, 10 min. + 90 W, 10-15 min.	
Minced meat, mixed	200 g	90 W, 10-15 min.	Turn several times, remove meat which has already defrosted
	500 g	180 W, 5 min. + 90 W, 10-15 min.	
	800 g	180 W, 10 min. + 90 W, 15-20 min.	
	1 kg	180 W, 13 min. + 90 W, 20-25 min.	
Poultry or poultry pieces	600 g	180 W, 5 min. + 90 W, 13-18 min.	Turn during defrosting
	1.2 kg	180 W, 10 min. + 90 W, 20-25 min.	
Duck	2 kg	180 W, 20 min. + 90 W, 30-40 min.	Turn several times
Goose	4.5 kg	180 W, 30 min. + 90 W, 60-80 min.	Turn every 20 minutes, remove liquid that is produced during defrosting
Fish fillet, fish steak or slices	400 g	180 W, 5 min. + 90 W, 10-15 min.	Separate defrosted parts
Whole fish	300 g	180 W, 3 min. + 90 W, 10-15 min.	Turn during defrosting
	600 g	180 W, 8 min. + 90 W, 10-15 min.	
Vegetables, e.g. peas	300 g	180 W, 8-13 min.	Stir carefully during defrosting
	600 g	180 W, 10 min. + 90 W, 8-13 min.	

Defrosting	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Fruit e.g. raspberries	300 g	180 W, 7-10 min.	Stir carefully during defrosting and separate defrosted parts
	500 g	180 W, 8 min. + 90 W, 5-10 min.	
Butter, defrosting	125 g	90 W, 7-9 mins	Remove all packaging
	250 g	180 W, 2 min. + 90 W, 3-5 min.	
Loaf of bread	500 g	180 W, 3 min. + 90 W, 10-15 min.	Turn during defrosting
	1 kg	180 W, 3 min. + 90 W, 15-25 min.	
Cakes, dry, e.g. sponge cake	500 g	90 W, 10-15 min.	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake
	750 g	180 W, 2 min. + 90 W, 10-15 min.	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 min. + 90 W, 15-20 min.	Only for cakes without icing, cream or crème pâtissière
	750 g	180 W, 10 min. + 90 W, 15-20 min.	

Defrosting, heating up or cooking frozen food

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwavable ovenware.

The different components of the meal may not require the same amount of time to heat up.

Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the dish.

Different foodstuffs should not be placed in layers on top of one another.

Always cover the food. If you do not have a suitable cover for your dish, use a plate or special microwave foil.

Stir or turn the food two or three times during the defrosting, heating or cooking time.

After heating, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Always use an oven cloth or oven gloves when removing plates from the oven.

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

Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	300-400 g	600 W, 11-15 min.	Take meal out of packaging. Cover food before heating
Soup	400-500 g	600 W, 8-13 min.	Ovenware with lid
Stews	500 g	600 W, 10-15 min.	Ovenware with lid
	1 kg	600 W, 20-25 min.	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 12-17 min.	Ovenware with lid
	1 kg	600 W, 25-30 min.	
Fish, e.g. fillets	400 g	600 W, 10-15 min.	Covered
	800 g	600 W, 18-23 min.	
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 min.	Ovenware with lid. Add liquid
	500 g	600 W, 7-10 min.	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-12 min.	Ovenware with lid. Add 1 tbsp water
	600 g	600 W, 13-18 min.	
Creamed spinach	450 g	600 W, 11-16 min.	Cook without additional water

Heating food

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwavable ovenware. The different components of the meal may not require the same amount of time to heat up.



When heating liquids, always place a spoon in the container to prevent delayed boiling. When delayed boiling occurs, this means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter. This can cause injuries and burns.

Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.

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

After heating, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Always use an oven cloth or oven gloves when removing plates from the oven.

