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

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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.

Wearers of electronic implants

For wearers of electronic implants, e.g. pacemakers, insulin pumps:
Caution: there are strong magnets in the control knobs. They enable the control knobs to be retracted. Implants may be affected by magnetic fields. Therefore, do not approach the appliance directly when you are making settings or cleaning.

Pyrolytic cleaning

There is a risk of fire.
Loose food remains, grease and meat juices may catch fire during pyrolytic cleaning. Before starting any cleaning, remove the worst soiling from the cooking compartment.

Never hang flammable materials (e.g. tea towels) on the door handle.

During cleaning, the outside of the appliance will become very hot. Keep children at a safe distance.

There is a risk of serious damage to health
Never use pyrolytic cleaning to clean non-stick baking trays and dishes. Extreme heat destroys the non-stick coating and generates noxious gases.

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

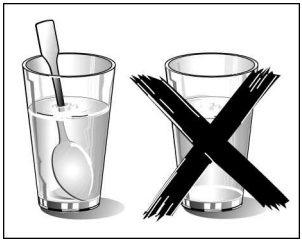
Risk of fire.
Never heat food in heat-retaining packages.

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

Risk of burning.
Never heat baby food in closed containers. Always remove the lid or teat.
Stir or shake well after the food has been heated. This ensures that the heat is evenly distributed.
Check the temperature of the food before it is given to the child.

Foods with shells or skin

Risk of burning.
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.

Always prick foodstuffs with a peel or skin such as apples, tomatoes, potatoes and sausages beforehand to prevent the peel or skin from bursting.

Drying food

Risk of fire.
Never use the microwave to dry food.

Food with a low water content

Risk of fire.
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.

Cooking oil

Risk of fire.
Never use the microwave to heat cooking oil on its own.

Causes of damage

Baking tray, aluminium foil or ovenware on the cooking compartment floor

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.

Foil containers

Do not use foil containers in the appliance. They damage the appliance by producing sparks.

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*).

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.

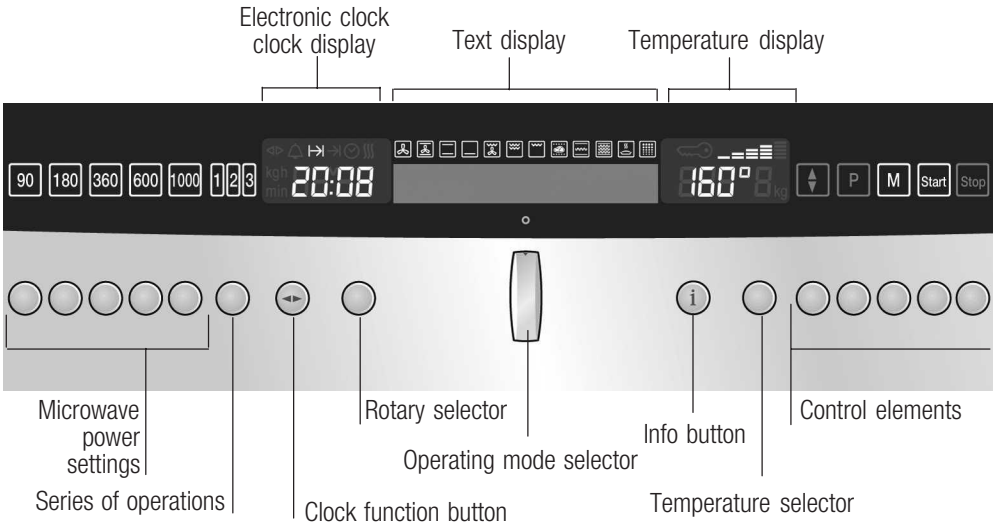
This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Your new appliance

In this section, you will find information on

- the control panel
- the operating modes
- the shelf heights
- the accessories

Control panel



Control elements	Use
90	Selects microwave power 90 watt
180	Selects microwave power 180 watt
360	Selects microwave power 360 watt
600	Selects microwave power 600 watt
1000	Selects microwave power 1000 watt

Control elements	Use
1 2 3	Selects a series of operations
◄► Clock function button	Selects the required clock function or rapid heating *(see section: Electronic clock)*
Rotary selector	Makes the settings in one of the clock functions or switches on rapid heating *(see section: Electronic clock)*
Operating mode selector	Selects the required operating mode *(see section: Switching on the appliance)*
i Information button	Shows current temperature during the heating up period *(see section: Switching on the appliance)* Calls up basic settings menu *(see section: Changing the basic settings)*
Temperature selector	Sets the temperature *(see section: Switching on the appliance)* Changes the settings in the Basic settings menu *(see section: Changing the basic settings)*
⇕ Navigation button	Switches between the different lines of the text display.
P	Selects automatic programmes
M	Selects the memory
Start	Starts oven operation
Stop	Pauses oven operation or cancels the setting

Microwave power levels and control elements

When you press a button, the corresponding display lights up.

Retractable operating knob

The rotary, temperature and operating mode selectors are retractable. Press on the required selector to lock it in or out.

Operating modes

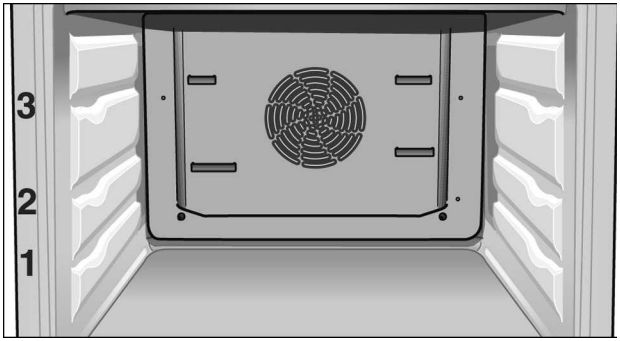
Here is an overview of the operating modes of your appliance.

Operating modes and temperature range	Application
Hot air 30-250 ºC	For baking and roasting on one level.
Hot air plus 30-250 ºC	For baking cakes and small baked products on two levels.
Top/bottom heating 30-300 ºC	For baking and roasting on one level. Especially suitable for cakes with moist toppings (e.g. cheesecake).
Bottom heating 30-200 ºC	For food and baked goods which should form a crust or which need more browning on the underside. Only activate bottom heating for a short while at the end of the baking time.
Circo-roasting 100-250 ºC	For poultry and larger pieces of meat.
Grill, large low (1), medium (2), high (3)	For large amounts of flat, small items for grilling (e.g. steaks, sausages).
Grill, small low (1), medium (2), high (3)	For small amounts of flat, small items for grilling (e.g. steaks, toast).
Slow cook 70-100 ºC	For tender pieces of meat, that are to be cooked medium/rare or “à point”.
MicroCombi, gentle 30-250 ºC	For sponge mixture in tins, short-crust pastry with moist filling and cakes made from baking mixtures. When the oven is operating, a medium microwave power setting is automatically activated.
MicroCombi, intensive 30-250 ºC	For poultry, fish and baked casseroles. When the oven is operating, a medium microwave power setting is automatically activated.
Keep warm 60-100 ºC	For keeping dishes warm. **Caution:** Warm food spoils more quickly. Do not keep the food warm for longer than two hours.

Operating modes and temperature range	Application
Pyrolytic cleaning	For automatic cleaning of the cooking compartment. The oven heats up until the dirt disintegrates.

Shelf positions

The accessories can be inserted into the cooking compartment 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

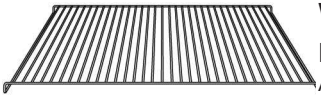
Your appliance is equipped with the following accessories:

Universal pan

For large roasts, dry and moist cakes, bakes and gratins. It can also act as a splash guard if you are grilling meat directly on the wire rack. For this, slide the universal pan in at level 1.
Slide the universal pan into the oven with the tapered edge facing the oven door.

Glass pan Z6370X0

For large roasts, moist cakes, bakes and gratins. This can act as a splash guard if you are grilling meat directly on the wire rack. For this, slide the glass pan in at level 1.



Wire rack

For grilled dishes.
Always place the wire rack in the universal pan. This ensures that dripping fat and meat juices are collected.

Wire rack

For ovenware, cake tins, roasts and grilled food.

You can obtain further accessories from specialist retailers:

Accessories	Part no.
Baking tray, enamelled	Z6360X0

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.

Cooking compartment

Your appliance has a cooling fan.

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.

Switching the appliance on and off

Use the operating mode selector to switch the compact microwave oven on and off.

Switching on

Press the selector. The appliance switches on. Select a location.

