



MICROWAVE

[en] Instruction manual

C1AMG83N0



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Additional information on products, accessories, replacement parts and services can be found at **www.neff-international.com** and in the online shop **www.neff-eshop.com**

Intended use

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 is intended for use up to a maximum height of 4000 metres above sea level.

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, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 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 place the accessories into the cooking compartment correctly. → *"Before using for the first time" on page 11*

Important safety information

General information

Warning – 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.
- 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.

Warning – 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.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.

- 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.

⚠ Warning – 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.

⚠ Warning – 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.

⚠ Warning – 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.

Microwave

⚠ Warning – Risk of burns!

- Using the appliance for anything other than its intended purpose is dangerous. You are not permitted to use it to dry food or clothing or to warm slippers, grain or cereal pillows, sponges, damp cleaning cloths or the like. This is because, for instance, overheated slippers, grain or cereal pillows, sponges and damp cleaning cloths, etc., may cause burns to the skin.

- 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.

⚠ Warning – 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.

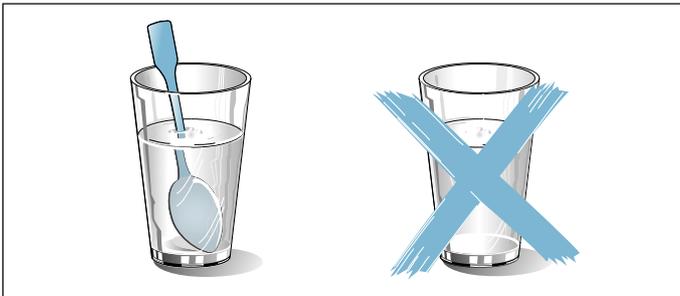
⚠ Warning – Risk of burns!

- 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.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

- Using the appliance for anything other than its intended purpose is dangerous. You are not permitted to use it to dry food or clothing or to warm slippers, grain or cereal pillows, sponges, damp cleaning cloths or the like. This is because, for instance, overheated slippers, grain or cereal pillows, sponges and damp cleaning cloths, etc., may cause burns to the skin.

⚠ Warning – 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 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.



⚠ Warning – Risk of injury!

- 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.
- If using the appliance in microwave mode only, placing cookware and containers made of metal or featuring metal detailing inside the appliance may cause sparks when the appliance is operating. This may damage the appliance. Never use metal containers when using the appliance in microwave mode only.

⚠ Warning – Risk of electric shock!

The appliance is a high-voltage appliance. Never remove the casing.

⚠ Warning – 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. → "Cleaning" on page 21
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door, the door seal or the plastic door frame is damaged. Call 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.

Causes of damage

General information

Caution!

- **Water in the hot cooking compartment:** Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- **Moist food:** Do not store moist food in the closed cooking compartment for long periods. Do not use the appliance to store food. This can lead to corrosion.
- **Condensation in the cooking compartment:** Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. To prevent corrosion, wipe off the condensation every time you cook.
- **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.

Microwave

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.
- **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. The door panel may crack if overloaded. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate.
- **Foil containers:** – Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- **Turntable drive:** – Liquid that has boiled over must not be allowed to run through the turntable drive and into the interior of the appliance. Monitor the cooking process. Choose a relatively short cooking time to begin with, and extend the cooking time as required.
- **Turntable:** – Never use the microwave oven without the turntable.

Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Use dark, black lacquered or enamelled baking tins for baking. These absorb the heat particularly well.
- Open the appliance door as infrequently as possible when the appliance is in use.
- It is best to bake several cakes one after the other. The cooking compartment is still warm. This reduces the baking time for the second cake. You can place two cake tins next to each other in the cooking compartment.
- For longer cooking times, you can switch the appliance 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.

Getting to know your appliance

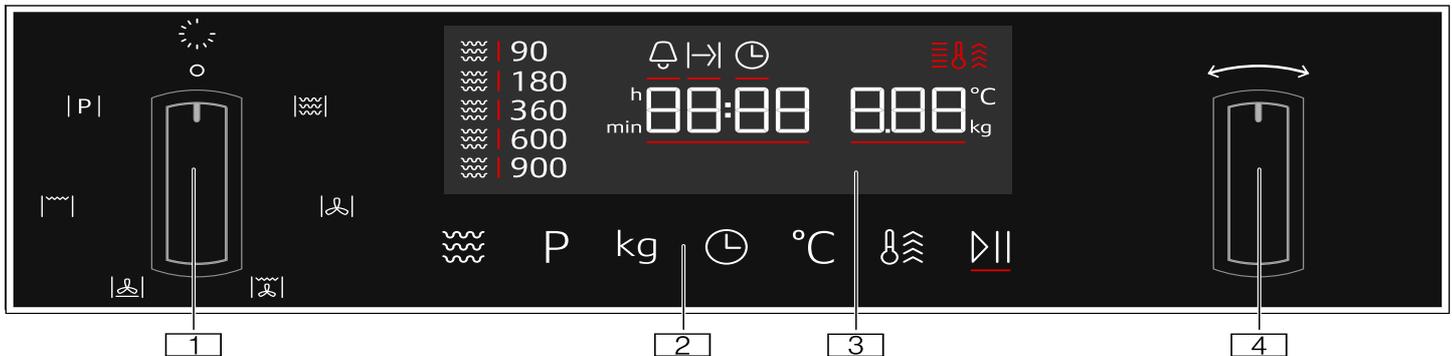
In this chapter, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

Use the function and rotary selector, as well as the touch fields, to set the various functions for your appliance via the control unit. The current settings are shown in the display.

The overview shows the control panel when the appliance is switched on with a selected operating mode.



1 Function selector

Use the function selector to set the type of heating or other functions. You can turn the function selector clockwise or anti-clockwise from the "Off" position.

2 Touch fields

There are sensors behind the touch fields. Simply touch a symbol to select the function.

3 Display

The display shows symbols for active functions and the time-setting options.

4 Rotary selector

Use the rotary selector to set the temperature for the heating type or select the setting for other functions.

You can turn the rotary selector clockwise and anti-clockwise.

Notes

- On some appliances, the function or rotary selector can be retracted. To pop the function or rotary selector in or out, push it in in the "Off" position.
- If the function selector is in the "Off" position (energy-saving mode) and a function is selected, it will take a few seconds before the function becomes available (e.g. the microwave).

Function selector

Use the function selector to set the types of heating and other functions.

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

Setting	Use
○ "Off" position	The appliance is switched off.
🌀 Microwave	Selects microwave operation.
🌀 Hot air	The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
🌀 Hot air grill	The fan circulates the hot air from the grill element around the food.
🌀 Pizza setting	The bottom heating element and the ring heating element in the back panel heat up.
🌀 Grill	The whole area below the grill element becomes hot.
P Programmes	This gives you access to pre-programmed settings for many dishes.

Touch fields and display

You can use the touch fields to set various additional functions for your appliance. You can see the values for these in the display.

Touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol		Meaning
	Microwave	Select the microwave power levels or switch on the microwave function for a type of heating.
P	Programmes	Call up the programme selection, use the rotary selector to select the programme number.
	Time-setting options	Select the "Time-setting options" symbol and use the rotary selector to set the time-setting options you require.
	Rapid preheating	Activates/deactivates rapid preheating
°C/kg	Temperature/weight	Select and set the temperature/weight using the rotary selector.
	Start/stop	Starts or pauses the operation Note: Pressing and holding ends the current operation and the settings for the operating mode selected are reset to the default values.

Display

The display is structured so that the information can be read at a glance in any situation.

The value that you can currently set is highlighted. It is highlighted by a red bar displayed under the set value.

The value that is highlighted can be changed directly using the rotary selector.



Display elements

Here you can find a short explanation of the various display elements.

Symbol		Meaning
	Timer	If the symbol is highlighted, the timer will appear on the display.
	Cooking time	If the symbol is highlighted, the cooking time will appear on the display.
	Clock	If the symbol is highlighted, the clock will appear on the display.
h:min	Hours/minutes	Cooking time in hours and minutes
min:sec	Minutes/seconds	Cooking time in minutes and seconds
	Rapid heating	If this symbol lights up, rapid heating is activated.

Temperature indicator

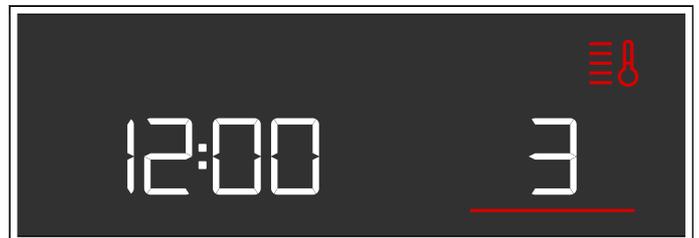
The red thermometer at the top-right of the display shows that the appliance is heating up.

If a heating function is in use, the display to the left of the thermometer turns red in five stages as the cooking compartment heats up.

If you are using the grill, the entire display lights up red immediately.

The display does not light up when the microwave function is in use.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is as soon as the display has turned completely red.



Note: Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the cooking compartment.

Night mode

To save energy, the display brightness is automatically reduced to a lower level between 10 p.m. and 5.59 a.m.

Rotary selector

Use the rotary selector to change the adjustment values that are shown in the display and highlighted.

In most selection lists, e.g. programmes, the first selection follows the last.

For values, e.g. weight, you have to turn the rotary selector back the other way when you reach the minimum or maximum value.

Operating modes

Your appliance has various operating modes, which make your appliance easier to use.

You can find more detailed descriptions of these in the corresponding sections.

Operating mode	Use
Heating functions → "Operating the appliance" on page 12	There are various finely tuned heating functions that will allow you to cook your food to perfection.
Microwave → "Microwave" on page 14	You can use the microwave to cook, heat up or defrost your food more quickly.
Microwave combined operation	In addition to a type of heating, you can switch the microwave on for this.
Basic settings → "Basic settings" on page 20	You can change your appliance's basic settings to suit your needs.

Types of heating

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

The symbols for each type of heating help you to remember them.

Type of heating	Temperature	Use
Hot air	40 °C	Let yeast dough rise, defrost cream cakes.
	100-230 °C	For baking and roasting on one level.
Grill	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes.
Hot air grilling	100-230 °C	For roasting poultry, whole fish and larger pieces of meat.
Pizza setting	100-230 °C	For preparing pizza and dishes which require a lot of heat from underneath.

Default values

For each type of heating, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.

Microwave

A variety of microwave power settings that are suitable for different types of food and food preparation are available. The microwave settings do not always correspond exactly to the wattage used by the appliance.

The following microwave settings are available.

Microwave setting	Maximum cooking time
90	1 hour 30 mins
180	1 hour 30 mins
360	1 hour 30 mins
600	1 hour 30 mins
900 watts	30 minutes

You can use the microwave function on its own or in combination with all types of heating.

Exceptions:

- ☼ Microwave setting 900 W
- ☼ Hot air 40 °C

Find out how to combine the microwave function with all types of heating here:

Cooking compartment

Various functions in the cooking compartment make your appliance easier to use. For example, the cooking compartment is well lit and a cooling fan prevents the appliance from overheating.

Opening the appliance door

If you open the appliance door during an operation, the operation is paused. Close the door and touch the ▶|| field to continue the operation.

Interior lighting

The interior lighting lights up while the appliance is operating. Once the oven has finished cooking the food, the lighting goes out.

The interior lighting switches on when the appliance door is opened. This makes it easier to clean your appliance, for example. After approximately 15 minutes, the interior lighting automatically switches itself off.

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after operation.

Caution!

Do not cover the ventilation slots. Otherwise, the appliance may overheat.

Notes

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

Accessories

Below, you will find an overview of the accessories included and information on how to use them correctly.

Caution!

When removing dishes, make sure that the turntable does not move. Make sure that the turntable is properly locked. The turntable can turn left or right.

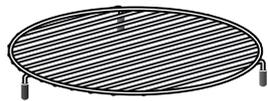
Accessories included



Turntable

Food that requires a lot of heat from below can be cooked directly on the turntable.

Note: The turntable can turn clockwise or anti-clockwise. It is scratch-resistant. You can slice pizza directly on the turntable.



Low wire rack

For the microwave and for baking and roasting in the oven.

Note: Place the wire rack onto the turntable.



Tall wire rack

Wire rack for grilling, e.g. steak, sausages or bread, or for setting down cookware, e.g. shallow ovenproof dishes.

Note: Place the wire rack onto the turntable.

Special accessories

You can obtain further accessories from the after-sales service or from specialist retailers.

Special accessories

Glass roasting dish

For pot roasts and bakes that you prepare in the oven.

Pizza tray

For pizzas and large round cakes.

Steamer for microwave appliances

For steaming food more quickly and more gently.

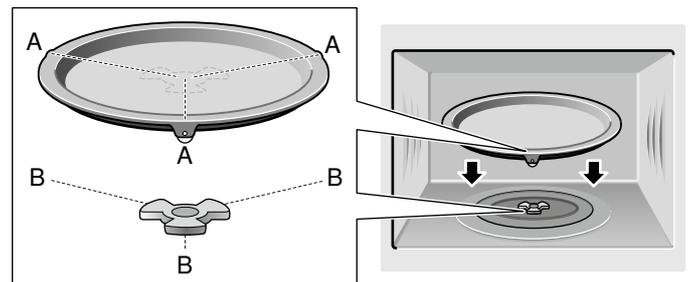
Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

The appliance must be fully installed and connected to the mains.

Fitting the turntable

As shown in the figure, place the turntable with rollers "A" onto the turntable drive coupling "B" in the centre of the cooking compartment floor.



Notes

- Never use the appliance without the turntable
- The turntable must sit straight on the turntable drive coupling.
- The turntable must turn, whichever heating function is being used.
- The maximum load for the turntable is 5 kg.

Initial use

After connecting the electricity supply or after a power cut, the display prompts you to set the time. It may take a few seconds for the instruction to appear.

Setting the time

During initial use, the time display is highlighted. The **12:00** value flashes in the display and the  symbol lights up. Set the time.

1. Use the rotary selector to set the time.
 2. Touch .
- The time has now been set.

Changing the time on the clock

Note: To change the time on the clock, you will need to switch off the appliance.

