

en Instruction manual

EMWK 9700.1J
Compact oven with microwave

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Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

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

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. See *"Description of accessories"* in the instruction manual.

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.
- Using the appliance for anything other than its intended purpose is dangerous and may cause damage. The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar. For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.
- Food may catch fire. Never heat food in heat-retaining packages. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual. Never use the microwave to dry food. Never defrost or heat food with a low

water content, e.g. bread, at too high a microwave power or for too long.

- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.
- The appliance becomes very hot. If the appliance is installed in a fitted unit with a decorative door, heat will accumulate when the decorative door is closed. Only operate the appliance when the decorative door is open.

Risk of explosion!

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

Risk of serious damage to health!

- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean; see also section *Care and cleaning*.
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.
- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact the after-sales service.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live.

Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.
- The insulation of an incompatible meat thermometer may be damaged. Only use the meat thermometer which is recommended for this appliance.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.
- Foods with peel or skin may burst or explode during, or even after, heating. Never cook eggs in their shells or reheat hard-boiled eggs. Never cook shellfish or crustaceans. Always prick the yolk when baking or poaching eggs. The skin of foods that have a peel or skin, such as apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.
- Heat is not distributed evenly through baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
- Heated food gives off heat. The ovenware may become hot. Always use oven gloves to remove ovenware or accessories from the cooking compartment.
- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves

to remove dishes from the cooking compartment.

Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.

Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.

Causes of damage

Caution!

- Creation of sparks: Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Baking tray, greaseproof paper, aluminium foil or ovenware on the cooking compartment floor: Do not place baking trays or ovenware on the cooking compartment floor. Do not line 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 the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: Do not store moist food in the closed cooking compartment for long periods. 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

- slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
 - Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.

- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.

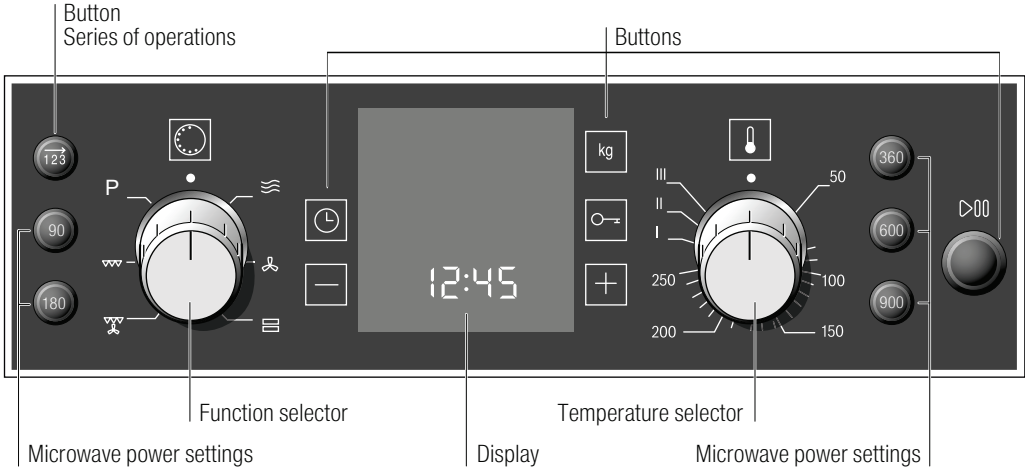
Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are

explained. You will find information on the cooking compartment and the accessories.

Control panel

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



Control knobs

The control knobs are retractable. To lock it in or out, press the control knob in the off position.

Buttons

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

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

Buttons and display

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

Button	Use
123	Selects a series of operations
90	Selects 90 watt microwave setting
180	Selects 180 watt microwave setting
360	Selects 360 watt microwave setting
600	Selects 600 watt microwave setting
900	Selects 900 watt microwave setting

Button	Use
kg	Kilogrammes Selects kilogrammes for the programmes.
⌚	Time-setting options Selects the ⌚ timer, ⌚ cooking time, ⌚ end time and ⌚ clock.
-	Minus Decreases the set values.
+	Plus Increases the set values.
▶⏸	Start/Pause Press briefly = starts/pauses operation Press and hold = cancels operation

The time-setting option that is selected in the display is indicated by the brackets [] around the corresponding symbol. Exception: for the clock, the ⌚ symbol only lights up when you are making changes.

Temperature selector

The temperature selector is used to set the temperature or grill setting.

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

Setting		Meaning
I, II, III	Grill settings	The grill settings for the Grill. I = setting 1, low II = setting 2, medium III = setting 3, high

The symbol remains lit in the display until the oven has reached the set temperature. The symbol does not light up when grilling.

Function selector

Use the function selector to set the type of heating.

Setting		Use
	Zero position	The oven switches off.
	Microwave mode	For setting the microwave power levels.
	Hot air	For baking sponge cakes in baking tins on one level.
	Top/bottom heating	For baking and roasting on one level. Especially suitable for cakes with moist toppings (e.g. cheese-cake).
	Hot air grilling	For poultry and larger pieces of meat.
	Grill	For large amounts of flat, small items for grilling (e.g. steaks, sausages).

Setting		Use
P	Programmes	5 defrosting programmes 15 cooking programmes The type of heating and cooking time are set by weight.

Cooking compartment

Your appliance has a cooling fan.

Cooling fan

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

Caution!

do not cover the ventilation slots. Otherwise the oven will overheat.

Notes

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

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

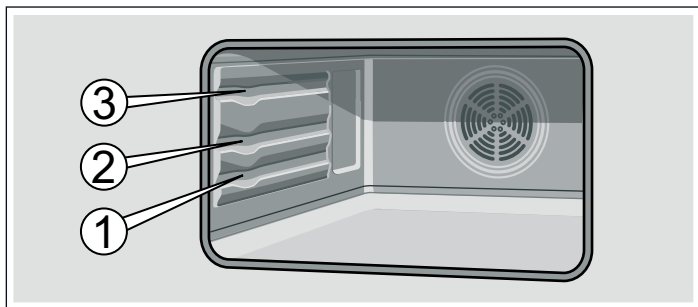
Your accessories

The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

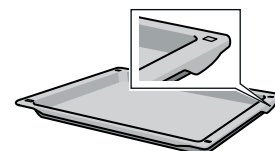
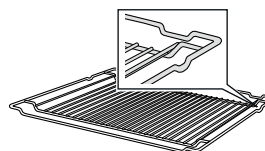
Inserting accessories

You can insert the accessories into the cooking compartment at 3 different positions.



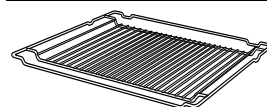
Notes

- The accessories can be pulled out approximately halfway without tipping. This allows dishes to be removed easily.
- When sliding in the accessories, ensure that the projection on the wire rack and on the universal pan is at the back.



- 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.

You can buy accessories from the after-sales service, from specialist retailers or online.

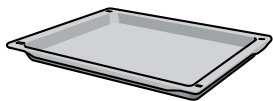


Wire rack

For ovenware, cake dishes, roasts and grilled food.

Notes

- Insert the wire rack into the cooking compartment with the projection at the back.
- Insert the wire rack with the open side facing the cooking compartment door and the elbow rail pointing downwards .



Universal pan

For large joints, 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 position 1.

Notes

- Insert the universal pan into the cooking compartment with the projection at the back.
- Slide the universal pan into the oven with the tapered edge facing the cooking compartment door.

Optional accessories

You can purchase special accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Optional accessories	Use
Enamel baking tray	For cakes and biscuits. Slide the baking tray as far as possible into the oven with the tapered edge facing the oven door.
Glass roasting dish	For pot roasts and bakes that you prepare in the oven. It is particularly suitable for the automatic programmes.

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	Article no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven/grill cleaning gel	Article no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure	Article 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.

Before using the appliance for the first time

Here you will find everything you need to do before using your oven to prepare food for the first time. First read the section on *Safety information*.

Setting the clock

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

1. Press the ⌚ button.

The time 12:00 is shown in the display.

2. Use the + or - button to set the clock.

After a few seconds, the time that has been set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. One hour of ⏏ Top/bottom heating at 240 °C is ideal for this. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set ⏏ Top/bottom heating.
2. Set the temperature selector to 240 °C.
3. Press the ▶ button.