- Button 90, 180, 360, 600 or 1000 W for a microwave power level
- 123 button = series of operations
- Set an operating mode and temperature
- P button = automatic programmes
- M button = memory programme

You can read how to make settings in the various sections.

Switching off

Turn the operating mode selector back to the o setting and push in. The oven switches off. A timer counting down or the residual heat in the cooking compartment are shown.

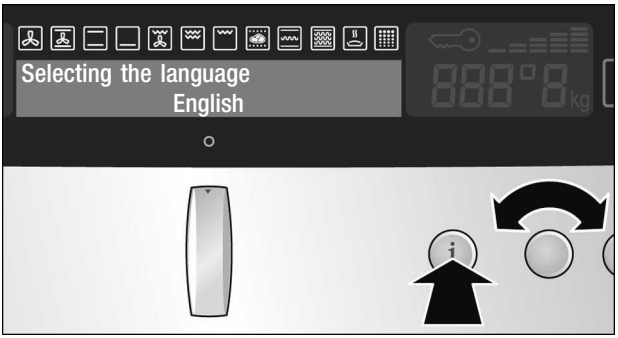
Before using the oven for the first time

In this section, you will find out about

- how you set the language
- how you set the clock
- how you clean your appliance before using it for the first time

Setting the language

After the appliance has been connected to the electricity supply, you can change the language for the text display.



1. Turn the temperature selector until the required language appears in the text display.
2. Press the information button for a few seconds.

   Your setting is applied.

Changing the language

Press the operating mode selector.
“Appliance is ready for use” appears in the text display.

1. Press the information button for a few seconds.

   This takes you directly to the language selection.
2. Turn the temperature selector until the required language appears in the text display.

3. Press the information button for a few seconds.
   Your setting is applied.

Setting the time

0:00 flashes in the clock display.

1. Press the clock function button.
   The ◁▷ and ⊙ symbols are lit.
   The clock display shows 12:00.
2. Set the current time using the rotary selector.
   Your setting is automatically adopted after 3 seconds.

Changing the time

To subsequently change the time, press the clock function button repeatedly until the ◁▷ and ⊙ symbols are lit. Change the current time using the rotary selector.

Heating up the cooking compartment

To get rid of the new cooker smell, heat up the cooking compartment when it is empty and closed. Set ⊟ top/bottom heating and 240 °C.

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

1. Press the operating mode selector.
   “Appliance is ready for use” appears in the text display.

2. Use the operating mode selector to select Top/bottom heating ⊟.
3. Use the temperature selector to select 240 °C.
4. Press the Start button.

After 60 minutes, switch off the oven using the operating mode selector.

Once the cooking compartment has cooled, clean it with hot, soapy water.

Cleaning the accessories before use

Before using the accessories, clean them thoroughly using a cloth and soapy water.

Using the appliance

In this section, you will read about,

- which operating modes are available for your oven
- how to select an operating mode and temperature
- how to set rapid heating

A large number of operating modes are available for your microwave oven. A default temperature always appears when you make a setting.

Mode of operation	Default temperature in °C	Temperature range in °C
Hot air	160	30 - 250
Hot air plus	160	30 - 250
Top/bottom heating	180	30 - 300
Bottom heating	180	30 - 200
Circo-roasting	190	100 - 250
Full-surface grill	high (3)	medium (2), low (1)

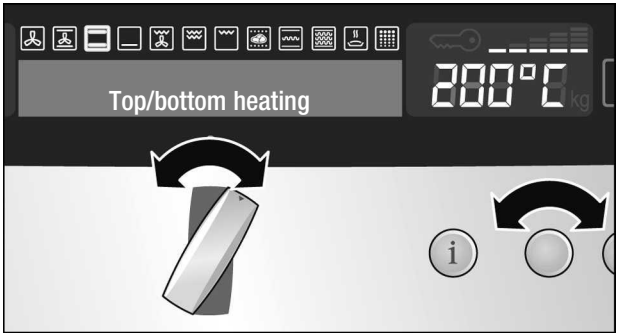
Mode of operation	Default temperature in °C	Temperature range in °C
Grill, small	high (3)	medium (2), low (1)
Low-temperature cooking	80	70 - 100
MicroCombi, gentle	180	30 - 250
MicroCombi, intensive	200	30 - 250
Keep warm	70	60 - 100

Setting the operating mode and temperature

Example in fig.: Top/bottom heating, 200 °C.

1. Turn the operating mode selector until the desired operating mode appears in the text display.

   A default temperature appears in the temperature display.



2. Turn the temperature selector to change the default temperature.
3. Press the Start button.
   Operation starts. The heating bars in the temperature indicator appear in the temperature display.

Switching off

When the dish is ready, switch off the oven using the operating mode selector or make new settings.

Changing the temperature or grill setting

This is possible at any time. Use the rotary selector to change the temperature or grill setting.

Opening the oven door during cooking

Operation is suspended. Start flashes. After closing the door, press the Start button again. Operation continues.

Pausing operation

Briefly press the Stop button. Start flashes. Oven operation is paused. Press the Start button again to continue the operation.

Cancelling operation

Switch off the oven using the operating mode selector.

Notes:

If you also set an operation duration, the operation which you have set will automatically switch off at the end of this time. See the *Electronic clock* section.

If you enter an operation duration and end time, the operation which has been set will automatically switch on and off. See the *Electronic clock* section.

MicroCombi, gentle MicroCombi, intensive

With these types of heating, a microwave power setting is automatically activated. You simply need to set the temperature specified in the recipe and halve the cooking time.

MicroCombi, gentle

MicroCombi, gentle is suitable for cakes in tins, such as

- sponge cake, e.g. marble cake, fruit loaf, fruit flan
- short-crust pastry with moist filling, e.g. filled apple pie, cheesecake
- cakes made from baking mixtures
- yeast cake, e.g. with currants
- for roasting, the cooking time can also be halved with this type of heating.

Use the dark baking tins made of metal or plastic “flexible baking dishes”. For joints, a heat-resistant glass dish with or without lid is suitable.

MicroCombi, intensive ▒

This type of heating is suitable for

- poultry, e.g. chicken
- baked casseroles, e.g. pasta bake
- gratins, e.g. potato gratin
- grilled fish, fresh and deep-frozen

Use the heat-resistant containers made of glass or ceramic.

Setting procedure

If there is information in the recipe for different types of heating, take the setting for top/bottom heating. The cooking time specified in the recipe should not exceed 30 minutes.

Place your dish in the cold cooking compartment. Place the dish in the centre of the wire rack at level 1.

1. Use the operating mode selector to set the MicroCombi, gentle or MicroCombi, intensive type of heating.
   An operation duration of I→ 20 minutes is suggested.
2. Set the temperature using the temperature selector.
3. Press the clock function button repeatedly until the ◁▷ and I→ symbols light up.
4. Change the cooking time using the rotary selector.
5. Press the Start button.
   Operation starts.

The cooking time has elapsed

A signal sounds. The operation has finished.
You can cancel the audible signal early by pressing the ◄► button. →I 0:00 appears in the clock display.

Heating indicator

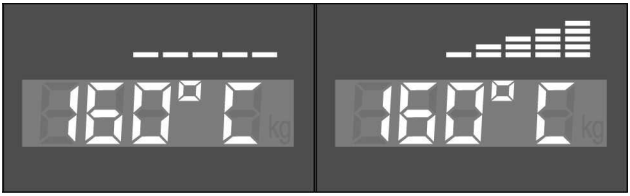
The five bars in the heating indicator show the heating phase and the residual heat in the cooking compartment.

Current temperature

Press the i button. The current temperature is shown for three seconds.

Heating phases

When the oven is started, five bars appear in the status bar. The set temperature has been reached when the last bar is filled.



The bars do not appear during grilling.

While the oven is heating up, you can check the current heating temperature using the **i** button.
Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment.

Residual heat indicator

You can see in the temperature display whether there is a high or low residual heat in the cooking compartment.

Temperature display	Text display
H	Residual heat high
h	Residual heat low

Sets the rapid heating

The rapid heating function is not suitable for all operating modes.

Suitable operating modes

- Hot air
- Hot air plus and
- Top/bottom heating.

Suitable temperatures

The rapid heating function will not work if the temperature setting is below 100 °C.
If the temperature in the cooking compartment is only slightly less than the temperature which you have set, rapid heating is not necessary and will not switch on.

Setting rapid heating

Prerequisite: a suitable operating mode and temperature must be set.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the ◁▷ and ⦚ symbols light up and OFF appears in the clock display.
3. Turn the rotary selector clockwise.

   On is shown in the clock display and the ⦚ symbol lights up. Rapid heating is activated.
4. Press the Start button.