1. Touch the  button twice.
The  symbol and the clock time will appear on the display.
2. Set the clock using the rotary selector.
3. Touch the  button.
The time has now been set.

Notes

- If you do not touch the  button after setting the time, the set value is automatically adopted after a few seconds.
- If the function selector has been moved to configure the settings, it must be returned to the "Off" position once you have finished. Only then can the appliance be used.
- In order to reduce the energy consumption of your appliance in standby, you can hide the clock.

Cleaning the cooking compartment and accessories

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed. One hour with Hot air  at 180 °C is ideal for this. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Hot air .
 2. Use the rotary selector to set to 180 °C.
 3. Touch .
- The appliance begins to heat up.
Switch off the appliance after one hour. To do so, touch  and then turn the function selector to the off 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.



Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Switching the appliance on and off

Before you can configure the settings on the appliance, you must switch it on.

Switch off your appliance when it is not being used. If no settings are applied for an extended period, the appliance will switch itself off automatically.

Switching on the appliance

Turn the function selector to switch on the appliance.

A standard value is highlighted in the display. The appliance is ready to use.

You can find out how to select the operating modes in the individual chapters.

Switching off the appliance

Turn the function selector to the off position.

Any functions that may be running are cancelled.

The time appears in the display.

Note: You can set whether the clock should be displayed when the device is switched off in the basic settings.

Selecting an operating mode

After selecting an operating mode, default values are shown in the display. You can start this setting immediately.

The following always applies:

1. Use the function selector to select the operating mode.
 2. If necessary, apply other settings.
To do this, touch the appropriate field and use the rotary selector to change the value.
 3. Touch .
- The appliance starts the operation. The  LED lights up.

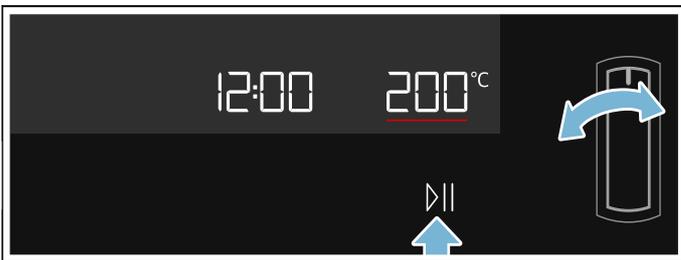
Setting the heating function and temperature

Example: Hot air  at 200 °C

1. Use the function selector to set the Hot air  heating function.
A default temperature of 160 °C will appear on the display.



2. Use the rotary selector to set the temperature to 200 °C.
3. Touch the  button.



The appliance will start heating. The  LED will be lit. The length of the bar on the temperature indicator gradually increases.

You can change the temperature at any time when the appliance is heating using the rotary selector.

Notes

- Once the appliance has heated up, slight fluctuations in temperature are normal, depending on the heating function.
- When the appliance is heating, the temperature cannot be set to 40 °C.

Setting the cooking time

1. Set the type of heating and temperature.
2. Touch  until the  symbol is highlighted.
3. Use the rotary selector to set the required cooking time.
4. Touch .
The appliance begins to heat up. The  LED lights up. The cooking time starts counting down.

Pausing the operation

1. Touch the  field or open the appliance door.
The operation is suspended and the  LED flashes.
2. Close the appliance door.
3. Touch the  field.
The operation is continued and the  LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Rapid heating

With rapid heating, your appliance reaches the set temperature particularly quickly.

Only use rapid heating when a temperature of over 100 °C has been selected. Rapid heating is available for the following types of heating:

-  Hot air (Exception: Hot air 40 °C)
-  Hot air grill
-  Pizza setting

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

1. Set the type of heating and temperature.
2. Touch .
The  symbol lights up on the display.
3. Touch .
The appliance begins to heat up. The  LED lights up.

Rapid heating has finished

An audible signal sounds. The  symbol disappears from the display. Your appliance continues to run with the set type of heating and temperature. Place your food in the cooking compartment.

Cancelling rapid heating

Touch . The  symbol disappears from the display. Your appliance continues to run with the set type of heating and temperature.

Note: Rapid heating is automatically deactivated within 15 minutes maximum.

Automatic safety switch-off function

The automatic safety switch-off function is activated if your appliance is operating for a long time with no cooking time having been set. The time at which your appliance switches itself off depends on the set operating mode and temperature.

- Hot air 40 °C: 24 hours
- Hot air 100-230 °C: 5 hours
- Hot air grill and pizza setting: 5 hours
- Grill: 90 minutes

Example: If your appliance is operating with Hot air at 160 °C, it will automatically switch off after approx. 5 hours.

 appears in the display. The appliance switches off. To acknowledge, press .

Microwave

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

To ensure optimum use of the microwave, please observe the notes on cookware and familiarise yourself with the data in the application tables at the end of the instruction manual.

Cookware

Not all cookware is microwavable. So that your food is heated and the appliance is not damaged, only use microwavable cookware.

Suitable cookware

Heat-resistant cookware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic are suitable. 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 cookware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable cookware

Metal cookware 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 cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.

Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

Perform the following test if you are unsure whether your cookware is suitable for use in the microwave.

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

The cookware is unsuitable if it becomes hot or sparks are generated.

In this case, stop the test.

Warning – Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Microwave power settings

The microwave power settings are levels and do not always correspond to the exact wattage that the appliance uses.

The following microwave power settings are available.

Micro-wave setting	Maximum cooking time	Use
90	1 hour 30 mins	For defrosting food that deteriorates easily in terms of quality.
180	1 hour 30 mins	For defrosting and continued cooking.
360	1 hour 30 mins	For cooking meat and for heating food that deteriorates easily in terms of quality.
600	1 hour 30 mins	For heating and cooking food.
900 watts	30 minutes	For heating liquids.

Default values:

The appliance provides a default cooking time for each microwave setting. You can accept this value or change it in the appropriate area.

The maximum setting is for heating liquids. After a certain period, the microwave's power output is reduced to below maximum to protect the appliance. The microwave's full power is available again after a cooling period.

Time setting intervals

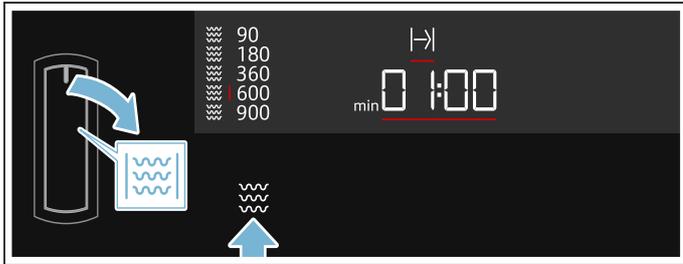
The interval for setting the cooking time changes with the length of the cooking time.

