

Microwave oven BM 220 /221

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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

- Disposing in an environmentally-responsible manner
Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.



This appliance is labelled in accordance with the European Directive 2002/96/EC 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.

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

If the supply cord is damaged, it must only be replaced by the manufacturer or its service personnel or similarly qualified person in order to avoid a hazard.

- Electrical connection
If the power cable is damaged, it must be replaced by a specialist trained by the manufacturer in order to prevent hazards.

This appliance is only intended for domestic use.

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

Please observe the special installation manual.

The appliance can be installed in a 60 cm wide wall-mounted cupboard (at least 30 cm deep and 85 cm off the floor).

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The fuse protection must be rated at 10 amperes (automatic circuit breaker with trigger characteristic L or B). The mains voltage must correspond to the voltage specified on the rating plate.

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

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

Important information

Safety precautions

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

⚠ Warning: Adults and children

Adults and children must not operate the appliance without supervision

- if they are physically, sensorially 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 may only prepare meals with the solo microwave if they have been properly instructed. They must be able to operate the appliance correctly. They must understand the hazards indicated in the instruction manual.

When children use the appliance, they must be supervised to prevent them from playing with it. In combined operation mode, children may only use the appliance if they are supervised by adults. There is a risk of burning.

⚠ Warning: Hot cooking compartment

Open the appliance door carefully. Hot steam may escape.

Never touch the internal surfaces or the heating elements. During use accessible parts may become hot. There is a risk of burning.

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

Never store combustible items in the appliance. Risk of fire.

Never open the appliance door if there is smoke inside. There is a risk of burning. Switch off the appliance. Switch off the circuit breaker in the fuse box.

Never trap cables of electrical appliances in the hot appliance door. The cable insulation could melt. There is a risk 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 appliance door or door seal

Never use the microwave if the appliance 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.

⚠ Warning: Environment

Never expose the appliance to excessive heat or moisture. There is a risk of short-circuiting.

⚠ Warning: Inadequate cleaning

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

⚠ 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 which gives protection against exposure to microwave energy. The appliance is a high voltage appliance. Risk of electrocution.

Safety information for microwave operation

Warning: Food preparation

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. heated grain or cereal pillows could catch fire, even several hours later. Risk of fire.

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: 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.

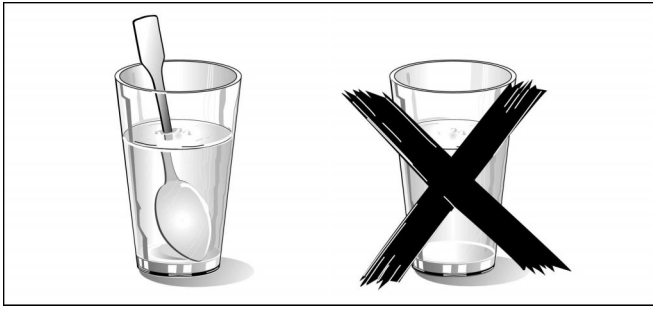
Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.

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 foods 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 may crack or explode even after the microwave heating has ended. The same applies to shellfish and crustaceans.

There is a risk of burning.