   The appliance heats up.

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

Rapid heating is complete

Once the set temperature is reached, the rapid heating switches off. The ⦚ symbol goes out. Put your dish in the oven.

Cancelling rapid heating

Press the clock function button repeatedly until On appears in the clock display.
Turn the rotary selector anti-clockwise until OFF appears in the clock display.
The ⦚ symbol goes out on the clock display.

Notes:

If you change an operating mode, rapid heating is cancelled.

During rapid heating, you can check the current cooking compartment temperature with the i button.

Once an operation duration has been set, it will start counting down immediately after the oven is started, regardless of the rapid heating function.

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.

In this section, you will find

- information about cookware
- how to set the microwave

Note

In the *Tested for you 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
1,000 W	for heating liquids

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

Note

The microwave power can be set to 1,000 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, duration 15 minutes.

1. Press the operating mode selector.
   "Appliance is ready for use" appears in the text display.
2. Press the button for the desired microwave power setting.
   The button lights up and 1.00 minute appears as the default value in the clock display.
3. Set the cooking time using the rotary selector.
4. Press the Start button.
   Operation starts. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. Microwave operation has finished. You can stop the acoustic signal early by pressing the ◄► button. Switch off or reset the appliance.

Changing the cooking time

This is possible at any time. Adjust the cooking time using the rotary selector.

Changing the microwave power setting

Press the button for the new microwave power setting. Use the rotary selector to set the cooking time and restart.

Opening the oven door during cooking

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

Pausing operation

Briefly press the Stop button. Start flashes. Oven operation is paused. Press the Start button again to continue cooking.

Cancelling operation

Press the Stop button twice, or press and hold the Stop button, and switch off using the operating mode selector.

Note

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

Combination cooking

An operating mode is in operation at the same time as the microwave. Your dishes are ready more quickly due to the microwave but still nicely browned.
You can set a cooking time of up to 1 hour 30 minutes.

In this section, you will find out about

- which operating modes and microwave power settings are suitable
- how to set combination mode

Suitable operating modes

- Hot air
- Hot air plus
- Top/bottom heating
- Circo-roasting
- Full-surface grill
- Grill, small

Rapid heating cannot be switched on in combination mode.

Suitable microwave power settings

All microwave power settings, except the 1000 watt power setting, can be combined with an operating mode.

Setting a combination

Example: microwave 360 W, 17 minutes and top/bottom heating 200 °C.

1. Turn the operating mode selector until Top/bottom heating appears in the text display.
   180 °C is suggested in the temperature display.
2. Use the temperature selector to set 200 °C.
3. Press the button for the desired microwave power setting.
   15:00 min and the I→I symbol appears in the clock display.

4. Set the cooking time using the rotary selector.
5. Press the Start button.
   Operation starts. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. Combination operation has finished. You can stop the acoustic signal early by pressing the ◄► button. Switch off or reset the appliance.

Changing the temperature, grill setting or duration

This is possible at any time. Use the temperature selector or rotary selector to change the duration or temperature.

Changing the microwave power

Press the button for the new microwave power setting. Use the rotary selector to set the cooking time, temperature and restart.

Opening the oven door during cooking

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

Pausing operation

Briefly press the Stop button. Operation is suspended. Start flashes. Press the Start button to continue the operation.

Cancelling operation

Press the Stop button twice, or press and hold the Stop button, and switch off using the operating mode selector.

Note

If you also enter an end time, the operation which you have set will automatically switch on and off. See the *Electronic clock* section.

1, 2, 3 Series of operations

With a series of operations, you can make up to three different settings consecutively and then start. Prerequisite: you must set a cooking time for each step.

In this section, you can find out how to set a series of operations.

This function can be used with

- Types of heating
  The “MicroCombi, gentle” and “MicroCombi, intensive” heating types are not suitable.
- all microwave power settings
- Combination operation

Ovenware

Always use microwave compatible, heat-resistant ovenware.

Setting a series of operations

Prerequisite: the mode selector must not be pressed in.

1. Press the 1 2 3 button.
   The 1 lights up for the first operation in the series.
2. Set the first microwave power setting and cooking time.
3. Press the 1 2 3 button again.
   The 2 lights up for the second operation in the series.
4. Set the second microwave power setting and cooking time.
5. Press the 1 2 3 button again.
   The 3 lights up for the third operation in the series.
6. Set the third microwave power setting and cooking time.
7. Press the Start button.
   The operation starts. The clock display shows the cooking time of the first operation in the series.
   The 1 lights up for the first operation in the series.

Checking the total or remaining cooking time

Press the clock function button twice to display the remaining cooking time.

The cooking time has elapsed

A signal sounds. The series of operations has finished. To stop the signal, press the Stop button. Switch off the appliance or make new settings.

Opening the oven door during operation

Operation is paused. Start flashes. Press the Start button again after closing the door. The operation continues.

Changing the setting

Changes can only be made before operation starts. Press the 123 button to go to the desired setting, and make the changes.

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.

Selecting a programme

Example in illustration: selecting and setting the programme for 0.30 kg polenta.

1. Press out the operating mode selector.
   The appliance is ready for operation.
2. Press the P button.
   The first programme group appears.

3. Select the required programme group using the operating mode selector.

4. Press the ⬍ button.

   The first programme in the programme group is shown in the text display.

5. Turn the operating mode selector until the appropriate programme is displayed.

6. Use the temperature selector to set the weight of the dish.
   The program length I→I is shown in the clock display.
7. Press the Start button.
   The programme starts.

The programme has finished

A signal sounds. The oven stops heating. Use the operating mode selector to switch off the oven or select another operating mode and make new settings.

Cancelling the programme

Switch off the oven using the Stop button and turn the operating mode selector to the o position and push in.

Checking information

Before starting: briefly press the i button. You will see various pieces of information about the programmes. For each piece of information, briefly press the i button again.

Setting a later end time

See the *Electronic clock* section.

Adjusting individually

If the cooking result of a programme does not meet your expectations, you can change it the next time. Make the settings as described in steps 1 to 5.
Press the ▲▼ button and use the operating mode selector to shift the illuminated field.
- □□□■□□□ +
To the left = less intensive cooking result.
To the right = more intensive cooking result.
The programme length is changed.
Press the Start button to start.

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 °C.

Put the frozen food on a flat dish, e.g. a glass or porcelain plate.
Place bread rolls directly on the wire rack.

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.

When 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.

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Defrosting			
Wheat bread		0.10 - 0.60	Flat open dish wire rack, level 1
Wholemeal bread***		0.20 - 1.50	Flat open dish wire rack, level 1
Bread rolls		0.05 - 0.45	Wire rack, level 1
Cakes, dry*	Sponge cake without glaze and icing, yeast cake	0.20 - 1.50	Flat open dish wire rack, level 1

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Cake, moist	Sponge cake with fruit without icing, glaze or gelatine, with no butter cream or pouring cream	0.20 - 1.20	Flat open dish wire rack, level 1
Minced meat*	Minced meat made from beef, lamb, or pork	0.20 - 1.00	Flat open dish wire rack, level 1
Beef**	Joint of beef, joint of veal, steak	0.20 - 2.00	Flat open dish wire rack, level 1
Pork**	Boned pork neck joint, rolled joint, schnitzel, goulash	0.20 - 2.00	Flat open dish wire rack, level 1
Lamb**	Leg of lamb, lamb shoulder, rolled joint of lamb	0.20 - 2.00	Flat open dish wire rack, level 1
Whole poultry**	Chicken, duck	0.70 - 2.00	Flat open dish wire rack, level 1
Poultry portions**	Chicken thigh, half chicken, leg of goose, goose breast, duck breast	0.20 - 1.20	Flat open dish wire rack, level 1
Whole fish**	Trout, haddock, cod	0.20 - 1.20	Flat open dish wire rack, level 1
Fish fillet**	Fillet of pike, cod, salmon, rosefish, pollock, pike-perch	0.20 - 1.00	Flat open dish wire rack, level 1
Fish steak**	Cod, pike, haddock, salmon steak	0.20 - 1.00	Flat open dish wire rack, level 1

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

** Signal to turn after ⅓ and ⅔ of the cooking time has passed.

*** Signal to turn after ⅔ 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.

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Vegetables			
Cook fresh vegetables*	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.20 - 1.00	Ovenware with lid wire rack, level 1
Cook frozen vegetables*	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.20 - 1.00	Ovenware with lid wire rack, level 1

* Signal to stir after the cooking time is halfway through

Potatoes

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

Unpeeled boiled potatoes: Use potatoes of the same size. Wash the potatoes and prick the skin several times. Place them in a dish while still wet. Do not add water.