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	350-500 g	600 W, 4-8 min.	Take meal out of packaging. Cover food before heating
Drinks	150 ml	900 W, 1-3 min.	Place a spoon in the glass. Do not overheat alcoholic drinks. Check during heating.
	300 ml	900 W, 3-4 min.	
	500 ml	900 W, 4-5 min.	
Baby food, e.g. milk bottles	50 ml	360 W, ½-1 min.	Place milk bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. Ensure that you check the temperature
	100 ml	360 W, 1-1½ min.	
	200 ml	360 W, 1-2 min.	
Soup	1 cup	175 g	–
	2 cups	175 g each	
	4 cups	175 g each	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 7-10 min.	Covered

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Stew	400 g	600 W, 5-7 min.	Ovenware with lid
	800 g	600 W, 7-10 min.	
Vegetables	150 g	600 W, 2-3 min.	Add a little liquid
	300 g	600 W, 3-5 min.	

Cooking food

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

Cook the food in covered ovenware. If you do not have a suitable cover for your dish, use a plate or special microwave foil.

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

After cooking, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Always use an oven cloth or oven gloves when removing plates from the oven.

Cooking food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Popcorn for the microwave	1 bag, 100 g	900 W 3-5 min.	Place the bag of popcorn on a heat-resistant glass plate, e.g. pyrex, on the wire rack. Shake the popcorn after approx. 1.5 minutes. Note the manufacturer's instructions on the packaging
Fresh whole chicken, without giblets	1.5 kg	600 W, 25-30 min.	Turn halfway through the cooking time
Fish fillet, fresh	400 g	600 W, 8-13 min.	–

Cooking food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Vegetables, fresh	250 g	600 W, 6-10 min.	Cut into pieces of equal size. Add 1-2 tbsp water for every 100 g. Stir during cooking
	500 g	600 W, 10-15 min.	
Potatoes	250 g	600 W, 8-11 min.	Cut into pieces of equal size. Add 1-2 tbsp water for every 100 g. Stir during cooking
	500 g	600 W, 12-15 min.	
	750 g	600 W, 15-22 min.	
Rice	125 g	600 W, 4-6 min. + 180 W, 12-15 min.	Add double the quantity of liquid. Use a deep casserole dish with lid
	250 g	600 W, 7-9 min. + 180 W, 15-20 min.	
Desserts, e.g. custard (instant)	500 ml	600 W, 5-8 min.	Stir 2-3 times during heating with an egg whisk
Fruit, stewed fruit	500 g	600 W, 9-12 min.	–

Tips for microwave operation

No settings are given for specified amounts of food.

Increase or decrease the cooking times according to the following rule of thumb:

Double the amount = almost double the time

Half the amount = half the time

The food becomes too dry.

Set a shorter cooking time next time or select a lower microwave setting. Cover the food and add more liquid.

After the time has elapsed, the food is not defrosted, is not hot or is not cooked.

Set a longer time. Larger amounts and deeper dishes take longer to cook.

At the end of the cooking time, the food is overcooked on the outside but undercooked in the middle.

Stir the food during the cooking time and next time select a lower setting and a longer duration.

After defrosting, the poultry or meat is cooked on the outside but still frozen in the middle.

Next time select a lower microwave setting. In addition, turn large amounts of meat or poultry frequently when defrosting.

Cakes and pastries

About the tables

The times given apply to dishes placed in a cold oven.









The temperature and baking time depend on the consistency and amount of the mixture. This is why temperature ranges are given in the tables. Begin with the lower temperature and, if necessary, use a higher setting the next time, since a lower temperature allows more even browning.






More information can be found in the “Baking tips” section which follows the tables.

Always place the cake tin in the centre of the wire rack.

Baking tins








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

Cakes in tins	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge cake, simple	Ring/cake tin	1		160-180	90 W	30-40
Sponge cake, delicate (e.g. sandcake)*	Ring/cake tin	1		150-170	-	60-80
Sponge flan base	Fruit flan tin	2		160-180	-	25-35
Delicate fruit flan, sponge	Springform/ring cake tin	1		160-180	90 W	30-40
Sponge base, 2 eggs	Fruit flan tin	1		150-160	-	20-25
Sponge flan, 6 eggs, preheat	Dark springform cake tin	1		170-180	-	30-40
Shortcrust pastry base with crust	Dark springform cake tin**	1		170-190	-	30-40
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	2		160-170	180 W	30-40

