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Before connecting your new appliance

Important safety instructions

Please read this instruction manual carefully before using the appliance for the first time. The instructions contain important information regarding appliance use and care.

- Please keep the operating and installation instructions in a safe place ready to pass on in the event of change of ownership.
- Do not start up the appliance if transport damage is apparent.

Installation and connection

- This appliance is intended for domestic use only.
- Please observe the special installation instructions.
- The appliance can be installed in a cabinet which is 60 cm high (at least 85 cm above the floor).
- The appliance is fitted with a plug and must only be connected to a properly-installed, earthed socket. The fuse protection must be rated at 16 amperes (L or B-type miniature circuit breakers). The mains voltage must correspond to the voltage specified on the rating plate.

- ❑ The socket must only be installed and the connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3 mm.
- ❑ Adapters, multiway strips and extension leads must not be used. Overloading can result in a risk of fire.

Important information

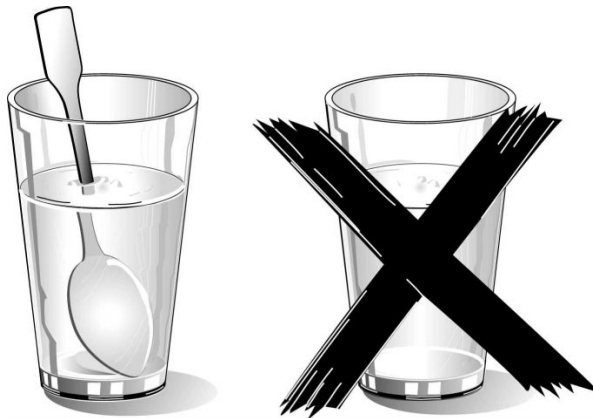
Safety information

- ❑ This oven complies with all the relevant safety regulations for electrical appliances. Repairs may only be carried out by after-sales service technicians who have been fully trained by the manufacturer. Improper repairs can cause serious injury to the user.
- ❑ This appliance must only be used for food preparation.
- ❑ Children must only be allowed to use the appliance if they have been properly instructed. They must be able to operate the appliance correctly and understand the risks outlined in this instruction manual.
- ❑ You should only use the appliance with the turntable in place.
- ❑ Ensure that liquid which has boiled over does not leak through the turntable drive into the inside of the appliance.

- ❑ The microwave must only be switched on when there is food in the cooking compartment. The appliance may overload if it is switched on without any food in it. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).
- ❑ The surfaces of heating and cooking appliances will become hot during operation. Keep children at a safe distance. There is a risk of burning.
- ❑ The leads from electrical appliances must not become caught in the oven door. This could cause damage to the insulation. There is a risk of short-circuiting or electrocution.
- ❑ Never store combustible items in the oven as they may ignite when the oven switched is on. There is a risk of burning.
- ❑ The oven door must not be opened if smoke is visible inside the oven. Pull out the plug.
- ❑ The oven door must always close properly.
- ❑ If the oven door is damaged, do not use the oven again until it has been repaired by an after-sales service technician. Otherwise microwave energy may escape.
- ❑ Protect the oven from excessive heat and from moisture.
- ❑ You must not open the oven housing. The oven is a high voltage appliance.
- ❑ If the oven is defective, pull out the plug or switch off the fuse in the fuse box, and then call the after-sales service.

Safety information for microwave operation

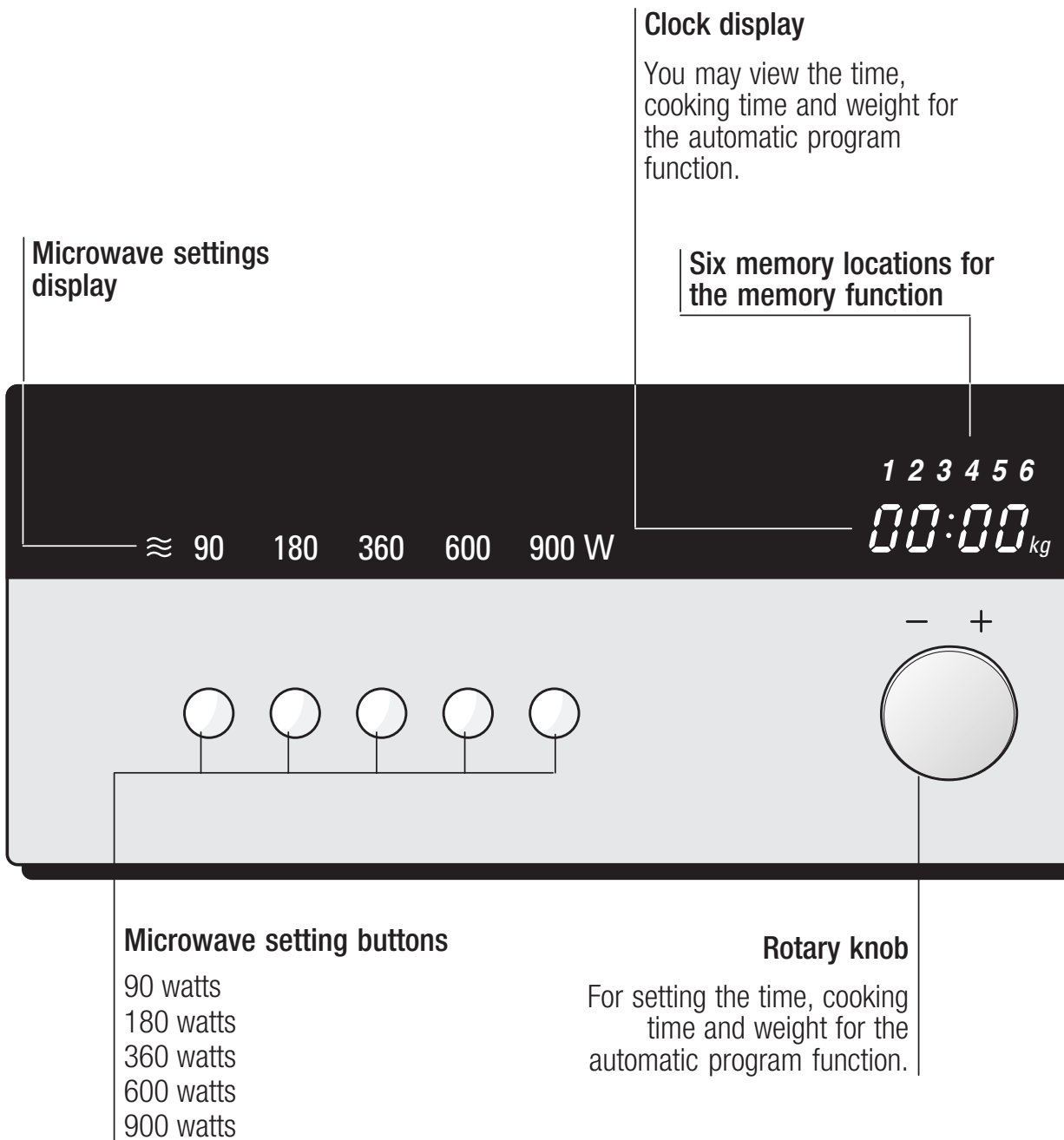
- ❑ The microwave must only be switched on when there is food in the cooking compartment.
- ❑ The microwave should only be used for heating food and drinks. Using the microwave for other purposes may be dangerous and could result in damage e.g. grains or cereals could catch fire when heated.
- ❑ **Risk of scalding!**
When heating liquids, always place a teaspoon in the container to prevent boiling retardation. When boiling retardation occurs, the liquid comes to the boil without the customary steam bubbles. The slightest vibration can cause the hot liquid to boil over or spatter violently. This can cause injuries and scalding.



- ❑ **Baby food:**
Always heat up baby food in a jar or bottle without the lid or teat. Once heated, the baby food should be stirred or shaken thoroughly to distribute the heat evenly. Always check the temperature before giving the food to your baby. There is a risk of burning!
- ❑ Never heat up food or drinks in tightly sealed containers. There is a risk of explosion!
- ❑ Alcoholic drinks must not be overheated. There is a risk of explosion!
- ❑ Do not heat any meals in heat-retaining packages as they could ignite. Food in containers made of plastic, paper or other combustible materials must be monitored during heating. Airtight packaging may burst when food is heated!

- ❑ Never cook eggs in their shells or heat up hard-boiled eggs, as they may crack or explode. The same applies to shellfish and crustaceans. Always prick the yoke first for fried or poached eggs.
- ❑ Always prick the skin of foodstuffs with hard crusts or skins such as apples, tomatoes, potatoes and sausages before cooking, to prevent the skin from bursting.
- ❑ Keep an eye on the oven when you are defrosting or heating foods such as herbs, fruit or mushrooms or foods with a low water content such as bread as overdrying can result in a fire hazard.
- ❑ Never heat just cooking oil in the microwave.
- ❑ Use only microwavable containers.
- ❑ Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any liquid that penetrates this cavity may cause the ovenware to crack.
- ❑ Always use the microwave settings and cooking times specified in the instruction manual. If you select a heat setting that is too high or a cooking time that is too long, this may cause the food to ignite and the appliance to be damaged.
- ❑ Meals heated in the oven give off heat. The ovenware can become hot. Always use oven gloves when taking ovenware out of the oven.
- ❑ Remove the turntable carefully. The exposed heating element will remain very hot for a few minutes. There is a risk of burning!

The control panel



Text-style display

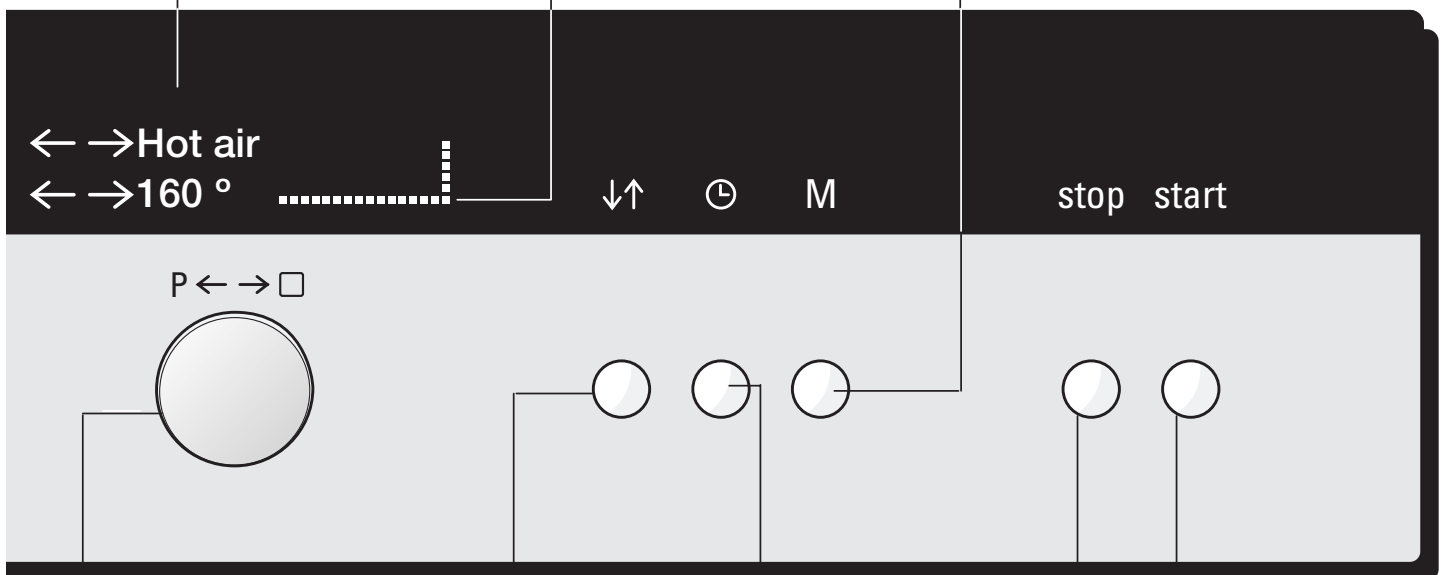
The text-style display is available in 7 different languages.

- It shows the type of heating selected and the temperature or setting
- It shows the meals included in the automatic program
- It provides you with information about making settings

Preheating indicator

The preheating indicator provides a visual display of the temperature increase. The heating indicator is not displayed during grilling or bottom heating.

Memory button



Function selectors

For setting the type of heating, the temperature or the automatic programming function

Turning the function selector clockwise shows the type of heating and anticlockwise the programs.

Button ↓↑

For alternating between lines in the text-style display

For selecting a program

For customising the cooking results when using the automatic programming function

Clock button

Stop button

Start button

Retractable control knobs

The function selector and rotary knob can be retracted in any position. Simply press the control knob in order to raise or lower it. The control knobs can be turned to the left and right.

Types of heating

Different types of oven heating are available. You can therefore select the best method for cooking any dish.

Microwaves

These are converted to heat when they come into contact with food. The microwave is ideal for rapid defrosting, heating up, melting and cooking.

Microwave settings:

900 watts for heating up liquids.

600 watts for heating up and cooking food.

360 watts for cooking meat and heating up delicate foods.

180 watts for defrosting and continued cooking.

90 watts for defrosting delicate foods.

Microwave combined with another type of heating

This involves the simultaneous operation of the microwave and another type of heating. The food will still become crispy and brown like before, but will do so much more quickly and using less energy.

The combination of microwave and intensive setting is not possible.

Top/bottom heating

This ensures that food is heated evenly from above and below. Top/bottom heating is suitable for baking bread and cakes and for roasting.

Intensive setting

In addition to top/bottom heating, there is also a halogen light and a quartz grill in operation. This setting causes the oven to heat up very rapidly. The food is intensively browned.

The intensive heat setting is most appropriate for flat frozen foods, such as vegetable burgers. The food can be placed directly on the turntable. Turn the food if necessary.

Hot air

During hot air cooking, heat is produced from the halogen lamp, the quartz grill and the bottom heating and this is circulated by a fan. Hot air cooking is particularly well suited for use with the microwave setting.

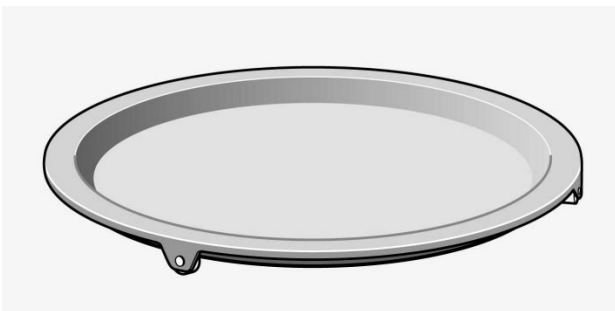
Grilling

The grill setting is the combination of heat from the top heating, halogen lamp and quartz grill. You can select three different levels. This type of heat is suitable for grilling steaks, sausages and fish, and for making toast.