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

For potato gratin, layer the potatoes in a flat dish 3 - 4 cm deep.

After the programme has ended, leave the potato gratin to stand in the appliance for an additional 5 - 10 minutes.

Chips, croquettes and Rösti must be suitable for preparation in the oven.

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Potatoes			
Boiled potatoes*	Firm potatoes, quite firm potatoes, floury potatoes	0.20 - 1.00	Ovenware with lid wire rack, level 1
Unpeeled boiled potatoes*	Firm potatoes, quite firm potatoes, floury potatoes	0.20 - 1.00	Ovenware with lid wire rack, level 1
Potato gratin, fresh		0.50 - 3.00	Flat open dish wire rack, level 2
Chips, frozen**		0.20 - 0.60	Universal pan level 2
Croquettes, frozen**		0.20 - 0.70	Universal pan level 2

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Rösti, frozen**		0.20 - 0.80	Universal pan level 2

* Signal to stir after the cooking time is halfway through

** Signal to turn after ⅔ of the cooking time.

Cereal products

Cereal products foam a lot during cooking. Therefore, use deep ovenware with a lid for all cereal products. Enter the weight of the uncooked cereal product (without liquid).

Rice: Do not use boil-in-the-bag rice.
Add two to two and a half times the amount of liquid to the rice.

Polenta: For polenta, add two to three times the amount of water depending on the degree of grinding.

Couscous: Add two times the amount of liquid.

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

After the programme has ended, leave the cereal to stand for approx. a further 5 to 10 minutes.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Cereal products		
Long grain rice*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Basmati rice*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Brown rice*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Polenta***	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1
Couscous**	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Millet*	0.10 - 0.50	Deep ovenware with lid, wire rack, level 1

* Signal to stir, depending on weight, after approx. 2 - 14 minutes.

** Signal to stir after 1 - 2 minutes.

*** Signal to stir after the cooking time is halfway through.

Bake

Place the dish in microwaveable ovenware on the lower wire rack.

Layer sweet and savoury bakes in a flat dish approx. 5 cm deep.

For potato gratin, layer the potatoes in a flat dish 3 - 4 cm deep.

After the programme has ended, leave the potato gratin to stand in the appliance for an additional 5 - 10 minutes.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Bake		
Lasagne bolognese, frozen	0.40 - 1.00	Open dish wire rack, level 1
Cannelloni, frozen	0.40 - 1.00	Open dish wire rack, level 1
Macaroni bake, frozen	0.40 - 1.00	Open dish wire rack, level 1
Bake, savoury, cooked ingredients	0.40 - 3.00	Flat open dish wire rack, level 2
Bake, sweet	0.50 - 1.80	Flat open dish wire rack, level 1
Potato gratin, fresh	0.50 - 3.00	Flat open dish wire rack, level 2

Frozen products

Use prebaked, frozen pizza and pizza baguettes.

Chips, croquettes and Rösti must be suitable for preparation in the oven.

Spring rolls and mini spring rolls must be suitable for preparation in the oven.

Make sure that frozen food is not placed in layers on top of one another.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Pizza, thin base	0.30 - 0.50	Universal pan, level 1
Pizza, deep pan	0.40 - 0.60	Universal pan, level 1
Mini pizza	0.10 - 0.60	Universal pan, level 1
Pizza baguettes, prebaked	0.10 - 0.75	Universal pan, level 1
Chips*	0.20 - 0.60	Universal pan, level 2
Croquettes*	0.20 - 0.70	Universal pan, level 2
Rösti*	0.20 - 0.80	Universal pan, level 2
Lasagne bolognese	0.40 - 1.00	Open dish wire rack, level 1
Cannelloni	0.40 - 1.00	Open dish wire rack, level 1
Macaroni bake	0.40 - 1.00	Open dish wire rack, level 1
Spring rolls**	0.10 - 1.00	Universal pan level 2
Mini spring rolls**	0.10 - 0.60	Universal pan, level 2
Fish fingers*	0.20 - 0.90	Universal pan, level 2
Breaded squid rings*	0.20 - 0.50	Universal pan, level 2

* Signal to turn after ⅔ of the cooking time.

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

Line the universal pan with greaseproof paper. The greaseproof paper must be suitable for use at high temperatures.

Poultry

Place the chicken or poulard 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 as necessary.

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

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Poultry			
Chicken, fresh*	Whole chicken	0.80 - 1.80	Deep ovenware with lid, wire rack, level 1
Chicken portions, fresh	Chicken thigh, half chicken	0.40 - 1.20	Deep ovenware with lid, wire rack, level 1
Poulard, fresh*		1.50 - 3.00	Deep ovenware with lid, wire rack, level 1
Turkey breast, fresh**	Skinless turkey breast	0.80 - 2.00	Deep ovenware with lid, wire rack, level 1

* Signal to turn the whole chicken after ⅔ of the cooking time has passed.

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

Meat

Cook sirloin fatty-side down first.

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

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Beef			
Pot roast, fresh**		0.80 - 2.00	Deep ovenware with lid, wire rack, level 1
Sirloin, medium*	Thick piece of sirloin, 5 - 6 cm	0.80 - 2.00	Open dish wire rack, level 1
Sirloin, rare*	Thick piece of sirloin, 5 - 6 cm	0.80 - 2.00	Open dish wire rack, level 1

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Meat loaf	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1
Roulades		0.50 - 3.00	Deep ovenware with lid, wire rack, level 1
Veal			
Joint, fresh*	Upper leg, joint	0.80 - 2.00	Ovenware with lid, wire rack, level 1
Knuckle on the bone, fresh		0.80 - 3.00	Ovenware with lid, wire rack, level 1
Osso buco		0.80 - 3.00	Ovenware with lid, wire rack, level 1
Pork			
Neck joint, fresh, boned***		0.80 - 2.00	Ovenware with lid, wire rack, level 1
Neck joint, fresh, on the bone*		0.80 - 2.50	Ovenware with lid, wire rack, level 1
Joint with crust, fresh		0.80 - 2.00	Ovenware with lid, wire rack, level 1
Meat loaf	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1
Rolled joint, fresh*		1.00 - 3.00	Ovenware with lid, wire rack, level 1
Lamb			
Leg, fresh, boned, medium*		0.80 - 2.00	Ovenware with lid, wire rack, level 1
Leg, fresh, on the bone, well done*		0.80 - 2.00	Ovenware with lid, wire rack, level 1
Meat loaf	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1
Game			
Joint of venison, fresh*		0.50 - 3.00	Deep ovenware with lid, wire rack, level 1
Leg roe venison, boned, fresh***		0.50 - 2.50	Deep ovenware with lid, wire rack, level 1
Haunch of hare, on the bone, fresh***		0.50 - 1.50	Deep ovenware with lid, wire rack, level 1
Wild boar joint, fresh***		0.50 - 2.50	Deep ovenware with lid, wire rack, level 1

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Rabbit, fresh		0.50 - 2.00	Deep ovenware with lid, wire rack, level 1

* Signal to turn after the cooking time is halfway through

** Signal to turn after ⅓ and ⅔ of the cooking time has passed.

*** Signal to turn after ⅔ of the cooking time has passed.

Fish

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

Breaded squid rings, frozen: They must be suitable for cooking in the oven.

Programme group Programme	Weight range in kg	Ovenware/accessories, shelf height
Braise whole fresh fish	0.30 - 1.10	Ovenware with lid, wire rack, level 1
Steam fresh fish fillet	0.20 - 1.00	Ovenware with lid, wire rack, level 1
Fish fingers*	0.20 - 0.90	Universal pan, level 2
Squid rings, frozen*	0.20 - 0.50	Universal pan, level 2

* Signal to turn after ⅔ of the cooking time has passed.

Meat loaf and stew

Add 50 - 100 ml liquid to the meat loaf.

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Meat loaf			
Made from fresh beef	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1
Made from fresh pork	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1
Made from fresh, mixed meat	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1
Made from fresh lamb	Approx. 8 cm in height	0.80 - 1.50	Ovenware with lid, wire rack, level 1

Programme group Programme	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Stew			
Goulash		0.30 - 2.00	Deep ovenware with lid, wire rack, level 1
Roulades		0.50 - 3.00	Deep ovenware with lid, wire rack, level 1

Memory

Memory gives you the option to store your own settings and call them up again at the press of a button. There are six memory locations available. The memory function is useful for dishes which you prepare particularly frequently.

In this section, you will find out about

- how to save the memory
- how to start the memory

Storing settings in the memory

Exception: Pyrolytic cleaning cannot be stored.