Cooking time	Interval
0 - 1 minute	5 seconds
1 - 3 minutes	10 seconds
3 - 15 minutes	30 seconds
15 minutes - 1 hour	1 minute
1 hour - 1 hour 30 minutes	5 minutes

Setting the microwave

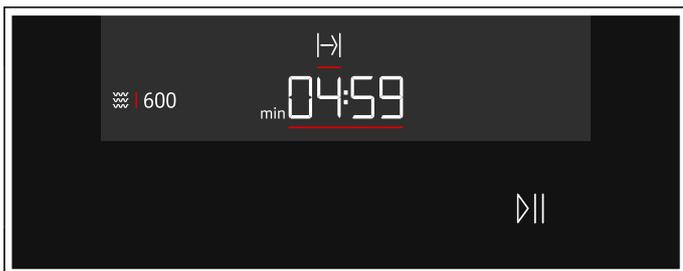
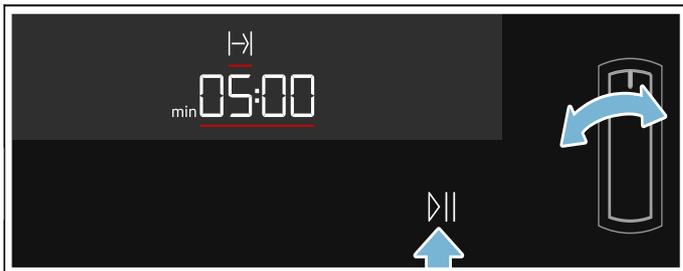
Example: Microwave setting 600 W, cooking time 5 minutes.

1. Use the function selector to select the microwave function .
The appliance is now ready to use. The maximum microwave power output  will be displayed as the default value on the display. You can change this at any time.
2. Touch the microwave setting field to select the power setting you require.



The microwave setting will be highlighted and a default cooking time will be shown on the display.

3. Use the rotary selector to set the required cooking time.
Note: You can also set the cooking time first and then the microwave setting.
4. Touch the ▶|| button.



The time remaining will count down on the display. The ▶|| LED will be lit.

The cooking time has elapsed

An audible signal sounds. Open the appliance door or touch any field.

Changing the cooking time

Use the rotary selector to change the cooking time. After a few seconds, the change is applied.

Changing the microwave power output

Touch  until the required level is selected in the display.

Notes

- Touching it several times switches the power levels from the highest to the lowest level.
- If the microwave function is only added after the start, the appliance pauses. Press ▶|| to start operation

Pausing the operation

1. Touch the ▶|| field or open the appliance door.
The operation is suspended and the ▶|| LED flashes.
2. Close the appliance door.
3. Touch the ▶|| field.
The operation is continued and the ▶|| LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Setting the microwave to combined operation

You can combine the microwave function with all types of heating. The appliance heats up and the microwave is switched on at the same time. As a result, the food is ready in a much shorter time.

Combination options

-  Hot air
-  Hot air grill
-  Pizza setting
-  Grill

Exceptions:

-  Microwave setting 900 W
-  Hot air 40 °C

Setting combined operation

Example: Hot air  190 °C with microwave at 360 W, 17 minutes.

1. Use the function selector to set the Hot air  function.
A default value for the temperature is displayed.
2. Turn the rotary selector to set the desired temperature.
3. Touch the microwave power output field  until the required level is selected in the display.
A default cooking time appears.
4. Set the cooking time using the rotary selector.
5. Touch .
The operation starts and the  LED lights up. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds and the  symbol stops lighting up. Combination mode has finished. Touch any field to end the acoustic signal.

Changing the microwave power output

Touch  until the required level is selected in the display.

Notes

- Touching it several times switches the power levels from the highest to the lowest level.
- If the microwave function is only added after the start, the appliance pauses. Press  to start operation

Pausing the operation

1. Touch the  field or open the appliance door.
The operation is suspended and the  LED flashes.
2. Close the appliance door.
3. Touch the  field.
The operation is continued and the  LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Automatic programmes

You can prepare food really easily using the automatic programmes. You select the programme and enter the weight of your food. The automatic programme then applies the most suitable settings. You can select from 15 programmes.

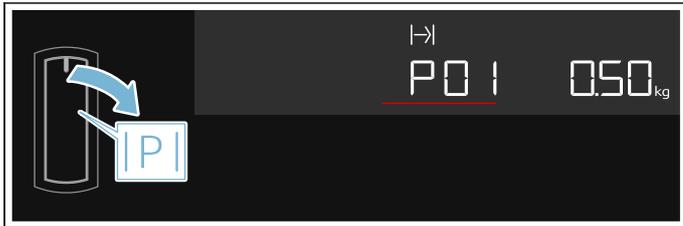
Notes

- 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.
- Place the food in the cold cooking compartment.
- For the programmes, always use microwaveable, heat-resistant cookware, for example made of glass or ceramic. Observe the accessories tips in the programme table.
- For an optimal cooking result, use food that is in good condition and chilled meat only. For frozen food, use food straight out of the freezer only.

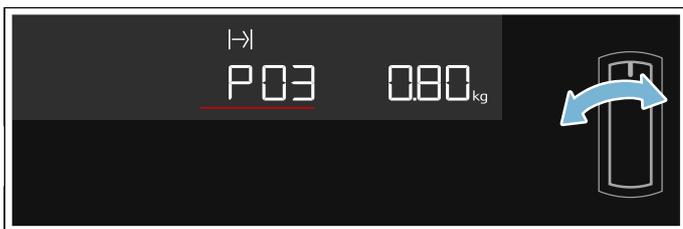
Setting a programme

Example in the picture: Programme 3 with a weight of 1 kg.

1. Set the function selector to P automatic programmes.
The first programme number and weight suggestion are shown in the display.



2. Use the rotary selector to select programme number 3.



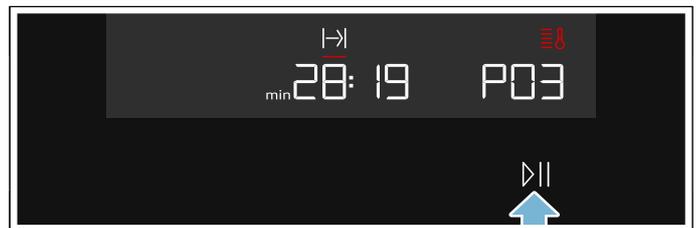
3. Touch kg.
The weight setting is highlighted in the display.



4. Use the rotary selector to set the weight to 1 kg.
The appliance automatically sets the right cooking time for that weight.



5. Touch >||.
The programme will start. The cooking time visibly counts down and the temperature bar and the >|| LED light up.



Notes

- Before starting you can use P and kg to switch between programmes and weight.
- Once you have started the programme, the programme number and weight cannot be changed. You can check the set weight by touching kg.

The programme has ended

An audible signal sounds. The programme has finished; the appliance stops heating. Turn the function selector to the off position.