Bottom heating

Only the lower heating element is in operation. This type of heating is best suited to the last stages of baking. You can select three different levels.

Accessories



Turntable

Used as a surface for the wire grills.

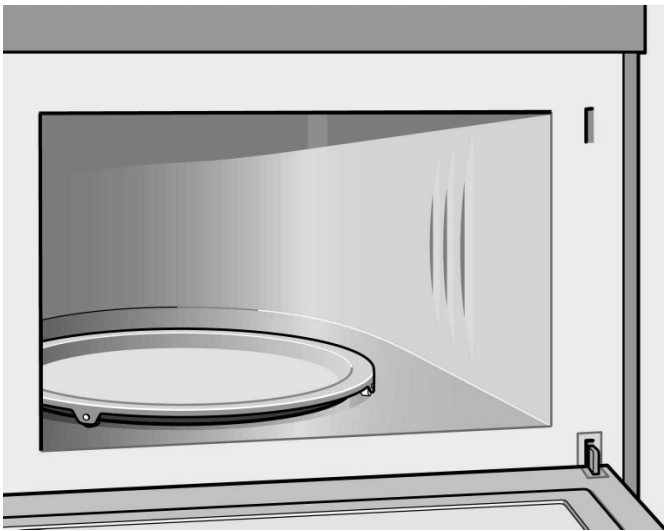
Food which requires a lot of heat from underneath can be placed directly on the turntable.

It can turn anti-clockwise or clockwise.

The turntable is a solid surface. Pizza can be cut into pieces directly on the turntable.

Never use the microwave without the turntable.

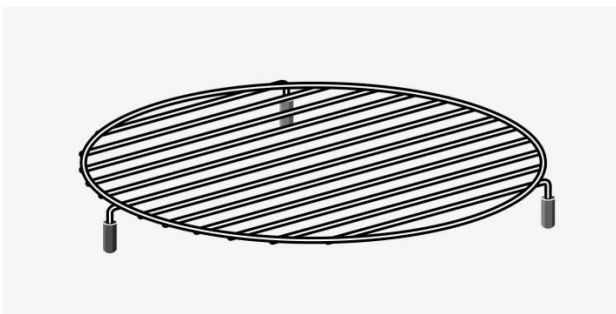
No more than 5.5 kg should be placed on the turntable.



Place the turntable on the drive in the centre of the oven floor. Ensure that it sits correctly.

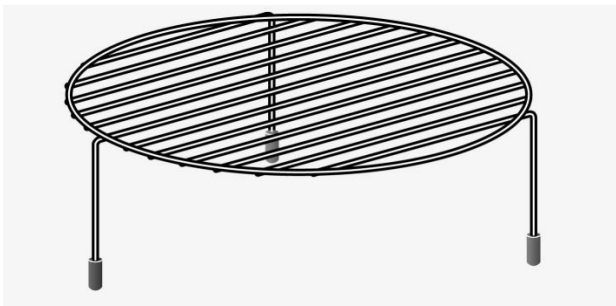
The turntable turns during all types of heating. This is necessary to ensure successful cooking.

It can turn anti-clockwise or clockwise.



Low wire grill

For use during microwave operation and for baking and roasting. Place the wire grill on the turntable.



High wire grill for grilling food such as steaks, sausages or for making toast. It can also be used as a surface for flat casserole dishes, for example.

Place the wire grill on the turntable.

Note:

- ❑ The halogen lamp and the quartz grill switch on and off constantly to regulate the temperature.
- ❑ The appliance is fitted with a cooling fan. The fan may continue to operate after the oven has been switched off. All the while the fan continues to run, this will be indicated in the text-style display.
- ❑ Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Please wipe away the condensation after cooking.

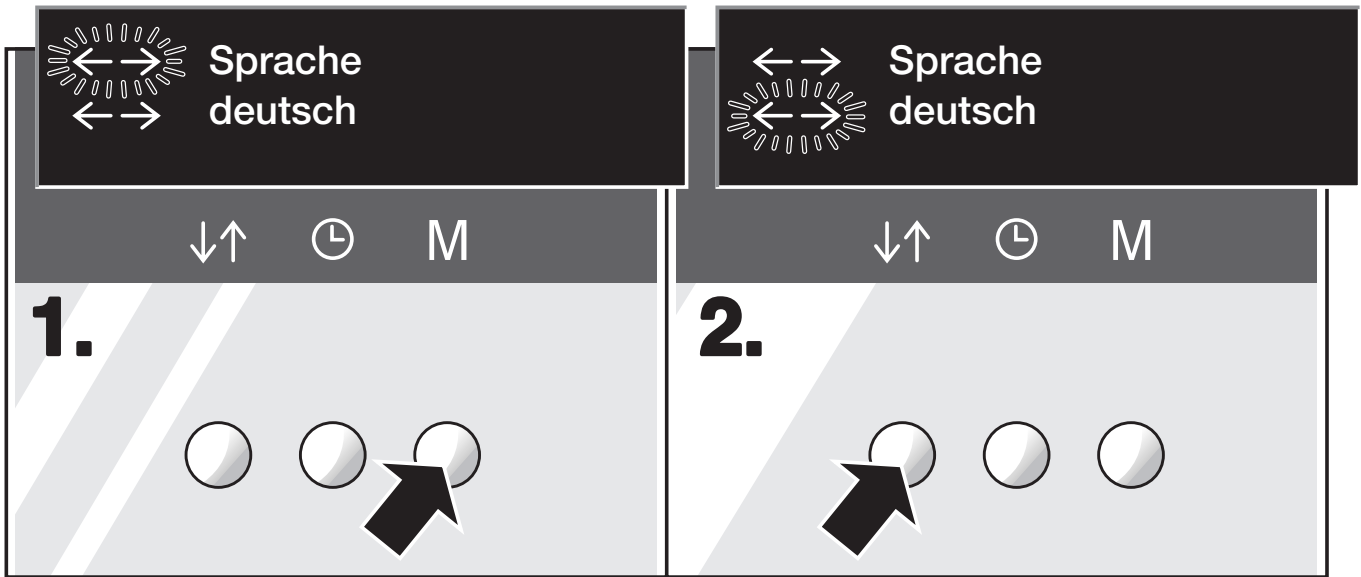
Basic settings

Your new appliance comes with basic settings which you can change.

Basic setting	Change to
The language for the text-style display is German	You can select 7 different languages
A signal will sound once the cooking time has elapsed	You can change the duration of the signal.
Long signal duration = 30 tones	Short signal duration = 3 tones
Signal volume = medium	Signal volume = high, = low

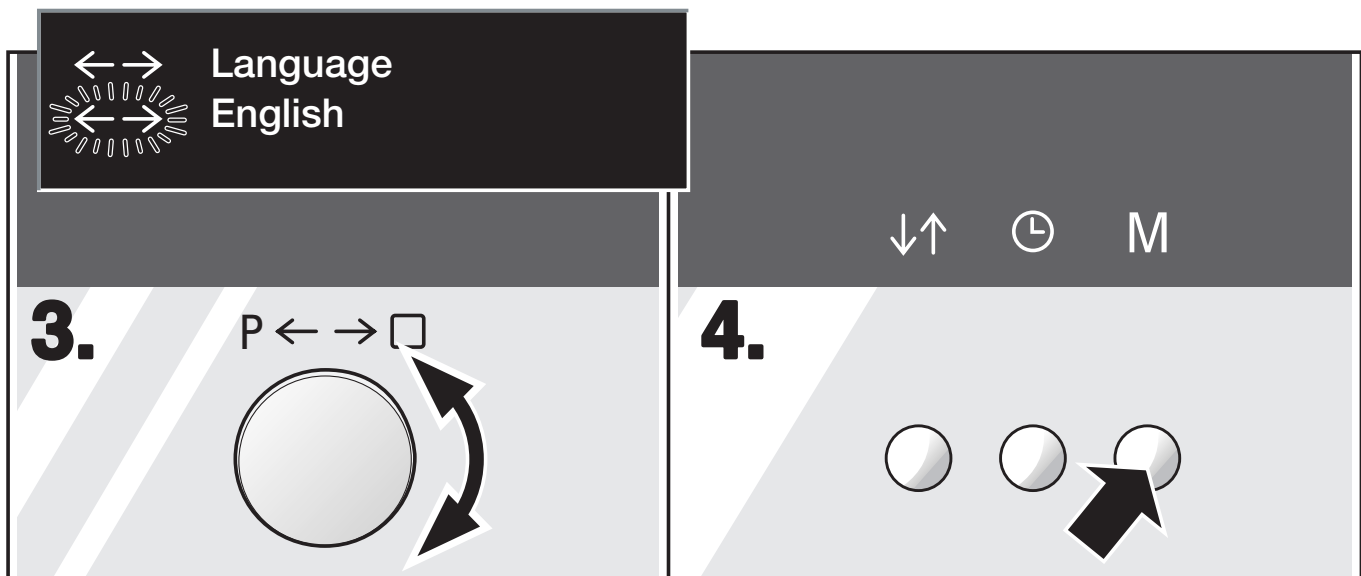
Selecting the language

Your new appliance has a text-style display in German. You can choose from 7 different languages.



1. Press and hold the “M” memory button for 4 seconds until “Sprache” (language) appears in the first line, and “deutsch” appears in the second line of the indicator.

2. Press the button ↓↑ to move to “deutsch” in the second line.

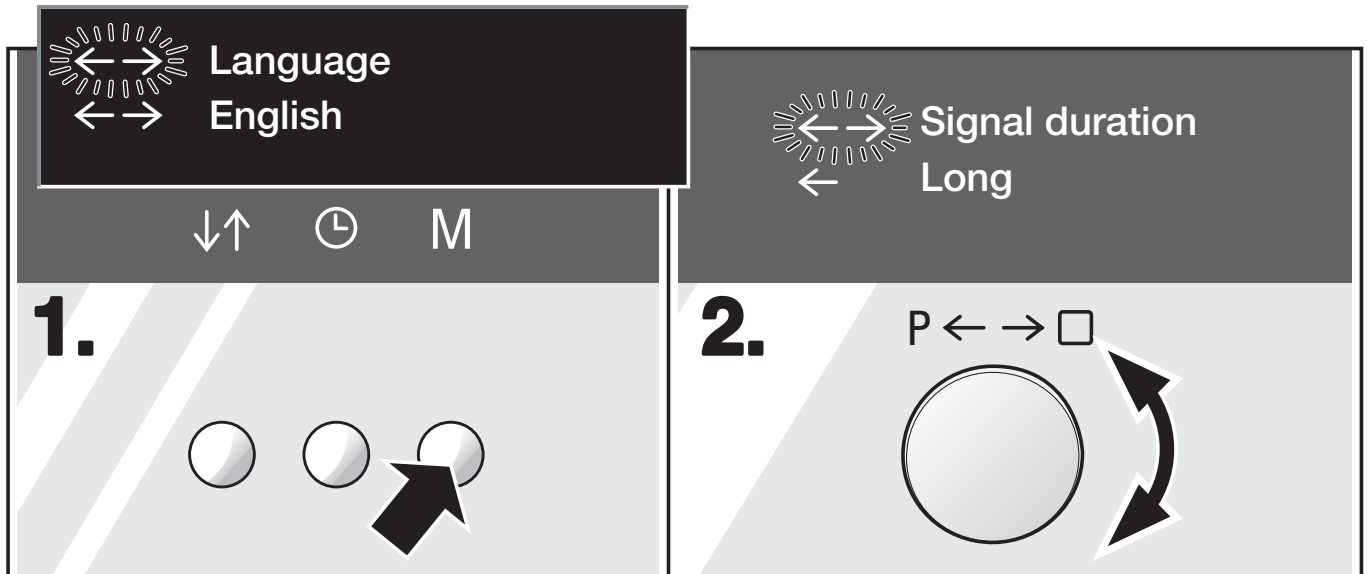


3. Use the function selector to choose the language required.

4. Press the “M” memory button. The change is stored.

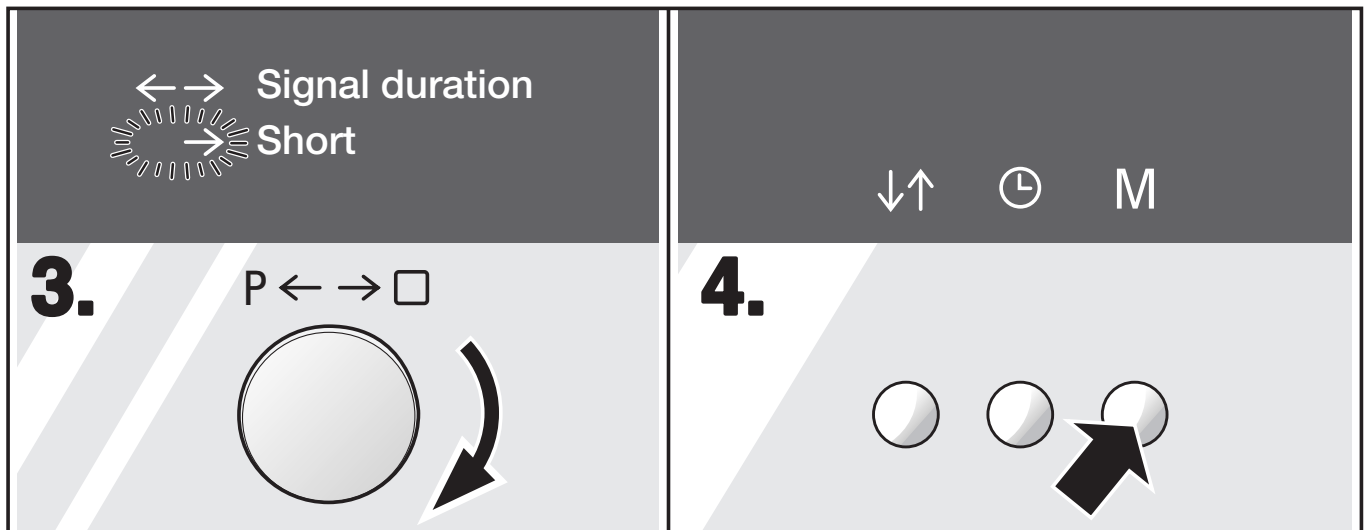
Setting the signal duration

A signal sounds when the oven switches off. You can change the duration of the signal.
 Long signal duration = 30 tones
 Short signal duration = 3 tones



1. Press and hold the “M” memory button for 4 seconds until “Language” appears in the first line, and “english” appears in the second line of the indicator.

2. Turn the function selector clockwise or anticlockwise until “Signal duration” appears in the first line and “long” appears in the second line. Use the $\downarrow\uparrow$ button to move to the second line.

