

Microwave oven BM 241

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Before connecting your new appliance

Important safety information

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

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

Before installation

Dispose of packaging in an environmentally-friendly manner.



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

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

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

Installation and connection

Please observe the special installation manual.

This oven is intended for built-in use only. It is not intended for counter-top use or for use inside a cupboard.

The oven is only intended for built-in use. It is not intended for counter-top use, or for use inside a cabinet.

The microwave must be installed in a high cabinet measuring 60 cm wide (at least 85 cm above the floor). The ventilation slots must remain free from obstruction.

The appliance is fitted with a plug and must only be connected to a properly-installed earthed socket. The fuse protection must be rated at 16 amperes (L or B-type miniature circuit breakers). The mains voltage must correspond to the voltage specified on the rating plate.

The socket must only be installed and the connecting cable replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pin disconnecting device must be present on the installation side with a contact gap of at least 3 mm.

Adapters, multiway strips and extension leads must not be used. Overloading can result in a risk of fire.

Important information

Safety precautions

This appliance is intended only for domestic use.
Only use the microwave oven for preparing foodstuffs.

Children must be supervised by adults at all times during combined operation. There is a risk of burning.

Adults and children must not operate the appliance without supervision

- if they are physically or mentally incapable of doing so
- or if they lack the knowledge and experience required to operate the appliance correctly and safely.

⚠ Warning: Children and the microwave

Children are only permitted to use the solo microwave function if they have been instructed how to do so. They must be able to operate the microwave oven correctly. They must understand the hazards indicated in the instruction manual.

Children must be supervised by adults at all times during combination oven operation.

There is a risk of burning.

⚠ Warning: Hot oven

Open the oven door carefully. Hot steam may escape. Never touch the surfaces of heating and cooking appliances.

Never touch the internal surfaces of the microwave oven or the heating elements.

There is a risk of burning.

Children must be kept at a safe distance from the appliance.

Never place combustible items in the oven.

Risk of fire

Never open the microwave oven door if there is smoke inside.

There is a risk of burning.

Switch off the microwave oven. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

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

There is a danger of short-circuiting.

Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum).

Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcohol vapours could catch fire in the appliance. There is a risk of burning.

Use only small quantities of drinks with a high alcohol content and open the appliance door carefully.

⚠ Warning: Damaged microwave oven door or door seal

Never use the microwave if the microwave oven door is open or if the door seal is damaged. Otherwise microwave energy may escape. Do not use the microwave again until it has been repaired by an after-sales service engineer.

⚠ Warning: Environment

Never expose the appliance to excessive heat or moisture.

There is a danger of short-circuiting.

⚠ Warning: Inadequate cleaning

Clean the appliance on a regular basis. The surface of the appliance could be destroyed and the appliance could corrode over time if it is not cleaned with sufficient care. Microwave energy could escape.

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

⚠ Warning: Repairs

Incorrect repairs are dangerous.

There is a risk of electrocution.

Repairs may only be carried out by one of our experienced after-sales engineers.

If the appliance is faulty, switch it off by the fuse in the fuse box or disconnect the appliance at the mains.

Call the after-sales service.

You must not open the casing. The oven is a high voltage appliance.

Risk of electrocution

Never replace a defective power cable yourself. Call the after-sales service.

Never replace a defective cooking compartment bulb yourself. Call the after-sales service.

⚠ Warning: Turntable

Never use the microwave without the turntable.

Never place food directly onto the turntable. Always use a dish.

Make sure that any liquid which has boiled over does not get inside the appliance through the turntable drive.

Remove the turntable carefully. The exposed heating element remains very hot for a few minutes.

There is a risk of burning.

Never switch on the microwave unless there is food inside. The appliance could be overloaded. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).

Safety information for microwave operation

⚠ Warning: Preparing food

Use of the microwave is intended exclusively for the preparation of food. Using the microwave for other purposes may be dangerous and may result in damage e.g. grains or cereals could catch fire when heated.

Risk of fire

⚠ Warning: Microwave power and time

Do not select a microwave power or time setting that is higher than necessary. The food could catch fire. The appliance could be damaged.

Risk of fire

Follow the information provided in the instruction manual.

⚠ Warning: Ovenware

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

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

There is a risk of injury.

Meals heated in the microwave oven give off heat. The ovenware can become hot.

There is a risk of burning.

Always use an oven cloth or oven gloves to remove ovenware and accessories from the microwave.

⚠ Warning: Packaging

Never heat meals in heat-retaining packages.

Risk of fire

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

Airtight packaging may burst when food is heated.

There is a risk of burning.

Follow the information provided on the packaging.

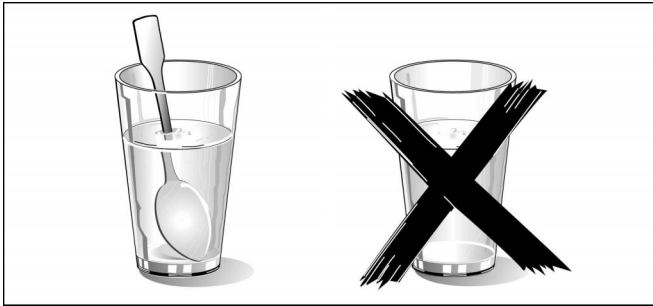
Always use an oven cloth or oven gloves to remove meals.

⚠ Warning: Drinks

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 can suddenly boil over or spatter.

There is a risk of burning.

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



Never heat drinks or other food in containers that have been tightly sealed.

There is a risk of explosion.

Never overheat alcoholic drinks.

There is a risk of explosion.

⚠ Warning: 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. This is the only way to ensure even heat distribution.

Check the temperature of the food before it is given to the child.

There is a risk of burning.


⚠ Warning: Foods with shells or skin

Never cook eggs in their shells. Never reheat hard-boiled eggs as they can explode, even after the microwave function has switched off. The same applies to shellfish and crustaceans.


There is a risk of burning.

Always prick the yoke when frying or poaching eggs.