Prerequisite: This operating mode selector must not be retracted.

1. Set the operating mode, temperature and cooking time for the dish you wish to cook or select a programme. Do not start.
2. Press the M button.
   “Memory 1 - free” appears.
3. Use the operating mode selector to select one of the six memory locations.
4. Press and hold the M button, a signal sounds and “Memory saved” appears.

Starting the memory

You can start the saved settings for your dish at any time.

Put your dish in the cooking compartment.

1. This operating mode selector must not be retracted.
2. Briefly press the M button and use the rotary selector to select the memory location.
   The saved settings are displayed.
   If memory free appears, no setting has been saved in this memory location yet.
3. Press the Start button.
   The memory setting starts.

Changing the memory location

Once started, you can no longer change the memory location.

Changing the setting

This is possible at any time.
When you start the memory the next time, the original saved setting appears again.

Cancelling the memory location

1. Press the M button and select the memory location.
   The old settings appear.
2. Press the ⇕ button.
   In the text display, “Cancel: no” appears.
3. Use the operating mode selector to select “Cancel: yes”.
4. Press the ⇕ button.
   The memory location is cleared.

Electronic clock

Your appliance has various clock functions. In this section, the following are explained:

- The clock display
- How to set the timer
- How to switch off your appliance automatically (cooking time and end of operation)
- How to switch your appliance on and off automatically (preselection mode)
- How to set or change the clock

Clock display

Clock function		Use
🔔	Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on and off automatically.
⊢→⊣	Operation duration	The appliance switches off automatically after a set operation duration (e.g. 1:30 hours).
→⊣	End of operation	The appliance switches off automatically at a set time (e.g. 12:30 o'clock).

Clock function		Use
	Preselection mode	The appliance switches on and off automatically. The operation duration I→I and end of operation →I are combined.
⊙	Clock	Sets the clock
∫∫∫	Rapid heating	Reduces the preheat time

Notes:

- Between 22:00 and 5:59 o'clock, the clock display goes dark if you do not make any settings and no clock function is activated.
- With the timer 🔔, operation duration I→I, end of operation →I and preselection mode clock functions, a signal sounds and the corresponding symbol flashes once the settings have finished. To end the audible signal early, press the clock function button.
- You can check your settings at any time. Press the clock function button repeatedly until the appropriate symbol is lit.
- The setting can be corrected using the rotary selector if necessary.
- If you wish to cancel the setting, reset the set time to 0:00 and switch off the appliance.

Switching the clock display on and off

1. Press and hold the clock function button for a few seconds.

   The clock display is switched off. If a clock function is active, the associated symbol remains illuminated.

2. Press and hold the clock function button for a few seconds.

   The clock display switches on.

Timer

1. Press the clock function button repeatedly until the ◁▷ and 🔔 symbols light up.

2. Use the rotary selector to set the duration (e.g. 5:00 minutes).

   The setting is applied automatically. Then the clock is shown and the timer counts down.

Operation duration

Automatic switch off after a certain period of time.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the ◁▷ and |→| symbols light up.

3. Use the rotary selector to set the operation duration (e.g. 1:30 hours).
4. Press the Start button.

   The appliance heats up.

Once the operation time has elapsed, the appliance switches off automatically.

5. Turn the operating mode selector to the o setting and push in.

End of operation

Automatic switch off at a set time.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the ◁▷ and →| symbols light up.

3. Use the rotary selector to set the end of operation (e.g. 12:30 o'clock).
4. Press the Start button.

The appliance switches off automatically at the set end of operation.

5. Turn the operating mode selector to the o setting and push in.

Preselection mode

The appliance switches on automatically and switches off at the preset end of operation. To do this, combine the operation duration I→I and end of operation →I clock functions.

1. Setting the operating mode and temperature.
2. Press the clock function button repeatedly until the ◁▷ and I→I symbols light up.
3. Use the rotary selector to set the operation duration (e.g. 1:30 hours).
4. Press the clock function button repeatedly until the ◁▷ and →I symbols light up.
5. Use the rotary selector to set the end of operation (e.g. 12:30 o'clock).
6. Press the Start button.

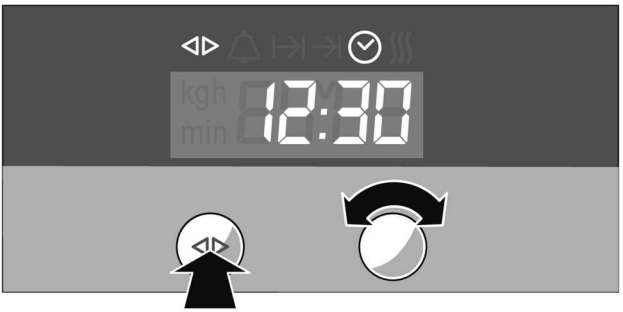
   The appliance switches off and waits until the appropriate time to switch on (in the example at 11:00 o'clock).

The appliance switches off automatically at the set end of operation (12:30 o'clock). A signal sounds and the →I symbol flashes.

7. Turn the operating mode selector to the o setting and push in.

Setting the time

1. Press the clock function button repeatedly until the ◁▷ and ⌚ symbols light up.



2. Use the rotary selector to set the current time.
   The setting is applied automatically.

Changing the time

E.g. from summer to winter time.

Make the settings as described in steps 1 and 2.

Childproof lock

The oven has a childproof lock to prevent children accidentally switching it on or changing an operation that is running.

In this section, you will find out about

- how to lock your appliance
- how to lock your appliance permanently

Locking

To switch the appliance on again, you must unlock it. Once the operation has finished, the appliance is not locked automatically. Lock it again if necessary or activate the permanent lock.

Locking the appliance

1. Switch off the appliance.
2. Press and hold the information button until c 10 appears in the temperature display.
3. Turn the temperature selector until c 11 appears in the temperature display.
4. Press and hold the information button until the ⊸ symbol appears in the temperature display.

Note:

If an attempt is made to switch on the appliance after it has been locked, -S- appears in the temperature display and “Appliance locked” in the text display.

Unlocking the appliance

1. Press and hold the information button until c 11 appears in the temperature display.

2. Turn the temperature selector until c 10 appears in the temperature display.
3. Press and hold the information button until the ⊸ symbol goes out.

Permanent lock

To switch on the appliance, you must briefly cancel the permanent lock. Once you have switched off your appliance, the appliance locks again automatically.

Locking the appliance permanently

1. Switch off the appliance.
2. Press and hold the information button until c 10 appears in the temperature display.
3. Turn the temperature selector until c2 1 appears in the temperature display.
4. Press the information button for three seconds.

   Your appliance is locked after 30 seconds.
   The ⊸ symbol appears in the temperature display.

Note:

If an attempt is made to switch on the appliance after it has been locked, -SP- appears in the temperature display and “Appliance permanent lock” in the text display.

Interrupting permanent lock

1. Press and hold the information button until c2 1 appears in the temperature display.
2. Turn the temperature selector until c20 appears in the temperature display.
3. Press and hold the information button until the ⊸ symbol goes out.

   Permanent lock is interrupted.
4. Switch on the appliance within 30 seconds.

The permanent lock is activated again once the appliance is switched off.

Unlocking the appliance permanently

1. Press and hold the information button until c2 1 appears in the temperature display.

2. Turn the temperature selector until c20 appears in the temperature display.
3. Press and hold the information button until the ⊸ symbol goes out.
4. Within 30 seconds, press the information button again for three seconds.
5. Turn the temperature selector until c 10 appears in the temperature display.
6. Press the information button for three seconds.

   The appliance is permanently unlocked.

Automatic safety switch off

The automatic safety switch off is only activated if you have not made any settings on your appliance for a long time.

You can adjust the period of time after which your appliance shuts off.

“Safety switch off” appears in the text display and 000 flashes in the temperature display. Appliance operation is interrupted.

Deactivating

Turn the operating mode selector back to the o position.

Auto start

Your appliance is set in such a way that you must press the Start button, so that the set oven operation starts.

With “Auto start”, oven operation starts automatically after the oven door is closed.

In the section entitled *Changing the basic settings*, you can read about how to change to the Auto start setting under the subheading “Basic settings”.

Basic settings

Your appliance has a variety of basic settings that you can adjust at any time to suit your requirements.

The table lists all of the basic settings and the adjustment options which are available.