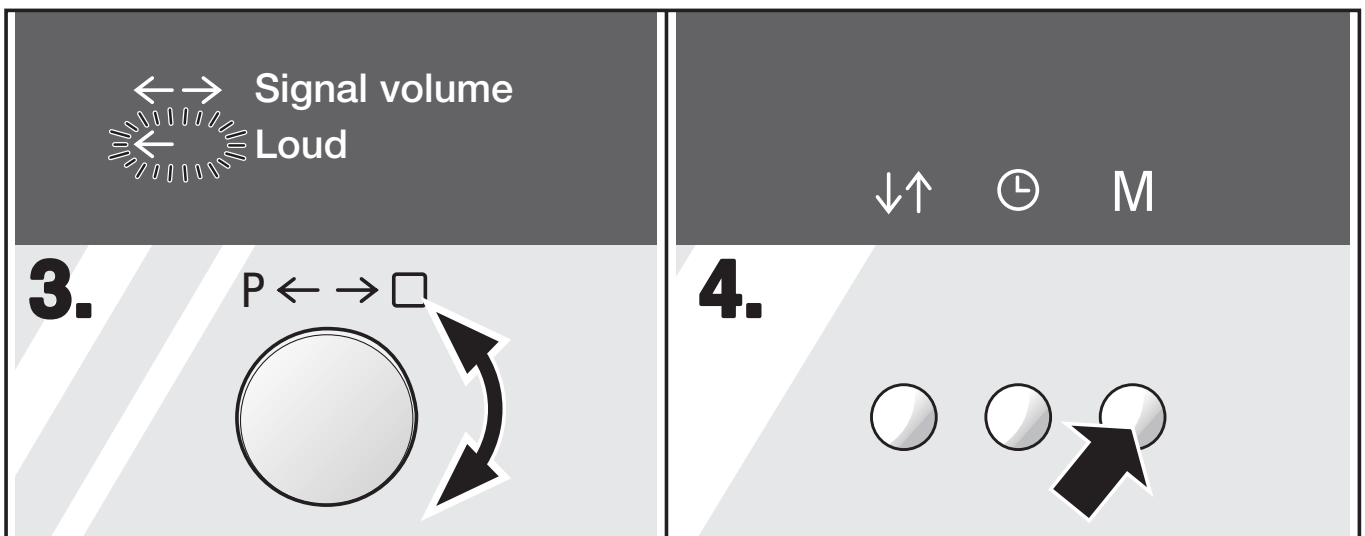
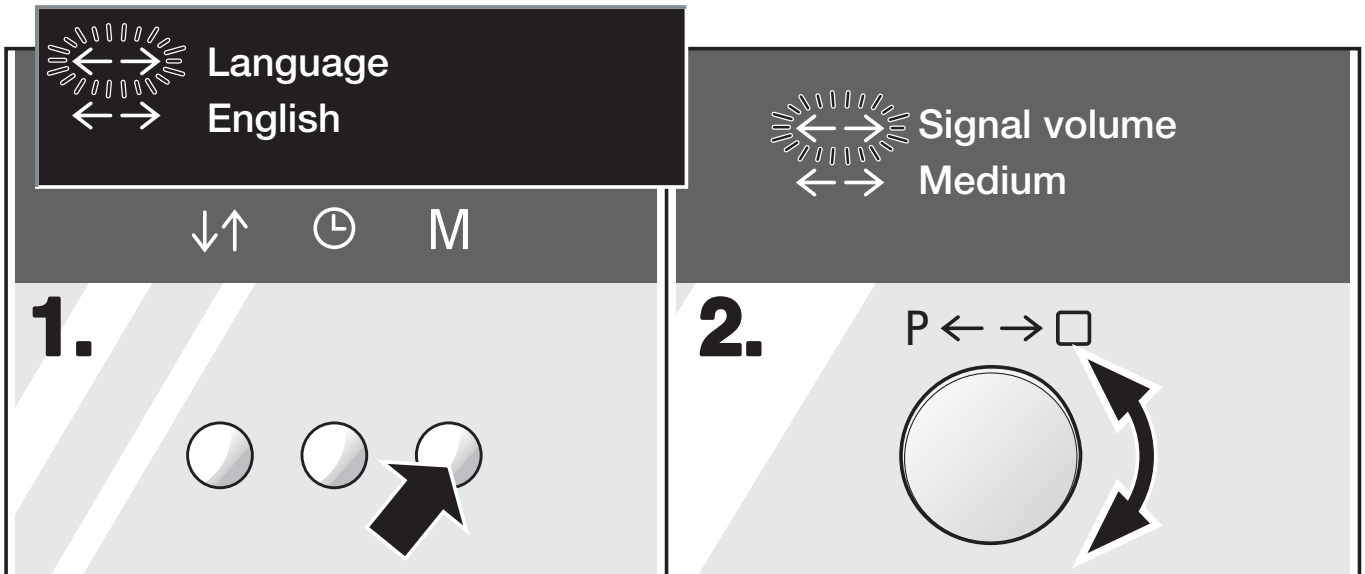


3. Change the signal duration using the function selector.

4. Press the “M” memory button. The change is stored.

Setting the signal volume

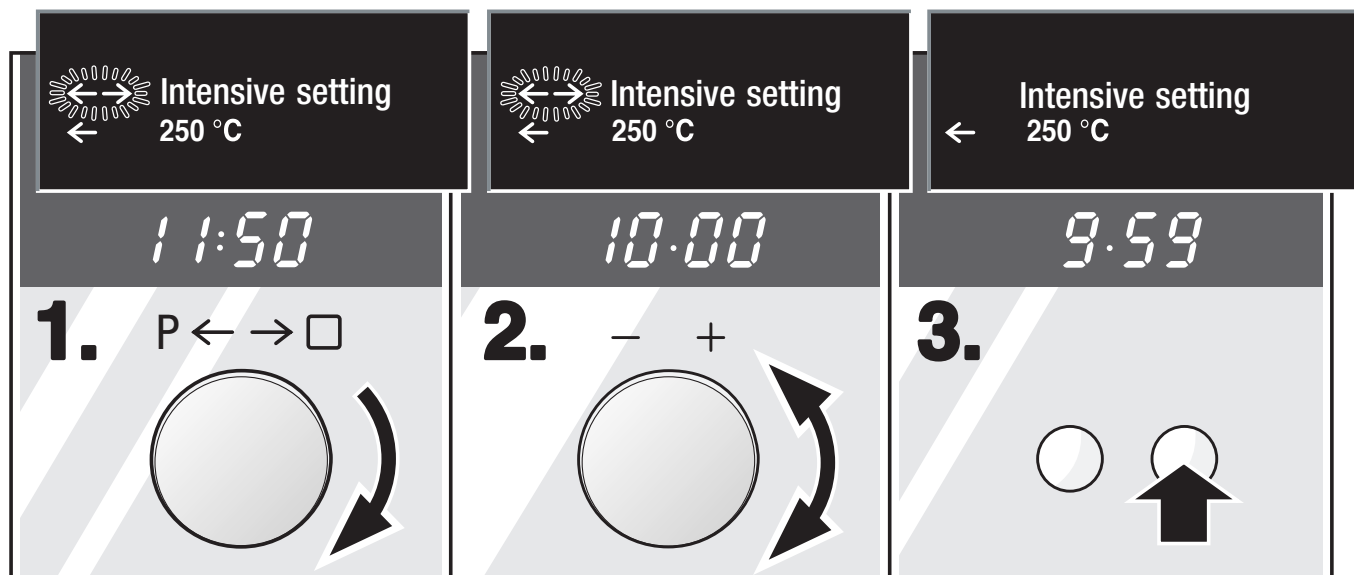
A signal sounds when the oven switches off. You can change the signal volume from medium.
Signal volume = Quiet
Signal volume = Loud



Before using for the first time

Heating up the oven

Heat the empty oven for 10 minutes with the door closed to remove the new oven smell.



1. Turn the function selector clockwise until Intensive setting appears in the display.

2. Set to 10 minutes using the rotary knob.

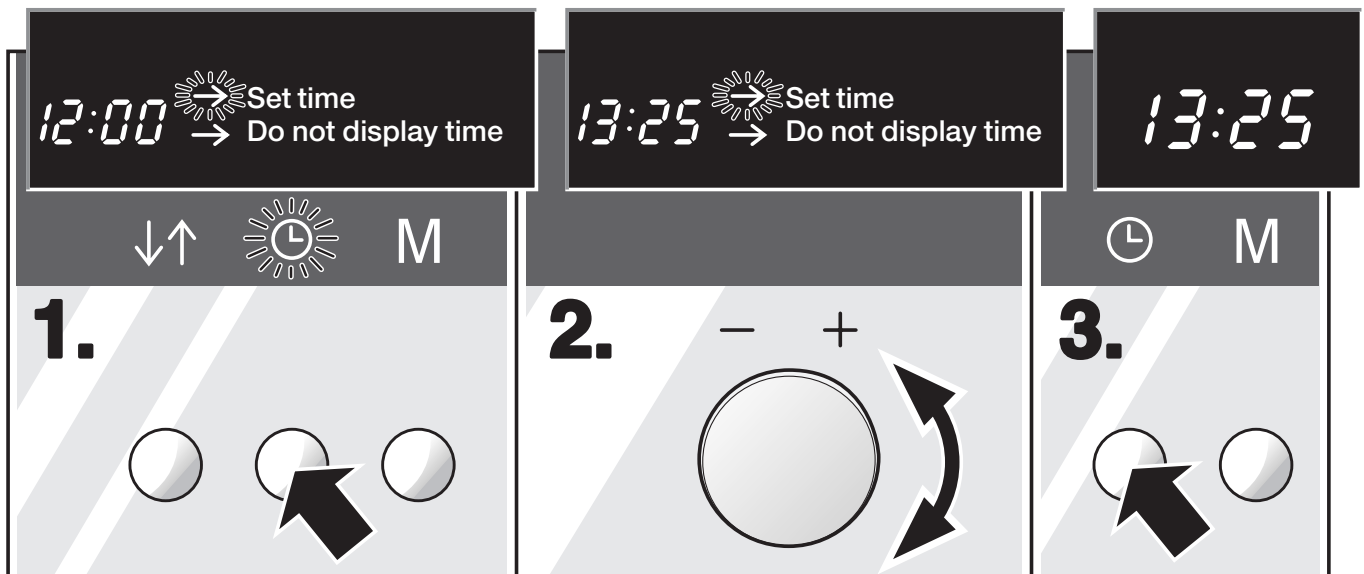
3. Press the Start button.

The oven switches off automatically after 10 minutes. It is best to ventilate the kitchen because of the smell which this produces.

Setting the clock

When the appliance has been connected for the first time, or after a power cut, three zeros light up in the clock display.

Set a time.



1. Press the ☰ clock button.

2. Set the time using the rotary knob.

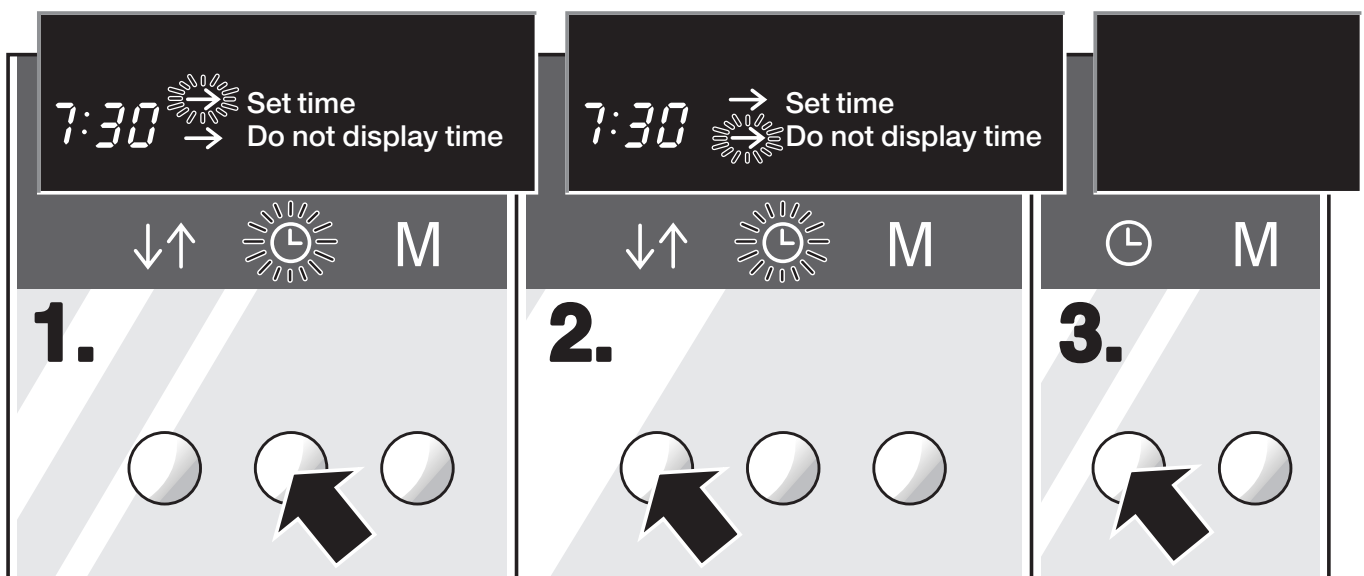
3. Press the ☰ clock button.

Changing the time e.g. from summer to winter time

Set as described in steps 1 to 3.

Hiding the time

If you do not want the clock displayed, this can be hidden.



1. Press the ☰ clock button.

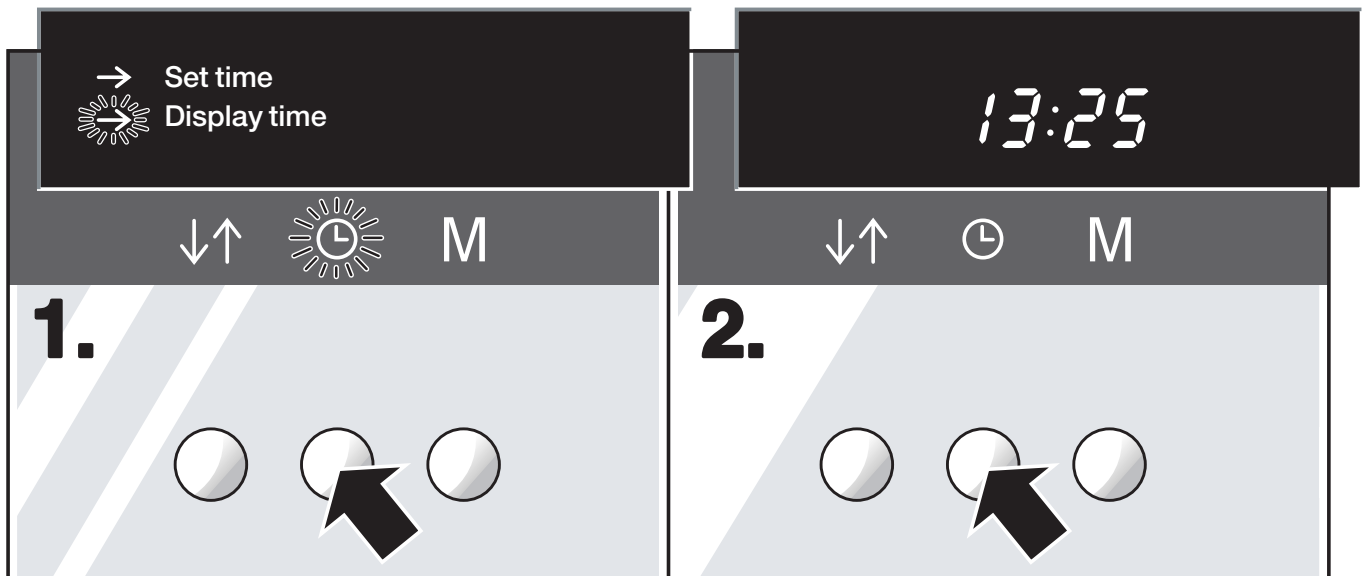
2. Press the ↓↑ button to move to the "Do not display time" line.