Changing the programme

1. Touch the >|| field for approx. four seconds.
The programme is reset.
2. Select a new programme.

Pausing the operation

1. Touch the >|| field or open the appliance door.
The operation is suspended and the >|| LED flashes.
2. Close the appliance door.
3. Touch the >|| field.
The operation is continued and the >|| LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Programme table

Programme no.	Food	Weight range in kg	Cookware/accessories, shelf position	Notes
Defrosting				
P 01	Minced meat	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	After turning, remove any minced meat that has already defrosted.
P 02	Pieces of meat	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P 03	Chicken, chicken pieces	0.40 - 1.80	Shallow cookware without lid on the low-profile wire rack	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P 04	Bread	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	Bread should only be defrosted in the required amounts, as it quickly becomes stale. If possible, separate the slices.
Cooking programmes				
P 05	Rice	0.05 - 0.20	Cookware with lid on the low-profile wire rack	Do not use boil-in-the-bag rice. Rice foams a lot during cooking. Enter the uncooked weight (without liquid). Add liquid to the rice in a ratio of two to two and a half parts liquid to one part rice.
P 06	Potatoes	0.15 - 1.0	Cookware with lid on the low-profile wire rack	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
P 07	Vegetables	0.15 - 1.0	Cookware with lid on the low-profile wire rack	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
Combi cooking programmes				
P 08	Bake, frozen	0.40 - 1.20	Cookware without lid, on the low-profile wire rack	The bake should not be more than 3 cm thick.
P 09	Chicken, whole	0.50 - 2.0	Cookware without lid, on the low-profile wire rack	Breast side down.
P 10	Sirloin, medium	0.50 - 1.5	Cookware without lid, on the low-profile wire rack	
P 11	Pork neck joint	0.50 - 2.0	Cookware with lid, on the low-profile wire rack	
P 12	Lamb, medium	0.80 - 2.0	Cookware with lid, on the low-profile wire rack	Shoulder joint or boned leg of lamb
P 13	Meat loaf	0.50 - 1.5	Cookware without lid, on the low-profile wire rack	The meat loaf should not be more than 7 cm thick.
P 14	Fish, whole	0.30 - 1.0	Cookware without lid, on the low-profile wire rack	Score the skin of the fish beforehand. Place the fish in the cookware in its "swimming position".
P 15	Rice stew with fresh ingredients	0.05 - 0.20	Deep cookware with lid, on the low-profile wire rack	Only enter the weight of the rice. Ideal for rice stews with vegetables, fish or poultry. Only use fresh ingredients.

Setting the time-setting options

Your appliance has various time-setting options. You can use the  touch field to call up the menu and switch between the individual functions. The symbols for the available functions light up in the display and the function that you just selected is highlighted.

Time-setting option	Use
 Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options and does not affect the appliance.
 Cooking time	Once the set cooking time has elapsed, the appliance automatically stops heating.
 Time	When no other function is running in the foreground, the appliance shows you the time of day in the display.

You can only call up the cooking time using the  field after setting a type of heating. The timer can be set at any time.

An audible signal sounds once the cooking time or timer duration has elapsed. You can cancel the signal early by touching the  field.

Note: You can change how long the audible signal sounds for in the basic settings. → *"Basic settings"* on page 20

Checking the time settings

If several time-setting options are set, the corresponding symbols light up in the display. The cooking time starts counting down.

To check the timer , cooking time  or time , touch  repeatedly until the relevant symbol is highlighted. During operation, only the timer and cooking time are available. In standby, only the timer and time are available. The value for this appears in the display for a few seconds.

Setting the timer

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

1. Touch the  field.
The  symbol and the time symbols light up again.
2. Use the rotary selector to set the timer duration. After a few seconds, the time setting is adopted. The timer starts. The  symbol lights up in the display and the timer counts down. The other time symbols go out.

The timer duration has elapsed

An audible signal sounds. **00:00** is shown in the display. Touch any field to switch off the timer.

Changing the timer duration

Use the rotary selector to change the timer duration. The change is applied after a few seconds.

Cancelling the timer duration

Use the rotary selector to reset the timer duration to **00:00**. The change is applied after a few seconds. The timer is now switched off.

Setting a cooking time

You can set the cooking time for your food on the appliance. Once the cooking time has elapsed, the appliance will automatically switch itself off. The cooking time cannot be accidentally exceeded.

Example in the picture: Hot air heating function, cooking time of 45 minutes.

1. Use the function selector to set the heating function. A default value for the temperature is shown on the display.
2. Use the rotary selector to adjust the temperature if necessary.
3. Touch the  button twice.
-- : -- will be shown on the display and the time symbols will be lit.



4. Use the rotary selector to set a cooking time of 45 minutes.



5. Touch the  button.
The oven will start. The cooking time will count down on the display and the  LED will be lit. The other time symbols will go out.

The cooking time has elapsed

An audible signal sounds. The appliance stops heating. **00:00** is shown in the display.

1. Touch the **⊖** field.
The audible signal stops.
2. Turn the function selector to the off position.
The appliance is switched off.

Changing the cooking time

Use the rotary selector to change the cooking time. After a few seconds, the change is applied.

Cancelling the cooking time

If the timer function has been set, first touch the **⊖** button. You will now be able to adjust the cooking time.

Use the rotary selector to reset the cooking time to **00:00**. After a few seconds, the change will be applied.

Initial use

After connecting the electricity supply or after a power cut, the display prompts you to set the time. It may take a few seconds for the instruction to appear.

Setting the time

During initial use, the time display is highlighted. The **12:00** value flashes in the display and the **⊖** symbol lights up. Set the time.

1. Use the rotary selector to set the time.
2. Touch **⊖**.
The time has now been set.

Changing the time on the clock

Note: To change the time on the clock, you will need to switch off the appliance.

1. Touch the **⊖** button twice.
The **⊖** symbol and the clock time will appear on the display.
2. Set the clock using the rotary selector.
3. Touch the **⊖** button.
The time has now been set.

Notes

- If you do not touch the **⊖** button after setting the time, the set value is automatically adopted after a few seconds.
- If the function selector has been moved to configure the settings, it must be returned to the "Off" position once you have finished. Only then can the appliance be used.
- In order to reduce the energy consumption of your appliance in standby, you can hide the clock.

Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

Changing the basic settings

The appliance must be switched off.

1. Touch the **⊖** button for a few seconds.
The first basic setting will appear on the display.
2. Use the rotary selector to change the basic setting.
3. Touch the **⊖** button.
The next basic setting will appear on the display. You can go through all of the basic settings using the **⊖** button and make changes using the rotary selector.
4. Touch the **⊖** button for a few seconds.
This applies all the settings.

If the appliance is in standby mode, you can change the settings at any time.

Cancelling

If you do not want to save the changes, turn the function selector. The basic settings are ended without being saved.

List of basic settings

Depending on the features of your appliance, not all basic settings will be available.

	Basic setting	Options	Explanation
c01	Audible signal duration 1 = medium = 30 seconds	1 = short = 10 seconds 2 = medium = 30 seconds 3 = long = 2 minutes	Audible signal sounds after a set cooking time or duration elapses or when the timer reaches zero
c02	Audible signal button	0 = Off 1 = On	Audible signal when button is pressed
c03	Display brightness	1 = low 2 = medium 3 = high	Allows you to set the display brightness
c04	Time display	0 = Off 1 = On	Allows you to display the clock time
c05	Interior lighting	0 = Off 1 = On	Allows you to switch the interior lighting on or off
c06	Factory setting	0 = Off 1 = On	Appliance reset to factory settings
c07	Demo mode	0 = Off 1 = On	Allows you to switch demo mode on and off Note: Demo mode is only visible in the first 5 minutes after connecting the appliance to the mains.
c08	Audible signal volume	1 = low 2 = high 3 = medium	Setting the audible signal volume

Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Warning – 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.

Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

Warning – 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.