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

Cleaning the accessories

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

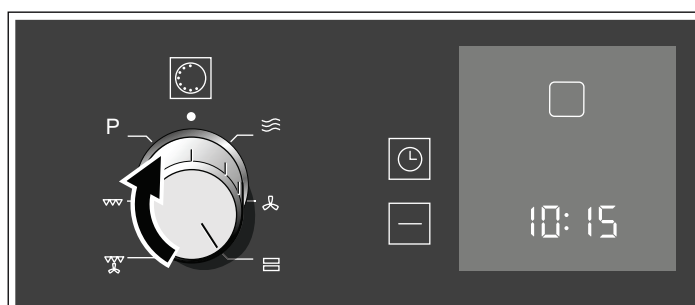
Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time-setting options*.

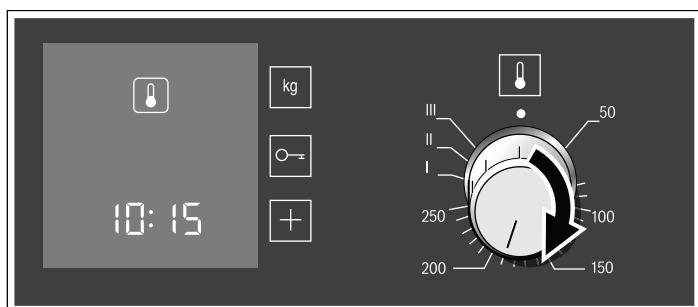
Type of heating and temperature

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

1. The function selector is used to set the type of heating.



2. The temperature selector is used to set the temperature or grill setting.



3. Press the >||| button.

The oven begins to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

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

The microwave

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

Creation of sparks: metal – e.g. a spoon in a glass – must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could 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:

1. Heat the empty ovenware at maximum power for ½ to 1 minute.

2. Check the temperature occasionally during that time.

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 W	for defrosting delicate foods
180 W	for defrosting and continued cooking
360 W	for cooking meat and heating delicate foods
600 W	for heating and cooking food

900 watts	for heating liquids
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Notes

- When you press a button, the selected power lights up.
- The microwave power can be set to 900 watts for a maximum of 30 minutes. With all other power settings a maximum cooking time of 1 hour 30 minutes is possible.

Setting the microwave

Example: Microwave power 600 W, cooking time 17 minutes

1. Set the function selector to ≈.
2. Press the button for the microwave power setting you require. The 600 W power level lights up and a suggested cooking time is displayed.
3. Use the + or – button to set the cooking time.
4. Press the >||| button.

Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. Microwave operation has finished. Turn the function selector to the zero position. You can stop the audible signal by pressing the ⊖ button.

Opening the oven door during cooking

Operation is suspended. After closing the door, press the >||| button briefly. The programme will then continue.

Changing the cooking time

This can be done at any time. Use the + or – button to change the cooking time.

Changing the microwave power setting

Press the button for the new microwave power setting. Use the + or – button to set the cooking time and restart the microwave.

Cancelling operation

Press and hold the >||| button for approximately 4 seconds and turn the function selector to the zero position.

Notes





- When you set the function selector to ≈, the highest microwave power setting always lights up as the proposed setting.
- If you open the appliance door during cooking, the fan may continue to run.

Microwave combi operation


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


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

Suitable types of heating

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


Setting Microwave Combi operation

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


1. Set the type of heating using the function selector, and the temperature using the temperature selector.
2. Press the button for the microwave power setting you require.
A suggested cooking time appears.
3. Use the **+** or **–** button to set the cooking time.
4. Press the  button.

Appliance operation begins. The cooking time starts counting down.



The cooking time has elapsed

A signal sounds. Combination mode has finished. You can stop the audible signal by pressing the  button.

Opening the oven door during cooking

Operation is suspended. After closing the door, press the  button briefly. The programme will then continue.

Pausing operation

Press the  button briefly. The oven is paused. Press the  button again to continue operation.


Changing the cooking time

This can be done at any time. Use the **+** or **–** button to change the cooking time.

Changing the microwave power setting

Press the button for the new microwave power setting. Use the **+** or **–** button to set the cooking time and restart the microwave.

Cancelling operation

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

1, 2, 3 series of operations









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

Ovenware

Always use microwave-safe, heat-resistant ovenware.


Setting a series of operations

Set a cooking time for each operation in the series.


1. Set the function selector to .
2. Press the  button.
The  for the first operation in the series appears on the display.
3. Set the first microwave power setting and cooking time.
4. Press the  button.
The  for the second operation in the series appears.
5. Set the second microwave power setting and cooking time.
6. Press the  button.
The  for the third operation in the series appears.
7. Set the third microwave power setting and cooking time.
8. Press the  button.

Appliance operation begins. The first step in the series of operations appears in the display. The cooking time starts counting down.


The cooking time has elapsed

A signal sounds. The series of operations is finished. You can stop the audible signal by pressing the  button.



Changing the setting

Changes can only be made before operation begins. Press the  button repeatedly until the number for the series of operations appears. Change the setting.


Opening the oven door during cooking

Operation is suspended. After closing the door, press the  button briefly. The programme will then continue.


Pausing operation

Press the  button briefly. The oven is paused. Press the  button again to continue operation.

Cancelling operation

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


Calling up the cooking time

Press the  button once.

Note:

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

Setting the time-setting options

Your oven has various time-setting options. You can use the  button to call up the menu and switch between the individual


functions. All the time symbols are lit when you can make settings. The brackets [] show you which time-setting option

you have currently selected. A time-setting option which has already been set can be changed directly with the **+** or **-** button when the relevant time symbol is in brackets.

Timer

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


1. Press the  button once.

The time symbols light up in the display and the brackets are around .


2. Use the **+** or **-** button to set the timer duration.

Default value for **+** button = 10 minutes

Default value for **-** button = 5 minutes

After a few seconds, the time setting is adopted. The timer starts. The  symbol lights up in the display and the timer duration counts down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 00:00 is shown in the display. Use the  button to switch off the timer.

Changing the timer duration






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

Cancelling the timer duration

Use the **-** button to reset the timer duration to 00:00. The change will be adopted after a few seconds. The timer is switched off.

Checking the time settings



If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.

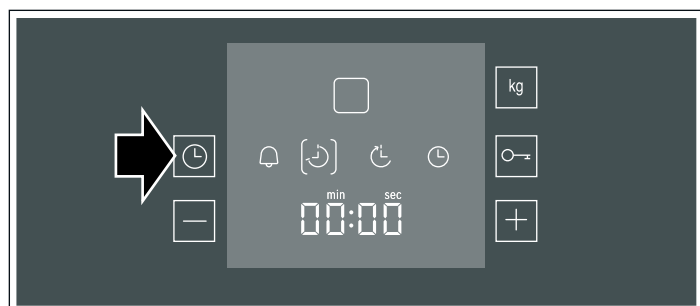
To call up the  timer,  cooking time,  end time or  clock, press the  button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

Cooking time

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

Example in the picture: cooking time 45 minutes.

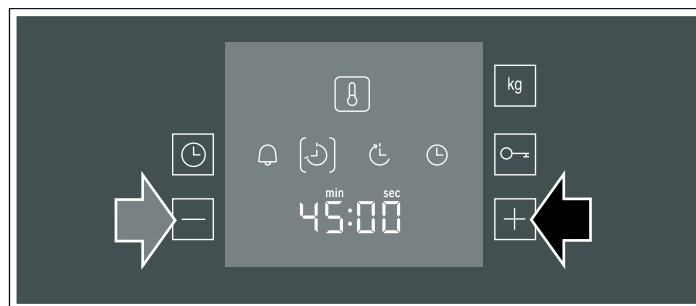
1. The function selector is used to set the type of heating.
2. The temperature selector is used to set the temperature or grill setting.
3. Press the  button twice.
00:00 appears in the display. The time symbol lights up, and the brackets are around .




4. Use the **+** or **-** button to set the cooking time.

Default value for the **+** button = 30 minutes



Default value for the **-** button = 10 minutes




5. Press the  button.

The cooking time counts down in the display and the  symbol lights up. The other time symbols go out.