3. Press the ☰ clock button.

The time is running in the background.

Displaying the time

Proceed as follows if you want the oven to display the time again:



1. Press the ⌚ clock button.

2. Press the ⌚ clock button.
The time appears in the clock display.

The microwave

You can set the microwave on its own or in combination with another type of heating.

Why not try it out straight away? You could heat up a cup of water for your tea, for example.

Use a large cup without a decorative gold or silver trim and place a teaspoon in it. Place the low wire grill on the turntable and place the cup on it.

1. Press the 900 watt microwave setting button.
2. Use the knob to set 1 minute and 30 seconds.
3. Press the Start button.

A signal sounds after 1 minute and 30 seconds. The water is hot.

Please read the safety instructions at the front of the instruction manual once more while you are drinking your cup of tea. They are very important.

Ovenware

Use heat resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials do not block the microwaves.

This is not the case with ovenware made of metal. The microwaves are obstructed which means that the food in closed metal containers remains cold.

Ensure that any metal objects - e.g. a spoon - are at least 2 cm away from the oven walls and the inside of the door. The glass on the inside of the door could be damaged by sparks.

You can often use serving dishes for cooking food. This saves you from having to transfer the food and means there is less washing up.

You should only use ovenware with gold or silver rims if the ovenware manufacturer guarantees that they are suitable for use in the microwave.

Ovenware test:

Carry out the following test if you are unsure whether your ovenware is suitable for use in the microwave: Place the empty dish in the oven for ½ to 1 minute at full power. Check the temperature during this period. The dish should still be cold or hand-hot. The dish is unsuitable if it becomes hot or sparks are generated.

Caution!

The microwave must only be switched on when there is food in the cooking compartment. The only exception to this rule is this ovenware test.

Microwave settings

900 watts for heating up liquids

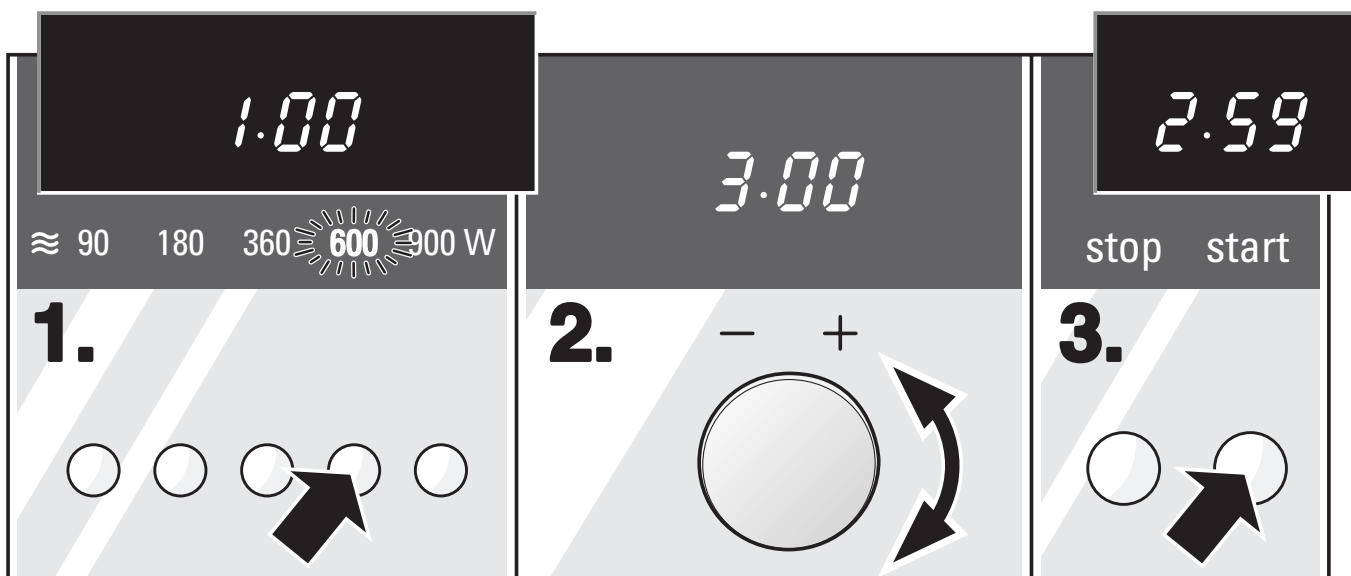
600 watts for heating up and cooking food.

360 watts for cooking meat and heating up delicate foods.

180 watts for defrosting and continued cooking.

90 watts for defrosting delicate foods.

Setting procedure



1. Press the button for the microwave setting you require.

2. Set the cooking time using the rotary knob.

3. Press the Start button.

The time counts down in the display.

When the time has elapsed

A signal sounds when the time has elapsed.

“End” appears in the first line and “Appliance cooling” in the second line of the indicator.

The “End” message goes out if you open the oven door or press the Stop button.

Setting several microwave settings one after the other

Proceed as described in steps 1 and 2. Then set the second microwave setting and time. You can set up to 3 microwave settings and cooking times one after the other. Finally, press the Start button. The total cooking time appears in the display and counts down. The active microwave setting lights up brighter.

- ❑ You can also set a microwave setting twice: e.g. 600 watts – 360 watts – 600 watts. 900 watts can only be selected once.

Correction

If you have only made one microwave setting, you can change the cooking time at any time.

Pausing

Press the Stop button once or open the oven door. Press the Start button after closing the door.

If you forget to press the Start button, “Press start button” appears in the indicator for 3 seconds. A signal sounds.

Cancelling

Press the Stop button twice or open the door and press the Stop button once.

Notes

- ❑ The 900 watt setting can be set for a maximum of 30 minutes, all other settings can be set for up to 90 minutes.
 - 1 minute in one second increments
 - up to 5 minutes in 10 second increments
 - up to 15 minutes in 30 second increments
 - up to 60 minutes in one minute increments
 - up to 90 minutes in 5-minute increments.
- ❑ You can set the microwave setting first and then the time, or visa versa.

Tables

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 the amount - almost double the time

Half the amount - half the time.

Always place the ovenware on the lower wire grill. This allows the microwaves to reach the food from all sides.

Defrosting

- Place the frozen food in an open container on the turntable.
- 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 come into contact with the oven 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.
- Leave defrosted items to stand at room temperature for a further 10 to 20 minutes so that the temperature can stabilize. With poultry, the giblets can be removed at this point. Meat can still be prepared even if it is frozen in the centre.

	Amount	Microwave setting in watts Cooking time in minutes	Notes
Whole joints of meat e.g. beef, pork or veal (with or without bones)	800 g	180 watts, 15 mins. + 90 watts, 15 - 25 mins.	Turn several times.
	1,000 g	180 watts, 20 mins. + 90 watts, 25 - 35 mins.	
	1,500 g	180 watts, 30 mins. + 90 watts, 25 - mins.	
Diced or sliced beef, pork and veal	200 g	180 watts, 5 mins. + 90 watts, 4 - 6 mins.	Separate the pieces of meat when turning.
	500 g	180 watts, 10 mins. + 90 watts, 5 - 10 mins.	
	800 g	180 watts, 10 mins. + 90 watts, 10 - 15 mins.	

	Amount	Microwave setting in watts Cooking time in minutes	Notes
Mixed minced meat	200 g	90 watts, 15 mins.	Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted.
	500 g	180 watts, 10 mins. + 90 watts, 10 - 15 mins.	
	800 g	180 watts, 15 mins. + 90 watts, 15 - 20 mins.	
Poultry or poultry portions	600 g	180 watts, 8 mins. + 90 watts, 10 - 15 mins.	
	1,200 g	180 watts, 15 mins. + 90 watts, 20 - 25 mins.	
Fish fillet, fish steak, slices	400 g	180 watts, 5 mins. + 90 watts, 10 - 15 mins.	Separate defrosted items.
Whole fish	300 g	180 watts, 3 mins. + 90 watts, 10 - 15 mins.	
	600 g	180 watts, 8 mins. + 90 watts, 20 - 30 mins.	
Vegetables e.g. peas	300 g	180 watts, 10 - 15 mins.	Stir carefully during cooking.
Fruit e.g. raspberries	300 g	180 watts, 7 - 10 mins.	Stir carefully during defrosting and separate the defrosted parts.
	500 g	180 watts, 8 mins. + 90 watts, 5 - 10 mins.	
Butter	125 g	180 watts, 2 mins. + 90 watts, 2 - 3 mins.	Completely remove all packaging.
	250 g	180 watts, 2 mins. + 90 watts, 3 - 5 mins.	
Whole loaf	500 g	180 watts, 8 mins. + 90 watts, 5 - 10 mins.	
	1,000 g	180 watts, 12 mins. + 90 watts, 10 - 20 mins.	
Dry cakes e.g. creaming method cakes	500 g	90 watts, 10 - 15 mins.	Separate slices of cake. Only for cakes without icing, cream or crème pâtissière.
	750 g	180 watts, 5 mins. + 90 watts, 10 - 15 mins.	
Juicy cakes e.g. fruit cake and quark cake	500 g	180 watts, 5 mins. + 90 watts, 15 - 20 mins.	Only for cakes without icing, cream or gelatine.
	750 g	180 watts, 7 mins. + 90 watts, 15 - 20 mins.	

Defrosting, heating up or cooking frozen foods

- ❑ Take ready-made meals out of their packaging. They will heat up more quickly and evenly if you place them in microwavable dishes. Different parts of the meal may heat up at different rates.
- ❑ Food which is laid flat heats up quicker than if it is piled high. Therefore it is best to spread out the food so that it lies flat in the container. You should not place layers of food on top of each other.
- ❑ Always cover the food. If you do not have a suitable lid for your dish, use a plate or special microwave foil.
- ❑ You should stir or turn the food two to three times during heating.
- ❑ Once you have heated up the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.
- ❑ The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices.

	Amount	Microwave setting (watts) Duration in minutes	Notes
Menu, plated meal, ready-made meals in two to three parts	300 - 400 g	600 watts, 8 - 11 mins.	Covered
Soups	400 g	600 W, 8 - 13 mins.	Covered
Stews	500 g	600 W, 10 - 15 mins	Covered
Meat in sauce e.g. goulash	500 g	600W, 12 - 17 mins	Covered
Fish, e.g. fillets	400 g	600 W, 10 - 15 mins	Covered
Bakes e.g. lasagne and cannelloni	450 g	600 W, 10 - 15 mins.	Uncovered, on lower wire grill.
Side dishes, e.g. rice, noodles	250 g 500 g	600 W, 2 - 5 mins 600 W, 8 - 10 mins	Covered, add a little water.
Vegetables e.g. peas, broccoli and carrots	300 g 600 g	600 W, 8 - 10 mins 600 W, 14 - 17 mins	Add water to cover the base of the dish.
Creamed spinach	450 g	600 W, 11 - 16 mins	Simmer without adding water.

Heating food

- ❑ Take ready-made meals out of their packaging. They will heat up more quickly and evenly if you place them in microwavable dishes. Different parts of the meal may heat up at different rates.
- ❑ When heating liquids, always place a teaspoon in the container to stop the liquid from boiling over. When boiling is delayed, the liquid comes to the boil without the customary steam bubbles. Even if the container only vibrates a little, the liquid can boil over a lot or spatter. This can cause injuries and scalding.
- ❑ Always cover the food. If you do not have a suitable lid for your dish, use a plate or special microwave foil.
- ❑ You should stir or turn the food several times during heating. Monitor the temperature.
- ❑ Once you have heated up the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.

	Amount	Microwave setting in watts, Cooking time in minutes	Notes
Menu, plated meal, ready-made meals (in two or three parts)	350 - 500 g	600 watts, 5 - 10	Covered
Drinks	150 ml 300 ml 500 ml	900 watts, 1 - 2 900 watts, 2 - 3 900 watts, 4 - 5	Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.
Baby food e.g. baby's bottles	50 ml 100 ml 200 ml	360 watts, ½ 360 watts, ½ - 1 600 watts, 1 - 2	Without the lid or teat. Always shake well after heating. You must check the temperature.
Soup	1 bowl 2 bowls	200 g 400 g	600 watts, 2 - 3 600 watts, 3 - 4
Meat in sauce	500 g	600 watts, 8 - 11	Covered
Stew	400 g 800 g	600 watts, 6 - 8 600 watts, 8 - 11	Covered
Vegetables	1 portion 2 portions	150 g 300 g	600 watts, 2 - 3 600 watts, 3 - 5

Cooking food

- ❑ Always cook food in covered dishes. You should stir or turn the food during cooking.
- ❑ The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices.
- ❑ Food which is laid flat heats up quicker than if it is piled high. Therefore it is best to spread out the food so that it lies flat in the container. If possible, you should not place layers of food on top of each other.
- ❑ Once you have cooked the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.

	Amount	Microwave settings in watts Time in minutes	Notes
Fresh whole chicken without giblets	1.2 kg	600 W, 22 - 25	Turn half way through the cooking time.
Fresh fish fillet	400 g	600 W, 7 - 12	
Fresh vegetables	250 g 500 g	600 W, 6 - 10 600 W, 10 - 15	Cut vegetables into pieces of equal size. Add 1 to 2 table-spoons of water per 100 g of vegetables.
Side dishes			
e.g. potatoes	250 g 500 g 750 g	600 W, 8 - 10 600 W, 12 - 15 600 W, 15 - 22	Cut potatoes into pieces of equal size. Pour water into the container to a depth of about 1 cm, and stir.
e.g. potatoes rice	125 g 250 g	600 W, 4 - 6 + 180 W 12 - 15 600 W, 6 - 8 + 180 W 15 - 18	Add double the amount of liquid.
Sweets e.g. pudding (instant),	500 ml	600 W, 6 - 8	Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking.
fruit, compote	500 g	600 W, 9 - 12	

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.