Always prick the yolke 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

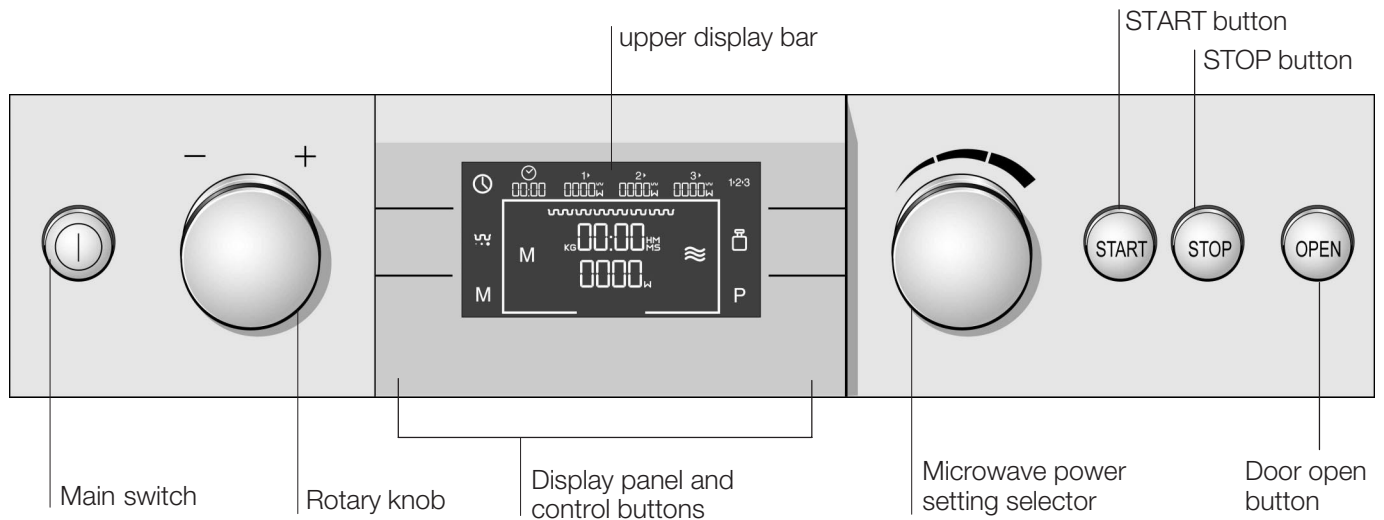
Never use the microwave to heat cooking oil on its own.

Risk of fire

Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and its switches are explained here.

Control Panel



Main switch ①

Switch your microwave oven on and off using the ① main switch.

- Switching on
Press the ① button.
Your appliance is now ready for use.

- Switching off
Press the ① button.

Rotary knob

Use the rotary knob to set the clock, cooking time, programme number and weight for the automatic programming.

The rotary knob can be turned clockwise or anti-clockwise.

Microwave power selector

Use the power selector to set the microwave power.

The power selector can be turned clockwise or anti-clockwise.

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
900 watts	for heating liquids

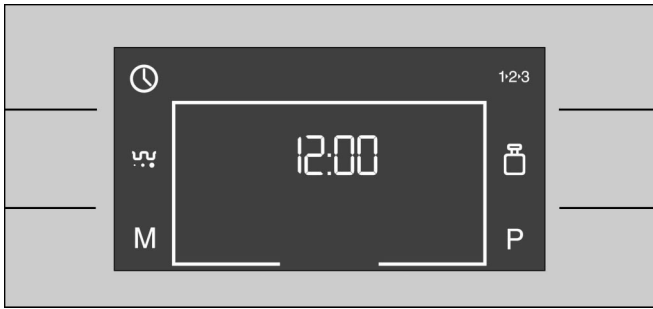
Ranges







0:0 / MS-to 1:30 HM Cooking time
Exception: 900 watts = 0:0 / MS-to
30:00 MS


Weight Depends on the programme

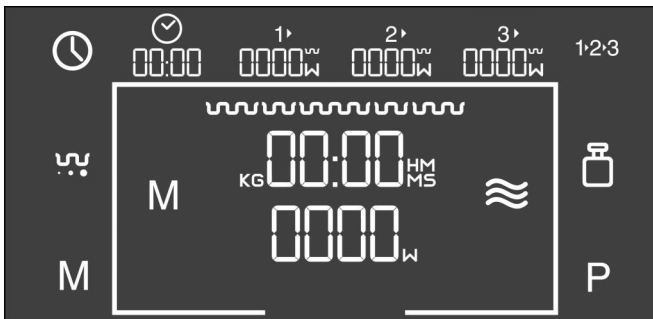
Control buttons

The buttons to the right and left of the display are activated by being pressed.



 clock button	To set the clock.
 Grill button	To select three different grill settings.
	high
	medium
	low
"M" button	To select the memory mode.
"1-2-3" button 3-stage programme	To set up to three different microwave settings to run consecutively.
"  " Weight button	To set the weight for the automatic programmes.
"P" button	To set the automatic programmes.

 button Main switch	To switch your microwave oven on and off.
START button	To start microwave operation.
STOP button	To stop microwave operation or cancel the setting.
"OPEN" button	To open the appliance door.