Note: Unpleasant odours, for example after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Always place a spoon in the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave output.

Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip: Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

Microfibre cloth

The microfibre cloth is especially suitable for cleaning easily damaged surfaces, such as glass, glass ceramic, stainless steel or aluminium. It removes liquid and greasy deposits in one go.

Order no. 466 148

Conditioning cloth for stainless steel surfaces

You can treat surfaces with a tested, recommended oil-impregnated conditioning cloth (available from us), which will make the surface more resistant to fingerprints and scratches.

Order no. 311 134

Conditioning oil for modern stainless steel surfaces

This is the same conditioning oil that is used in the cloths, and can be ordered from us in a bottle.

Order no. 311 567

Degreaser

For intensive removal of stubborn grease deposits from surfaces.

Order no. 311 781

Area	Cleaning products
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.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove patches and splashes of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under these patches or splashes. Special stainless-steel cleaning products are available from our after-sales service or from specialist retailers. Do not use glass cleaners or metal or glass scrapers for cleaning.
Stainless steel cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty, use oven cleaner, but only when the cooking compartment is cold. It is best to use a stainless-steel sponge. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in the cooking compartment	Damp cloth: Water must not be allowed to run into the appliance through the turntable drive.
Turntable and roller ring	Hot soapy water: When placing the turntable back into its recess, it must engage properly.
Wire rack	Hot soapy water: Clean using stainless-steel cleaner or clean in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use glass scrapers.

Area	Cleaning products
Seal	Hot soapy water: Clean with a dish cloth and do not scour. Do not use metal or glass scrapers for cleaning.
Accessories	Hot soapy water: Soak and then clean with a dish cloth or a brush.

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 panels, which look like streaks, are caused by reflections made by the interior lighting.

Troubleshooting

Error message	Possible cause	Remedy/Note
The appliance does not work	The plug is not plugged in.	Plug the plug in
	Power failure	Check whether the kitchen light works.
	The fuse is faulty	Check in the fuse box to make sure that the fuse for the appliance is OK.
	Faulty operation	Switch off the fuse in the fuse box. Switch it back on after approx. 10 seconds.
12:00 flashes in the display and the ☺ symbol lights up.	Power failure	Reset the clock.
The appliance is not operating. A cooking time is shown in the display.	▷ was not touched after the setting was made.	Touch ▷ or delete the setting by using the function selector to select another function.
The microwave is not working.	The door has not been properly closed.	Check whether food residue or debris is trapped in the door.
	▷ was not touched.	Touch ▷ .
It is taking longer than usual for food to heat up	The microwave power output has been set too low.	Select a higher microwave power output.
	A larger amount of food than usual has been placed in the appliance.	Double the amount – double the time.
	The food was colder than usual.	Stir or turn the food during cooking.
Microwave operation has been cancelled for no apparent reason.	The microwave has a fault.	If this fault recurs, call our customer service.
The appliance can be set, but does not heat up. The colon flashes.	The appliance is in demo mode.	Deactivate demo mode in the basic settings. Note: Demo mode is only visible in the first 5 minutes after connecting the appliance to the mains.
E 1 is indicated on the display panel.	The thermal safety switch-off function has been activated.	Call customer service.
E 2 is indicated on the display panel.	The automatic safety switch-off function has been activated.	Touch any button or turn the rotary selector.
E 3 is indicated on the display panel.	The oven is malfunctioning.	Call customer service.
E 4 is indicated on the display panel.	The thermal safety switch-off function has been activated.	Call customer service.
E 11 is indicated on the display panel.	Moisture in the control panel.	Allow the control panel to dry.
E 17 is indicated on the display panel.	Rapid heating has failed.	Call customer service.

? Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

⚠ Warning – 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.

You can take remedial action yourself for some error messages.

Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

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 on the right-hand side when you open the appliance door. To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, 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.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0344 892 8989

Calls charged at local or mobile rate.

IE 01450 2655

0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as 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 as short as possible. Cook food until it is golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Use hot air at no higher than 180 °C; egg or egg yolk reduces the production of acrylamide.
Biscuits	Use hot air at no higher than 180 °C; egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the accessory. Cook at least 400 g each time so that the chips do not dry out.

Tested for you in our cooking studio

In the tables below, you will find a selection of dishes and the ideal settings for them. They tell you which heating function and which temperature or microwave power setting is best suited to your dish. You will find information on suitable cooking accessories and the position at which they should be placed in the oven. We have listed some tips with regard to cookware and preparation methods.

Notes

- The values in the tables always apply to food placed in 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 any accessories that you will not be using from the cooking compartment.
- Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are intended as a guide only. They will depend on the quality and composition of the food.
- Use the accessories provided. Additional accessories may be obtained as optional accessories from specialist retailers or from our after-sales service.
- Always use an oven cloth or oven gloves when taking hot accessories or cookware out of the cooking compartment.

Defrosting, heating up and cooking with the microwave

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

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

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

It may be that you have different quantities from those specified in the tables. A rule of thumb can be applied: Double amount - just under double the cooking time, half amount - half the cooking time.

Place the ovenware in the centre of the lower wire rack. 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 meat (beef, veal or pork - on the bone or boned)	800 g	180 W, 15 mins + 90 W, 10-20 mins	Turn several times
	1 kg	180 W, 20 mins + 90 W, 15-25 mins	
	1.5 kg	180 W, 30 mins + 90 W, 20-30 mins	
Meat in pieces or slices of beef, veal or pork	200 g	180 W, 3 mins + 90 W, 10-15 mins	Separate any defrosted parts when turning
	500 g	180 W, 5 mins + 90 W, 15-20 mins	
	800 g	180 W, 8 mins + 90 W, 15-20 mins	
Minced meat, mixed	200 g	90 W, 10-15 mins	Freeze food flat if possible Turn several times, remove any defrosted meat
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	800 g	180 W, 8 mins + 90 W, 15-20 mins	
Poultry or poultry portions	600 g	180 W, 8 mins + 90 W, 10-15 mins	Turn during cooking.
	1.2 kg	180 W, 15 mins + 90 W, 25-30 mins	
Duck	2 kg	180 W, 20 mins + 90 W, 30-40 mins	Turn several times
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	-
	600 g	180 W, 8 mins + 90 W, 10-15 mins	
Vegetables, e.g. peas	300 g	180 W, 10-15 mins	Stir carefully during defrosting.
	600 g	180 W, 10 mins + 90 W, 10-15 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	

Defrost	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Butter, defrosting	125 g	180 W, 1 mins + 90 W, 2-4 mins	Remove all packaging
	250 g	360 W, 1 min + 90 W, 2-4 mins	
Loaf of bread	500 g	180 W, 6 mins + 90 W, 5-10 mins	Turn during cooking.
	1 kg	180 W, 12 mins + 90 W, 15-25 mins	
Cakes, dry, e.g. sponge cake	500 g	90 W, 15-20 mins	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake.
	750 g	180 W, 5 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 mins + 90 W, 10-15 mins	Only for cakes without icing, cream or gelatine
	750 g	180 W, 7 mins + 90 W, 10-15 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 microwavable ovenware. The different components of the meal may not require the same amount of time to heat up.
- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the ovenware. Different foodstuffs should not be placed in layers on top of one another.