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

 **Warning:** Drying food

Never use the microwave to dry food.
Risk of fire

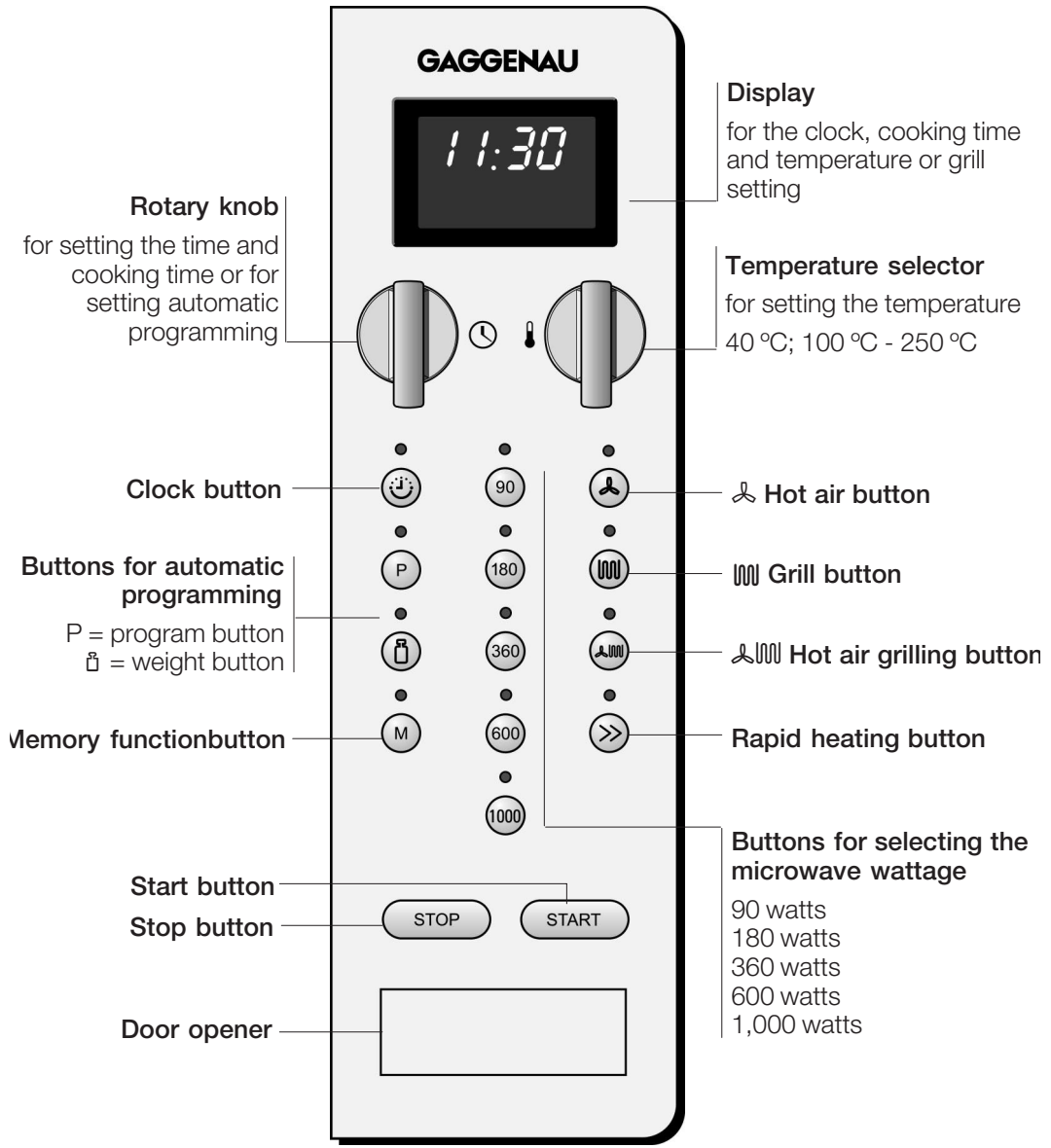
 **Warning:** Food with a low water content

Do not defrost or heat food at too high a power or for too long if the food has a low water content, e.g. bread.
Risk of fire

 **Warning:** Cooking oil

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

The control panel



Types of heating

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

Microwaves

These are converted to heat in foodstuffs. The microwave is ideal for rapid defrosting, heating up, melting and cooking.

Microwave power settings

90 watts for defrosting delicate foods


180 watts for defrosting and continued cooking

360 watts for cooking meat and heating delicate foods

600 watts for heating and cooking food

1000 watts for heating liquids

 **Hot air** for sponge cakes in tins

 **Grilling** for grilling several steaks, sausages and fish and for toasting bread

 **Hot air grilling** for grilling large pieces of meat

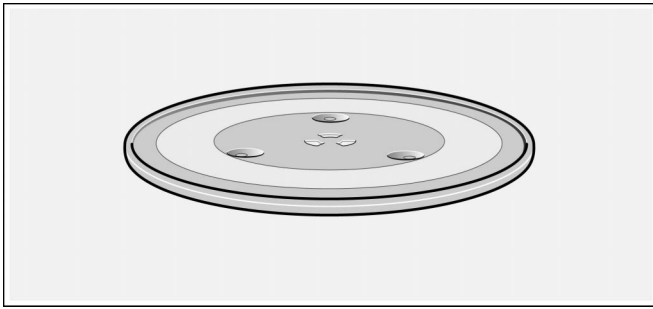
Microwave combined with another type of heating

The microwave is operated simultaneously with another type of heating. The dishes are still brown and crispy, but they are cooked much faster and you save energy.

Oven and accessories

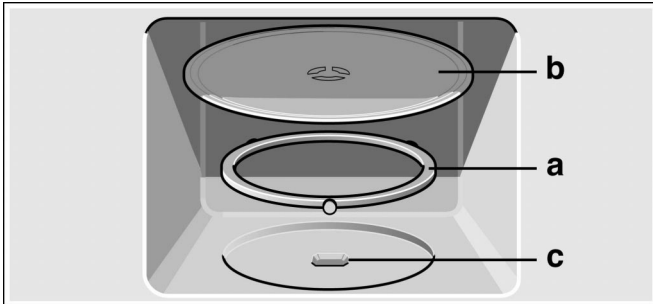
Turntable

as a surface on which to place the wire rack. It can turn clockwise or anti-clockwise. Never use the oven without the turntable. Make sure that the turntable is fitted correctly. It must turn when using all types of heating. This is necessary to achieve a good result when cooking food.



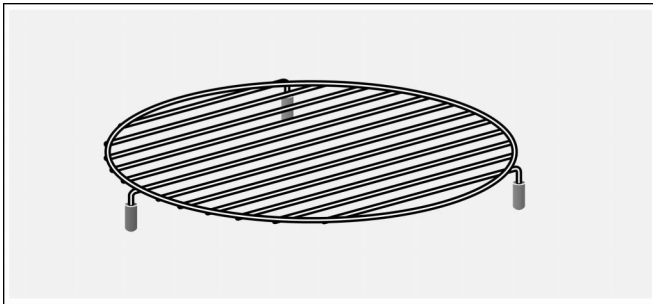
How to fit the turntable

- 1 Place roller ring **a** in the recess in the oven.
- 2 Engage turntable **b** in drive **c** in the centre of the bottom of the oven.



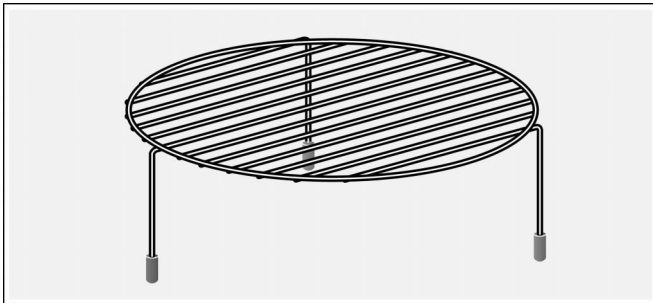
Lower wire rack

for combined oven with microwave operation and for baking and roasting. Place the wire rack on the turntable.



Higher wire rack

for grilling, e.g. steaks, sausages or for toasting bread. Place the wire rack in the universal pan on the turntable.

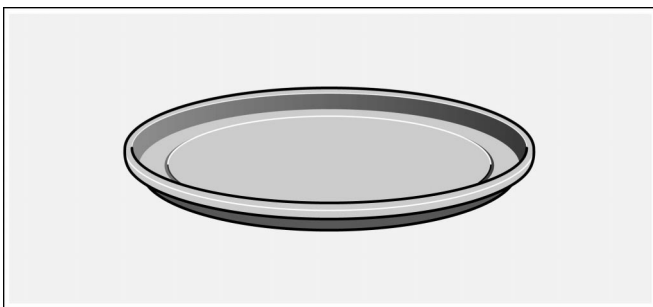


Universal pan

It can also act as a splashguard if you are grilling food directly on the wire rack. Place the wire rack in the universal pan on the turntable.

The universal pan can also be used as a baking tray. Place the universal pan on the lower wire rack.

- Cooling fan
The oven is equipped with a cooling fan. The fan may run on even once the oven has been switched off.
- Note
Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Please wipe out the condensation after cooking.




Before using for the first time

This section tells you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Heating up the oven

Heat the empty oven with the door closed for 20 minutes to remove the new oven smell.