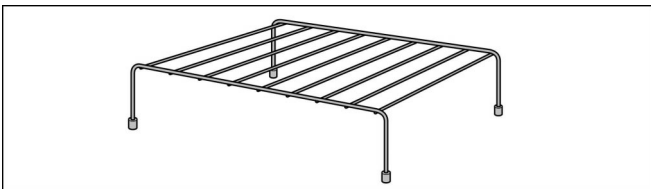
Display

You can read the values that you have set on the display panel.

Accessories

Wire rack

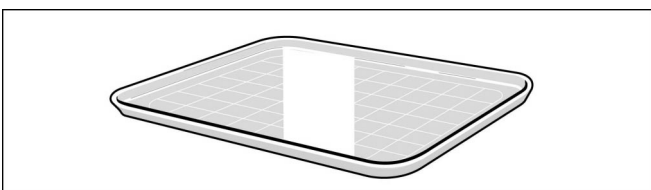
as a surface for ovenware or for grilling and browning.



Glass pan

This can act as a splash guard if you are grilling food directly on the wire rack. Therefore, place the wire rack in the glass pan.

The glass pan can also be used as a dish when using the microwave.







Before using for the first time

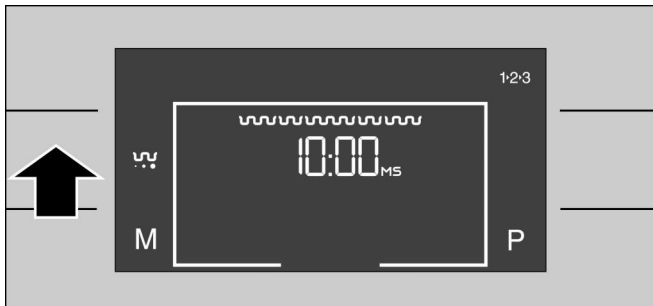
This section tells you everything you need to do before using the microwave for the first time.

Heat the microwave oven and clean the accessories. Read the safety instructions in the "Important information" section.

Heating up the cooking compartment

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

- 1 Press the  button.
- 2 Press the  button once. Grill  and  MS appear in the display.
- 3 Press the START button.



A signal sounds once the time has elapsed. Press the STOP button or open the appliance door.

Clean the accessories before use




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

Cooling fan



The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off.

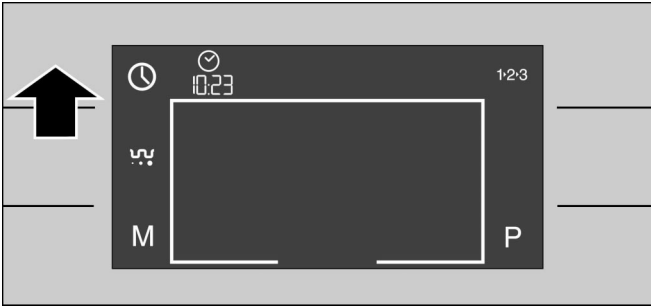
The oven remains cold when the microwave is in operation. The cooling fan may switch on anyway. The fan may run on even when microwave operation has ended.


Set the time

- 1 Press the  button.
- 2 Press the  button.
The  symbol and *12:00* appear in the upper display.
- 3 Set the time using the rotary knob.



- 4 Press the  button to confirm.
The  symbol lights up in the upper display and the time appears.



- Deactivating the clock
Press and hold the  button for several seconds, until the clock display disappears.

Notes: The clock display does not light up to full brightness between 22:00 and 06:00.

If you have hidden the clock, your appliance runs in "off" mode on a low standby operation.

The microwave

Here you will find information about ovenware and how to set the microwave.

You can set the microwave on its own or in combination with the grill.

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

Use a large cup without a decorative gold or silver trim and place a teaspoon in it. Use the wire rack to place the ovenware on.