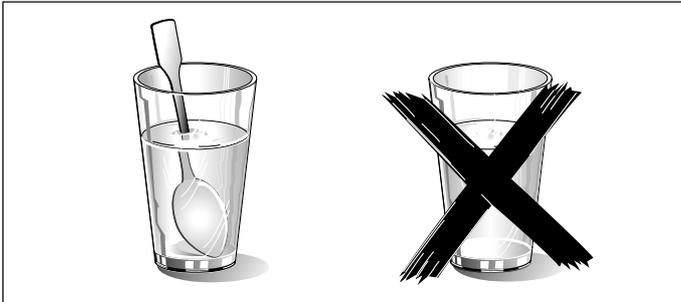
- Always cover the food. If you do not have a suitable cover for your ovenware, use a plate or special microwave foil.
- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.
- Always use an 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, 10-15 mins	Take meal out of packaging; cover food to heat
Soup	400-500 g	600 W, 8-10 mins	Ovenware with lid
Stews	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, 15-20 mins	Ovenware with lid
	1 kg	600 W, 25-30 mins	
Fish, e.g. fillet steaks	400 g	600 W, 10-15 mins	Covered
	800 g	600 W, 18-20 mins	
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 mins	Ovenware with lid; add liquid
	500 g	600 W, 8-10 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-10 mins	Ovenware with lid; add 1 tbsp of water
	600 g	600 W, 15-20 mins	
Creamed spinach	450 g	600 W, 11-16 mins	Cook without additional water

Heating food

⚠ Warning – 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, 5-10 mins	Take meal out of packaging, cover food to heat
Drinks	150 ml	900 W, 1-2 mins	Caution! Place a spoon in the glass. Do not overheat alcoholic drinks. Check during heating
	300 ml	900 W, 2-3 mins	
	500 ml	900 W, 3-4 mins	
Baby food, e.g. baby bottle	50 ml	360 W, approx. 1 min	Place baby bottles on the cooking compartment floor without the teat or lid. Shake or stir well after heating. You must check the temperature
	100 ml	360 W, 1-2 mins	
	200 ml	360 W, 2-3 mins	
Soup			-
1 cup	175 g	900 W, 2-3 mins	
2 cups	175 g each	900 W, 4-5 mins	
4 cups	175 g each	900 W, 5-6 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 10-15 mins	Covered
Stew	400 g	600 W, 5-10 mins	Ovenware with lid
	800 g	600 W, 10-15 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 in watts, Cooking time in minutes	Notes
Whole chicken, fresh, no giblets	1.5 kg	600 W, 30-35 mins	Turn halfway through the cooking time
Fish fillet, fresh	400 g	600 W, 5-10 mins	-
Fresh vegetables	250 g	600 W, 5-10 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, 8-10 mins	Cut into equal-sized pieces; add 1 to 2 tbsp water per 100 g; stir during cooking
	500 g	600 W, 11-14 mins	
	750 g	600 W, 15-22 mins	
Rice	125 g	600 W, 7-9 mins+ 180 W, 15-20 mins	Add double the quantity of liquid and use deep ovenware with a lid
	250 g	600 W, 10-12 mins + 180 W, 20-25 mins	
Sweet foods, e.g. blancmange (instant)	500 ml	600 W, 7-9 mins	Stir 2 to 3 times with an egg whisk while heating
Fruit, compote	500 g	600 W, 9-12 mins	-

Microwave popcorn

Notes

- Use heat-resistant, shallow glass cookware, e.g. the lid of an ovenproof dish, a glass plate or a glass dish (Pyrex)
- Always place cookware on the wire rack.
- Do not use porcelain or deep dishes.
- Use the settings indicated in the table. The time may need to be adjusted, depending on the product and quantity in question.

- To prevent the popcorn from burning, briefly take the popcorn bag out of the oven after 1 minute 30 seconds and shake it. Take care as the bag will be hot!

Warning – Risk of scalding!

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

	Weight	Accessories	Microwave power in watts, Cooking time in minutes
Popcorn for the microwave	1 bag, 100 g	Ovenware, wire rack	600 W, 3-5 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 lower wire rack.

Baking tins

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

Cakes in tins	Accessories	Heating function	Temperature °C	Microwave power setting in watts	Cooking time in minutes
Sponge cake, simple	Vienna ring tin/loaf tin		170-180	90	40-50
Sponge cake, delicate (e.g. sand cake)*	Vienna ring tin/loaf tin		150-170	-	70-90
Sponge flan base	Flan tin		160-180	-	30-40
Delicate fruit flan, sponge	Springform/ring-shaped tin		170-180	90	35-45
2-egg fatless sponge base	Flan tin		160-170	-	20-25
6-egg fatless sponge cake	Dark-coloured springform tin		170-180	-	35-45
Shortcrust pastry base with crust	Dark-coloured springform tin		170-190	-	30-40
Fruit tart or cheesecake with shortcrust pastry base*	Dark-coloured springform tin		170-190	180	35-45
Swiss flan**	Dark-coloured springform tin		190-200	-	45-55
Bundt cake	Bundt cake tin		170-180	-	40-50
Pizza, thin-crust, light topping**	Round pizza tray		220-230	-	15-25
Savoury cakes**	Dark-coloured springform tin		200-220	-	50-60
Nut cake	Dark-coloured springform tin		170-180	90	35-45
Yeast dough with dry topping	Round pizza tray		160-180	-	50-60
Yeast dough with moist topping	Round pizza tray		170-190	-	55-65
Plaited loaf with 500 g flour	Round pizza tray		170-190	-	35-45
Stollen with 500 g flour	Round pizza tray		160-180	-	60-70
Strudel, sweet	Round pizza tray		190-210	180	35-45

* Allow cake to cool in the oven for approx. 20 minutes.
 ** Place the tin directly on the turntable.

Small baked items	Accessories	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Round pizza tray		150-170	25-35
Macarons	Round pizza tray		110-130	35-45
Meringue	Round pizza tray		100	80-100
Muffins	Muffin tray on wire rack		160-180	35-40
Choux pastry	Round pizza tray		200-220	35-45
Puff pastry	Round pizza tray		190-200	35-45
Leavened cake	Round pizza tray		200-220	25-35

Bread and bread rolls	Accessories	Heating function	Temperature in °C	Cooking time in minutes
Sourdough bread with 1.2 kg flour	Round pizza tray		210-230	50-60
Flatbread*	Round pizza tray		220-230	25-35
Bread rolls	Round pizza tray		210-230	25-35
Rolls made with sweet yeast dough	Round pizza tray		200-220	15-25

* Place the tin directly on the turntable.

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

Notes

- 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 slightly 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.