Cakes in tins	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Swiss flan	Dark springform cake tin	1		190-200	-	40-50
Ring cake	Ring cake tin	1		160-180	90 W	30-40
Pizza, thin base, light topping	Round pizza tray	1		200-220	-	10-15
Savoury cakes	Dark springform cake tin**	1		180-190	-	55-65
Nut cake	Dark springform cake tin	1		170-180	90 W	35-45

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


** Place on the universal pan.

Cakes on trays	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge with dry topping	Universal pan	2		160-180	-	25-35
Sponge with moist topping (fruit)	Universal pan	1		160-180	90 W	30-40
Yeast dough with dry topping	Universal pan	2		170-190	-	35-45
Yeast dough with moist topping (fruit)	Universal pan	2		170-190	-	45-55
Shortcrust pastry with dry topping	Universal pan	2		160-180	-	25-35
Shortcrust pastry with moist topping (fruit)	Universal pan	1		160-180	-	50-60
Swiss flan	Universal pan	1		190-200	-	40-50

Cakes on trays	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Swiss roll, preheat	Universal pan	2	☐	170-190	–	10-20
Plaited loaf with 500 g flour	Universal pan	2	☐	160-180	–	40-50
Stollen with 500 g flour	Universal pan	2	☐	150-170	–	60-70
Stollen with 1 kg flour	Universal pan	2	☒	140-150	–	65-75
Strudel, sweet	Universal pan	1	☒	190-210	180 W	30-40
Pizza	Universal pan	1	☐	210-230	–	25-35
Tarte flambée, preheat	Universal pan	2	☐	240-250	–	15-20

Small baked products	Accessories	Level	Type of heating	Temperature °C	Cooking time in minutes
Biscuits	Universal pan	2	☐	150-170	20-30
Macaroons	Universal pan	2	☐	120-140	35-45
Meringue	Universal pan	2	☐	80-100	90-110
Muffins	Muffin tray on wire rack	2	☐	160-180	35-45
Choux pastry	Universal pan	2	☐	200-220	30-40
Puff pastry	Universal pan	2	☐	170-190	25-25
Leavened cake	Universal pan	2	☐	200-220	20-30

Bread and rolls	Accessories	Level	Type of heating	Temperature °C	Cooking time in minutes
Sour dough bread with 1.2 kg flour*	Universal pan	2	☐	250 + 170	10 40-50
Flatbread*	Universal pan	2	☒	220-240	15-20
Bread rolls*	Universal pan	2	☐	200-220	20-30

Bread and rolls	Accessories	Level	Type of heating	Temperature °C	Cooking time in minutes
Rolls made with yeast dough, sweet*	Universal pan	2		190-210	15-25

* Preheat the cooking compartment.

Baking tips

You want to bake using your own recipe.

Use similar items as those in the baking tables as a guide.

You want to use a baking dish made of silicone, glass, plastic or ceramic material.

The baking dish must be heat-resistant up to 250 °C. Cakes in these baking tins will be less brown. When using the microwave, the cooking time will be shorter than the time shown in the table.

This is how you can find out whether the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the recipe, plunge a cocktail stick into the cake at its highest point. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.

The cake collapses.

Use less fluid next time or set the oven temperature 10 degrees lower and cook for longer. Check the mixing times specified in the recipe.

The cake has risen in the middle but has sunk around the edge.

Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.

The cake is too dark.

Select a lower temperature and bake the cake for a little longer.

The cake is too dry.

Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

The bread or cake (e.g. cheese cake) has a good appearance but is sticky on the inside (soggy, streaked with signs of water).

Use slightly less fluid next time and bake for slightly longer at a lower temperature. When baking cakes with a moist topping, bake the base first, cover with almonds or bread crumbs and then add the topping. Please follow the recipe and keep to the baking times.

The cake cannot be turned out of the dish when it is turned upside down.

After baking, allow the cake to cool for a further 5 to 10 minutes then it will be easier to turn out of the dish. If it still sticks, carefully loosen the cake around the edges using a knife. Turn the cake upside down again and cover it several times with a cold wet cloth. Next time, grease the tin well and sprinkle some bread crumbs into it.