- 1 Set the 900 watt power setting.
- 2 Use the rotary knob to set to 1 minute and 30 seconds.
- 3 Press the START button.

A signal sounds after 1 minute and 20 seconds. The water is hot.

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

- Tables and tips
Lots of examples of defrosting, heating and cooking are given in the “Tables and tips” section.

Ovenware

- Suitable ovenware
Suitable dishes 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 decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

- Unsuitable ovenware
Never use ovenware made of metal.
Metal reflects microwaves.

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

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

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

Microwave power settings

Microwave power setting	Suitable for
900 watts	Heating liquids
600 watts	Heating and cooking food
360 watts	Cooking meat and heating delicate foods
180 watts	Defrosting and continued cooking
90 watts	Defrosting delicate foods

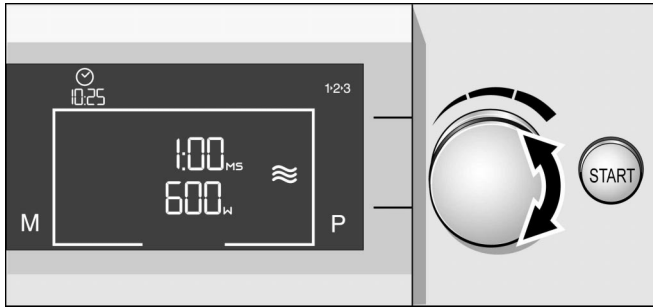
Setting procedure

The microwave power can be set to 900 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.

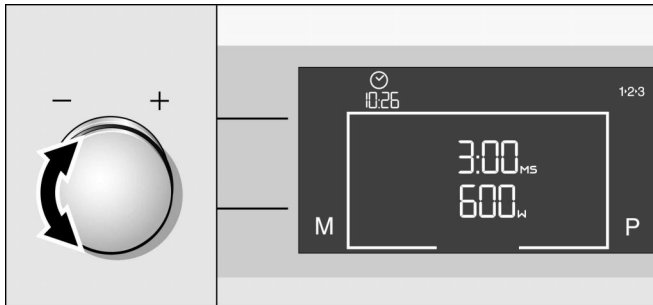
Example:

Microwave power 600 watts, 3 minutes

Switch on ① main switch.



- 1 Set the required microwave power using the power selector.



- 2 Set the cooking time using the rotary knob.



- 3 Press the START button.

The cooking time counts down in the display.

- The cooking time has elapsed
A signal will sound once the cooking time has elapsed. The appliance switches off. Open the appliance door or press the STOP button.
- Changing the cooking time
You can change the cooking time at any time.
- Pausing
Open the appliance door. Microwave operation is interrupted. Press the START button after closing the door. Operation then continues.
- Cancelling a setting
Press the STOP button twice or open the appliance door and press the STOP button once.







Notes: You can also set the cooking time first and then the microwave power setting.

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

Grilling

The grill element ensures an intensive surface heat and even browning of the food.

The following grill settings are available:

Grill settings			
Grill		high	Press  once
Grill		medium	press  twice
Grill		low	Press  3 times

Setting procedure

Example:

High grill, 15 minutes

Switch on the  main switch.

- 1 Press the  button once.

A default cooking time of **10:00** MS appears in the display.

To set a different grill setting, press the  button again.

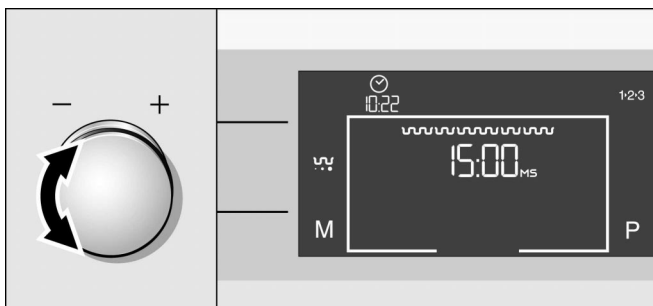
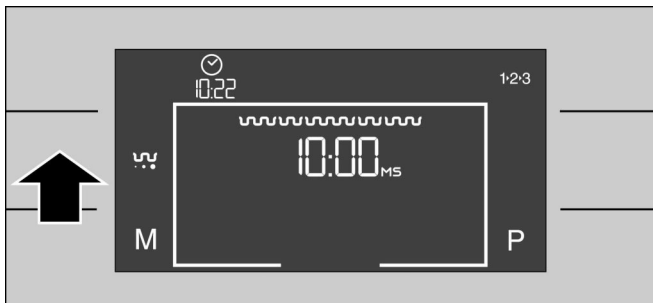
- 2 Set the cooking time using the rotary knob.