The cooking time has elapsed

A signal sounds. The oven stops heating. 00:00 is shown in the display. Press the  button three times. You can use the **+** or **-** buttons to set a new cooking time. Or press the  button once and turn the function selector to the off position. The oven switches off.

Changing the cooking time






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

Cancelling the cooking time

Use the **-** button to reset the cooking time to 00:00. After a few seconds, the change is adopted. The cooking time is cancelled. If the timer has been set, press the  button beforehand.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.


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

End time


You can change the time at which you wish your meal to be ready. The oven starts automatically and finishes at the desired time. You can, for example, put your meal in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

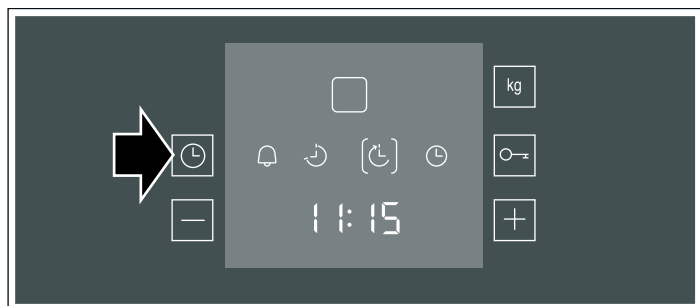
Ensure that food is not left in the cooking compartment for too long as it may spoil.

Example in the diagram: it is 10:30 am, the cooking time is 45 minutes and the oven is set to finish cooking at 12:30pm.

1. Adjust the function selector.
2. Set the temperature selector.
3. Press the  button twice.
4. Use the **+** or **-** button to set the cooking time.

5. Press the  button.






The brackets are shown around . The time when the dish will be ready is displayed.





6. Use the **+** or **-** button to set a later end time.




7. Press the  button.

The oven switches to standby. The time at which the dish will be ready is shown in the display and the  symbol is shown in brackets. The  and  symbols go out. When the oven starts, the cooking time counts down visibly and the  symbol is shown in brackets. The  symbol goes out.


The cooking time has elapsed

A signal sounds. The oven stops heating. 00:00 is shown in the display. Press the  button. You can set a new cooking time using the **+** or **-** button. Or press the  button twice and turn the function selector to the off position. The oven switches off.

Changing the end time






Use the **+** or **-** button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the  button twice. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

Cancelling the end time


Use the **-** button to reset the end time to the current time. After a few seconds, the change is adopted. The oven starts. If the timer has been set, first press the  button twice.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.

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

Clock

After the appliance is connected or following a power cut, the  symbol and four zeros light up in the display. Set the clock.

1. Press the  button.


The time 12:00 is shown in the display.


2. Use the **+** or **-** button to set the clock.

After a few seconds, the time that has been set is adopted.

Changing the clock

No other time-setting option should have been set.

1. Press the  button four times.

The time symbols light up in the display and the brackets are around .

2. Use the **+** or **-** button to change the clock.

After a few seconds, the time that has been set is adopted.

Hiding the clock

You can hide the clock. For more information, please refer to the section *Changing the basic settings*.

Childproof lock


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

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

Switching on the childproof lock


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

Press and hold the  button for approx. four seconds.

The  symbol appears in the display. The childproof lock is activated.

Switching off the childproof lock

Press and hold the  button for approx. four seconds.

The  symbol on the display goes out. The childproof lock is deactivated.

Childproof lock with automatic programmes

When automatic programmes have been set, the childproof lock is not operational.

Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

Basic setting	Selection 0	Selection 1	Selection 2	Selection 3
c0 Brightness of the display lighting	-	night	medium*	day
c1 Cooking time signal The duration of the audible signal once a cooking time has elapsed.	-	approx. 10 seconds	approx. 2 minutes*	approx. 5 minutes
c2 Clock display The clock is shown in the display if the oven is switched off.	only when in operation*	always*	-	-
c3 Continue operation Way in which operation continues once the oven door has been opened and closed again. Continue when door shut: off *Continue operation with ▷00	off*	automatic	-	-
c4 Waiting time until a setting is applied	-	approx. 2 seconds	approx. 5 seconds*	approx. 10 seconds
c5 Operating voltage	220-230 V*	230-240 V	-	-
c6 Reset factory settings Revert all changes to the basic settings.	no*	yes	-	-

* Factory setting

The oven must be switched off.

1. Press and hold the ⏻ button for approx. 4 seconds.
The current basic setting for signal duration is shown on the display, e.g. **c 12** for selection 2.
2. Use the + or - button to change the basic setting.

3. Confirm by pressing the ⏻ button.

The next basic setting appears in the display. You can scroll through all levels using the ⏻ button and change the setting using the + or - button.

4. To finish, press and hold the ⏻ button for approx. 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

Automatic switch-off

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

Automatic switch-off is activated

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

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

Overriding automatic switch-off

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

Care and cleaning

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.

⚠ Risk of electric shock!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

⚠ Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements.

Always allow the appliance to cool down. Keep children at a safe distance.

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 their 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 easily. 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

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

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

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.
Oven	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If oven is very dirty: use oven cleaner, but only when oven is cold. It is best to use a stainless-steel sponge.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Control panel/outer door panel	Glass cleaner: Wipe dry immediately using a soft cloth. Do not use a glass scraper.
Inner door glass	Glass cleaner: Wipe dry with a soft cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.
Accessories	Hot soapy water: Soak and clean with a dish cloth or a brush.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall and ceiling are coated with self-cleaning enamel. They clean themselves while the oven is in operation. Sometimes, larger splashes of food may not disappear until the oven has been operated several times.

Notes

- Never treat the self-cleaning surfaces with oven cleaner. If oven cleaner accidentally gets onto the back wall or ceiling, remove it immediately with a sponge and plenty of water.
- Never use abrasive cleaning agents. You will scratch or destroy the highly porous coating.

- Never treat the self-cleaning surfaces with a scouring pad.
- Light discolouration of the enamel does not affect self-cleaning.

Cleaning the cooking compartment floor and side walls

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

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use in a cold oven.

Cleaning the glass cover

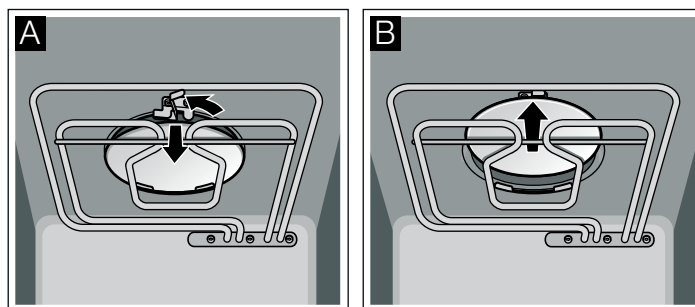
The glass cover can be removed from the oven ceiling for cleaning.

⚠ Risk of burns!

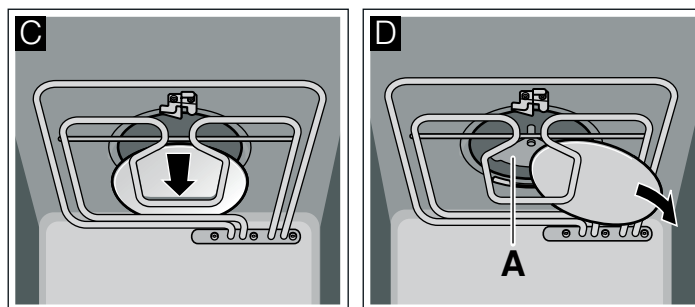
Do not remove the panels immediately after switching the appliance off. The oven must be cold.

Removal

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



4. Slide it slightly backwards again. (Fig. C)
5. Tilt down at the side and remove. (Fig. D)



⚠ Risk of injury!

Never touch or clean the microwave antenna (A)!

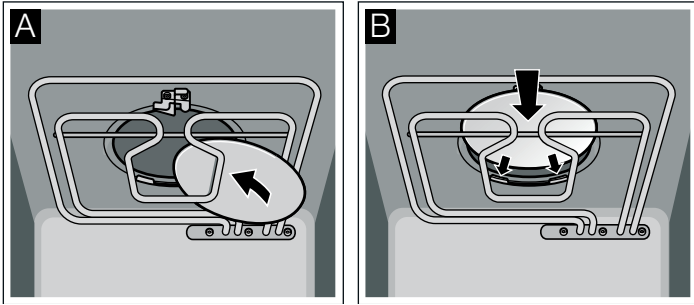
For light soiling:
Wash the glass cover using hot soapy water.