You have measured the temperature of the oven using your own thermometer and found there is a discrepancy.

The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the cooking compartment. Ovenware and accessories affect the temperature measurement, so there will always be some discrepancy when you measure the temperature yourself.

Sparks are generated between the tin and the wire rack.

Check that the tin is clean on the outside. Change the position of the dish in the cooking compartment. If this does not help, continue baking but without the microwave. The baking time will then be longer.

Roasting and grilling

About the tables

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

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

Ovenware

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

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

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

Tips for roasting

Use a high-sided roasting dish for roasting meat and poultry.

Check that your ovenware fits in the cooking compartment. It should not be too big.

Meat: Cover approx. two thirds of the dish base with liquid. Add a little more liquid for pot roasts. Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

Poultry: Turn the pieces of meat after $\frac{2}{3}$ of the cooking time has passed.

Tips for grilling

Always keep the oven door closed when grilling and do not preheat.

The pieces of food you are grilling should be of equal thickness. Steaks should be at least 2 to 3 cm thick. This will allow them to grill evenly and prevent them from drying out. Do not add salt to the steaks until they have been grilled.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Dark meat, e.g. beef, browns more quickly than lighter-coloured meat such as veal or pork. When grilling light-coloured meat or fish, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

The grill element switches off and on again automatically. This is normal. The grill setting determines how frequently this will happen.

Tips for braising

Use ovenware with a lid for braising fish.








Add two to three tablespoons of liquid and a little lemon juice or vinegar to the dish.

Beef

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




Turn fillet of beef and sirloin halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.


Turn steaks after $\frac{2}{3}$ of the cooking time.

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Pot-roasted beef, approx. 1 kg	Ovenware with lid, wire rack	1		190-210	–	120-140
Pot-roasted beef, approx. 1.5 kg	Ovenware with lid, wire rack	1		180-200	–	140-160
Pot-roasted beef, approx. 2 kg	Ovenware with lid, wire rack	1		170-190	–	160-180
Fillet of beef, medium, approx. 1 kg	Ovenware with lid, wire rack	1		200-220	90 W	30-40
Fillet of beef, medium, approx. 1.5 kg	Ovenware with lid, wire rack	1		230-240	90 W	45-55
Sirloin, medium, approx. 1 kg	Ovenware without lid, wire rack	1		240-250	180 W	30-40
Steak, medium, 3 cm thick	Universal pan and wire rack	1 3		3	–	1st side: approx. 10-15 2nd side: approx. 5-10

Veal

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

	Accessories	Level	Type of heating	Temperature in °C Grill setting	Microwave power in watts	Cooking time in minutes
Roast veal, approx. 1 kg	Ovenware with lid, wire rack	1		210-220	90 W	60-70
Roast veal, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-210	90 W	70-80
Roast veal, approx. 2 kg	Ovenware with lid, wire rack	1		190-200	90 W	80-100

	Accessories	Level	Type of heating	Temperature in °C Grill setting	Microwave power in watts	Cooking time in minutes
Knuckle of veal, approx. 1.5 kg	Ovenware with lid, wire rack	1		190-200	–	120-130







Pork



Turn lean pork joints and rindless joints halfway through the cooking time. Finally, allow to stand for approx. a further 10 minutes.

Place the joint in the dish rind-side up. Score the rind. Do not turn the joint. Finally, allow to stand for approx. a further 10 minutes.

Do not turn fillet of pork or smoke-cured pork chops. Finally, allow to stand for approx. a further 5 minutes.




Turn the neck of pork after $\frac{2}{3}$ of the cooking time.