Setting the oven

Set the oven by using the function selector to select a type of heating, and a temperature or heat setting. Use the rotary knob to set a cooking time for your meal. The oven switches off automatically after this time.

For each type of heating, a temperature or setting appears in the text-style display as a default value. This default value may be changed using the function selector.

The default value for the cooking time can be altered using the rotary knob.

Types of heating	Default value	Default value
Top/bottom heating	180 °C	20 minutes
Hot air	160 °C	20 minutes
Intensive setting	250 °C	5 minutes
Grill	High	10 minutes
Bottom heating	High	5 minutes

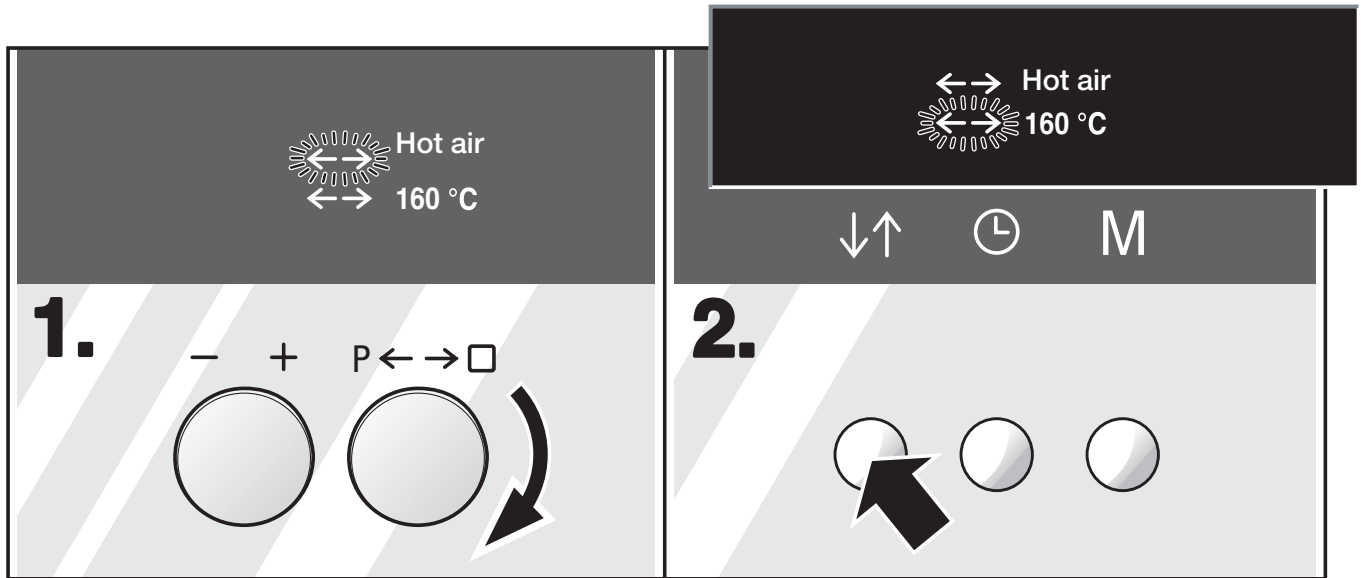
How to use the function selector

- turn to the right = types of heating
- turn to the left = to quit automatic programming
- = press the Stop button

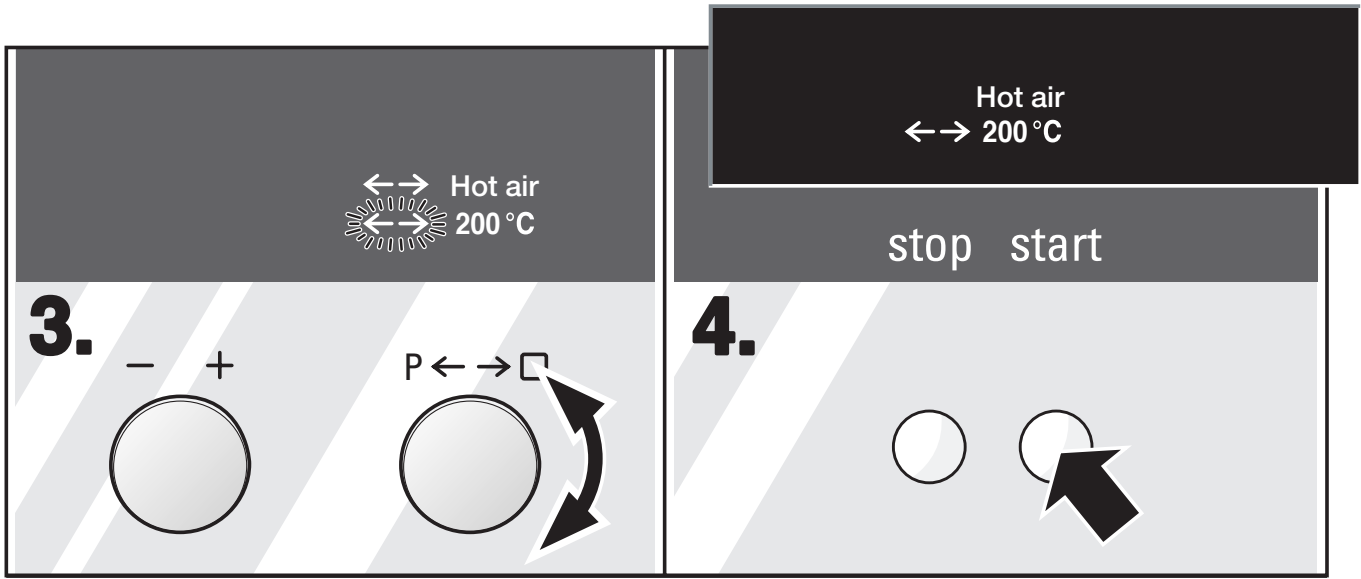
Setting the temperature

- 40 degrees, 100 degrees to 250 degrees in 5 degree increments

Setting procedure for the oven



1. Turn the function selector clockwise until the required type of heating appears. 2. Press the ↓↑ button to move to the second line.



3. Use the function selector to select the required temperature. 4. Press the Start button

Note A duration must always be set for the intensive setting.

Correction You may change the temperature at any time.

Pausing Press the Stop button once or open the oven door. Press the Start button after closing the door.

If you forget to press the Start button, “Press start button” appears in the indicator for 3 seconds. A signal sounds.

Canceling

Press the Stop button twice or open the door and press the Stop button once.

If the oven is to switch off automatically

Make the settings as described in steps 1 to 3.

4. Set the cooking duration using the rotary knob.

5. Press the Start button.

The time counts down in the display.

When the time has elapsed

the oven switches off. A signal sounds and the “End” and “Appliance cooling” messages appear in the first and second lines of the display respectively. The “End” message goes out if you open the oven door or press the Stop button.

Correction

You may change the cooking time at any time.

Pausing

Press the Stop button once or open the oven door. Press the Start button after closing the door.

If you forget to press the Start button, “Press start button” appears in the indicator for 3 seconds. A signal sounds.

Canceling

Press the Stop button twice or open the door and press the Stop button once.

Note

You can also set the cooking time first and then the type of heating and temperature.

Use the rotary knob to set the cooking time and then set the type of heating using the function selector.

Press the button ↓↑ and change the temperature.

Start the oven.

Setting the combined oven and microwave function

This involves the simultaneous operation of one type of heating with the microwave.

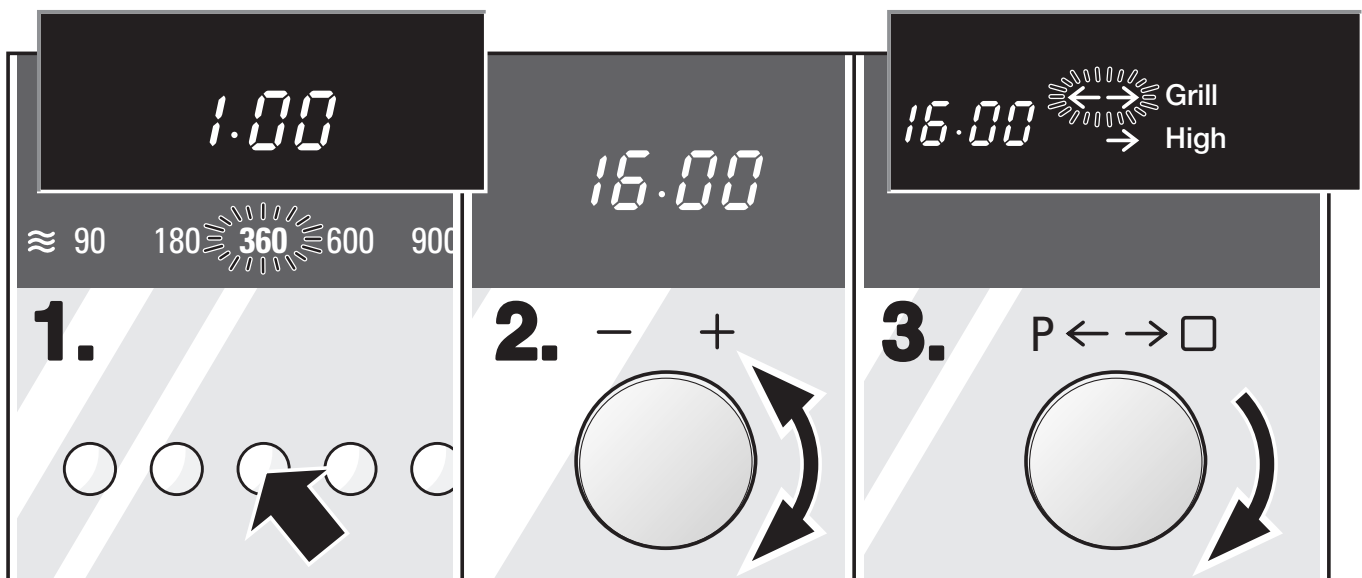
The 900 W power rating cannot be combined with a type of heating. “Not possible” will appear in the display.

You can set up to three microwave settings and times, but only one type of heating and temperature.

Suitable types of heating:

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

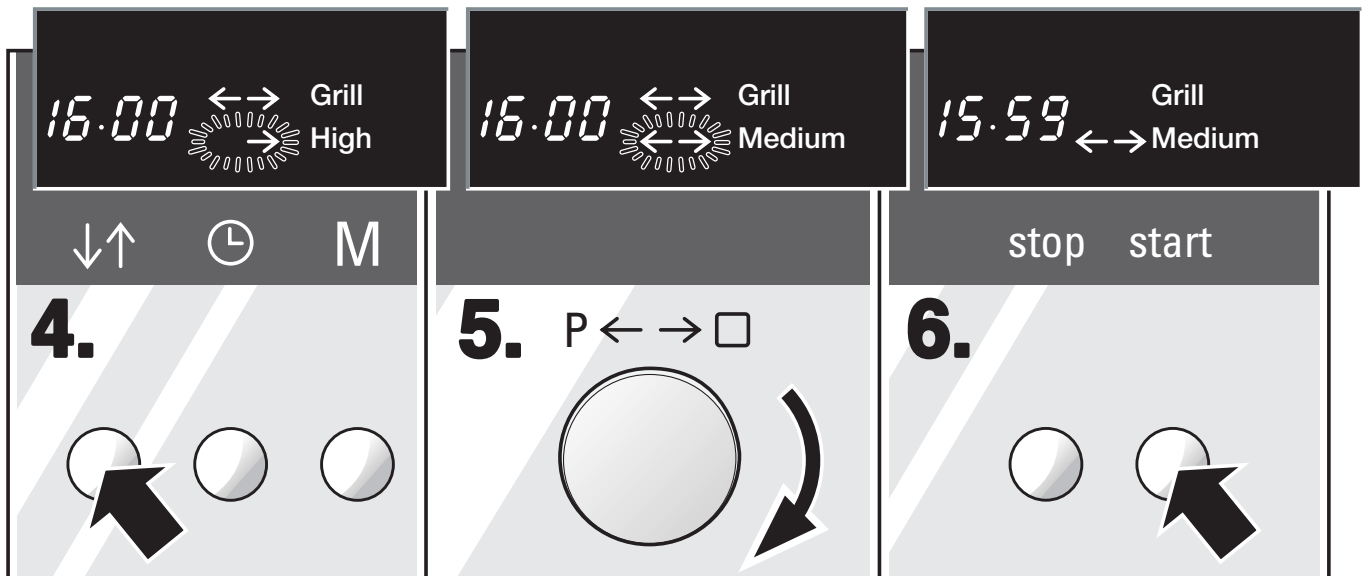
Setting procedure



1. Press the microwave setting button.

2. Set the cooking time using the rotary knob.

3. Turn the function selector clockwise until the required type of heating appears.



4. Press the ok button ↓↑ to move to the 2nd line.

5. Turn the function selector clockwise and change the temperature or setting.

6. Press the Start button.

When the time has elapsed

the oven switches off. A signal sounds and the “End” and “Appliance cooling” messages appear in the display. The “End” message goes out if you open the oven door or press the Stop button.

Correction

You may change the temperature, setting and cooking time at any time.

Pausing

Press the Stop button once or open the oven door. Press the Start button after closing the door.

If you forget to press the Start button, “Press start button” appears in the indicator for 3 seconds. A signal sounds.

Cancelling

Press the Stop button twice or open the door and press the Stop button once.

Note

- You can also set the type of heating and temperature first and then the microwave setting and cooking time.

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes which are suitable for use in a microwave. Metal roasting dishes can only be used for roasting without the microwave feature.

Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface.

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

Notes on roasting

- Use a deep tin for roasting.
- Check that your ovenware fits in the cooker. It should not be too large. The turntable must be able to turn.
- Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.
Turn the meat after half the cooking time has elapsed. When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more evenly.

Table

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

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

More information can be found in the “Roasting and grilling tips” section which follows the tables.