For heavy soiling:
Clean the glass cover in the same way as the enamel surfaces in the oven.

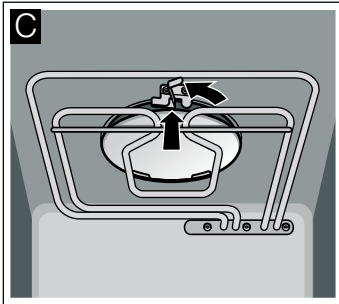
Refitting

1. Slide in the cover with the smooth side facing downwards and rest it on the grill element. (Fig. A)

2. Use both hands to slide it back into the two catches. (Fig. B).



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



Remove the tea towel from the oven.

⚠ Risk of serious damage to health.!

Never operate the appliance without the microwave glass cover. Microwave energy may escape.

Cleaning the glass panels

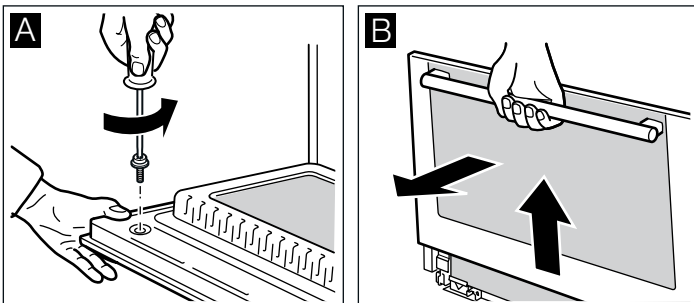
The glass panels can be removed from the oven door for cleaning.

⚠ Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Removal

1. Open the oven door.
2. Undo the two screws on the door using a TORX screwdriver (TORX 20). Hold the door panel firmly while doing this (Fig. A).
3. Position the door at an angle and pull out the panel upwards by the door handle. (Fig. B).



4. Close the door.

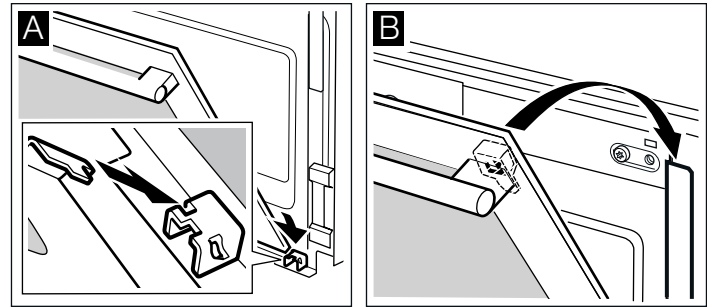
Note: Clean the glass panels with glass cleaner and a soft cloth.

⚠ Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

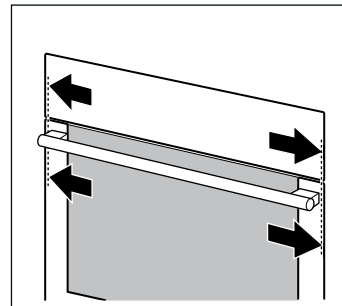
Refitting

1. Insert the door panel into the guide with both hands. (Fig. A).
2. Push the door panel downwards, lift it slightly and hook it in at the top (Fig. B).

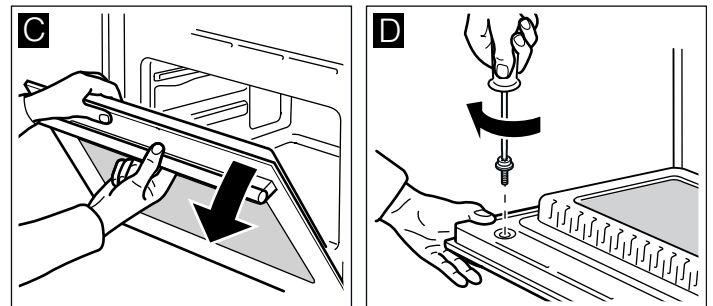


Caution!

Make sure that the door panel is sitting flush with the control panel.



3. Fully open the door, while holding the panels firmly with one hand (Fig. C).
4. Push the door downwards again and tighten the screws hand-tight using a TORX screwdriver (TORX 20) and close the door. (Fig. D).



Caution!

You must not use the oven again until the panels have been properly refitted.

Malfunction table






Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a meal does not turn out exactly as you wanted, refer to the *Tested for you in our cooking studio* section, where you will find plenty of cooking tips and tricks.



Risk of electric shock!

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

Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work	Faulty circuit breaker	Look in the fuse box to make sure that the fuse for the appliance is OK.
	Plug not plugged in	Plug it in.
	Power cut	Check whether the kitchen light works.
 and four zeros light up in the display.	Power cut	Reset the clock.
The oven does not heat up. The colon in the display flashes.	The oven is in demonstration mode.	Switch off the circuit breaker in the fuse box and switch it on again after approx. 20 seconds. Then, within approx. 2 minutes, press and hold the  button for approx. 4 seconds until the colon lights up continuously.
F8 appears in the display.	The automatic switch-off has been activated.	Turn the function selector to the zero position.
The microwave does not switch on.	Door not fully closed.	Check whether food remains or foreign material is trapped in the door. Make sure that the sealing surfaces are clean. Check whether the door seal is twisted.
	The microwave was not started.	Press the  button.
The appliance does not heat up to the temperature which has been set.	The  button was not pressed.	Press the  button.
Microwave operation has been cancelled for no apparent reason.	The microwave has a fault.	If this fault occurs repeatedly, please call the after-sales service. Oven operation without microwave is possible.
With microwave operation, the food takes longer to heat up than before.	The microwave power setting is too low.	Select a higher power setting.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the time
	The food was colder than usual.	Stir or turn the food during cooking

Error messages

If an error message with  appears, press the  button. Then reset the clock. If the error message appears again, call the after-sales service.

You can take remedial action yourself for some error messages.

Error message	Possible cause	Remedy/Note
The error message "E101" or "E104" appears on the clock display.	The temperature sensor has failed.	Call the after-sales service. Microwave operation is possible on its own.
The error message "E010", "E310", "E009" or "E309" appears on the clock display.	Technical malfunction.	Call the after-sales service.

Replacing the oven light bulb

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

Risk of electric shock!

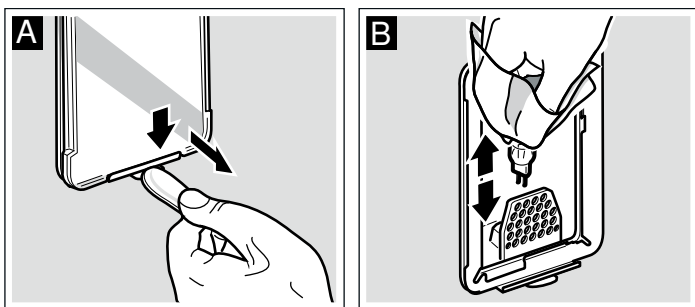
Never replace the oven light when the appliance is switched on. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box.

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

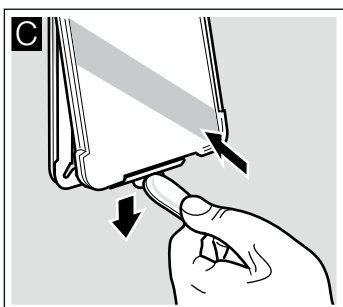
Method

1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do so, prise open the glass cover at the bottom by hand. Should you experience difficulties removing the glass cover, use a spoon to help. (Fig. A)

4. Remove the bulb and replace with a bulb of the same type. (Fig. B)



5. Refit the glass cover. (Fig. C)



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

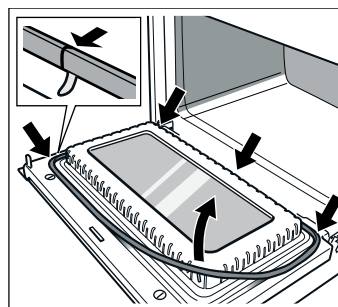
Replacing the door seal

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.