	Basic setting	Options	Explanation
-	Select language: English	5 other languages are available	Language for the text display
c 1	0 = appliance controls unlocked	1 = appliance controls locked	Activating the childproof lock
c2	0 = appliance controls unlocked	1 = appliance controls permanently locked	Activating the childproof lock permanently
c3	2 = audible signal, medium	0 = off 1 = short = 30 seconds 2 = medium = 2 minutes 3 = long = 10 minutes	Signal after the cooking time has elapsed
c4	0 = continue when door closed: off	1 = automatic 0 = off*	Way in which operation continues once the oven door has been opened and closed again *press Start to continue
c5	Adjust individually -3 □□□■□□□ +3	e.g. cooking result increasingly intensive -3 □□□□□■□ +3	Change cooking result for all programmes in automatic programming move right = more intensive move left = less intensive
c6	Set the mains voltage 1 = 220-230V	2 = 230-240 V	Adjust the mains voltage
c7	1 = do not restore factory settings	2 = restore factory settings	Reset all changes to the basic settings

Changing the basic settings

Prerequisite: This operating mode selector must not be retracted.

1. Press and hold the i button for a few seconds. The first basic setting is shown in the text display.
2. Press the i button repeatedly until the required basic setting is displayed.
3. Use the temperature selector to select the required setting.
4. Press the information button for a few seconds. Your setting is applied.

You can change the settings at any time.

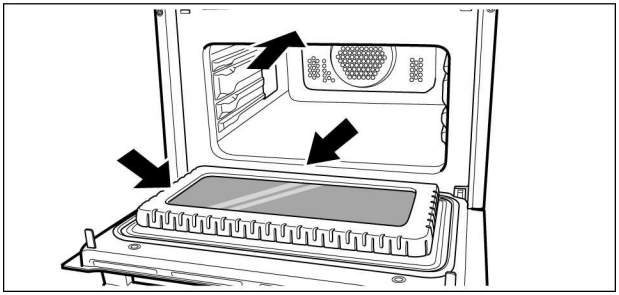
Oven cleaning programme

During the oven cleaning programme, the cooking compartment is heated to approx. 480 ºC. Any food residues from roasting, grilling and baking are burnt to ash.
The oven cleaning programme takes approx. 2 hours, including the heating up and cooling down times.

Preparation

Take any unsuitable accessories and all cookware out of the oven.

⚠ Risk of fire. Loose food residue, grease and meat juices are flammable.
Wipe the oven floor, the inside of the oven door and the edges around the front of the oven with a damp cloth. Do not scour the oven seal.



It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approx. 3.8 kilowatt-hours.

Important notes

For safety reasons, the oven door locks automatically. You cannot open the oven door again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears.
Please do not attempt to push in the latch by hand.

If you open the appliance door again after the appliance has started, the locking latch may be visible at the top of the oven. This is normal. The latch disappears automatically when you close the door. Please do not attempt to push in the latch by hand.

Do not attempt to open the appliance door while the oven cleaning programme is in operation. The cleaning process may be interrupted.

The cooking compartment light remains off during the oven cleaning programme. The temperature control bars do not appear.

⚠ There is a risk of fire.
The outside of the appliance becomes very hot. Make sure that nothing is placed against the front of the appliance. Small children must be kept at a safe distance from the appliance.

Never hang flammable objects, e.g. tea towels, on the door handle.

Setting pyrolytic cleaning

1. Press the operating mode selector.
   “Appliance is ready for use” appears in the text display.
2. Turn the selector until Pyrolytic cleaning appears in the text display.
3. Start the cleaning process with Start.

The oven door locks shortly after cleaning starts. “Door locked” appears in the text display.

Once pyrolytic cleaning has finished

Cleaning has finished. The oven stops heating. “Appliance is ready for use” appears in the text display.

Checking the cleaning time

Press the clock function button. The remaining time without cooling down time is shown for a few seconds.

Cancelling the setting

Switch off the oven using the operating mode selector.
If the oven is already locked, you cannot open the oven door until the “Door locked” display goes out.

Setting cleaning to run overnight

So that you can use your oven throughout the day, delay the end of the cleaning process to during the night.
See the section *Electronic clock, Setting a later end time.*

After cleaning

When the cooking compartment has cooled down, wipe the remaining ash out of the cooking compartment with a damp cloth.

Cleaning and care

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

In this section, you will find information on

- cleaning and care of your appliance
- cleaning agents
- cleaning the glass panes

⚠ Risk of short-circuiting.
Never use high-pressure or steam cleaners.

⚠ Risk of burns.
Do not clean immediately after switching off the appliance. Let the appliance cool down.

Notes

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

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures.
This can cause some slight colour variations.
This is normal and does not affect its function.
The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough.
This will not impair the anti-corrosion protection.

Unpleasant odours, e.g. after fish has been prepared, can be removed very simply. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

Pay attention to the information in the table to ensure that the different surfaces are not damaged by use of the wrong cleaning agent.
Do not use:

- any caustic or abrasive cleaning agents,
- coarse scouring pads or cleaning sponges.

Wash out any new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth.
Stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove any flecks of limescale, grease, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaners can be obtained from the after-sales service or from specialist shops.
Oven	Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth. For heavy soiling: It is best to use a stainless steel scourer or the pyrolytic cleaning function.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Door panels	Glass cleaner: Clean with a dish cloth.
Seal	Hot soapy water: Clean with a dish cloth; do not scrub.
Accessories	Hot soapy water: Soak and then clean with a dish cloth or a brush.

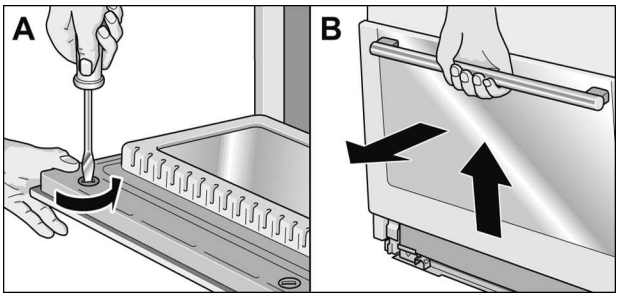
Cleaning the glass panel

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

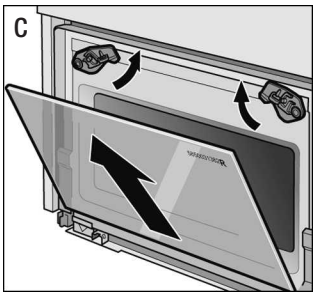
⚠ Risk of burning.
Do not remove the panel immediately after switching it off. The oven must be cold.

Removal

1. Open the oven door.
2. Remove 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. Close the door and lift out the outside panel upwards by the door handle. (fig. B).



4. Hold the panel firmly and push the catches on the door upwards.
   Lift out the panel upwards. (fig. C).

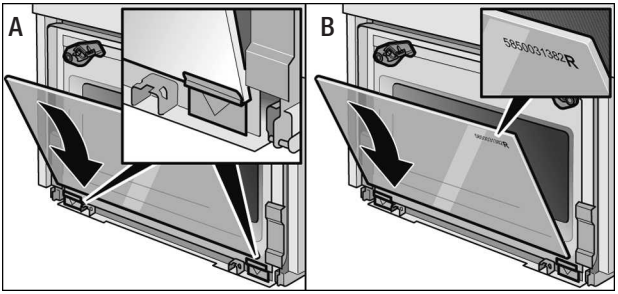


Clean the glass panels using glass cleaner and a soft cloth.

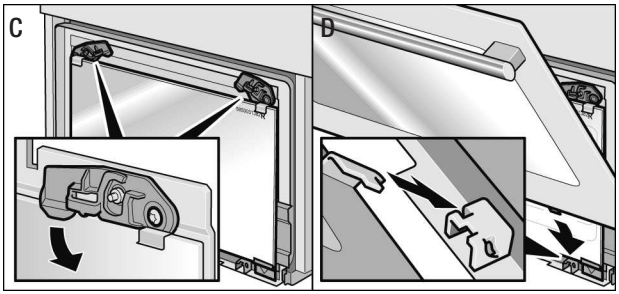
Do not use any caustic or abrasive agents. The glass scraper is not suitable. The glass could be damaged.

Installation

1. Insert the panel and push it downwards until it engages. (fig. A).
2. The lettering at the top right must be legible. (fig. B).

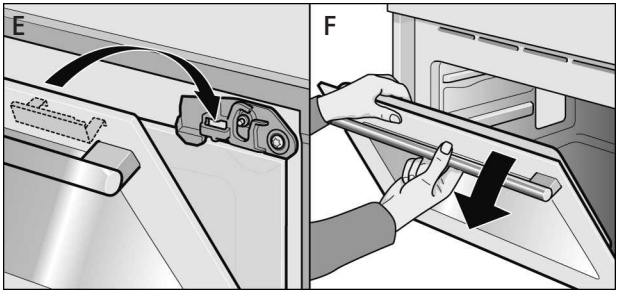


3. Push down the catches. (fig. C).
4. Insert the panel into the guide, lift it slightly and hook it in at the top. (fig. D).