	Microwave setting in watts, Cooking time in minutes	Type of heating	Tempera- ture in °C, grill	Notes
Roast pork, approx. 750 g e.g. neck of pork	360 watts, 35 - 45 mins	Top/bottom heating	170-180	Uncovered, on the lower wire grill. When finished, leave to stand for 10 minutes.
Pork with rind* approx. 1,000 g e.g. shoulder	–, 80-100 mins.	Hot air	160-180	Uncovered, on the lower wire grill. When finished, leave to stand for 10 minutes.
Beef pot roast approx. 1,000 g	180 watts, 80 - 90 mins.	Hot air	190-200	Covered, on the lower wire grill.
Sirloin, medium rare approx. 1,000 g	180 watts, 35 - 45 mins.	Hot air	200-210	Uncovered, on the lower wire grill. Turn half way through the cooking time. When finished, leave to stand for 10 minutes.
Meatloaf approx. 750 g	600 watts, 20 - 30 mins.	Hot air	210-220	Uncovered, on the lower wire grill. When finished, leave to stand for 5 minutes.
Chicken, whole approx. 1,200 g	360 watts, 30 - 40 mins.	Top/bottom heating	210-230	Uncovered, on the lower wire grill. Cook with the breast side down. Turn after 15 - 20 minutes.
Chicken portions, e.g. chicken quarters approx. 800 g	360 watts, 20 - 30 mins.	Top/bottom heating	230-250	Uncovered, on the lower wire grill. Cook with the skin side down. Do not turn.
Breast of duck approx. 800 g	90 watts, 15 - 25 mins.	Grill	high	Place breast-side up on the upper wire grill. Turn after 10 minutes.
Fish, grilled approx. 500 g	600 watts, 10 - 15 mins.	Grill	high	Uncovered, on the lower wire grill. Defrost frozen fish before cooking.

* Cut the pork rind and place the pork in the dish.

Notes on grilling

- ❑ To grill, place the upper wire grill on the turntable.
- ❑ Always keep the oven door closed when grilling, and do not preheat.
- ❑ If possible, use pieces of meat which are of the same thickness. Steaks should be at least 2 to 3 cm thick. Such pieces will be browned evenly and stay moist in the middle. Only salt the steaks after they have been grilled.
- ❑ Turn the meat with tongs. If you pierce the meat with a fork, it will lose its juices and dry out.
- ❑ Red meat such as beef browns quicker than white meat such as veal or pork. Do not worry about this. Grilled white meat or fish is often only lightly browned on the surface. Nevertheless, it is done on the inside and is moist.
- ❑ Note: The grill element and halogen light automatically switch themselves off and back on again. This is normal. The number of times this happens depends on the grill setting you have selected.

Table

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

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

More information can be found in the “Roasting and grilling tips” section which follows the tables.

	Amount	Weight	Grill	Cooking time in minutes
Steaks 2 - 3 cm thick	2 - 3 pieces	approx. 200 g each	high high	1st side: approx. 10 - 15 2nd side: approx. 10 - 15
Neck fillets 2 - 3 cm thick	2 - 3 pieces	approx. 120 g each	high high	1st side: approx. 15 - 20 2nd side: approx. 15 - 20
Sausages	4 - 6 pieces	approx. 150 g each	high high	1st side: approx. 10 - 15 2nd side: approx. 10 - 15
Fish steak*	2 - 3 pieces	approx. 150 g each	high high	1st side: approx. 10 2nd side: approx. 8 - 12

	Amount	Weight	Grill	Cooking time in minutes
Whole fish* e.g. trout	2 - 3 pieces	approx. 150 g each	medium medium	1st side: approx. 10 - 15 2nd side: approx. 10 - 15
* Grease the top wire grill with oil before grilling.				

Advice on roasting and grilling

The table does not contain specifications for the weight of the roast

Select the next lowest weight from the instructions and extend the time.

How can you tell when the roast is ready.

Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer.

The roast looks good, but the sauce is burnt.

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

The roast looks good, but the sauce is too light and watery.

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

The microwave setting was switched on. The roast is not cooked through.

Carve the roast, prepare the sauce in the roasting pan, place the meat slices into the sauce and finish off the cooking using the microwave setting only.

Next time, use the microwave function from the start of the cooking process. Use a meat thermometer and leave the finished roast to stand in the oven for a further 10 minutes.

Cakes and pastries

Baking tins

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

It is best to use glass, ceramic or plastic baking containers when using the microwave. These containers must be heat-resistant up to 250 °C. Cakes will not brown so well if you use these types of baking containers.

Tables

The specified cooking times apply to dishes placed in a cold oven.

The temperature and baking time depend on the type and amount of mixture. This is why “ranges” are given in the tables. Begin with the lower value and, if necessary, use a higher setting the next time, since this 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 lower wire grill.

Cakes in tins	Ovenware	Microwave setting in watts	Cooking time in minutes	Type of heating	Temperature in °C
Nut cake	Springform cake tin	90 W	30-35	Top/ bottom heating	170-180
Fruit or cheese cake with shortcrustpastry**	Springform cake tin	360 W	35-45	Top/ bottom heating	160-180
Fruit cake, fine sponge mixture	Bowl mould	90 W	30-40	Hot air	160-180
Savoury bakes* (e.g. quiche/onion tart)	Springform cake tin or quiche dish	180 W	35-45	Hot air	170-180

* Place the tray directly on the turntable.

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

Cake	Ovenware	Type of heating	Temperature in °C	Cooking time in minutes
Sponge cake, simple	Ring-shaped/	Top/	160 - 180	50 - 60
Sponge cake, delicate (e.g. B. pound cake)**	Vienna ring/ cake tin	bottom heating	140 - 160	60 - 70
Cake base made from shortcrust pastry	Springform cake tin	Top/ bottom heating	170 - 190	25 - 35
Cake base made from sponge mixture	Fruit cake base	Hot air	160 - 170	25 - 30
Swiss roll	Springform cake tin	Top/ bottom heating	150 - 170	25 - 35
Cake made with dry topping (sponge mixture)	Baking tray	Top/ bottom heating	170 - 190	30 - 40
Cake made with moist topping e.g. yeast dough with apple crumble	Baking tray	Top/ bottom heating	170 - 190	30 - 40
Plaited loaf made with 500 g flour	Baking tray	Top/ bottom heating	160 - 180	30 - 40
Stollen made with 500 g flour	Baking tray	Hot air	170 - 180	65 - 75
Pizza*	Baking tray	Hot air	190 - 210	35 - 45
Bread, 1 kg*** (preheat)	Baking tray	Hot air	190 - 200	55 - 65

* Place the tray directly on the turntable.

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

*** Never pour water directly into a hot oven.

Small baked products		Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Baking tray	Top/bottom heating	140-160	20-30
Meringues	Baking tray	Top/bottom heating	100	80-90
Macaroons	Baking tray	Hot air	110	30-40
Puff pastry	Baking tray	Hot air	180-200	30-35
Bread rolls (e.g. rye rolls)	Baking tray	Top/bottom heating	200-220	25-35

Baking tips

You wish to cook to your own recipe.

Refer to the instructions in the tables for similar types of food.

How to check that a sponge cake is cooked properly.

Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the deepest part of the cake using a cocktail stick. The cake is done if the cocktail stick comes out clean.

The cake collapses.

Next time you should add less liquid or set the oven temperature around 10 degrees lower. Observe the cooking times in the recipe.

The cake has risen in the centre but is lower at the edges.

Only grease the base of the springform cake tin. As soon as the cake is ready, carefully loosen the cake around the edges using a knife.

The cake is too dark.

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

The cake is too dry.

Use a toothpick to make small holes in the baked cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.

The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).

Next time you should add a little less liquid and cook for a little longer at a lower temperature. For cakes with a moist topping, you should first bake the base, sprinkle it with almonds or breadcrumbs and then add the topping. Please observe the recipe and the baking times.

The cake does not turn out when turned upside down.

Allow the cake to cool for 5 to 10 minutes after baking, it will then turn out of the tin more easily. If it still does not turn out, carefully loosen the edges using a knife. Turn the cake upside down again and wrap a cold, wet cloth around the tin. Next time you should grease the tin well and add some breadcrumbs also.

You have checked the oven temperature with your own thermometer and have discovered a discrepancy.

The oven temperature was checked by the manufacturer. The temperature was taken from the centre of the oven after a specified time during a test roasting. Each piece of ovenware and each accessory will affect the measured value, meaning that there will always be a discrepancy.

Sparks appear between the dish and the wire grill.

Check whether the outside of the dish is clean. Alter the position of the dish in the oven. If this does not help, continue to bake without using the microwave function. The baking time is consequently extended.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Place the bake in a microwaveable dish on the lower wire grill.

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

Bakes and gratins should be left to continue cooking for another 5 minutes with the cooker switched off.

Meal	Amount	Ovenware	Microwave wattage	Cooking time in minutes	Type of heating	Temperature in °C, grill
Sweet bakes (e.g. quark and fruit bake)	approx. 1.500 g	Shallow ovenproof dish 4 - 5 cm	180 W	20-30	Hot air	170-190
Savoury bakes made from cooked ingredients (e.g. pasta bake)	approx. 1.000 g	Shallow ovenproof dish 4 - 5 cm	600 W	15-20	Hot air	180-190

Meal	Amount	Ovenware	Microwave wattage	Cooking time in minutes	Type of heating	Temperature in °C, grill
Savoury bakes made from raw ingredients* (e.g. potato gratin)	approx. 1.100 g	Shallow casserole dish	600 W	25-35	Hot air	180-190
Toast with topping*	2-4 slices	Low wire grill	Depending on topping:	approx. 8-10	Intensive setting	250

* Pretoasting is not necessary.

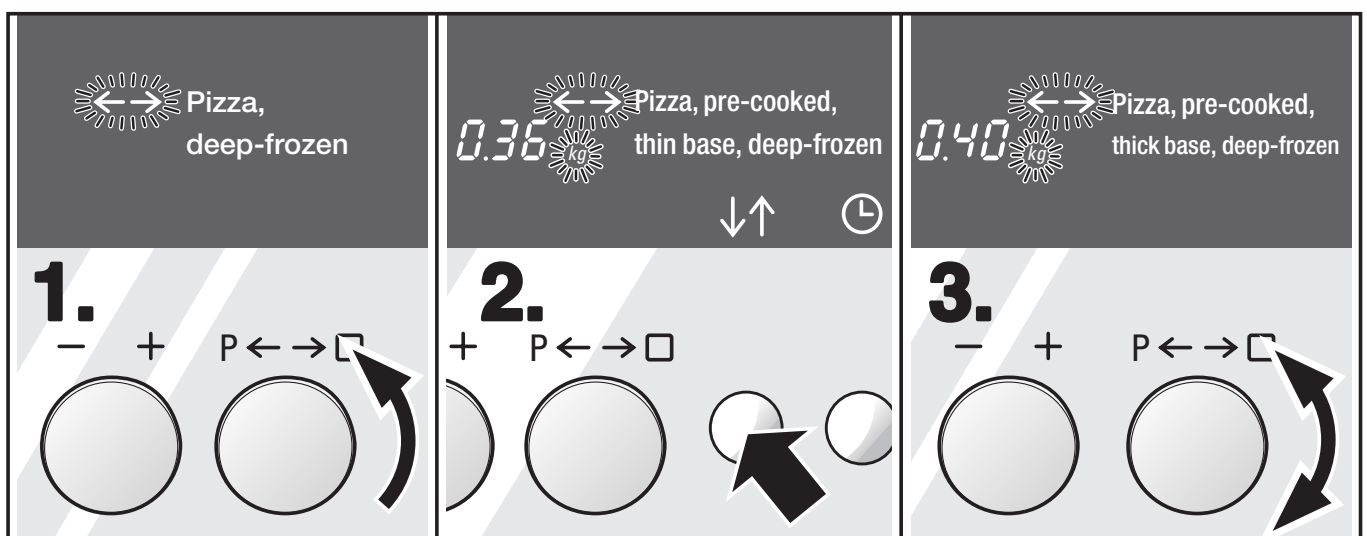
Automatic programming

Setting procedure

Defrosting foods and the quick and simple preparation of many dishes is very easy using the automatic program. The automatic program has 11 program groups with 51 programs in total.

Example:

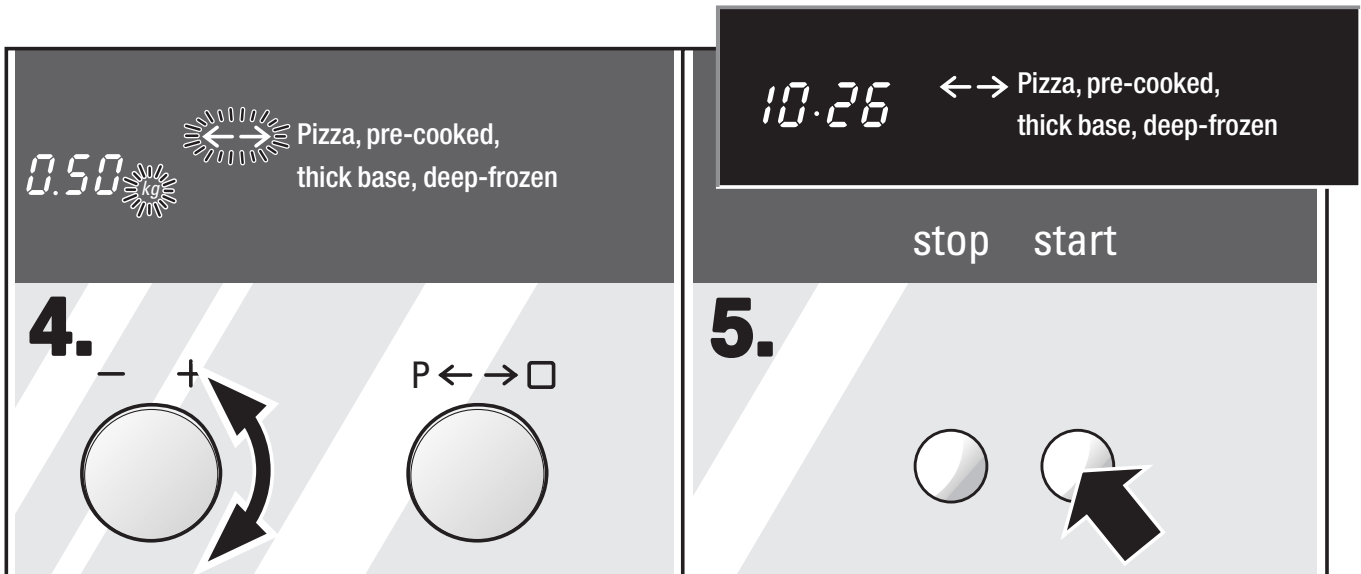
Pizza deep-frozen, with thick base.



1. Turn the function selector anticlockwise and select a program group.

2. Press the ↓↑ button.

3. Change the second line using the function selector.



4. Use the rotary knob to set the weight.

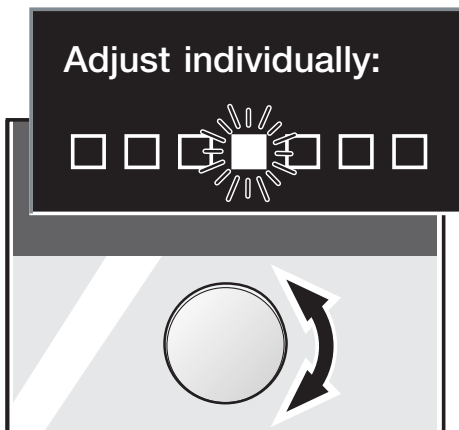
5. Press the Start button.
The cooking time appears in the display.