Risk of serious damage to health.!

Never use the appliance if the door seal is damaged. Microwave energy may escape. Do not use the appliance again until it has been 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 technically required.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found 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

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

This appliance corresponds to the standards EN 55011 and CISPR 11. It is a Group 2, Class B product.

Group 2 means that microwaves are produced for the purpose of heating food. Class B states that the appliance is suitable for private households.

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 operating instruction tables.

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

Open the appliance door as little as possible during cooking, baking or roasting.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce 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 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Automatic programmes

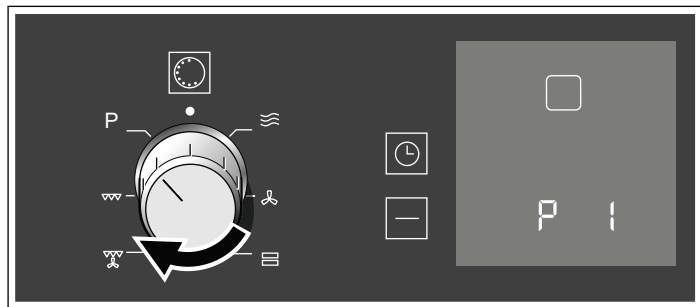
The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can select from 20 programmes.

Making settings

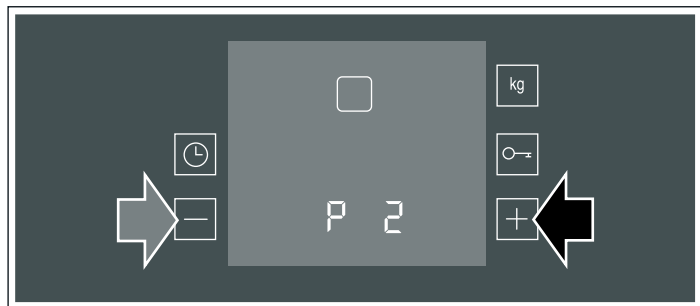
When you have selected a programme, set the oven. The temperature selector must be in the zero position.

Example in diagram: yeast cake (programme 2) with a weight of 1 kilogramme.

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



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

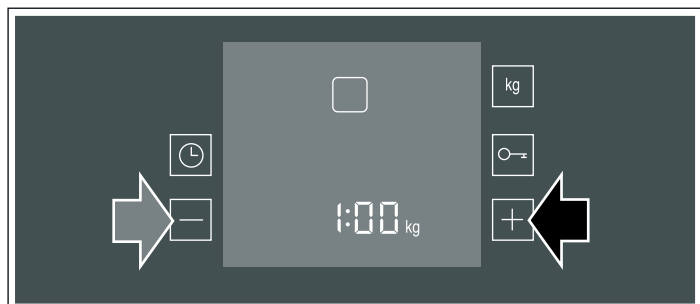


3. Press the kg button.

The display shows 0.50 kilogrammes as the suggested weight.



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



5. Press the >||| button.

The programme starts. In the display, the timer can be seen counting down and the >||| symbol is in brackets.

Programme has ended

A signal sounds. The oven stops heating. 00:00 is shown in the display. Turn the function selector to the zero position. The oven switches off. You can stop the audible signal by pressing the >||| button.

Changing the programme

Once you have started the programme, the programme number and weight cannot be changed.

Cancelling the programme

Press and hold the >||| button for approximately 4 seconds and turn the function selector to the zero position. The oven switches off.

Changing the cooking time and end time

If using automatic programmes, you cannot change the cooking time or end time.

Defrosting and cooking with the automatic programmes

Notes

- Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.
- Always use microwaveable ovenware, e.g. made of glass, ceramic or the universal pan. Observe the accessories tips in the programme table.
- Place the food in the cold cooking compartment.
- A table of suitable types of food with appropriate weight ranges and the accessories required can be found in the section 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.

Defrost

Notes

- If possible, freeze and store food flat and in portions at -18 °C.
- Put the frozen food on shallow tableware, e.g. a glass or porcelain plate.
- Cover thin and protruding parts with small pieces of aluminium foil. This prevents these parts from cooking prematurely. Ensure that the aluminium foil does not touch the walls of the cooking compartment.
- After defrosting, allow the food to defrost for a further 10 to 90 minutes so that it acquires an even temperature.
- Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when you turn the food. 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 ovenware fatty-side down first.
- Bread should only be defrosted in the required amounts, as it quickly becomes stale.
- After turning, remove any minced meat that has already defrosted.
- Whole poultry should be placed in the ovenware 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 no.	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Defrost			
1	Loaf of bread***	Wheat bread, mixed wheat bread, wholemeal bread	0.20 - 1.50 Shallow ovenware without a lid Wire rack, level 1
2	Cakes, dry*	Sponge cake without glaze or icing, plaited yeast cake	0.20 - 1.50 Shallow ovenware without a lid Wire rack, level 1
3	Minced meat*	Minced beef, lamb, or pork	0.20 - 1.00 Shallow ovenware without a lid Wire rack, level 1
4	Whole poultry**	Chicken, duck	0.70 - 2.00 Shallow ovenware without a lid Wire rack, level 1
5	Whole fish**	Trout, haddock, cod	0.20 - 1.20 Shallow ovenware without a lid Wire rack, level 1

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

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

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

Cooking

Vegetables

Notes

- Fresh vegetables:
Cut into equal sized pieces. Add 2 tablespoons of water for every 100 g of vegetables.
- Frozen vegetables:
This programme is only suitable for blanched, not pre-cooked vegetables. It is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g. Do not add water to spinach or red cabbage.
- After the programme has ended, leave the vegetables to stand for approx. a further 5 minutes.

Potatoes

Notes

- Boiled potatoes:
Cut into pieces of equal size. Add 2 tablespoons of water per 100 g of potatoes, and salt to taste.
- After the programme has ended, leave the potatoes to stand for approx. a further 5 minutes. Strain away the remaining water beforehand.

Rice

Notes

- Do not use boil-in-the-bag rice. Rice foams a lot during cooking. Enter the uncooked weight (without liquid). Add two to two and a half times the amount of liquid to the rice.
- After the programme has ended, leave the cereal to stand for approx. a further 5 to 10 minutes.

Fish

Note: Fish fillet, fresh

Add 1 to 3 tablespoons of water or lemon juice.

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

* Signal to stir halfway through the cooking time.

Combi cooking

Pizza

Note: Use prebaked, frozen pizza.

Poultry

Notes

- Place the chicken in the ovenware breast-side down.
- Place chicken portions in the ovenware skin-side up.

- Cook turkey breast without the skin. Add 100 to 150 ml of liquid to the turkey breast. Add another 50 to 100 ml of liquid after turning if necessary.
- After the programme has ended, leave the turkey breast to stand for a further 10 minutes.

Meat

Notes

- Cook sirloin fatty-side down first.

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

- Add 50 to 100 ml of liquid to the meat loaf.
- After the programme has ended, leave the roast to stand for another 10 minutes.

Programme no.	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Combi-cooking			
11	Pizza, frozen	Pizza with thin base, pre-baked	0.30 - 0.50 Universal pan Level 1
12	Lasagne bolognese, frozen		0.40 - 1.00 Ovenware without lid, wire rack, Level 1
13	Chicken, fresh***	Whole chicken	0.80 - 1.80 Deep ovenware with lid Wire rack, level 1
14	Chicken portions, fresh	Chicken thigh, half chicken	0.40 - 1.20 Deep ovenware with lid Wire rack, level 1
15	Turkey breast, fresh*	Skinless turkey breast	0.80 - 2.00 Ovenware with lid, wire rack, Level 1
16	Pot-roasted beef, fresh**		0.80 - 2.00 Ovenware with lid, wire rack, Level 1
17	Sirloin, fresh*	Thick piece of sirloin, 5-6 cm	0.80 - 2.00 Ovenware without lid, wire rack, Level 1
18	Joint of pork, fresh***	Boned neck joint, rolled roasting joint	0.80 - 2.00 Ovenware with lid, wire rack, Level 1
19	Leg of lamb, fresh*	Leg of lamb, boned	0.80 - 2.00 Ovenware with lid, wire rack, Level 1
20	Meat loaf	approx. 8 cm deep	0.80 - 1.50 Ovenware with lid, wire rack, Level 1

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

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

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

Tested for you in our cooking studio

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

Notes

- The values in the table always apply to food placed into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Before using the appliance, remove all accessories from the cooking compartment that you will not be using.
- Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are only guidelines. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.
- Always use an oven cloth or oven gloves when taking 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 the amount - almost twice the cooking time,
Half the amount - half the cooking time.