- 3 Press the START button.

The cooking time counts down in the display.

- The cooking time has elapsed
A signal will sound once the cooking time has elapsed. The appliance switches off. Open the appliance door or press the STOP button.
- Amendment
You can change the grill settings at any time.
- Pausing
Open the appliance door. Press the START button after closing the door. Operation then continues.
- Cancelling the setting
Press the STOP button twice or open the appliance door and press the STOP button once.

Note: If you open the appliance door during cooking, the fan may continue to run.



Setting the combined microwave and grill function

You can set the microwave on its own or in combination with the grill.

You cannot combine the 900 watt or 600 watt settings with the grill.

Setting procedure

Example: Microwave power setting 180 watts, 15 minutes, medium grill.

Switch on the ① main switch.

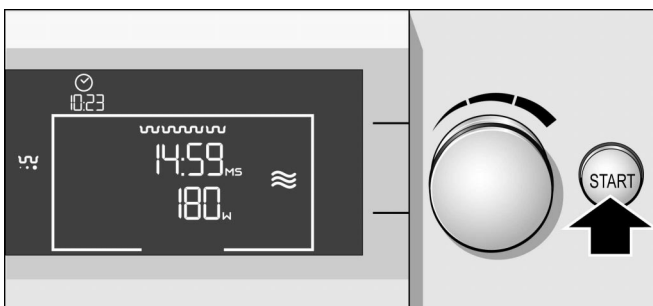
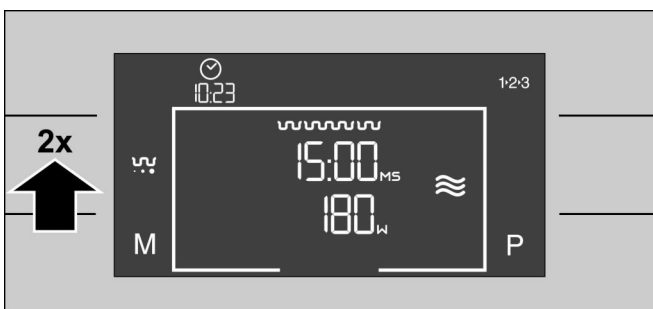
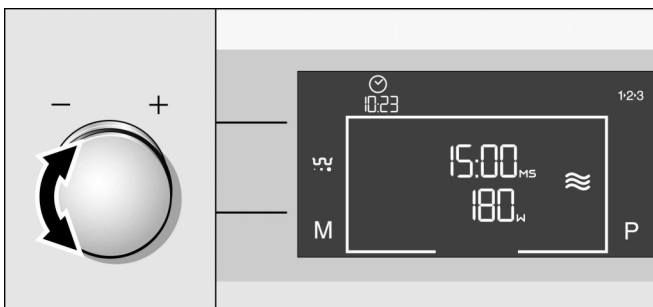
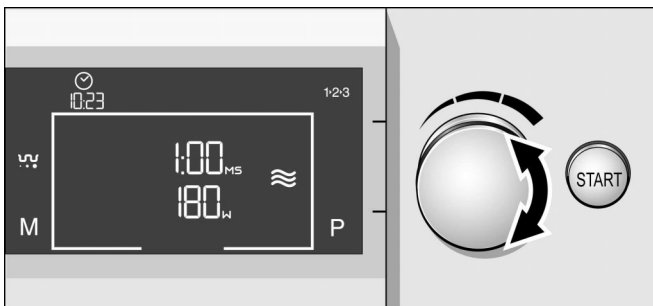
1 Set the required microwave power using the power selector.