	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Rindless pork roast (e.g. neck of pork), approx. 750 g	Ovenware with lid, wire rack	1		220-240	180 W	40-50
Pork roast with rind (e.g. shoulder), approx. 1.5 kg	Ovenware without lid, wire rack	1		180-200	–	150
Pork roast with rind (e.g. shoulder), approx. 2 kg	Ovenware without lid, wire rack	1		170-190	–	180
Fillet of pork, approx. 500 g	Ovenware with lid, wire rack	1		210-230	90 W	20-25
Pork joint, lean, approx. 1 kg	Ovenware with lid, wire rack	1		210-230	90 W	50-60
Pork joint, lean, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	90 W	70-80

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Pork joint, lean, approx. 2 kg	Ovenware with lid, wire rack	1		190-210	180 W, 10 Min. + 90 W, 75-85 Min.	85-95
Smoke-cured pork chops on the bone, approx. 1 kg	Ovenware without lid, wire rack	1	–	–	360 W	45-50
Neck of pork, 2 cm thick	Universal pan and wire rack	1 3		2	–	1st side: approx. 15-20 2nd side: approx. 10-15

Lamb and game

Turn lamb and game halfway through the cooking time.



	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Saddle of lamb on the bone, approx. 1 kg	Ovenware without lid, wire rack	1		190-210	–	40-50
Boned leg of lamb, medium, approx. 1.5 kg	Ovenware with lid, wire rack	1		180-200	–	90-100
Saddle of venison on the bone, approx. 1 kg	Ovenware with lid, wire rack	1		210-220	–	40-50
Boned leg of roe venison, approx. 1.5 kg	Ovenware with lid, wire rack	1		180-190	–	105-120
Roast game approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	–	90-100
Joint of venison, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	–	90-100

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Rabbit, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	90 W	25-35

Miscellaneous

Finally, allow the meat loaf to stand for approx. a further 10 minutes.

Turn the sausages after $\frac{2}{3}$ of the cooking time.

	Accessories	Level	Microwave power in watts	Cooking time in minutes	Type of heating	Temperature °C, grill setting
Meat loaf, approx. 1 kg of meat	Ovenware without lid, wire rack	1	600 W, 10 mins + 180 W, 40-50 mins	–		170-190
4 - 6 grilled sausages each sausage approx. 150 g	Universal pan and wire rack	1 3	–	1st side: approx. 10 - 15 2nd side: approx. 5 - 10		3

Poultry

Place whole chickens, chicken breast and young turkey breast-side down. Turn after $\frac{2}{3}$ of the cooking time.

Place the poulard breast-side down. Turn after $\frac{2}{3}$ of the cooking time and set the microwave power to 180 watts.

Place half chickens and chicken pieces skin-side up. Do not turn.













Turn duck and goose after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time.




Place duck and goose breast skin-side down. Turn halfway through the cooking time.

Turn goose legs halfway through the cooking time. Prick the skin.

Turn rolled turkey joints after $\frac{2}{3}$ of the cooking time.

Place turkey breast and thighs skin-side down. Turn after $\frac{2}{3}$ of the cooking time.

	Accessories	Level	Type of heating	Temperature °C Grill setting	Microwave power in watts	Cooking time in minutes
Whole chicken, approx. 1.2 kg	Ovenware with lid, wire rack	1		230-250	360 W	25-35
Poulard, whole	Ovenware with lid, wire rack	1		200-220	360 W 180 W	30 15-25
Chicken, halved 500 g each	Ovenware without lid, wire rack	1		180-200	360 W	30-35
Chicken portions, approx. 800 g	Ovenware without lid, wire rack	1		190-210	360 W	30-35
Chicken portions, approx. 1.5 kg	Ovenware without lid, wire rack	1		190-210	360 W	35-40
Chicken breast approx. 500 g	Ovenware without lid, wire rack	1		190-210	180 W	25-30
Duck, whole, 1.5 - 1.7 kg	Universal pan	1		170-190	180 W	60-80
Duck breast, 2 pieces, 300 - 400 g each	Wire rack and universal pan*	2 1		3	90 W	18-22
Goose, whole, 3 - 3.5 kg	Universal pan	1		170-190	180 W	80-90
Goose breast, 2 pieces, 500 g each	Wire rack and universal pan*	2 1		210-230	90 W	20-25
Goose legs, 4 pieces, approx. 1.5 kg	Wire rack and universal pan*	2 1		170-190	180 W	30-40
Young turkey, whole, approx. 3 kg	Universal pan	1		170-180	180 W	60-70




	Accessories	Level	Type of heating	Temperature °C Grill setting	Microwave power in watts	Cooking time in minutes
Rolled turkey roast, approx. 1.5 kg	Ovenware with lid, wire rack	1		190-200	180 W	60-70
Turkey breast, approx. 1 kg	Ovenware with lid, wire rack	1		200-210	–	80-90
Turkey thighs, approx. 1.3 kg	Ovenware with lid, wire rack	1		210-230	360 W	45-50

* Add 50 ml water to the universal pan.