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

Defrosting

Notes

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

Defrost	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Whole pieces of beef, veal or pork (on the bone or boned)	800 g	180 W, 15 mins + 90 W, 10 - 15 mins	Turn several times
	1 kg	180 W, 15 mins + 90 W, 20-30 mins	
	1.5 kg	180 W, 25 mins + 90 W, 25-30 mins	
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 5 mins + 90 W, 4-6 mins	Separate any defrosted parts when turning
	500 g	180 W, 8 mins + 90 W, 5-10 mins	
	800 g	180 W, 10 mins + 90 W, 10-15 mins	
Minced meat, mixed	200 g	90 W, 10-15 mins	Turn several times, remove any defrosted meat
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	800 g	180 W, 10 mins + 90 W, 15-20 mins	
	1 kg	180 W, 13 mins + 90 W, 20-25 mins	
Poultry or poultry portions	600 g	180 W, 5 mins + 90 W, 13-18 mins	Turn during cooking.
	1.2 kg	180 W, 10 mins + 90 W, 20-25 mins	
Duck	2 kg	180 W, 20 mins + 90 W, 30-40 mins	Turn several times
Goose	4.5 kg	180 W, 30 mins + 90 W, 60-80 mins	Turn every 20 minutes, remove liquid that escapes during defrosting
Fish fillet, fish steak or slices	400 g	180 W, 5 mins + 90 W, 10-15 mins	Separate any defrosted parts.
Whole fish	300 g	180 W, 3 mins + 90 W, 10-15 mins	Turn during cooking.
	600 g	180 W, 8 mins + 90 W, 10-15 mins	
Vegetables, e.g. peas	300 g	180 W, 8-13 mins	Stir carefully during defrosting.
	600 g	180 W, 10 mins + 90 W, 8-13 mins	
Fruit, e.g. raspberries	300 g	180 W, 7-10 mins	Stir carefully during defrosting and separate any defrosted parts.
	500 g	180 W, 8 mins + 90 W, 5-10 mins	
Butter, defrosting	125 g	90 W, 7-9 mins	Remove all packaging.
	250 g	180 W, 2 mins + 90 W, 3-5 mins	
Loaf of bread	500 g	180 W, 3 mins + 90 W, 10-15 mins	Turn during cooking.
	1 kg	180 W, 3 mins + 90 W, 15-25 mins	
Cakes, dry, e.g. sponge cake	500 g	90 W, 10-15 mins	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake.
	750 g	180 W, 2 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 mins + 90 W, 15-20 mins	Only for cakes without icing, cream or crème pâtissière
	750 g	180 W, 10 mins + 90 W, 15-20 mins	

Defrosting, heating up or cooking frozen food

Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.
- Always cover the food. If you do not have a suitable cover for your ovenware, use a plate or special microwave foil.
- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.
- This will help the food retain its own distinct taste, so it will require less seasoning.

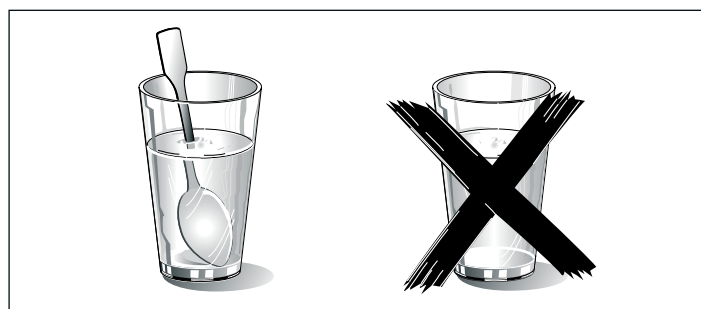
Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	300-400 g	600 W, 11-15 mins	Take meal out of packaging; cover food before heating
Soup	400-500 g	600 W, 8-13 mins	Ovenware with lid
Stew	500 g	600 W, 10-15 mins	Ovenware with lid
	1 kg	600 W, 20-25 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 12-17 mins	Ovenware with lid
	1 kg	600 W, 25-30 mins	
Fish, e.g. fillets	400 g	600 W, 10-15 mins	Covered
	800 g	600 W, 18-23 mins	

Defrosting, heating up or cooking frozen food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 mins	Ovenware with lid; add liquid
	500 g	600 W, 7-10 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-12 mins	Ovenware with lid; add 1 tbsp of water
	600 g	600 W, 13-18 mins	
Creamed spinach	450 g	600 W, 11-16 mins	Cook without additional water

Heating food

⚠ Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Caution!

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

Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.
- Stir or turn the food several times during the heating time. Check the temperature.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal	350-500 g	600 W, 4-8 mins	Take meal out of packaging; cover food before heating
Drinks	150 ml	900 W, 1-3 mins	Place a spoon in the glass; do not over-heat alcoholic drinks; check occasionally while heating
	300 ml	900 W, 3-4 mins	
	500 ml	900 W, 4-5 mins	
Baby food, e.g. baby bottle	50 ml	360 W, ½-1 min	Place baby bottle on the cooking compartment floor without the teat or lid; shake or stir well after heating; always be sure to check the temperature
	100 ml	360 W, 1-1½ mins	
	200 ml	360 W, 1-2 mins	
Soup, 1 cup	175 g	900 W, 1½-2 mins	-
Soup, 2 cups	175 g each	900 W, 2-4 mins	
Soup, 4 cups	175 g each	900 W, 4-6 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 7-10 mins	Covered
Stew	400 g	600 W, 5-7 mins	Ovenware with lid
	800 g	600 W, 7-10 mins	
Vegetables	150 g	600 W, 2-3 mins	Add a little liquid
	300 g	600 W, 3-5 mins	

Cooking food

Notes

- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.
- Cook the food in ovenware with a lid. If you do not have a suitable lid for your ovenware, use a plate or special microwave foil.

- This will help the food retain its own distinct taste, so it will require less seasoning.
- After cooking, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an oven cloth or oven gloves when removing plates from the oven.

Cooking food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Whole chicken, fresh, no giblets	1.5 kg	600 W, 25-30 mins	Turn halfway through the cooking time
Fish fillet, fresh	400 g	600 W, 8-13 mins	-

Cooking food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Fresh vegetables	250 g	600 W, 6-10 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 10-15 mins	
Potatoes	250 g	600 W, 8-11 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 12-15 mins	
	750 g	600 W, 15-22 mins	
Rice	125 g	600 W, 4-6 mins + 180 W, 12-15 mins	Add double the quantity of liquid and use deep ovenware with a lid
	250 g	600 W, 7-9 mins + 180 W, 15-20 mins	
Sweet foods, e.g. blancmange (instant)	500 ml	600 W, 5-8 mins	Stir 2 to 3 times with an egg whisk while heating
Fruit, compote	500 g	600 W, 9-12 mins	-

Popcorn for the microwave

Notes

- Use heat-resistant, flat glass ovenware, e.g. the lid of an ovenproof dish, a glass plate or a glass tray (Pyrex)
- Always place the ovenware on the wire rack at level 1.
- Do not use porcelain or extremely curved plates.
- Make the settings as described in the table. You can adjust the timings according to product and amount.

- So that the popcorn doesn't burn, briefly take the popcorn bag out of the oven after 1 minute and 30 seconds and shake it. Take care as the bag will be hot!

⚠ Risk of scalding!

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

	Weight	Accessories	Level	Microwave power in watts, Cooking time in minutes
Popcorn for the microwave	1 bag, 100 g	Ovenware, wire rack	1	600 W, 4 mins

Microwave tips

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

Cakes and pastries

About the tables

Notes





- The times given apply to food placed in a cold oven.
- The temperature and baking time depend on the consistency and amount of the mixture. This is why temperature ranges are given in the tables. Begin with the lower temperature and,

if necessary, use a higher setting the next time, since a lower temperature results in more even browning.