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Beef

Notes

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

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

Beef	Accessories	Heating function	Temperature in °C, grill setting	Microwave power setting in watts	Cooking time in minutes
Pot-roasted beef, approx. 1 kg	Cookware with lid		180-200	-	120-143
Fillet of beef, medium, approx. 1 kg	Cookware without lid		180-200	90	30-40
Sirloin, medium, approx. 1 kg	Cookware without lid		210-230	180	30-40
Steak, medium, 3 cm thick	Tall wire rack		3	-	Each side: 10-15

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	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Joint of veal, approx. 1 kg	Ovenware with lid		180-200	-	110-130
Knuckle of veal, approx. 1.5 kg	Ovenware with lid		200-220	-	120-130

Pork

Notes

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

- Place the joint in the cookware rind-side up. Score the rind. Do not turn the joint. Finally, allow to stand for a further 10 minutes approximately.
- Do not turn fillets of pork or smoked pork. Finally, allow to stand for a further 5 minutes approximately.
- Turn the pork neck after $\frac{2}{3}$ of the cooking time.

Pork	Accessories	Heating function	Temperature in °C, grill setting	Microwave power setting in watts	Cooking time in minutes
Joint without rind (e.g. neck), approx. 750 g*	Cookware with lid		220-230	180	40-50
Joint with rind (e.g. shoulder), approx. 1.5 kg*	Cookware without lid		190-210	-	130-150
Fillet of pork, approx. 500 g*	Cookware with lid		220-230	90	25-30
Joint of pork, lean, approx. 1 kg*	Cookware with lid		210-230	90	60-80
Smoked pork on the bone, approx. 1 kg*	Cookware without lid	-	-	360	45-45
Pork neck, 2 cm thick**			3	-	1st side: Approx. 15-20 2nd side: Approx. 10-15
* Low wire rack					
** Tall wire rack					

Lamb

Note: Turn the leg of lamb halfway through the cooking time.

Lamb	Accessories	Type of heating	Temperature °C	Microwave power in watts	Cooking time in minutes
Saddle of lamb on the bone, approx. 1 kg	Ovenware without lid		210-230	-	40-50
Leg of lamb, boned, medium, approx. 1.5 kg	Ovenware with lid		190-210	-	90-95

Miscellaneous**Notes**

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

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

Miscellaneous	Accessories	Heating function	Temperature in °C, grill setting	Microwave power setting in watts	Cooking time in minutes
Meat loaf, approx. 1 kg*	Cookware without lid		180-200	600 W + 180 W	-
Sausages for grilling, x 4 - 6 Approx. 150 g each**	-		3	-	Each side: 10-15

* Low wire rack ** Tall wire rack

Poultry**Notes**

- Place whole chickens and chicken breasts breast-side down. Turn after $\frac{2}{3}$ of the cooking time.
- Place poulard breast-side down. Turn after 30 minutes and set the microwave power to 180 watts.

- Place half chickens and chicken portions skin-side up. Do not turn.
- Turn the duck and goose breast skin-side up. Do not turn.
- Turn goose thighs halfway through the cooking time. Prick the skin.
- Place turkey breast and thighs skin-side down. Turn after $\frac{2}{3}$ of the cooking time.

Poultry	Accessories	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		220-230	360	35-45
Poulard, whole, approx. 1.6 kg	Ovenware with lid		220-230	360 180	30 20-30
Chicken, halves, 500 g each	Ovenware without lid		180-200	360	30-35
Chicken portions, approx. 800 g	Ovenware without lid		210-230	360	20-30
Chicken breast with skin and bones, 2 pieces, approx. 350-450 g	Ovenware without lid		190-210	180	30-40
Duck breast with skin, 2 pieces, 300-400 g each	Ovenware without lid		3	90	20-30
Goose breast, 2 pieces, 500 g each	Ovenware without lid		210-230	90	25-30
Goose legs, 4 pieces, approx. 1.5 kg	Ovenware without lid		210-230	180	30-40
Turkey breast, approx. 1 kg	Ovenware with lid		200-220	-	90-100
Turkey drumsticks, approx. 1.3 kg	Ovenware with lid		200-220	180	50-60

Fish

- Grease the wire rack with oil beforehand.

Notes

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

Fish	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Fish steak, e.g. salmon, 3 cm thick, grilled	Higher wire rack		3	20-25
Whole fish, 2-3 pieces, 300 g each, grilled	Higher wire rack		3	20-30

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.
- For bakes, potato gratins and lasagne, use a microwaveable, heat-resistant ovenproof dish 4 to 5 cm deep.

- Place the bake on the lower wire rack.
- Leave bakes and gratins to cook in the oven for a further 5 minutes after switching off.
- Cheese on toast:
Pre-toast slices of bread.

Bakes, gratins, toasts	Accessories	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		140-160	360	25-35
Savoury bake, made with cooked ingredients, approx. 1 kg	Ovenware without lid		150-170	600	20-25
Lasagne, fresh	Ovenware without lid		200-220	360	25-35
Potato gratin made from raw ingredients, approx. 1.1 kg	Ovenware without lid		180-200	600	25-30
Toast with topping, 4 slices*			3	-	8-10

* higher wire rack

Convenience products, frozen

Notes

- 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 half way through the cooking time.
- Place the food directly on the turntable.

Convenience products	Accessories	Heating function	Temperature °C	Microwave power setting in watts	Cooking time in minutes
Thin-crust pizza*	Turntable		220-230	-	10-15
Deep-pan pizza	Turntable	 	- 220-230	600 -	3 13-18
Mini pizza*	Turntable		220-230	-	10-15
Pizza baguette*	Turntable	 	- 220-230	600 -	2 13-18
Chips	Turntable		220-230	-	8-13
Croquettes*	Turntable		210-220	-	13-18
Rösti, stuffed potato pockets	Turntable		200-220	-	25-30
Part-cooked bread rolls or baguette	Low wire rack		170-180	-	13-18
Fish fingers	Turntable		210-230	-	10-20
Chicken goujons, nuggets	Turntable		200-220	-	15-20
Strudel	Turntable		210-220	180	20-30
Lasagne, approx. 400 g**	Low wire rack		220-230	600	12-17

* Preheat the cooking compartment for 5 minutes, then place the food on the hot turntable.

** Place the food in suitable, heat-resistant cookware.

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 Pyrex dish with a 22 cm diameter on the lower wire rack. After approx. 13 minutes, remove the defrosted meat.

Microwave cooking

Dish	Microwave power setting in watts, cooking time in minutes	Note
Custard	600 W, 10-13 mins + 180 W, 25-30 mins	Place the Pyrex dish with dimensions 24 x 19 cm on the lower wire rack.
Sponge flan	600 W, 9-10 mins	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Meat loaf	600 W, 18-23 mins	Place the 28 cm Pyrex dish on the lower wire rack.

Combined microwave cooking

Dish	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature °C	Note
Potato gratin	600 W, 25-30 mins		210-220	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Cake	180 W, 15-20 mins		180-200	Place the Pyrex dish with a 22 cm diameter on the lower wire rack.
Chicken	360 W, 35-40 mins		200-220	Turn after 2/3 of the cooking time.

Baking

Note: The values in the table apply to food placed in a cold oven.

Dish	Ovenware	Type of heating	Temperature °C	Baking time in minutes
Hot water sponge cake	Springform cake tin, dia. 26 cm, lower wire rack		160-180	30-40
German apple pie	Springform cake tin, dia. 20 cm, lower wire rack		190-210	50-60

Grilling

Dish	Accessories	Type of heating	Grill setting	Cooking time in minutes
Browning toast	Higher wire rack		3	4-5
Beefburgers, x 9	Higher wire rack		3	30-35



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