2 Set the cooking time using the rotary knob.

3 Press the  button repeatedly until the desired grill setting appears.

4 Press the START button.

The cooking time counts down in the display.



- **Cooking time has elapsed**
A signal sounds. The appliance switches off. Open the appliance door or press the STOP button.
- **Change the setting**
You can change the grill setting and cooking time at any time.
- **Pausing**
Open the appliance door. Microwave operation is interrupted. Press the START button after closing the door. Operation then continues.
- **Cancelling the setting**
Press the STOP button twice or open the appliance door and press the STOP button once.

Notes: You can also set the grill setting first and then set the microwave power and cooking time.

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

3-stage programme

If you need several settings to cook your meal, use the 3-stage programme.

Example: Grilled cauliflower

1. 600 watt setting, 15 minutes
2. 600 watt setting, 5 minutes
3. 360 watt setting, 8 - 10 minutes and low grill setting.

Use only heat-resistant dishes, suitable for microwaves.

Switch on the appliance at the ① main switch.

- 1 Press the 1·2·3 button.
1 appears in the display bar for the first stage.
 - 2 Set the first stage. To do this, set the desired microwave power, cooking time and the grill setting, if required.
 - 3 Press the 1·2·3 button and set the second stage.
 - 4 Press the 1·2·3 button and set the third stage.
 - 5 Press the START button.
The total cooking time appears in the display. The setting that is already counting down moves from the upper display bar into the main display.
- The total cooking time has elapsed
A signal sounds, appliance switches off. Press the STOP button or open the appliance door. A set clock reappears in the display.
 - Pausing
Open the door. Operation is interrupted. Press the START button after closing the door. Operation then continues.
 - Cancelling a setting
Press the STOP button twice.
 - Changing a stage before starting:
Press the 1·2·3 button repeatedly until the setting appears in the display. You can now make changes.

Note: The 900 watt power setting can only be selected once.

The order of each setting is entirely up to you. You can start with the cooking time, microwave power or with the grill.

The grill can not be combined with 900 watts or 600 watts.

The fan continues to run if you open the appliance door during cooking.

Automatic programming

Notes on automatic programming

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.

For the programs, always use microwave-proof ovenware such as glass, ceramic, or the glass pan. Observe the accessories tips in the program table.

Place the food in the cold appliance.

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

It is not possible to set a weight outside the weight range.

With many dishes, a signal sounds after a certain time. Turn or stir the food.

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

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

After defrosting, allow the food to defrost for a further 10 to 30 minutes until it reaches room temperature.

Liquid will be produced when defrosting meat, poultry or fish. 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 and 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.

whole poultry should be placed in the dish breast-side down and poultry pieces skin-side down.

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

Jacket potatoes: use potatoes of equal size. Wash the potatoes and prick them all over. Place the wet potatoes in a dish. Do not add water.

- Rice
Rice foams a lot during cooking. Therefore, use a high-sided dish with a lid. Enter the uncooked weight (without liquid). Add two to two and a half times the amount of liquid to the rice.

Do not use boil-in-the-bag rice.

- 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, not pre-cooked vegetables. The program is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g. Do not add water to spinach or red cabbage.

- Baked potatoes
Use potatoes of equal size. Wash the potatoes and prick them all over. Place the potatoes on the wire rack while they are still damp.
- Chicken halves
Place the chicken halves on the wire rack with the skin side facing up. Place the wire rack in the glass pan so that it catches the dripping fat or meat juices.
- Standing time
Some dishes need some cooling down time in the cooking compartment after the program has ended.