- 1 Fit the turntable correctly.
- 2 Press the Hot air button .
- 3 Use the rotary knob to set the cooking time to 20 °C.
- 4 Set the temperature to 250 °C using the temperature selector.
- 5 Press the Start button.

A signal sounds after 20 minutes.

Press the Stop button or open the oven door. The signal ceases.

It is recommended that you ventilate the kitchen due to the smell that this causes.



Clean the accessories before use

Before using the accessories, clean them thoroughly using a cloth and water and washing-up liquid.

Setting the time

When the appliance is connected or reconnected, or after a power cut, three zeros will appear in the display. 12:00 appears after a short time.

Set the time

- 1 Press the  clock button.
 - 2 Set the time using the rotary knob.
 - 3 Press the  clock button.
- Changing the time, e.g. from summer to winter time.

Press the  clock button and make the setting as described in points 1 to 3 above.

- Hiding the clock.

Press the Stop button.
The display is blank.

- Resetting the clock.

Press the  clock button.

12:00 appears in the display. Make the settings as described in steps 1 to 3.

The microwave

The microwave can be used solo, i.e. on its own, or in combination with a different type of heating.

Try it out at least once straight away. You could heat up a cup of water for your tea, for example.

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

- 1 Press the 1000 W microwave wattage button.
- 2 Set 1 minute 30 seconds using the rotary knob.
- 3 Press the Start button.

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

Please take time to read again the safety information that can be found at the front of the instruction manual while you are drinking your cup of tea. It is very important.

Ovenware

- Suitable dishes These are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials do not reflect microwaves.

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

- Unsuitable dishes
Metal ovenware is unsuitable.
Metal reflects microwaves. Food in covered metal containers will remain cold.

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

- Ovenware test
Do not switch on the microwave unless there is food inside.
The following ovenware test is the only exception to this rule.

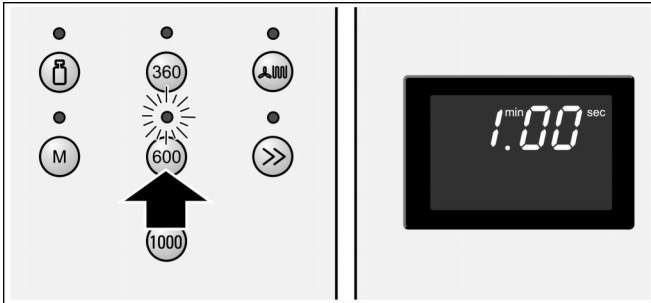
Perform the following test if you are unsure whether your ovenware is unsuitable for use in the microwave: Heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period. The ovenware should still be cold or warm to the touch. The ovenware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

Setting procedure

The microwave power can be set to 1000 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.

Example:

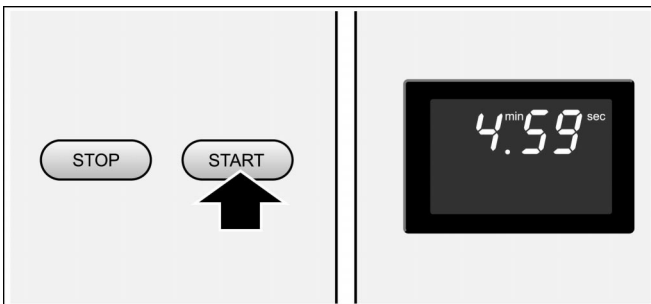
Microwave power 600 W, 5 minutes



- 1 Press the button for the microwave power setting you require.
The indicator light above the button begins to flash.
1 minute appears in the display as the default value.



- 2 Set the cooking time using the rotary knob.



- 3 Press the Start button.
You will see the cooking time counting down in the display.

The cooking time has elapsed.

A signal sounds. The oven switches off. The clock reappears in the display if you press the Stop button or open the oven door.

- Changing the cooking time
You may change the cooking time at any stage.
- Pausing
Open the oven door. The program is interrupted. The cooling fan may continue to run. Press the Start button again once you have closed the door. The program will then continue.
- Cancelling the setting
Press the Stop button twice or open the oven door and press the Stop button once.
- You can set the microwave power first and then the cooking time first or vice versa.

Selecting several follow-on microwave power settings

You can select up to three power settings and cooking times for your dish.

Set as described in steps 1 and 2. Then select a second power setting and cooking time and if necessary a third. Now press the Start button.

The total cooking time appears in the display. It counts back to zero. The active power setting lights up.

- Notes

You can also select the same power setting twice:
e.g. 600 watts – 360 watts – 600 watts.




The 1000 W power setting can only be selected once.

Once the oven has been started, you can no longer change the cooking time.

Setting the oven

Make the oven settings by selecting a type of heating and a temperature or grill setting.

You can also use the rotary knob to set a cooking time for your dish.

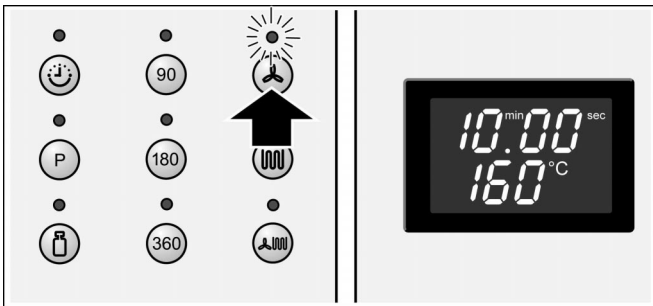
Type of heating	Default temperature/level	Default time
Hot air 	160 °C	10 minutes
Grill 	3	10 minutes
Hot air grilling 	180 °C	10 minutes

Setting procedure

Example:

Hot air  190 °C, cooking time 45 minutes

- 1 Press the button for the desired type of heating. The indicator lamp above the button starts flashing. The default values appear in the display.



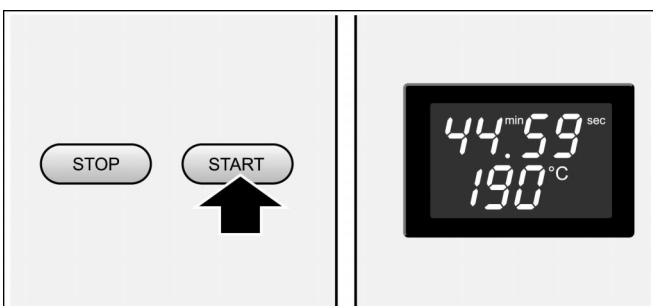
- 2 Use the temperature selector to set the temperature.



- 3 Set the cooking time using the rotary knob.



- 4 Press the Start button. You will see the cooking time counting down in the display.



When the dish is ready, press the Stop button or open the oven door. The display goes out.

- **Changing the setting**
You may change the cooking time, temperature or grill setting at any time.
- **Pausing**
Open the oven door. The cooling fan may continue to run. Press the Start button again once you have closed the door. The program will then continue.
- **Cancelling the setting**
Press the Stop button twice or open the oven door and press the Stop button once.
The display goes out.
- **Note**
You can also set the cooking time first and then the type of heating and temperature.

Setting the combined oven and microwave function

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


The 1000 W power rating cannot be combined with a type of heating. If this has been set, the oven automatically operates at 600 W.

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

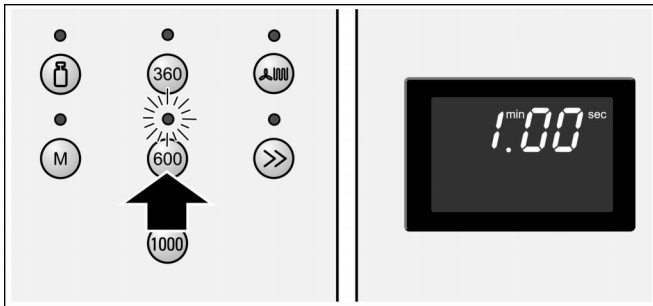
You can set a duration of up to 1 hour and 30 minutes.