- Additional information can be found in the *Baking tips* section following the tables.
- Always place the cake tin in the centre of the wire rack.










Baking tins

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

Cakes in tins	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge cake, simple	Ring tin/round tin	1		160-180	90 W	30-40
Sponge cake, delicate (e. g. pound cake)	Ring tin/round tin	1		150-170	-	60-80
Sponge flan base	Flan tin	2		160-180	-	25-35
Delicate fruit flan, sponge	Springform/ring tin	1		160-180	90 W	30-40















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








** Place on the universal pan





Cakes in tins	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge base, 2 eggs	Flan tin	1		150-160	-	20-25
Sponge flan, 6 eggs, preheat	Dark springform cake tin	1		170-180	-	30-40
Shortcrust pastry base with crust	Dark Springform cake tin**	1		170-190	-	30-40
Fruit tart/cheesecake with pastry base*	Dark springform cake tin	2		160-170	180 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, preheat	Round pizza tray	1		220-240	-	15-20
Savoury cakes	Dark Springform cake tin**	1		180-190	-	50-60

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

** Place on the universal pan

Cakes on the universal pan	Accessories	Level	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Sponge with dry topping	Universal pan	2		160-180	-	25-35
Sponge with moist topping (fruit)	Universal pan	1		160-180	90 W	30-40
Yeast dough with dry topping	Universal pan	2		170-190	-	35-45
Yeast dough with moist topping (fruit)	Universal pan	2		170-190	-	45-55
Shortcrust pastry with dry topping	Universal pan	2		160-180	-	25-35
Shortcrust pastry with moist topping (fruit)	Universal pan	1		160-180	-	50-60
Swiss flan	Universal pan	1		190-200	-	40-50
Swiss roll, preheat	Universal pan	2		170-190	-	10-20
Plaited loaf with 500 g flour	Universal pan	2		160-180	-	40-50
Stollen with 500 g flour	Universal pan	2		150-170	-	60-70
Stollen with 1 kg flour	Universal pan	2		140-150	-	65-75
Strudel, sweet	Universal pan	1		190-210	180 W	30-40
Pizza	Universal pan	1		210-230	-	25-35
Tarte flambée, preheat	Universal pan	2		240-250	-	15-20

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

Bread and rolls	Accessories	Level	Type of heating	Temperature °C	Cooking time in minutes
Sourdough bread with 1.2 kg of flour*	Universal pan	2		250 + 170	10 40-50
Flatbread*	Universal pan	2		220-240	15-20
Bread rolls*	Universal pan	2		200-220	20-30
Rolls made with sweet yeast dough*	Universal pan	2		190-210	15-25

* Preheat the cooking compartment.

Baking tips

You want to bake according to your own recipe.	Use similar items in the baking tables as a guide.
Use baking tins made of silicone, glass, plastic or ceramic materials.	The baking tin must be heat-resistant up to 250 °C. Cakes in these baking tins will be less brown. When using the microwave, the cooking time will be shorter than the time shown in the table.
How to establish whether sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, poke the cake with a cocktail stick at its highest point. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less liquid next time or set the oven temperature 10 degrees lower and extend the baking time. Observe the specified mixing times in the recipe.
The cake has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dark.	Select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a toothpick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. When baking cakes with a moist topping, bake the base first, cover with almonds or bread crumbs and then add the topping. Please follow the recipe and follow the baking times.
The cake cannot be turned out of the dish when it is turned upside down.	After baking, allow the cake to cool for a further 5 to 10 minutes, then it will be easier to turn out of the tin. If it still sticks, carefully loosen the cake around the edges using a knife. Turn the cake tin upside down again and cover it several times with a cold, wet cloth. Next time, grease the tin well and sprinkle some bread crumbs into it.
You have measured the temperature of the oven using your own meat thermometer and found there is a discrepancy.	The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the cooking compartment. Ovenware and accessories affect the temperature measurement, so there will always be some discrepancy when you measure the temperature yourself.
Sparks are generated between the tin and the wire rack.	Check that the tin is clean on the outside. Change the position of the tin in the cooking compartment. If this does not help, continue baking but without the microwave. The baking time will then be longer.

Roasting and grilling

About the tables

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

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

Ovenware

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

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

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

Tips for roasting

Use a deep roasting dish for roasting meat and poultry.

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

Meat:

Cover approx. two thirds of the ovenware base with liquid. Add 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 the meat juices.

Poultry:

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

Tips for grilling

Notes

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

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 into the ovenware.

Beef





Notes

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

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

Veal

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









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

Notes

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

- Place the joint in the ovenware rind-side up. Cut into rind. Do not turn the joint. Finally, allow to stand for approx. a further 10 minutes.
- Do not turn fillet of pork or smoke-cured pork chops. Finally, allow to stand for approx. a further 5 minutes.
- Turn the neck of pork after $\frac{2}{3}$ of the cooking time.

Pork	Accessories	Level	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Rindless pork roast (e.g. neck of pork), approx. 750 g	Ovenware with lid, wire rack	1		220-240	180 W	40-50
Pork roast with rind (e. g. shoulder), approx. 1.5 kg	Ovenware without lid, wire rack	1		180-200	-	150
Pork roast with rind (e. g. shoulder), approx. 2 kg	Ovenware without lid, wire rack	1		170-190	-	180
Fillet of pork, approx. 500 g	Ovenware with lid, wire rack	1		210-230	90 W	20-25
Pork joint, lean, approx. 1 kg	Ovenware with lid, wire rack	1		210-230	90 W	50-60
Pork joint, lean, approx. 1.5 kg	Ovenware with lid, wire rack	1		200-220	90 W	70-80
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
Smoked pork on the bone, approx. 1 kg	Ovenware without lid, wire rack	1	-	-	360 W	45-50
Neck of pork, 2 cm thick	Universal pan + wire rack	1 3		II	-	1st side: approx. 15-20 2nd side: approx. 10-15

Lamb and game

Note: Turn lamb and game halfway through the cooking time.

Lamb and game	Accessories	Level	Type of heating	Temperature °C, grill setting	Microwave power in watts	Cooking time in minutes
Saddle of lamb on the bone, approx. 1 kg	Ovenware without lid, wire rack	1	☞	190-210	-	40-50
Boned leg of lamb, medium, approx. 1.5 kg	Ovenware with lid, wire rack	1	☞	180-200	-	90-100
Saddle of venison on the bone, approx. 1 kg	Ovenware with lid, wire rack	1	☞	210-220	-	40-50
Boned leg of roe venison, approx. 1.5 kg	Ovenware with lid, wire rack	1	☞	180-190	-	105-120
Wild boar joint ca. 1.5 kg	Ovenware with lid, wire rack	1	☞	200-220	-	90-100
Joint of venison, approx. 1.5 kg	Ovenware with lid, wire rack	1	☞	200-220	-	90-100
Rabbit, approx. 1.5 kg	Ovenware with lid, wire rack	1	☞	200-220	90 W	25-35

Miscellaneous

Notes

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

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

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

Poultry







Notes

- Place whole chickens, chicken breast and small turkey breast-side down. Turn after $\frac{2}{3}$ of the cooking time.
- Place poulard breast-side down. Turn after $\frac{2}{3}$ of the cooking time and set the microwave power to 180 watts.
- Place half chickens and chicken portions skin-side up. Do not turn.
- Turn duck and goose after $\frac{1}{3}$ and $\frac{2}{3}$ of the cooking time.

- Place duck and goose breast skin-side down. Turn halfway through the cooking time.
- Turn goose legs halfway through the cooking time. Prick the skin.
- Turn rolled turkey joints after $\frac{2}{3}$ of the cooking time.
- Place turkey breast and thighs skin-side down. Turn after $\frac{2}{3}$ of the cooking time.