When the time has elapsed

the oven switches off. A signal sounds and the “End” and “Appliance cooling” messages appear in the display. The “End” message goes out if you open the oven door or press the Stop button.

Setting the cooking result for each dish

If a pizza is too crispy for your taste, for example, you can change the cooking result for next time. Press and hold the ↓↑ button for three seconds and change the illuminated panel using the function selector.



to the left = more intensive cooking result
to the right = less intensive cooking result

Information on the accessories

You can obtain information on the accessories required by pressing the “M” memory button.

Pausing

Press the Stop button once or open the oven door. Press the Start button after closing the door.

If, after closing the door, you forget to press the Start button, an audible signal reminds you to do this and “Press start button” appears in the indicator for 3 seconds.

Canceling

Press the Stop button twice or open the door and press the Stop button once.

Notes

- Press the “M” button if you wish to view the set weight in the meantime.
The weight and the cooking result display appear for 3 seconds.
- The cooking time cannot be changed.
- If necessary, the “Please turn” or “Please stir” messages appear in the display. A signal sounds. The text remains in the display until the oven door is opened or the program is complete.

Notes for the automatic program

Remove the food from its packaging and weigh it. You will need to know the weight in order to set the automatic program function.

If you cannot enter the exact weight, choose the next highest weight.

Always use ovenware, e.g. glass or ceramic, which is suitable for the microwave for these programs.

Frozen pizzas, potato products, snacks, fish

Place the food directly on the turntable.

Exception mini pizzas: These are best cooked on the low wire grill.

For mini spring rolls, fish fingers and onion rings, a signal sounds after $\frac{2}{3}$ of the cooking time. Turn the food. This maintains an even result.

Bake, deep-frozen (ready-made product)

Place the food in a dish suitable for the microwave on a low wire grill.

Meat

Use a tall dish without a lid for roast pork, boned leg of lamb and roast beef. The food to be roasted should cover approximately $\frac{2}{3}$ of the base of the dish. Turn the meat after half the cooking time (signal).

Beef joint and roast veal should be prepared in a closed dish. Make sure that approximately 10% of the weight is in the water. Turning is not necessary.

On completion of the cooking time, switch the oven off and leave the roast to stand for 5 - 10 minutes. Additionally, wrap sirloin in aluminium foil. Turn it after 5 minutes. The sirloin is also suitable for slicing when cold.

Poultry

Cook the chicken in a tall, open dish.

First cook the chicken with the breast side down. Turn the poultry after $\frac{2}{3}$ the cooking time (signal).

Cook the turkey breast in a closed dish. Make sure that approximately 10% of the weight is in the water. Turning is not necessary.

Marinated deep-frozen chicken thighs can be prepared directly on the turntable. Turn the chicken thigh after $\frac{2}{3}$ the cooking time (signal). This maintains an even result.

Poultry can be served immediately after being cooked.

Vegetables

Vegetables, fresh: Cut the vegetables into pieces. Add a tablespoon of water for every 100 g vegetables.

Vegetables, frozen This program is only suitable for blanched, and not pre-cooked vegetables. Cook the vegetables without water. The program is not suitable for frozen vegetables in cream sauce.

A signal sounds when the cooking time has elapsed. Stir the vegetables. On completion of the program, leave the food to stand for approximately 5 to 10 minutes.

Potatoes

Boiled potatoes: Cut the potatoes into small, evenly sized pieces. Add a tablespoon of water and a little salt for every 100 g potatoes.

Potatoes boiled in their skins: Wash the potatoes and prick them all over. Place the wet potatoes in a dish. Do not add water.

A signal sounds when the cooking time has elapsed. Stir the potatoes. On completion of the program, leave the potatoes to stand for approximately 5 to 10 minutes.

Cereal products

Cereal products foam a lot during cooking. Therefore use a tall dish with a lid for all cereal products.

For polenta and millet, use approximately 1 part less water than stated on the packaging.

A signal sounds after 2 to 15 minutes depending on the type and amount of cereal. "Please stir" appears in the display.

On completion of the program, leave the cereal products to stand for approximately 10 minutes.

Defrosting

Use a flat dish, e.g. a glass or china plate. Place the food on the plate. Spread it out as much as possible.

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

Freeze minced meat as flat as possible. Turn at least once during defrosting (signal). You can remove the meat which has already defrosted.

For pork, beef and lamb, a signal sounds after half the cooking time. Turn the meat.

First lay poultry on the plate with the breast facing upwards. Turn it after half the cooking time.

After defrosting, allow the food to stand for another 10 to 30 minutes.

Program table

Program group	Program	Weight range in kg	Accessories
Pizza, frozen	Pizza, pre-cooked, thin base, deep-frozen	0.30 - 0.50	Direct on turntable
	Pizza, pre-cooked, thick base, deep-frozen	0.40 - 0.60	
	Pizza, not pre-cooked, thin base, deep-frozen	0.30 - 0.50	
Potato products frozen	Chips, thick, deep-frozen	0.20 - 0.75	Direct on turntable
	Chips, thin, deep-frozen	0.20 - 0.75	
	Fried potatoes, deep-frozen	0.20 - 0.85	
	Croquettes, deep-frozen	0.20 - 0.85	
	Potato cakes, deep-frozen	0.20 - 0.75	
	Country fries, deep-frozen	0.20 - 0.60	

Program group	Program	Weight range in kg	Accessories
Snacks, frozen	Pizza baguettes, deep-frozen	0.10 - 0.60	Direct on turntable
	Mini pizzas, deep-frozen	0.08 - 0.50	Low wire grill
	Spring rolls, deep-frozen	0.10 - 0.70	Direct on turntable
	Mini spring rolls, deep-frozen	0.10 - 0.70	
	Onion rings in beer batter, deep-frozen	0.10 - 0.60	
	Pretzels, deep-frozen	0.07 - 0.31	
Bake, deep-frozen	Lasagne Bolognese, deep-frozen	0.40 - 1.00	Dish without lid, low wire grill
	Salmon lasagne, deep-frozen	0.40 - 1.00	
	Vegetable lasagne, deep-frozen	0.40 - 1.00	
	Potato gratin, deep-frozen	0.40 - 1.00	
	Bake, portioned, deep-frozen	0.40 - 1.00	
Fish products, deep-frozen	Fish fingers, deep-frozen	0.20 - 0.60	Direct on turntable
	Breaded squid rings, deep-frozen	0.20 - 0.50	
	Salmon in puff pastry, deep-frozen	0.15 - 0.60	
Meat, fresh	Roast pork, fresh	0.80 - 1.80	Tall dish without lid, low wire grill
	Leg of lamb, fresh	0.80 - 1.50	
	Sirloin, fresh	0.80 - 1.80	
	Beef joint, fresh	0.50 - 2.00	Dish with lid, low wire grill
	Roast veal, fresh	0.50 - 2.00	
Poultry	Chicken, fresh	0.80 - 1.80	Tall dish without lid, low wire grill
	Turkey breast, fresh	0.50 - 2.00	Dish with lid, low wire grill
	Chicken wings, deep-frozen	0.20 - 0.60	Direct on turntable
Vegetables	Vegetables, fresh	0.20 - 1.00	Dish with lid, low wire grill
	Vegetables, frozen	0.20 - 1.00	
Potatoes	Boiled potatoes	0.20 - 1.00	Dish with lid, low wire grill
	Potatoes boil. i. sk.	0.20 - 1.00	

Program group	Program	Weight range in kg	Accessories
Cereal products	Long grain rice	0.10 - 0.50	Tall dish with lid, low wire grill
	Basmati rice	0.10 - 0.50	
	Natural rice	0.10 - 0.50	
	Polenta	0.10 - 0.50	
	Couscous	0.10 - 0.50	
	Quinoa	0.10 - 0.50	
	Millet	0.10 - 0.50	
Defrosting	Bread, deep-frozen	0.20 - 1.00	Flat dish, low wire grill
	Cakes, dry, deep-frozen	0.20 - 1.00	
	Cakes, moist, deep-frozen	0.20 - 1.00	
	Minced meat, deep-frozen	0.30 - 1.00	
	Boned pork, deep-frozen	0.50 - 2.00	
	Beef, deep-frozen	0.50 - 2.00	
	Lamb, deep-frozen	0.50 - 2.00	
	Whole poultry, deep-frozen	0.40 - 2.00	
	Poultry pieces, deep-frozen	0.40 - 2.00	

Memory

You can use the memory function to set individual programs. Settings can be saved and called up again for six meals.

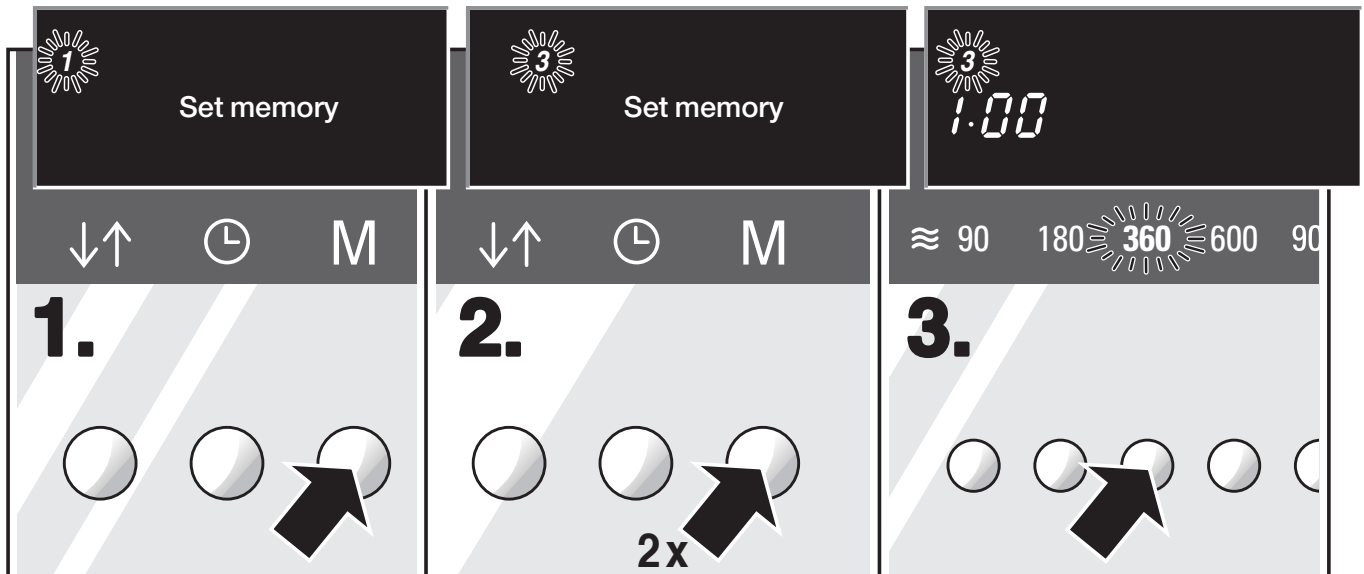
It is sensible to use the memory function if you require several different settings in order to prepare a meal, or if there is a meal which you cook particularly often.

Storing the memory

Select one of the six memory locations and set it.

Example

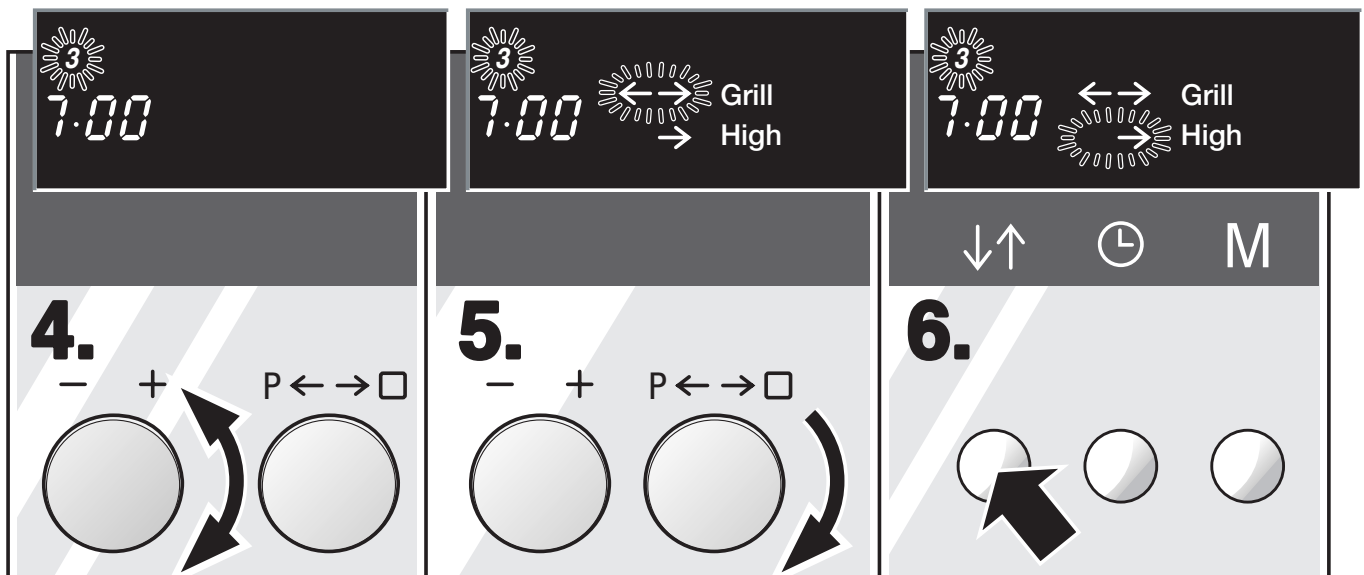
Memory location 3
360 W, 7 minutes.,
Low grill setting.