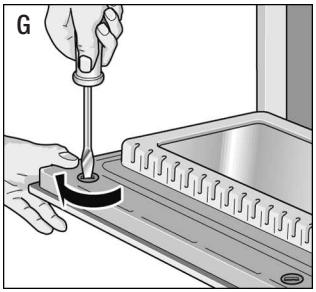


5. Lift the panel slightly and hook it in at the top. (fig. E).

6. Fully open the door, while holding the panels firmly. (fig. F).



7. Tighten the screws until hand-tight using a slotted screwdriver (blade width 8-11 mm), then close the door. (fig. G).



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

Faults and repairs

It is not always necessary to call the after-sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table.

⚠ Risk of electric shock.

- Work on the appliance electronics must only be carried out by an expert
- During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

Problem	Possible cause	Remedy/information
The appliance does not work.	The plug is not plugged in.	Plug in the plug.
	Power failure.	Check whether the kitchen light is working.
	Blown fuse.	Look in the fuse box and check that the fuse for the appliance is in working order.
	Malfunction.	Switch off the circuit breaker for the appliance in the fuse box, then switch it back on after approximately 10 seconds.
The colon and three zeros flash in the display.	Power failure.	Reset the clock.

Problem	Possible cause	Remedy/information
The microwave does not switch on.	The door was not fully closed.	Check whether food remains or foreign material is trapped in the door.
	The Start button has not been pressed.	Press the Start button.
Microwave operation has been cancelled for no apparent reason.	The microwave has malfunctioned.	If this fault occurs again, call the after-sales service. Oven operation without microwave is possible.
With microwave operation, the food takes longer to heat up than before.	The microwave power level setting was too low.	Select a higher microwave power level.
	A larger amount of food than usual has been placed in the oven.	Double the amount - almost double the time.
	The food was colder than usual.	Stir or turn food during cooking.
The oven does not heat up. "o" appears in the temperature display.	The demo set up is activated. "Demo set up activated" appears in the text display.	Switch off the circuit breaker in the fuse box and switch it on again after approximately 20 seconds.
"000" appears in the temperature display.	Automatic switch-off has been activated. The oven stops heating.	Press a button or switch off the appliance.

Error messages with E

If an error message with E appears in the display, press the ◄► clock function button repeatedly until the symbols ◁▷ and ⊙ appear. Then reset the clock. If the error is shown again, call the after-sales service.

You can take remedial action yourself for some error messages.

Problem	Possible cause	Remedy/information
The error message "E101" or "E104" appears in the clock display.	The temperature sensor has failed.	Call the after-sales service. Microwave operation is possible on its own.

Problem	Possible cause	Remedy/information
The error message “E011” is shown in the display.	A button was pressed for too long or has jammed.	Press all buttons individually. If the error message remains, please contact the after-sales service.
The error message “E106” is shown in the clock display. You have set the pyrolytic cleaning.	The oven door lock is defective.	Switch off the oven using the Stop button and call the after-sales service. You can use all the other oven functions.
The error message “E010”, “E310”, “E009” or “E309” appears in the clock 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.

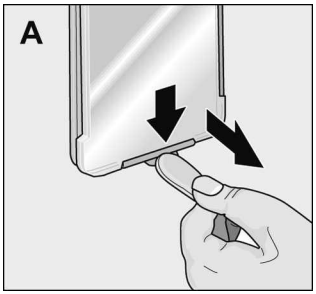
⚠ Danger of electric shock.
Never replace the oven light when the appliance is switched on.
Pull out the mains plug or switch off the circuit breaker in the fuse box.

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

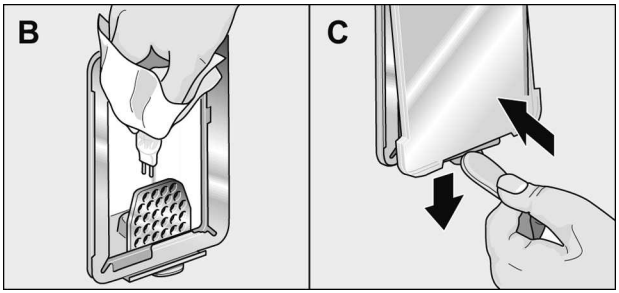
Method

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).



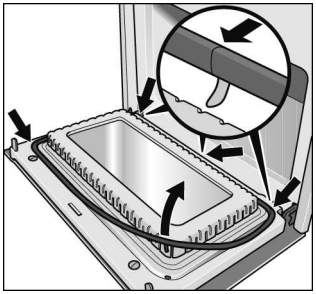
6. Remove the tea towel. Switch the circuit breaker in the fuse box back on or plug in the mains plug.

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 join 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.

After-sales service ☎

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.

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 and 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, 25-35 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, 8-15 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, 10 min. + 90 W, 20-25 min.	
Poultry or poultry pieces	600 g	180 W, 5 min. + 90 W, 10-15 min.	Turn during defrosting.
	1.2 kg	180 W, 10 min. + 90 W, 20-25 min.	
Duck	2 kg	180 W, 10 min. + 90 W, 30-40 min.	Turn several times
Goose	4.5 kg	180 W, 20 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, 5-15 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, 5-10 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 min.	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 microwaveable ovenware.
The different components of the meal may not require the same amount of time to heat up.

Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the 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 microwaveable 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	1000 W, 1-3 min.	Place a spoon in the glass. Do not overheat alcoholic drinks. Check during heating
	300 ml	1000 W, 3-4 min.	
	500 ml	1000 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	1000 W, 1½-2 min.	–
2 cups	175 g each	1000 W, 2-4 min.	
4 cups	175 g each	1000 W, 4-6 min.	
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	1000 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.

Hot air =
Top/bottom heating =

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

Cakes in tins	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	1		160-170	1800 W	30-40
Swiss flan	Dark springform cake tin	1		190-200	–	40-50
Ring cake	Ring cake tin	1		160-180	90 W	30-40
Nut cake	Dark springform cake tin	1		170-180	90 W	35-45
Pizza, thin base, light topping**	Round pizza tray	1		220-240	–	15-20

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

** Preheat the cooking compartment.

Top/bottom heating =
Hot air plus =
Hot air =

Cakes on trays	Accessories	Level	Type of heating	Tempera-ture °C	Microwave power in watts	Cooking time in minutes
Sponge with dry topping	Universal pan	2		160-180	–	25-35
Sponge with dry topping	Universal pan and enamel baking tray*	1 3		150-170	–	40-50
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 dry topping	Universal pan and enamel baking tray	1 3		160-180	–	50-60

Cakes on trays	Accessories	Level	Type of heating	Tempera-ture °C	Microwave power in watts	Cooking time in minutes
Yeast dough with moist topping(fruit)	Universal pan	2		170-190	–	45-55
Yeast dough with moist topping(fruit)	Universal pan and enamel baking tray*	1 3		160-180	–	50-60
Shortcrust pastry with dry topping	Universal pan	2		160-180	–	25-35
Shortcrust pastry with dry topping	Universal pan and enamel baking tray*	1 3		160-180	–	30-40
Shortcrust pastry with moist topping(fruit)	Universal pan	1		160-180	–	50-60
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
Pizza	Universal pan and enamel baking tray*	1 3		190-200	–	40-50

* Enamel baking trays can be obtained as an optional accessory from specialist retailers.

Top/bottom heating =
Hot air plus =

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Universal pan	2		150-170	20-30

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Universal pan and enamel baking tray*	1 3		140-160	30-40
Macaroons	Universal pan	2		120-140	35-45
Macaroons	Universal pan and enamel baking tray*	1 3		110-130	40-50
Meringue	Universal pan	2		80-100	90-110
Muffins	Muffin tray on wire rack	2		160-180	35-45
Muffins	1 muffin tray each on universal pan and wire rack	1 3		140-160	50-60
Choux pastry	Universal pan	2		200-220	30-40
Puff pastry	Universal pan	2		170-190	25-35
Puff pastry	Universal pan and enamel baking tray*	1 3		170-190	30-40
Leavened cake	Universal pan	2		200-220	20-30

* Enamel baking trays can be obtained as an optional accessory from specialist retailers.

Top/bottom heating =
Hot air =

Preheat the cooking compartment.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Yeast bread with 1 kg flour	Universal pan	2		300 + 170	10 15-25
Sour dough bread with 1.2 kg flour	Universal pan	2		300 + 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 in °C	Cooking time in minutes
Rolls made with yeast dough, sweet	Universal pan	2	⊟	190-210	15-25

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 ºC. 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 ⅔ 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 ⅓ and ⅔ 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 ⅔ of the cooking time.