Setting procedure

Example:

Microwave power 600 W, hot air grilling  200 °C, 35 minutes

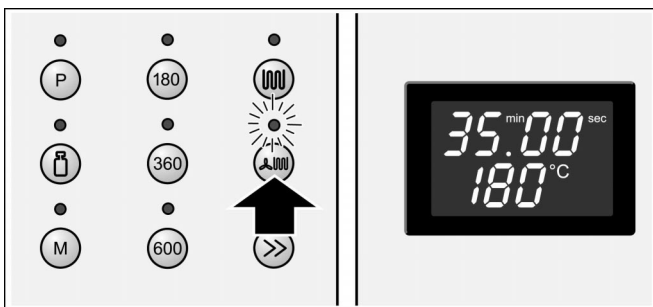
- 1 Press the button for the microwave power setting you require.
The indicator light above the button begins to flash.



- 2 Set the required cooking time using the rotary knob.

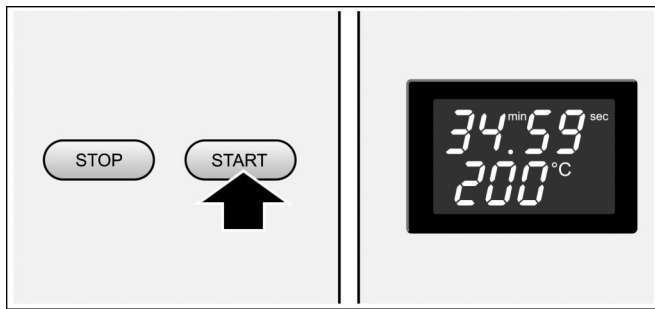


- 3 Press the button for the type of heating you require.
The indicator light above the button begins to flash.



- 4 Use the temperature selector to change the temperature.





- 5 Press the Start button.
You will see the cooking time counting down in the display.

The cooking time has elapsed
A signal sounds. The oven switches off. Open the oven door or press the Stop button.

- Changing the setting
You may change the temperature, grill setting or cooking time at any time.
- Pausing
Open the oven door. The program is interrupted. The cooling fan may continue to run. Press the Start button again once you have closed the door. The program will then continue.
If you forget to press the Start button, you will hear a signal after three seconds.
- Cancelling the setting
Press the Stop button twice or open the oven door and press the Stop button once.
- Note
You can also set the type of heating and temperature first and then the microwave power and cooking time.


Memory

You can use the memory to create your own program.
You can store the setting and retrieve it at any time.

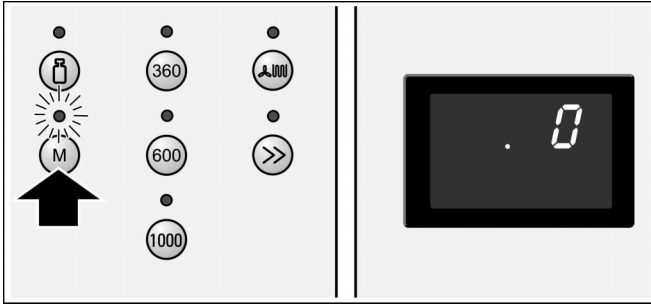
You cannot store several follow-on microwave power settings.

Storing memory settings

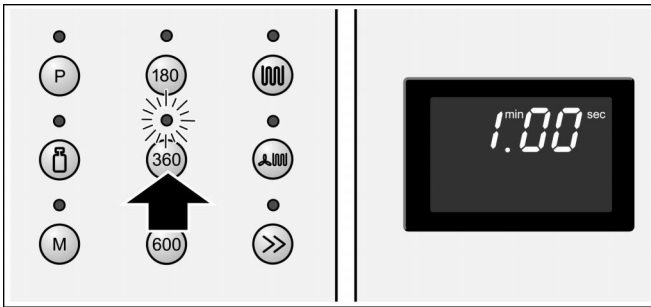
Example:

360 W, 7 minutes, hot air , 220 °C.

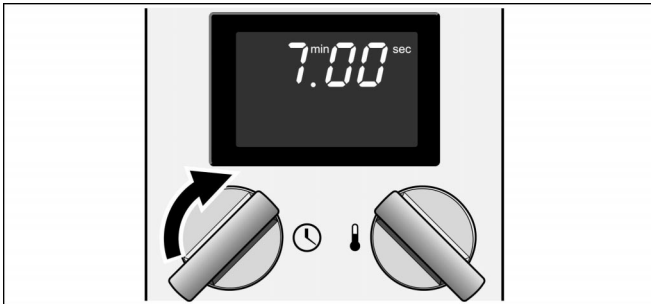
- 1 Press the “M” memory button.
The indicator light above the button begins to flash.



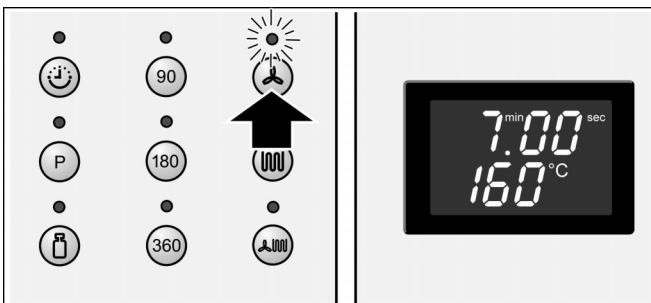
- 2 Press the button for the microwave power setting you require.
The indicator light above the button begins to flash.



- 3 Set the cooking time using the rotary knob.



- 4 Press the button for the type of heating you require.
The indicator light above the button begins to flash.





5 Use the temperature selector to set the required temperature.

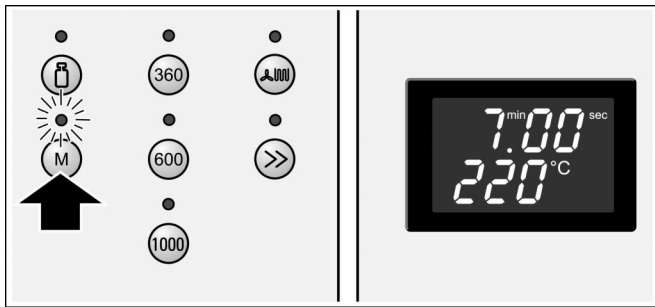
6 Press the “M” memory button.
The setting is stored. The clock reappears in the display.

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

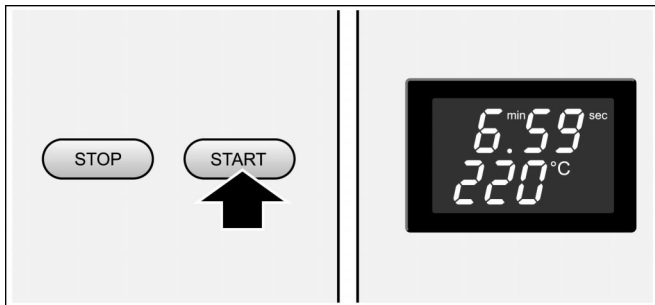
- Storing a new setting in the memory
Press the “M” memory button. The old settings are displayed. Reset.

Starting the Memory function

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



1 Press the “M” memory button.
The settings are displayed.



2 Press the Start button.
You will see the cooking time counting down in the display.

The cooking time has elapsed.
A signal sounds. The oven switches off. Open the oven door or press the Stop button.

- Pausing
Open the oven door. The cooling fan may continue to run. Press the Start button again once you have closed the door. The program will then continue.
- Cancelling the setting
Press the Stop button twice or open the oven door and press the Stop button once.