Poultry	Accessories	Level	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Chicken, whole, approx. 1.2 kg	Ovenware with lid, 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, halves, 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 to 1.7 kg	Universal pan	1	☞	170-190	180 W	60-80
Duck breast, 2 pieces, 300 to 400 g each	Wire rack + universal pan*	2 1	☞ ☞☞	III	90 W	18-22
Goose, whole, 3 to 3.5 kg	Universal pan	1	☞	170-190	180 W	80-90

* Add 50 ml water to the universal pan

Poultry	Accessories	Level	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Goose breast, 2 pieces, 500 g each	Wire rack + universal pan*	2 1		210-230	90 W	20-25
Goose legs, 4 pieces, approx. 1.5 kg	Wire rack + universal pan*	2 1		170-190	180 W	30-40
Small turkey, whole, approx. 3 kg	Universal pan	1		170-180	180 W	60-70
Rolled turkey joint, 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

Notes

- 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.

Fish	Accessories	Level	Type of heating	Grill setting	Microwave power in watts	Cooking time in minutes
Whole fish, e.g. trout approx. 300 g, grilled	Universal pan + wire rack*	1 3		II	-	1st side: approx. 10-15 2nd side: approx. 8-12
Fish steak, e.g. salmon 3 cm thick, grilled	Universal pan + wire rack*	1 3		III	-	1st side: approx. 10-12 2nd side: approx. 8-12
2-3 whole fish, 300 g each, grilled	Universal pan + wire rack*	1 3		II	-	1st side: approx. 10-15 2nd side: approx. 10-15
Whole fish, approx. 1 kg, braised	Ovenware with lid, wire rack	1	-	-	600 W	10-15
Whole fish, approx. 1.5 kg, braised	Ovenware with lid, wire rack	1	-	-	600 W 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 joint.	For small roasts, select a higher temperature and a shorter cooking time. For larger roasts, select a lower temperature and a longer cooking time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid.
The roast is not well-done enough.	Carve the roast. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy. Finish cooking the meat using the microwave only.

Bakes, gratins, toast with toppings

Notes

- The values in the table apply to food placed in a cold oven.
- 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 ovenware on the wire rack.
- Leave bakes and gratins to cook in the oven for a further 5 minutes after switching off.
- Use a 4 to 5 cm deep ovenproof dish for bakes, potato gratins and lasagne.
















- Place soufflés in individual moulds or in a deep ovenproof dish. Preheat the cooking compartment.
- Toast with topping: lay 4 slices next to each other in the centre of the universal pan. Distribute 12 slices evenly over the universal pan.

Bakes, gratins, toast with toppings	Accessories	Level	Type of heating	Temperature in °C, grill setting	Microwave power in watts	Cooking time in minutes
Bake, sweet, approx. 1.5 kg	Ovenware without lid, wire rack	1		140-160	360 W	25-35
Soufflé	Ovenware without lid, wire rack	1		160-180	-	40-50
Soufflé in individual moulds	Wire rack	1		200-210	-	12-17
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		III	-	8-13
Toast with topping, 12 slices	Universal pan	2		III	-	9-14

Convenience products

Notes

- Please observe the instructions on the packaging.
- The values in the table apply to food placed in a cold oven.
- Do not lay chips, croquettes or potato röstis on top of each other.
- Turn fish fingers, chicken goujons, nuggets and veggie burgers halfway through the cooking time.
- Place cream gâteau on the oven floor without accessories, level 0.

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

* Line the universal pan with greaseproof paper.

The greaseproof paper must be suitable for these temperatures.

Test dishes

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

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




Defrosting with the microwave

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

Microwave cooking

Dish	Microwave power setting in watts, cooking time in minutes	Note
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 mins	Place the 22 cm dia. Pyrex dish on the wire rack at level 1.
Meat loaf	600 W, 20-25 mins	Place the Pyrex dish on the wire rack, at level 1.

Combined microwave cooking








Dish	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature °C	Note
Potato gratin	600 W, 20-25 mins		170-190	Place the 22 cm dia. Pyrex dish on the wire rack at level 1.
Cake	180 W, 15-20 mins		180-200	Place the 22 cm dia. Pyrex dish on the wire rack, at level 1.
Chicken*	360 W, 30-35 mins		200-220	Turn after 15 minutes.

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



Baking

Notes

- The values in the table apply to food placed in a cold oven.
- German apple pie: place the dark springform cake tins diagonally next to each other on the same level.

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

Grilling

	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toasting bread*	Wire rack	3		III	1-2
Beefburgers, x 12**	Wire rack + universal pan	3 1		III	30

* Preheat for 5 minutes.

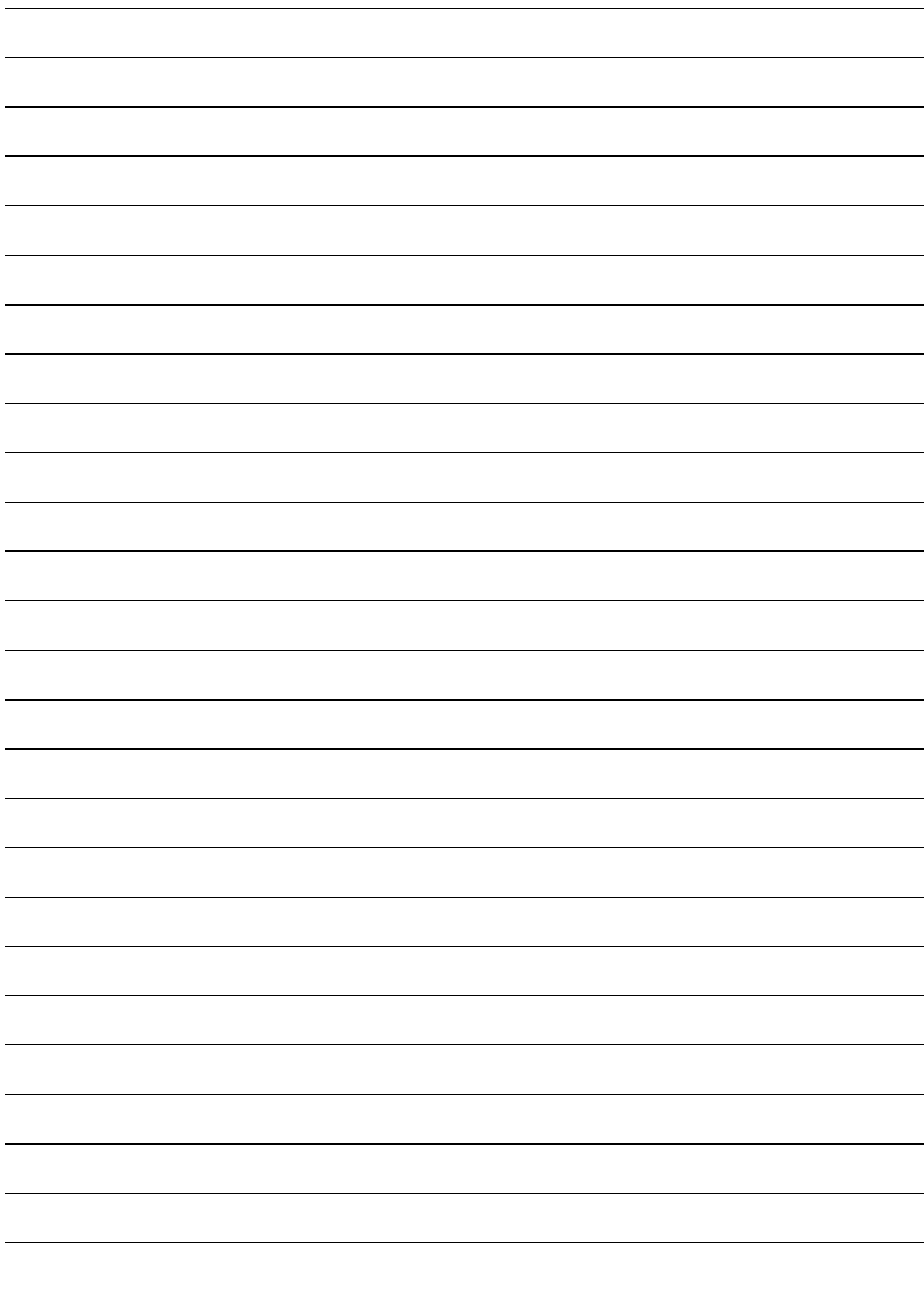
** Turn halfway through the cooking time.

Acrylamide in foodstuffs

Which foods are affected?
Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps,

chips, toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190° C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide.
Oven chips	Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.



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