Meal	Standing time
Vegetables	approx. 5 minutes
Potatoes	approx. 5 minutes. Strain the remaining water.
Rice	5-10 minutes

Programme table

Programme		suitable for	Weight range	Ovenware/accessories
Defrosting				
Meat and poultry	P1	Roasts, flat pieces of meat mince, chicken, poulard, duck	0.2-2.0 kg	Flat dish without lid.
Fish	P2	Whole fish, fish fillet, fish cutlet	0.1-1.0 kg	Flat dish without lid.
Bread and cake*	P3	Bread, whole, round or long, bread in slices, sponge cake, yeast cake, fruit pie	0.2-1.5 kg	Flat dish without lid.
Cooking				
Potatoes	P4	Boiled potatoes, jacket potatoes	0.2-1.0 kg	Dish with lid.
Rice	P5		0.05-0.3 kg	Tall dish with lid.
Fresh vegetables	P6	Cauliflower, broccoli, carrot, kohlrabi, leek, pepper, courgette	0.15-1.0 kg	Dish with lid.
Frozen vegetables	P7	Cauliflower, broccoli, carrot, kohlrabi, red cabbage, spinach	0.15-1.0 kg	Dish with lid.
Baked potatoes	P8	Weight per potato approx. 200 g-250 g	0.2-1.5 kg	wire rack
Chicken, halved	P9		0.3-1.0 kg	
Bake, deep-frozen	P10		0.5-1.8 kg	wire rack glass pan

* Cream cakes, buttercream cakes, cakes with frosting, icing or gelatine are unsuitable.

Setting procedure

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

Example:

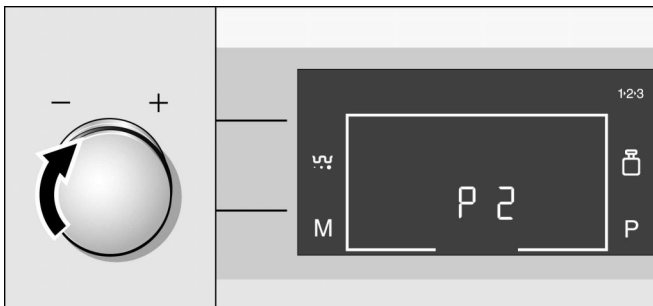
P2 whole fish, 1.0 kg

Switch on the ① main switch.

1 Press the "P" button.



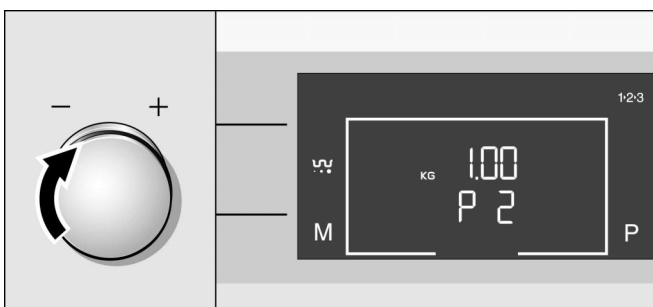
2 Select the programme with the rotary knob.



3 Press the "⏺" button.
The default weight appears in the display.

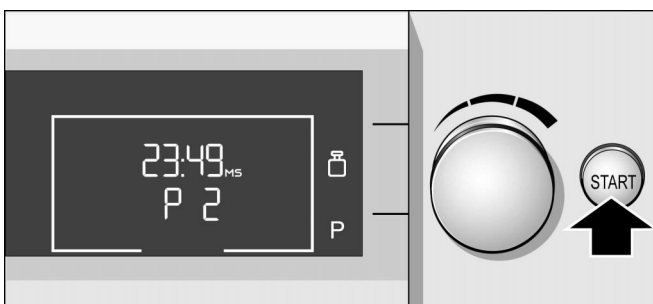


4 Use the rotary knob to set the weight of the dish.



5 Press the START button.

The cooking time counts down in the display.



- Cooking time has elapsed
A signal sounds. The appliance switches off. Open the appliance door or press the STOP button.
- Pausing
Open the appliance door. Press the START button after closing the door. The programme will then continue.
- Cancelling the setting
Press the STOP button twice or open the appliance door and press the STOP button once.

Note: The cooking time cannot be changed.

Some programmes call for the food to be turned or stirred. A signal sounds.

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

If you press the "⏸" button during the automatic operation mode, the set weight will appear for approximately three seconds.