Rapid heating


This allows you to heat up the oven particularly quickly.

Rapid heating only works with Hot air .

Setting procedure

- 1 Press the rapid heating button **>>**.
160 °C appears as the default value.
- 2 Use the temperature selector to set the required temperature.
- 3 Press the Start button.

Rapid heating has finished

You will hear a signal. The indicator light above the  Hot air button begins to flash. Use the rotary knob to set a cooking time. Place the dish in the oven and press the Start button.

- Cancelling rapid heating
Press the Stop button twice.
- Pausing
Press the Stop button. Press the Start button again to continue rapid heating.
- Note
After heating up, the temperature is maintained for a maximum of 30 minutes. If no further entry is made during this time, (cooking time and start), a signal sounds after 30 minutes and the oven switches off automatically.

Automatic programming

You can use the automatic programming to defrost food with the greatest of ease and prepare a variety of dishes quickly and easily.

The automatic programming contains 20 programs.

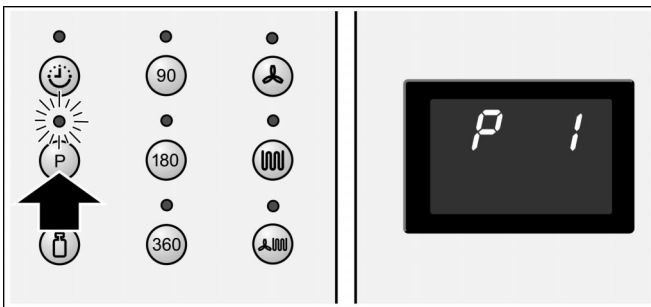
You will find the appropriate food and weight range for each program in the tables. You can set any weight within the weight range.

Example: Whole chicken, fresh 1500 g

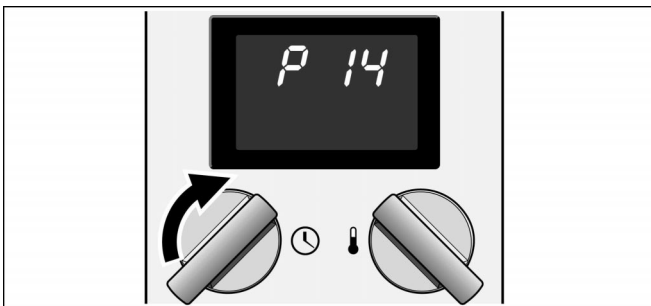
Program no.14

Setting procedure

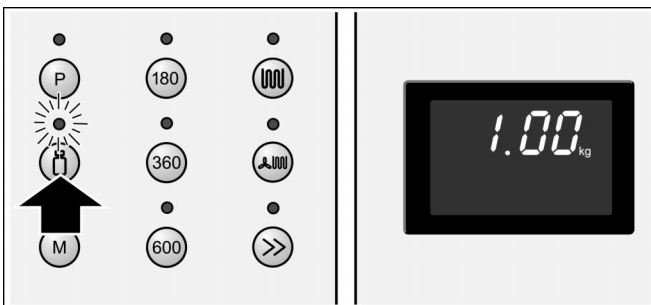
- 1 Press the P button.
The indicator light above the button begins to flash.
P1 appears in the display.



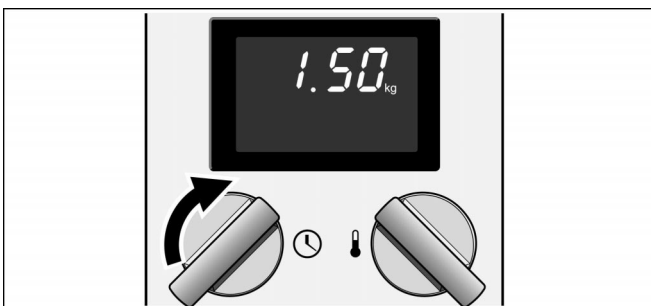
- 2 Use the rotary knob to set the program required.

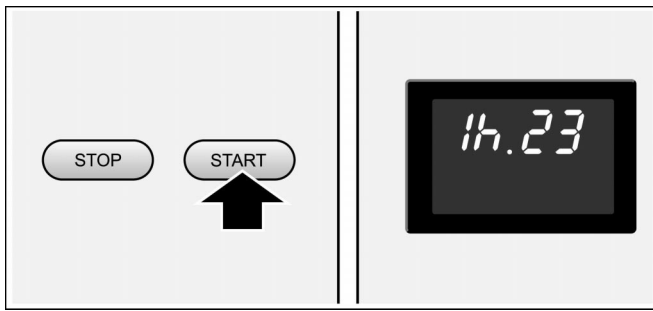


- 3 Press the Weight button.
The indicator light above the button begins to flash.
A default value for the weight appears in the display.



- 4 Use the rotary knob to set the weight required.





- 5 Press the Start button.
You will see the cooking time for the program counting down.

The cooking time has elapsed
A signal sounds. The oven switches off.
Press the Stop button or open the oven door.

- Pausing
Open the oven door. The cooling fan may continue to run. Press the Start button again once you have closed the door. The program will then continue.
- Changing
Press the Stop button twice and select new settings.
- Cancelling
Press the Stop button twice.
- Note
The cooking time cannot be changed.

For some programs, a signal sounds after a certain time. Open the oven door and stir the food or turn the meat or poultry. Press the Start button again once you have closed the door.

If you press the P program button or the kg weight button in automatic mode, the program number or weight selected is displayed for 3 seconds respectively.

Tips for automatic programming

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

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

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

Place the food in the cold oven.

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. Then start the oven again.

- Defrosting

If possible, freeze and store food flat and in portions at -18 °C.

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

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

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

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

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

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

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

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

- Vegetables

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

Vegetables, deep-frozen: This program is only suitable for blanched, and not pre-cooked vegetables. The program is not suitable for frozen vegetables in cream sauce. Add one to two tablespoons of water per 100 g. Do not add water to spinach or red cabbage.

- Potatoes

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

- Rice

Rice foams a lot during cooking. Therefore, use a high-sided dish with a lid. Enter the weight of the uncooked rice (without liquid).

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

- Fish

Whole fish, fish fillet, fresh: Add one to two tablespoons of water or lemon juice.

- Chicken

Place the chicken in the dish breast-side down.

Place chicken pieces in the dish skin-side down.

- Meat

Cook sirloin fatty-side down first.

Leg of lamb and roast pork: The roast should cover two thirds of the dish base. Add 50 ml liquid to the roast. Add another 50-100 ml liquid after turning if necessary.

- Bake, deep-frozen

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

- Standing time

Some dishes need some cooling down time in the oven after the program has ended.