Fish

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

For braised fish, cook the whole fish in its swimming position.

	Accessories	Level	Microwave power in watts	Cooking time in minutes	Type of heating	Temperature °C, grill setting
Whole fish, e.g. trout approx. 300 g, grilled	Universal pan and wire rack*	1	–	1st side: approx. 10-15		2
		3	–	2nd side: approx. 8-12		
Fish steak, e.g. salmon 3 cm thick, grilled	Universal pan and wire rack*	1	–	1st side: approx. 10-12		3
		3	–	2nd side: approx. 8-12		
Whole fish, 2 - 3 pieces, 300 g each, grilled	Universal pan and wire rack*	1	–	1st side: approx. 10-15		2
		3	–	2nd side: approx. 10-15		
Whole fish, approx. 1 kg, braised	Ovenware with lid, wire rack	1	600 W	10-15	–	–
Whole fish, approx. 1.5 kg, braised	Ovenware with lid, wire rack	1	600 W	10-15	–	–
			360 W	5-10		
Whole fish, approx. 2 kg, braised	Ovenware with lid, wire rack	1	600 W	15-20	–	–
			360 W	10-15		

	Accessories	Level	Microwave power in watts	Cooking time in minutes	Type of heating	Temperature °C, grill setting
Fish fillet, e.g. pollock, approx. 800 g, braised	Ovenware with lid, wire rack	1	600 W	9-14	–	–

* Grease the wire rack first with oil.

Tips for roasting and grilling

The table does not contain information for the weight of the roast.

For small roasts, select a higher temperature and a shorter cooking time. For larger roasts, select a lower temperature and a longer cooking time.

How to tell when the roast is ready.

Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

The roast looks good but the juices are burnt.

Next time, use a smaller roasting dish or add more liquid.

The roast looks good but the juices are too clear and watery.

Next time, use a larger roasting dish and add less liquid.

The roast is not well-done enough.

Carve the roast. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy. Finish cooking the meat using the microwave only.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Use large flat ovenware for bakes and gratins. Food takes longer to cook in narrow, deep containers and browns more on top.

Place the bake in microwaveable cookware on the wire rack.

Leave bakes and gratins to cook in the oven for a further 5 minutes after switching off.

Bakes, gratins, toast

Use a 4 to 5 cm deep ovenproof dish for casseroles, potato gratins and lasagne.











Place soufflés in individual moulds or in a deep ovenproof dish. Preheat the cooking compartment.

Toast with topping:

Lay 4 slices next to each other in the centre of the universal pan.

Distribute 12 slices evenly over the universal pan.

Pre-toast slices of bread.

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Bake, sweet, approx. 1.5 kg	Ovenware without lid, wire rack	1		140-160	360 W	25-35
Savoury bake, made with cooked ingredients, approx. 1 kg	Ovenware without lid, wire rack	1		150-170	600 W	20-25
Soufflé	Ovenware without lid, wire rack	1		160-180	-	40-50
Soufflé in individual moulds	Ovenware without lid, wire rack	1		200-210	-	12-17
Pasta bake, approx. 1 kg	Ovenware without lid, wire rack	1		150-170	600 W	20-25
Lasagne	Ovenware without lid, wire rack	2		190-210	600 W	20-25
Vegetable bake	Ovenware without lid, wire rack	1		170-190	600 W	25-30
Potato gratin made from raw ingredients, approx. 1.1 kg	Ovenware without lid, wire rack	1		180-200	600 W	20-25
Toast with topping, 4 slices	Universal pan	2		3	180 W	8-10
Toast with topping, 12 pieces	Universal pan	2		3	180 W	9-11
















Preprepared products

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Do not lay chips, croquettes or potato rostis on top of each other.