1. Press the “M” memory button. 1 appears for memory location 1.

2. Press the ”M” memory button twice more. 3 appears for memory location 3.

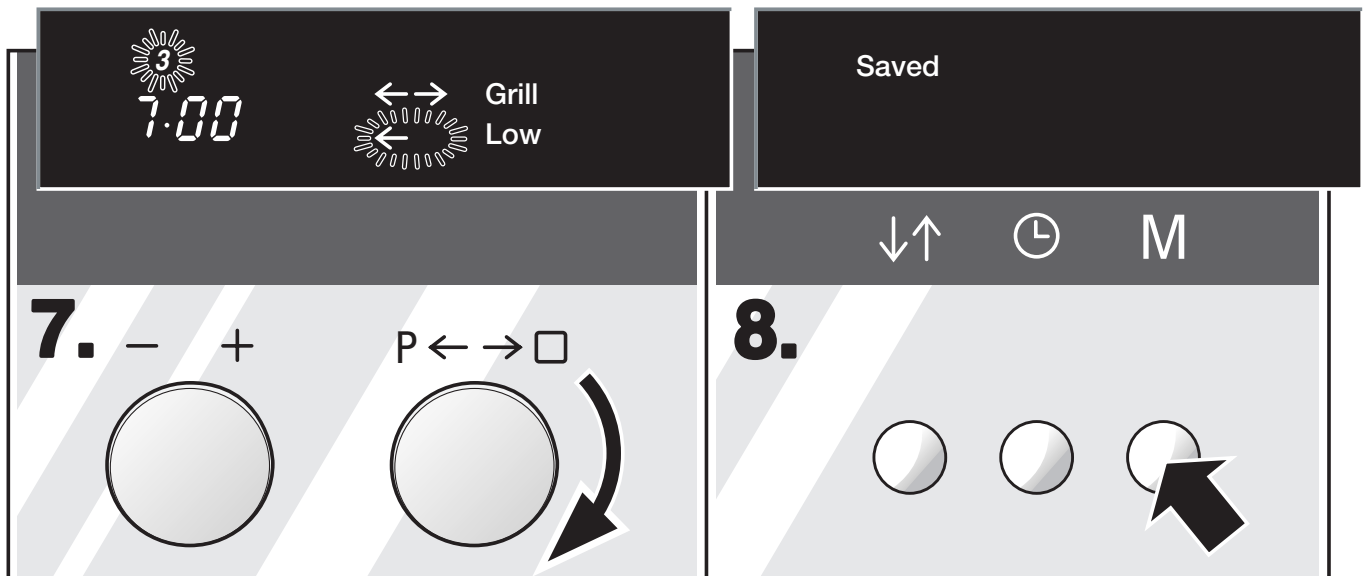
3. Press the 360 W button.



4. Set to 7 minutes using the rotary knob.

5. Use the function selector to select grill.

6. Press the button ↓↑ to move to the 2nd line.



7. Use the function selector to select the "low" grill setting.

8. Press the "M" memory button, the time appears again. The settings will be stored.

You can store the memory and start the oven at the same time. To do this, press the Start button, not the "M" memory button.

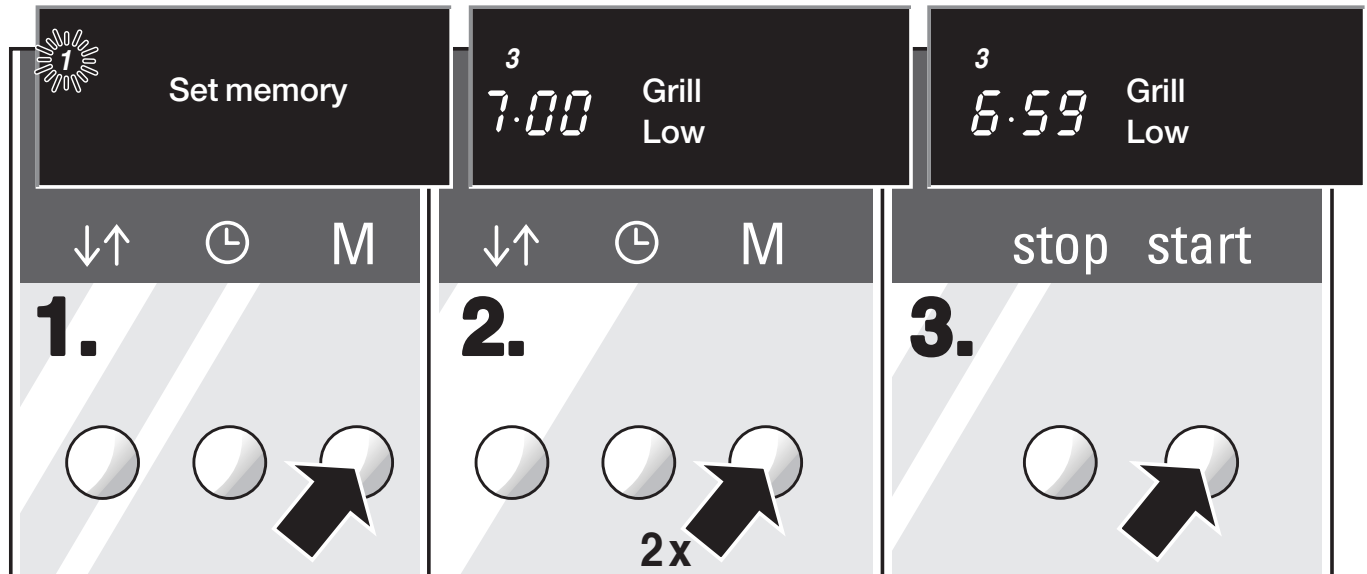
Notes

- If you wish to reassign a memory location, press the Stop button and reset.
- You can also store a meal from the automatic program function.

Starting the Memory function

The stored settings for your meals can easily be called up.

Place the meal in the oven.



1. Press the “M” memory button. 1 appears for memory location 1.

2. Press the “M” memory button until the required memory location appears.

3. Press the Start button.

When the time has elapsed

A signal sounds when the time has elapsed. Program finished appears in the display. The display goes out if you open the oven door or press the Stop button.

Pausing

Press the Stop button once or open the oven door. Press the Start button after closing the door.

If you forget to press the Start button, “Press start button” appears in the indicator for 3 seconds. A signal sounds.

Cancelling

Press the Stop button twice or open the door and press the Stop button once.

Notes

- Once the oven has been started, you can no longer change the memory location.
- You may change the temperature or grill setting at any time.

Childproof lock

The oven is equipped with a childproof lock to prevent children from switching it on accidentally.

Locking the oven

Press the Stop button for four seconds.
“Child-proof lock” appears in the text-style display.
All functions are locked.

Unlocking

Press the Stop button for a further four seconds.
The lock is released.

Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

Oven exterior

Simply wipe the appliance with a damp cloth. Add a few drops of washing-up liquid to the water if the dirt is more difficult to remove. Wipe it dry with a dry cloth.

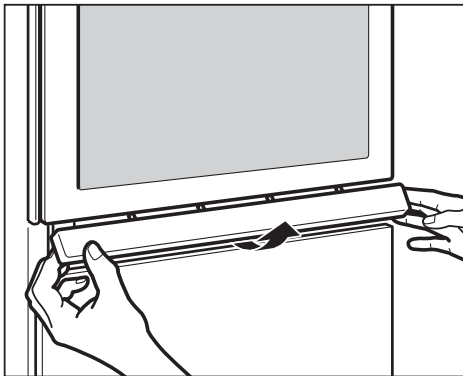
Never use strong or abrasive cleaning agents as these can leave parts of the surfaces looking dull. If you spill a cleaning agent on the casing, wipe it away with water immediately.

Stainless steel appliances

Always remove any flecks of limescale, grease, cornflour and egg white immediately. Corrosion can form under such flecks.

Wipe the front of the oven with water and a little washing-up liquid. Dry it with a soft cloth.

Ventilation grille



It can be removed and cleaned.

Lift the ventilation grille up.
Pull it out sideways.

Oven

Wipe down the oven with a damp cloth when it has cooled. In this way, splashes and food residues are easily removed and do not get burnt on harder the next time the cooker is used.

Use mild cleaning agents if the dirt is difficult to remove.

Ensure that water does not leak through the turntable drive into the inside of the appliance.

Dry the inside of the cooker thoroughly with a soft cloth to prevent any corrosion.

Do not use oven spray or any other harsh oven cleaners or scouring agent. Scouring pads, rough sponges and pan cleaners are also unsuitable. These cleaning agents scratch the surface.

Unpleasant smells, e.g. from the cooking of fish, are easily eliminated. Pour a few drops of lemon juice into a cup of water. Put a teaspoon in the cup to prevent boiling retardation. Heat the water at full power for 1 to 2 minutes at the maximum microwave setting.

Note

The oven light lights up for 10 minutes when you open the oven door.

Accessories

Soak the accessories immediately after use.

Remaining dirt can then be easily removed using a washing-up brush or sponge. The wire grills can also be cleaned with stainless steel cleaning agents or can be placed in a dishwasher.

Turntable

Clean the turntable with washing-up liquid. Wipe the recess in the oven with a damp cloth. Ensure that water does not leak through the turntable drive into the inside of the appliance. The turntable must slot into place properly when you re-insert it.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Comments/remedy
The microwave does not work.	Not plugged in.	Plug in the microwave.
	Power cut.	Check whether the kitchen light switches on.
	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
Three zeros flash in the clock display.	Power cut.	Reset the time.
A cooking time appears in the display.	The rotary knob was accidentally pressed.	Press the Stop button.
	The Start button was not pressed after the setting had been made.	Press the Start button or clear the setting by pressing the Stop button.
The microwave does not switch on.	The door is not closed properly.	Check whether remnants of food or a foreign object is trapped in the door.
	The Start button was not pressed.	Press the Start button.
The microwave is not working. A cooking time appears in the display.	The rotary knob was accidentally pressed.	Press the Stop button.
The food takes longer than usual to heat up.	The microwave setting selected was too low.	Select a higher microwave setting.
	A greater quantity of food than usual was placed in the microwave.	Double the food quantity = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
The turntable makes a scraping or grinding noise.	Dirt or foreign body is present in the turntable drive area.	Clean the rollers on the base of the turntable and the recess in the oven floor thoroughly.

Problem	Possible cause	Comments/remedy
The “Er1” or “Er4” error message appears in the text-style display.	The temperature sensor has failed.	Contact the after-sales service.
The “Er11” error message appears in the text-style display “Button jammed”.	The buttons are dirty, the mechanism is jammed.	Press the button several times. If this does not help, consult the after-sales service.
The “Er19” error message appears in the text-style display.	Extreme overheating (possibility of fire in the microwave). The microwave setting is too high.	Do not open the door. Instead disconnect the microwave from the mains or remove the fuse from the fuse box and allow the microwave to cool.

Repairs must only be carried out by trained after-sales service technicians. Incorrect repairs may result in serious injury to the user.

Protection of the Environment

Notes on disposal

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating “Caution: This appliance is defective!”

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

After-sales service

Our after-sales service is there for you in the event that your appliance needs to be repaired. Your nearest appliance service centre can be found in the phone book, should your appliance need repairing. The specified after-sales service centres will also be happy to inform you of a service point in your local area.

E number and FD number

When contacting the After-sales Service, always specify the product number (E no.) and production number (FD no.) of your appliance. The nameplate containing these numbers is visible when the oven door is opened. Make a note of these numbers in the space here to save time in the event of appliance malfunction.

E no.	FD no.
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After-sales service 📞

Technical data

Power supply:	230 V, 50 Hz
Total connected load:	3380 W
Microwave setting:	900 W
Grill:	2100 W
Top/bottom heat:	1900 W
Frequency:	2450 MHz

Dimensions (H x W x D)	
- Appliance	45.8 x 59.5 x 46,7 cm
- Oven	20.4 x 44 x 42 cm

Weight	25 kg
VDE tested:	Yes
CE mark:	Yes

Acrylamide in food

Experts are currently discussing how dangerous acrylamide in food can be. We have compiled this information sheet for you on the basis of current research.

Where does acrylamide come from?

Acrylamide in food does not come from external contamination. It is formed in the food itself during preparation - provided that the food contains carbohydrate and protein. Exactly how this happens has not yet been completely explained. However, it appears that the acrylamide content is strongly influenced by:

high temperatures
a low water content in food
intensive browning of the food.

What sort of foods are affected?

Acrylamide forms mostly in grain and potato products that are prepared at high temperatures, e.g.:

crisps, chips,
toast, rolls, bread,
baked goods made from shortcrust pastry (speciality biscuits and cakes).

What can you do?

You can avoid high levels of acrylamide when baking, frying and grilling.

The following recommendations were published by AID¹ and BMVEL² to help you minimise acrylamide levels:

In general

Keep cooking times as short as possible.

“Brown rather than burn” - cook food only until it is golden brown.

The larger and thicker the food is, the less acrylamide it contains.

Baking

Set the temperature to a maximum of 200 °C when using the top/bottom heating setting, and to a maximum of 180 °C for the hot air setting.

Cookies: Set the temperature to a maximum of 190 °C when using the top/bottom heating setting, and to a maximum of 170 °C for the hot air setting. The presence of egg or egg yolk in a recipe reduces the formation of acrylamide.

Spread oven chips evenly over the baking sheet in one layer where possible. To prevent the food from drying out quickly, place at least 400 g on each baking sheet.

¹ AID "Acrylamide" information leaflet, published by AID (German Evaluation and Information Service for Nutrition, Agriculture and Forestry) and BMVEL (German Federal Ministry for Consumer Protection, Food and Agriculture), as at 12/02, Internet: <http://www.aid.de>.

² BMVEL press release 365, as at 4.12.2002, Internet:<http://www.verbraucherministerium.de>

Test dishes

In accordance with DIN 60705

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

Microwave defrosting

Meal	Microwave setting (watts), Cooking time in minutes	Notes
Meat	180 watts, 7 + 90 watts, 10 - 12	Place a Ø 22 cm pyrex dish on the low wire grill.

Microwave cooking

Meal	Microwave setting (watts), Cooking time in minutes	Notes
Custard	600 W, 5 + 360 W, 12 - 15	Place a pyrex dish on the low wire grill.

Meal	Microwave setting (watts), Cooking time in minutes	Notes
Sponge	600 watts, 9 - 11	Place a Ø 22 cm pyrex dish on the low wire grill.
Meat loaf	600 watts, 25 - 30	Place a pyrex dish on the low wire grill.

Microwave combined cooking

Meal	Microwave setting (watts), Cooking time in minutes	Type of heating	Temperature in °C	Notes
Potato gratin	360 watts, 35 - 40	Hot air	140	Place a Ø 22 cm pyrex dish on the low wire grill.
Cake	180 W, 20	Top/ bottom heating	160	Place a Ø 22 cm pyrex dish on the low wire grill.
Chicken	360 watts, 30 - 35	Hot air	180	Place the chicken breast side down on the low wire grill. Turn after 15 minutes.

Test dishes

In accordance with DIN 44547 and EN 60350

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

Baking

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

	Ovenware and notes	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Ø 30 cm cake tray on low wire grill	Top/ bottom heating	140 - 160	20 - 30

	Ovenware and notes	Type of heating	Temperature in °C	Baking time in minutes
Small Cakes	Ø 30 cm cake tray on low wire grill	Top/ bottom heating	150 - 170	20 - 25
Swiss roll	Springform cake tin on low wire grill	Top/ bottom heating	150 - 170	25 - 35
Yeast cakes on a baking tray	Ø 30 cm cake tray on low wire grill	Top/ bottom heating	170 - 190	30 - 40
German apple pie	Ø 20 cm tin plate springform cake tin directly on the turntable	Hot air	150 - 170	60 - 75

Grilling

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

Meal	Ovenware	Grill	Cooking time in minutes
Browning toast	lower wire grill	High	20 - 30
Beefburgers, x 7*	Upper wire grill	High	20 - 25

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