Meal	Standing time
Vegetables	approx. 5 minutes
Potatoes	approx. 5 minutes Strain off the remaining water.
Rice	5 to 10 minutes Stir again first.
Chicken	5 - 10 minutes
Roastbeef, leg of lamb, roast pork	10 minutes

Programme table

Programme	Suitable foodstuffs	Weight range in kg	Ovenware/ accessories	Signal to turn or stir the food	
P1	Meat, deep-frozen	Minced beef, lamb, pork or chicken	0.20 - 2.00	Flat ovenware without lid	half way through the cooking time
P2	Bread, deep-frozen	Wheat bread, mixed bread, wholemeal bread, dry cake	0.20 - 1.00	Lower wire rack	half way through the cooking time
P3	Berries, deep-frozen	Raspberries, blackberries, strawberries	0.20 - 0.70	Flat ovenware without lid	–
P4	Reheat ready meal	only pre-cooked food	0.20 - 0.50	Dish with lid	–
P5	Reheat stew	only pre-cooked food	0.30 - 1.00	Dish with lid	half way through the cooking time
P6	Lasagne, deep-frozen		0.40 - 0.80	Lower wire rack, dish without lid	–
P7	Pizza, pre-cooked, thin base, deep-frozen		0.30 - 0.50	Higher wire rack Universal pan	–
P8	Pizza, pre-cooked, thick base, deep-frozen		0.40 - 0.50	Higher wire rack Universal pan	–
P9	Chips, thick-cut, deep-frozen	Suitable for the oven	0.20 - 0.46	Higher wire rack Universal pan	two-thirds of the way through the cooking time
P10	Vegetables, fresh	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.20 - 1.00	Dish with lid	half way through the cooking time
P11	Vegetables, deep-frozen	Cauliflower, spinach, broccoli, carrots, kohlrabi, red cabbage	0.15 - 1.00	Dish with lid	half way through the cooking time
P12	Boiled potatoes/jacket potatoes	fairly firm potatoes, floury potatoes	0.20 - 1.00	Dish with lid	half way through the cooking time
P13	Rice		0.10 - 0.50	High-sided dish with lid	depending on weight, after approximately 2 to 12 minutes
P14	Whole chicken, fresh		0.80 - 2.00	High-sided dish, lower wire rack	two-thirds of the way through the cooking time
P15	Chicken portions, fresh		0.10 - 1.50	Universal pan, Higher wire rack	depending on weight, after approximately 5 to 20 minutes
P16	Roast pork, fresh	Boned neck joint, roast chops	0.80 - 2.00	Dish with lid, lower wire rack	half way through the cooking time
P17	Roast beef, medium, fresh	Sirloin, 5 - 6 cm in height	0.80 - 1.80	Dish without lid, lower wire rack	half way through the cooking time
P18	Leg of lamb, fresh, medium rare	Boned leg of lamb	1.00 - 2.00	Dish with lid, lower wire rack	half way through the cooking time
P19	Whole fish, fresh	Trout, mackerel, pike-perch	0.20 - 1.00	High-sided dish with lid, lower wire rack	-
P20	Fish fillet, fresh	pike, cod, ocean perch, pollock, pike-perch	0.20 - 1.00	High-sided dish with lid	-

Tables and tips

Here you will find a selection of meals and the ideal settings for them. This section describes which microwave power setting, type of heating and temperature is best for your dish and which accessories you should use. You will receive many tips on the ovenware and preparation, and information on what to do if something goes wrong.

- Defrosting, heating up and cooking with 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 – double cooking time,
half amount – half the cooking time.

Always place the ovenware on the turntable.

- Defrosting

Place the frozen food in an open container on the turntable.

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

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

Leave defrosted items to stand at room temperature for a further 10 to 90 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

Defrosting	Amount	Microwave power setting in watts, cooking time in minutes	Notes
Meat, whole pieces of beef, pork, veal (on the bone or boned)	500 g	180 watts, 5 - 8 mins + 90 watts, 20 - 25 mins	Turn several times.
	750 g	180 watts, 10 - 15 mins + 90 watts, 20 - 25 mins	
	1000 g	180 watts, 15 - 17 mins + 90 watts, 20 - 30 mins	
Minced meat, mixed	200 g	90 watts, 10 - 15 mins	Freeze food flat if possible. Turn several times during defrosting and remove any minced meat that has already defrosted.
	500 g	180 watts, 7 - 9 mins + 90 watts, 10 - 15 mins	
Poultry and poultry pieces	500 g	180 watts, 5 - 8 mins + 90 watts, 10 - 15 mins	Turn during defrosting.
	1000 g	180 watts, 12 - 15 mins + 90 watts, 15 - 20 mins	
Fish Fillet, fish steak, slices	400 g	90 watts, 15 - 20 mins	Turn during defrosting. Separate any defrosted parts.
Whole fish	300 g	180 watts, 3 - 5 mins + 90 watts, 10 - 15 mins	Turn during defrosting.
	600 g	180 watts, 5 - 8 mins + 90 watts, 10 - 15 mins	
Vegetables, e.g. peas	300 g	180 watts, 8 - 13 mins	Stir carefully during defrosting.
	600 g	180 watts, 10 mins + 90 watts, 8 - 13 mins	
Fruit e.g. raspberries	250 g	180 watts, 7 - 10 mins	Stir carefully during defrosting and separate any defrosted parts.
	500 g	180 watts, 6 - 8 mins + 90 watts, 5 - 10 mins	
Butter, defrosting	125 g	90 watts, 4 - 8 mins	Remove packaging.
	250 g	180 watts, 1 - 2 mins + 90 watts, 4 - 7 mins	

Defrosting	Amount	Microwave power setting in watts, cooking time in minutes	Notes
Bread, whole loaf	500 g	180 watts, 3 mins + 90 watts, 10 - 15 mins	Turn several times during defrosting.
	1000 g	180 watts, 3 mins + 90 watts, 15 - 25 mins	
Cakes, dry, e.g. sponge cake	500 g	90 watts, 9 - 12 mins	Separate the pieces of cake. Only for cakes without icing, cream or crème pâtissière.
	1000 g	180 watts, 4 - 7 mins + 90 watts, 10 - 15 mins	

- Defrosting, heating up or cooking frozen food

Take ready-to-eat 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 container.

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 container, use a plate or special microwave foil.

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

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

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

Defrosting, heating up or cooking frozen food	Amount	Microwave power setting in watts, cooking time in minutes	Notes
Full meal, one-course meal, ready-to-eat meal (2 - 3 components)	300 - 400 g	600 watts, 10 - 15 mins	Covered
Soups	400 - 500 g	600 watts, 8 - 15 mins	Ovenware with lid
Stews	500 g	600 watts, 10 - 15 mins	Ovenware with lid
	1000 g	600 watts, 20 - 25 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 watts, 12 - 18 mins	Ovenware with lid
	1000 g	600 watts, 25 - 30 mins	
Fish, e.g. fillets	400 g	600 watts, 10 - 14 mins	Covered
Side dishes, e.g. rice, pasta	250 g	600 watts, 4 - 6 mins	Ovenware with lid, add a little liquid
	500 g	600 watts, 7 - 10 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 watts, 7 - 12 mins	Ovenware with lid, add 1 tablespoon of water
	600 g	600 watts, 13 - 18 mins	
Bakes, e.g. lasagne	400 g	600 watts, 10 - 15 mins	Uncovered dish

- Heating food

Take ready-to-eat 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.

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

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

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

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

Heating food	Amount	Microwave power setting in watts, cooking time in minutes	Notes	
Full meal, one-course meal, ready-to-eat meal (2 - 3 components)	350 - 500 g	600 watts, 3 - 8 mins	Covered	
Drinks	150 ml 300 ml 500 ml	1000 watts, 1 - 2½ mins 1000 watts, 2½ - 3½ mins 1000 watts, 4 - 5 mins	Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.	
Baby food, e.g. milk bottles	50 ml 100 ml 200 ml	360 watts, ½ - 1 mins 360 watts, 1 - 1½ mins 360 watts, 1 - 2 mins	⚠ Place milk bottles on the turntable without the teat or lid. Always shake well or stir after heating. You must check the temperature	
Soup	1 cup 2 cups 4 cups	175 g each 175 g each 175 g each	1000 watts, 1½ - 2 mins 1000 watts, 2 - 4 mins 1000 watts, 4 - 6 mins	
Slices or pieces of meat in sauce	500 g	600 watts, 6 - 9 mins	Covered	
Stew	400 g 800 g	600 watts, 5 - 7 mins 600 watts, 7 - 10 mins	Ovenware with lid	
Vegetables,	1 portion 2 portions	150 g 300 g	600 watts, 2 - 3 mins 600 watts, 3 - 6 mins	Add a little liquid
Side dishes, e.g. rice, pasta	250 g 500 g	600 watts, 2 - 3 mins 600 watts, 3 - 6 mins	Add a little liquid	

- Cooking food

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

Cook the food in covered ovenware. Food should be stirred or turned during cooking.