Turn fish fingers, chicken goujons, nuggets and veggie burgers halfway through the cooking time.

	Accessories	Level	Type of heating	Temperature in °C	Microwave power in watts	Cooking time in minutes
Pizza with thin base	Universal pan	1		210-230	–	20-25
Pizza with deep-pan base	Universal pan	1		200-220	90 W	15-25
Mini pizza	Universal pan	1		210-230	–	15-20
Pizza baguette	Universal pan	2		180-190	–	15-20
Chips	Universal pan	1		220-230	–	20-25
Croquettes	Universal pan	1		200-220	–	25-35
Rosti, filled potato skins	Universal pan	2		200-220	–	25-35
Bread rolls, baguette	Wire rack	2		200-220	–	15-20
Pretzels, dough	Universal pan*	2		190-210	–	20-25
Part-cooked rolls or baguette	Wire rack	2		140-150	–	12-15
Fish fingers	Universal pan	2		190-210	180 W	10-15
Chicken goujons, nuggets	Universal pan	2		190-210	360 W	15-20
Veggie burgers	Universal pan	2		200-220	180 W	15-25
Strudel	Universal pan	2		200-220	90 W	20-25
Lasagne	Wire rack	2		200-210	180 W	18-23

* Line the universal pan with greaseproof paper. The greaseproof paper must be suitable for these temperatures.

Test dishes

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

In accordance with EN 60705, IEC 60705
DIN 44547 and EN 60350


Microwave defrosting



Meal	Microwave power setting in watts, cooking time in minutes	Note
Meat	180 W, 5 min.+ 90 W, 10-15 min.	Place the 22 cm dia. pyrex dish on the wire rack at level 1. After approx. 10 minutes, remove the defrosted meat.

Microwave cooking

Meal	Microwave power setting in watts, cooking time in minutes	Notes
Custard	360 W, 10 min.+ 180 W, 20-25 min.	Place the pyrex dish on the wire rack at level 1.
Sponge	600 W, 8-10 min.	Place the 22 cm dia. pyrex dish on the wire rack at level 1.
Meat loaf	600 W, 20-25 min.	Place the pyrex dish on the wire rack at level 1.

Combined microwave cooking

Meal	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Notes
Potato gratin	600 W, 20-25 min.		170-190	Place the 22 cm dia. pyrex dish on the wire rack at level 1.








Meal	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Notes
Cake	180 W, 15-20 min.		180-200	Place the 22 cm dia. pyrex dish on the wire rack at level 1.
Chicken*	360 W, 30-35 min.		200-220	Turn after 15 minutes.

* Slide the wire rack in at level 2 and the universal pan in at level 1.

Baking

The values in the table apply to dishes placed in a cold oven.

Apple pie:
Place dark springform cake tins in a diagonal line on the same level.

	Ovenware and notes	Level	Type of heating	Temperature in °C	Baking time, minutes
Viennese whirls	Universal pan	2		160-180	20-30
	Universal pan	2		150-170	20-30
Small cakes	Universal pan	2		150-170	25-35
	Universal pan	2		140-160	25-35
Hot water sponge cake	Springform cake tin on the wire rack	1		170-180	30-40
Yeast cakes on a baking tray	Universal pan	2		170-190	45-55
Apple pie	2 springform cake tins, Ø 20 cm + universal pan	1		180-200	70-90

Grilling

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toast*	Wire rack	3		3	1-2

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Beefburgers, 12 pieces**	Wire rack and universal pan	3 1		3	30

* Preheat for 5 minutes.

** Turn halfway through the cooking time.

Acrylamide in foodstuffs

Which foods are affected?

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

Tips for keeping acrylamide to a minimum when preparing food

General

Keep cooking times to a minimum.
Cook meals until they are golden brown, not too dark.
Large, thick pieces of food contain less acrylamide.

Baking

With top/bottom heating, maximum 200 °C, with 3D hot air or hot air, maximum 180 °C.

Biscuits

With top/bottom heating, maximum 190 °C, with 3D hot air or hot air, maximum 170 °C.
Egg white and egg yolk reduce the formation of acrylamide.

Oven chips

Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out.