Top/bottom heating = ⊟
Grill, large = ⊞

	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	⊟	180-200	90 W	30-40
Fillet of beef, medium, approx. 1.5 kg	Ovenware with lid, wire rack	1	⊟	200-220	90 W	45-55
Sirloin, medium, approx. 1 kg	Ovenware without lid, wire rack	1	⊟	240-260	180 W	30-40
Steaks, 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.

Hot air =
Circo-roasting =

	Accessories	Level	Type of heating	Tempera-ture °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
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 ⅔ of the cooking time.

Circo-roasting =
Grill, large =

	Accessories	Level	Type of heating	Tempera-ture °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

	Accessories	Level	Type of heating	Tempera-ture °C, grill setting	Microwave power in watts	Cooking time in minutes
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
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.

Circo-roasting =
Top/bottom heating =

	Accessories	Level	Type of heating	Tempera-ture °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	–	100-110
Joint of venison, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	–	90-100
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 ⅔ of the cooking time.

Circo-roasting =
Grill, large =

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

Poultry

Place whole chickens, chicken breast and young turkey breast-side down. Turn after ⅔ of the cooking time.

Place the poulard breast-side down. Turn after ⅔ 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 ⅓ and ⅔ 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 ⅔ of the cooking time.

Place turkey breast and thighs skin-side down. Turn after ⅔ of the cooking time.

Circo-roasting =
Grill, large =
Hot air =
Top/bottom heating =

	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, whole, 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

	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Young turkey, whole, approx. 3 kg	Universal pan	1		170-180	180 W	60-70
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.

Grill, small =
Grill, large =

	Accessories	Level	Type of heating	Tempera-ture °C, grill setting	Microwave power in watts	Cooking time in minutes
Fish, e.g. whole trout approx. 300 g, grilled	Universal pan and wire rack*	1 3		2	–	1st side: approx. 10-15 2nd side: approx. 8-12
Fish steak, e.g. salmon, 3 cm thick, grilled	Universal pan and wire rack*	1 3		3	–	1st side: approx. 10-12 2nd side: approx. 8-12
Whole fish, 2-3 pieces, 300 g each, grilled	Universal pan and wire rack*	1 3		2	–	1st side: approx. 10-15 2nd side: approx. 10-15

	Accessories	Level	Type of heating	Tempera-ture °C, grill setting	Microwave power in watts	Cooking time in minutes
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 360 W	10-15 5-10
Whole fish, approx. 2 kg, braised	Ovenware with lid, wire rack	1	–	–	600 W 360 W	15-20 10-15
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, toasts

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

Place soufflés in individual moulds or in a high-sided ovenproof dish. Preheat the cooking compartment.

Toasts with topping:
For 4 slices, lay the slices side by side in the middle of the universal pan
For 12 slices, distribute the slices evenly over the universal pan.

Circo-roasting =
Hot air =
Top/bottom heating =
Grill, small =
Grill, large =

	Accessories	Level	Type of heating	Tempera-ture °C, grill setting	Microwave power in watts	Cooking time in minutes
Bake, sweet, approx. 1.5 kg	Ovenware with lid, wire rack	1		140-160	360 W	25-35
Soufflé	Ovenware without lid, wire rack	1		160-180	–	40-45
Soufflé in individual moulds	Wire rack	1		200-210	–	12-17

	Accessories	Level	Type of heating	Tempera-ture °C, grill setting	Microwave power in watts	Cooking time in minutes
Pasta bake, approx. 1 kg	Ovenware without lid, wire rack	1		140-160	600 W	20-30
Lasagne, approx. 2 kg	Ovenware without lid, wire rack	2		180-200	600 W	20-30
Potato gratin made from raw ingredients, approx. 1.1 kg	Ovenware without lid, wire rack	1		170-190	600 W	20-25
Toast with topping, 4 slices	Universal pan	2		3	–	8-13
Toast with topping, 12 pieces	Universal pan	2		3	–	9-14

Frozen ready-made meals

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.

Place the cream gateau on the oven floor without accessories, level 0.

Top/bottom heating =
Hot air =
Circo-roasting =

	Accessories	Level	Type of heating	Tempera-ture °C	Microwave power in watts	Cooking time in minutes
Pizza with thin base	Universal pan	1		210-230	–	20-25

	Accessories	Level	Type of heating	Tempera-ture °C	Microwave power in watts	Cooking time in minutes
Pizza with deep-pan base	Universal pan	2		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
Cream gateau	–	0		30	–	120-150

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

Low-temperature cooking

In this section, you will find information on

- Low-temperature cooking
- Tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow-cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium or medium rare. The meat will remain succulent and tender.

Using Low-temperature cooking

Note the following points:

- Only use fresh, clean meat.
- Only use boned meat.
- Do not use defrosted meat.
- You can also use seasoned or marinated meat.
- The properties of the pan and the heat output of the hotplate can influence the searing time.
- Always use shelf height 1 for low-temperature cooking.
- Do not cover the meat while it is cooking in the cooking compartment.
- Do not turn pieces of meat during low-temperature cooking.
- In order to check whether the meat is cooked, use a meat thermometer. A core temperature of 60 °C should be maintained for at least 30 minutes.
- The meat will always look pink on the inside after cooking. This does not mean that the cooking time was too short.

- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times.
- Do not use low-temperature cooking together with the preselection mode timer function

Only switch on low-temperature cooking when the cooking compartment has completely cooled down (to room temperature).

If “Not possible” appears in the text display after switching on low-temperature cooking, the cooking compartment has not fully cooled down.

Wait until the cooking compartment has cooled down and switch on low-temperature cooking again.

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to preheat the plate.
2. Select low-temperature cooking and a temperature between 70 and 100 °C. Preheat the cooking compartment, thus warming the dish at the same time.

   “Please wait” appears in the text display during the heating phase (15 minutes).
3. Remove fat and sinews from the meat.
4. Sear the meat on all sides to seal it and to create a roasted flavour.
5. When a signal sounds and “In operation” appears in the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

Note

Slow-cooked meat does not need to be rested and can be kept warm at a low temperature without any problems.

Low-temperature cooking table

The information in the table is only a guideline.
The searing time is for searing in a hot pan with fat.

Use a dish with a snug fitting lid, e.g. a glass roasting dish. Place the roasting dish on the wire rack.

Low-temperature cooking = ⊡

	Level	Type of heating	Temperature °C	Cooking time in minutes
Turkey breast	1	⊡	80	240-270
Skinless duck breast	1	⊡	80	110-140
Roast beef (e.g. rump)	1	⊡	80	270-300
Fillet of beef	1	⊡	80	150-180
Sirloin	1	⊡	80	180-220
Beef steaks, 3 cm thick	1	⊡	80	70-100
Joint of veal (e.g. veal olive)	1	⊡	80	180-220
Fillet of veal	1	⊡	80	80-100
Pork joint (e.g. loin), seared	1	⊡	80	180-210
Pork fillet	1	⊡	80	140-170
Lamb fillet	1	⊡	80	40-70
Roe venison fillet	1	⊡	80	40-70
Venison fillet	1	⊡	80	100-130

Tips for braising

Braised meat is not as hot as conventionally roasted meat.	So that the roasted meat does not cool too fast, warm the plates and serve the sauce very hot.
To keep braised meat warm.	After braising, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

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

Circo-roasting =
Top/bottom heating =

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.

Top/bottom heating =
Hot air =
Hot air plus =

	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
	Universal pan* and enamel baking tray**	1 3		140-150	30-40
Small cakes	Universal pan	2		160-180	25-35
	Universal pan	2		140-160	25-35
Small cakes	Universal pan* and enamel baking tray**	1 3		150-170	35-45
Hot water sponge cake	Springform cake tin on the wire rack	1		160-170	30-40
Yeast cakes on a baking tray	Universal pan	2		170-190	45-55
	Universal pan* and enamel baking tray**	1 3		160-180	50-60

	Ovenware and notes	Level	Type of heating	Temperature in °C	Baking time, minutes
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	2		170-190	70-90

* When baking on two levels, always place the enamel baking tray above the universal pan.

** Enamel baking trays can be obtained as an optional accessory from specialist retailers

Grilling Grill, large =

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toast*	Wire rack	3		3	1-2
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 ºC, with hot air plus or hot air, maximum 180 ºC.
Biscuits	With top/bottom heating, maximum 190 ºC, with hot air plus or hot air, maximum 170 ºC. 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.