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

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

Cooking food	Amount	Microwave power setting in watts, cooking time in minutes	Notes
Fish fillet, fresh	400 g	600 watts, 9 - 11 mins	Add 1 to 2 tablespoon water or lemon juice.
Vegetables, fresh	250 g 500 g	600 watts, 5 - 10 mins 600 watts, 10 - 15 mins	Cut vegetables into pieces of a uniform size. Add 1 to 2 tablespoon water per 100 g of vegetables.
Side dishes, e.g. potatoes	250 g 500 g	600 watts, 6 - 10 mins 600 watts, 12 - 15 mins	Cut potatoes into pieces of a uniform size. Add 1 to 2 tablespoon water per 100 g and stir.
e.g. rice	125 g 250 g	600 watts, 4 - 6 mins + 180 watts, 12 - 15 mins 600 watts, 7 - 9 mins + 180 watts, 15 - 20 mins	Add twice the amount of liquid and use a high-sided dish.
Desserts, e.g. custard (instant)	500 ml	600 watts, 5 - 8 mins	Stir the pudding thoroughly 2 to 3 times during cooking using an egg whisk.
Fruit, stewed fruit	500 g	600 watts, 9 - 12 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 amount = double cooking time half 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.

Meat, poultry, fish

- About the tables

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

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

- Ovenware

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

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





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




- Tips for roasting

Use a high-sided roasting dish for roasting. Place the food in a suitable container on the lower wire rack.

Check that your ovenware fits into the oven. It should not be too big.

Depending on the size of the joint, add 40 or 50 ml of liquid to meat and 120 to 150 ml of liquid to pot roasts. Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

Shallow frying	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Notes
Pot-roasted beef approx. 1,000 g	–, 80 - 90 mins		200 - 220	Lower wire rack, dish with lid. Turn once
Sirloin, medium rare approx. 1,000 g	180 watts, 35 - 45 mins		200 - 210	Lower wire rack, dish with lid. Turn half way through the cooking time. When finished, leave to stand for 10 minutes.
Pork without crackling, approx. 1000 g, e.g. neck	180 watts, 60 - 70 mins		220 - 240	Lower wire rack, dish with lid. Turn half way through the cooking time.
Meatloaf approx. 750 g	600 watts, 20 - 30 mins		230 - 250	Lower wire rack, dish without lid. When finished, leave to stand for 10 minutes.

Shallow frying	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Notes
Whole chicken approx. 1,000-1,200 g	360 watts, 30 - 40 mins		200 - 220	Lower wire rack, dish without lid. Cook with the breast side down. Turn after 2/3 of the time.
Chicken portions, e.g. chicken halves approx. 800 g	360 watts, 25 - 35 mins		210 - 230	Lower wire rack, dish without lid. Cook with the skin side down. Do not turn.
Boned leg of lamb approx. 1500 g	180 watts, 25 mins + 90 watts 50 - 60 mins		200 - 230	Lower wire rack, dish with lid. Turn half way through the cooking time. When finished, leave to stand for 10 minutes.

- Tips for grilling
Always keep the oven door closed when grilling and do not use the pre-heat function.

Use the highest wire rack when grilling. Place the wire rack in the universal pan.

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






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

Dark meat, e.g. beef, browns more quickly than lighter-coloured meat such as veal or pork. Do not let this worry you. When grilling light-coloured meat or fish fillets, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

The following grill settings are available:

- Grill setting 1, low
- Grill setting 2, moderate
- Grill setting 3, high

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

Grilling	Amount	Weight	Type of heating	Grill setting	Cooking time in minutes
Steaks, medium rare 2 - 3 cm thick	2 - 4 pieces	200 - 250 g each		3	First side: approx. 17 - 22 mins Second side: approx. 10 - 15 mins
Neck steaks 2 - 3 cm thick	2 - 4 pieces	120 - 150 g each		3	First side: approx. 15 - 20 mins Second side: approx. 10 - 15 mins
Grilled sausages	4 - 6 sausages	approx. 150 g each		3	First side: approx. 10 - 15 mins Second side: approx. 8 - 12 mins
Fish steak*	2 - 4 pieces	approx. 150 g each		3	First side: approx. 10 - 15 mins Second side: approx. 8 - 12 mins
Toast** with topping	4 slices	–		3	approx. 6 - 10 mins

* Grease the wire rack first with oil.

** Toast slices of bread in advance

Tips for roasting and grilling

The table does not contain information for the weight of the roast.	Select the next lowest weight from the instructions and extend the 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.
You have switched on the microwave. 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. Next time, switch the microwave on at the start of cooking. Use a meat thermometer and when the roast is ready, allow it to rest for an additional 10 minutes.

Cakes and pastries

- About the tables

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

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

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

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

- Baking tins

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

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

- Bakes

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

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

Bakes and gratins should be left to cook in the oven for a further 5 minutes after the oven has been switched off.

Baking, sweet dishes	Ovenware	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C
Sweet bakes (e.g. quark and fruit bake)	approx. 1500 g flat 4 - 5 cm ovenproof dish	180 W, 30 - 40 mins	☺	170 - 190
Fruit tart or cheesecake with shortcrust pastry*	Springform cake tin	360 watts, 35 - 45 mins	☺	160 - 180
Fruit pie, delicate with sponge	Ring cake tin or springform cake tin	90 watts, 35 - 45 mins	☺	170 - 190
Sponge cake, simple	Ring-shaped cake tin/Vienna ring tin/cake tin	90 watts, 35 - 45 mins	☺	170 - 180
Sponge cake, delicate (e.g. pound cake)**	Ring-shaped cake tin/Vienna ring tin/cake tin	–, 70 - 80 mins	☺	150 - 160
Cake base made from sponge mixture	Fruit base cake tin	–, 25 - 35 mins	☺	160 - 170

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

** Preheat for 10 minutes using rapid heating.

Baking, sweet dishes	Ovenware	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C
Sponge flan (hot water sponge cake)**	Springform cake tin	–, 35 - 45 mins	☞	150 - 170
Plaited loaf with 500 g flour	Universal pan	–, 25 - 35 mins	☞	170 - 190
Stollen/fruit loaf with 500 g flour	Universal pan	–, 65 - 75 mins	☞	170 - 180

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

** Preheat for 10 minutes using rapid heating.

Baking, savoury dishes	Ovenware	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C
Savoury tarts (e.g. quiche/onion tart)	Springform cake tin or quiche tin	180 W, 30 - 40 mins	☞	190 - 210
Savoury bake made from cooked ingredients (e.g. pasta bake)	approx. 1000 g flat 4 - 5 cm ovenproof dish	360 watts, 25 - 30 mins	☞☞☞	160 - 180
Savoury bake made from raw ingredients (e.g. potato gratin)	approx. 1100 g flat ovenproof dish	600 watts, 25 - 35 mins	☞	180 - 190
Pizza	Universal pan	–, 35 - 45 mins	☞	190 - 210
Yeast bread*, 1 kg	Universal pan	–, 60 - 75 mins	☞	180 - 200

* Never pour water directly into a hot oven.

Small baked products	Ovenware	Cooking time in minutes	Type of heating	Temperature in °C
Biscuits	Universal pan	20 - 25 mins	☞	160 - 180
Meringue	Universal pan	80 - 90 mins	☞	100
Puff pastry	Universal pan	30 - 40 mins	☞	180 - 200

Baking tips

You want to bake following your own recipe.	Refer to similar pastries in the baking tables.
This way you will be able to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick deep into the cake at the highest part. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the mixing times specified in the recipe.
The cake has risen in the middle but has sunk around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dark.	Select a lower temperature and bake the cake for slightly longer.
The cake is too dry.	Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

<p>The bread or cake (e.g. cheese cake) looks good but is sticky on the inside (soggy, crossed with water marks).</p>	<p>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 stick to the baking times.</p>
<p>The cake cannot be turned out of the tin when it is turned upside down.</p>	<p>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 ease it away from the edge of the cake tin 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.</p>
<p>Sparks are generated between the tin and the wire rack.</p>	<p>Check that the tin is clean on the outside. Move the tin to a different position in the oven. If this does not help, continue baking but without the microwave. The baking time will then be longer.</p>
<p>You have measured the temperature of the oven using your own thermometer and found there is a discrepancy.</p>	<p>The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the oven. Ovenware and accessories affect the temperature measured, so there will always be some discrepancy when you measure the temperature yourself.</p>

Tips for saving energy

Only preheat the oven if this is specified in the recipe or in the operating instructions table.

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

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

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



Acrylamide in foodstuffs

Experts are currently discussing how harmful acrylamide is in food. We have compiled this information for you, based on the results of current research.

Which foods are affected?

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

Tips for keeping acrylamide to a minimum when preparing food

General	Keep cooking times to a minimum. Cook meals until they are golden brown, not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Use hot air  at maximum 180 °C. Biscuits/cookies Egg white and egg yolk reduce the formation of acrylamide.
Chips	Use hot air  at maximum 170 °C. Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

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

In accordance with DIN 60705

Microwave defrosting	Microwave power setting in watts, cooking time in minutes	Note		
Meat	180 watts, 9 mins + 90 watts, 10 - 12 mins	Place the 22 cm diameter Pyrex dish on the turntable.		
Microwave cooking	Microwave power setting in watts, cooking time in minutes	Note		
Custard	360 watts, 35 - 40 mins	Place the Pyrex dish on the turntable.		
Sponge	600 watts, 7 - 9 mins	Place the 22 cm diameter Pyrex dish on the turntable.		
Meat loaf	600 watts, 23 - 28 mins	Place the Pyrex dish on the turntable.		
Combined microwave cooking	Microwave power setting in watts, cooking time in minutes	Type of heating	Temperature in °C	Note
Potato gratin	600 watts, 25 - 35 mins	☞	180 - 190	Place the Pyrex dish on the lower wire rack.
Cake	180 watts, 15 - 20 mins	☞	180 - 200	Place the 22 cm diameter Pyrex dish on the lower wire rack.
Chicken	360 watts, 30 - 35 mins	☞☞☞	200 - 220	Place the chicken on the lower wire rack breast-side down. Turn after 15 minutes.

In accordance with DIN 44547 and EN 60350

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

Baking	Ovenware and notes	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	30 cm diameter cake tray on the lower wire rack	☞	160 - 180	20 - 25
Small Cakes	30 cm diameter cake tray on the lower wire rack	☞	150 - 170	25 - 35
Hot water sponge cake	Springform cake tin on the lower wire rack	☞	150 - 170	35 - 45
Yeast cakes on a baking tray	30 cm diameter cake tray on the lower wire rack	☞	160 - 180	45 - 55
German apple pie	20 cm diameter tinplate springform cake tray on the lower wire rack	☞	180 - 200	65 - 85
Grilling	Ovenware	Grill setting	Cooking time in minutes	
Toast	Higher wire rack	3	4 - 7	
Beefburgers, x 7*	Higher wire rack Universal pan	3	30	

* Turn after 2/3 of the time.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Do not use caustic or abrasive cleaning agents or sharp metal scrapers to clean the oven door glass. The surface could be damaged which may result in shattering of the glass. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

- Appliance exterior

Wipe the oven with water and a little detergent. Dry it with a soft cloth.

Sharp or abrasive cleaning products are not suitable. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

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

- Stainless steel front

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

Clean the oven using water and a little detergent. Dry the surface with a soft cloth.

- Aluminium front

Use a mild window-cleaning detergent. Using a soft window cloth or a non-fluffing microfibre cloth, wipe lightly in a horizontal direction.

Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable.

- Oven

Never use coarse scouring pads or cleaning sponges. Oven cleaner may only be used on enamelled oven surfaces.

Use hot soapy water or a vinegar solution.

After cooking and once it has cooled down, wipe the oven with a damp cloth. Splashes and baked on food are easy to remove and will not burn the next time the oven is used.

It is best to use a mild cleaning agent if the oven is very dirty.

Dry the oven thoroughly afterwards to prevent corrosion.

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

- Note:

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

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

- Accessories

Soak the accessories immediately after use. Residue can then be easily removed with a washing-up brush or sponge. The wire racks can also be cleaned with stainless steel cleaning agents or in the dishwasher.

- Turntable

Clean the turntable and roller ring using detergent. Wipe the recess in the oven using a damp cloth. Make sure that water does not get inside the appliance through the turntable drive. When replacing the turntable, make sure it engages correctly.

- Door seal

Always keep the surfaces of the door seal clean so that the appliance door can close fully.

Use hot soapy water. Clean the surfaces of the door seal with a sponge, do not scour.

Do not use any sharp or abrasive cleaning agents or a metal scraper to clean the glass in the appliance door. These could scratch the surface and cause the glass to smash.

Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service:

Problem	Possible causes	Comments/remedy
The oven does not work.	Not plugged in	Plug it in.
	Power cut	Check whether the kitchen light switches on.
	Blown fuse	Look in the fuse box to make sure that the fuse for the appliance is okay.
	Faulty control	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on.
Three zeros light up in the display.	Power cut	Reset the time.
The oven is not in operation. A cooking time is shown in the display.	The rotary knob was accidentally turned.	Press the Stop button.
	The Start button was not pressed after the setting had been made.	Press the Start button or clear the setting by pressing the Stop button.
The microwave does not work.	The door is not properly closed.	Check whether leftover food or a foreign object is trapped in the door.
	The Start button was not pressed.	Press the Start button.
It takes longer than before for the food to heat up.	The microwave setting is too low.	Select a higher microwave setting.
	You have placed a larger amount of food than normal in the oven.	Double the amount = double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking
The turntable is making a scratching or grinding noise.	There is dirt or a foreign object in the area around the turntable drive.	Clean the roller ring and recess in the cooking compartment.
Microwave operation is cancelled for no obvious reason.	The microwave has a fault.	If this fault occurs repeatedly, please call the after-sales service. It is possible to operate the oven without the microwave.

Repairs may only be carried out by fully trained after-sales service engineers.

Incorrect repairs may result in serious injury to the user.

After-sales service

Our after-sales service is there for you if your oven should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and production number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your oven. The rating plate bearing these numbers can be found on the right hand side by opening the oven door. Make a note of these numbers in the space below to save time in the event of your oven malfunctioning.

E no.	FD no.
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After-sales service ☎

Technical data

Power supply:	230 V, 50 Hz
Total connected load:	2980 W
Microwave power setting:	1000 W (per IEC 60705)
Hot air:	1400 W
Hot air grilling:	1500 W
Frequency:	2450 MHz

Dimensions (H x W x D)

– Appliance	34.4 x 53.0 x 50.8 cm
– Cooking compartment	25.0 x 35.0 x 36.0 cm

Weight:	24 kg
VDE approved:	Yes
CE mark:	Yes

This appliance complies with standard EN 55011 or CISPR 11. It is a group 2, class B product.

Group 2 means that microwaves are generated for the purpose of heating food.

Class B indicates that the appliance is suitable for domestic use.

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