If "kg" flashes in the display after the appliance has been started, no weight was entered. Set the weight and press the START button.

Memory

You can use the memory to create your own programme. You can store the settings and retrieve them at any time.

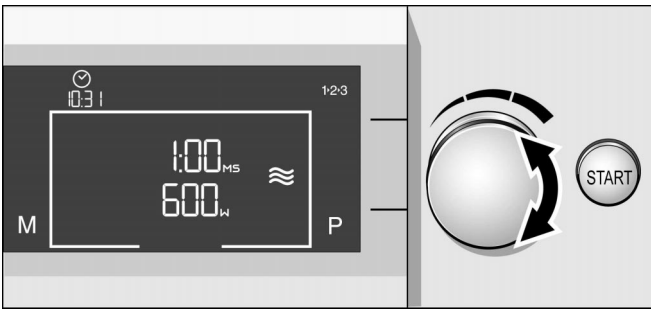
The memory is useful if you require several different settings in order to prepare your dish or if you cook a dish particularly frequently.

Storing memory settings

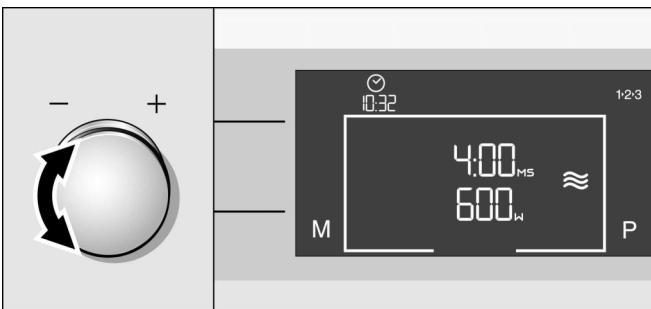
Example:
600 watts, 4 minutes

Switch on the ① main switch.

- 1 Set the required microwave power using the power selector.



- 2 Set the cooking time using the rotary knob.



- 3 Press and hold the "M" button until a signal sounds.

The setting is stored.

- Cancel the memory location and enter a new location

- 1 Press the "M" button.
The old settings are displayed.
- 2 Press and hold the "M" button until the setting disappears from the display.
- 3 Reset.

Starting the memory function

The stored settings for your dish can easily be retrieved. Place the dish in the cooking compartment.

Example:

600 watts, 4 minutes

Switch on the ① main switch.

1 Press the "M" button.

The stored settings appear in the display.

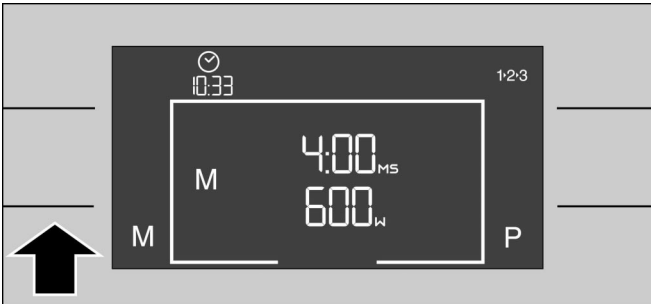
2 Press the START button.

The cooking time counts down in the display.

- Cooking time has elapsed
A signal sounds. The appliance switches off. Open the appliance door or press the STOP button.
- Pausing
Open the appliance door. The cooling fan may continue to run. After closing the door, press the START button. Operation then continues.
- Cancelling the memory
Press the STOP button twice or open the appliance door and press the STOP Button once.

You can only change the grill setting or cooking time after the appliance has been started.

The set programme will remain stored even after a power cut.



Changing the signal duration

A signal sounds once the set time has elapsed. You can change the duration of the acoustic signal.

Signal duration		Acoustic signal
short	5 05	5
medium	5 30	30 Basic setting
long	5 50	50

Example:

5 signals

- 1 Press and hold the "P" button until 5 30 appears in the display.
- 2 Use the rotary button to select the signal duration.
- 3 Press and hold the "P" button until "P" flashes in the display and a signal sounds. The setting is stored.

Care and cleaning

Warning:

Do not use high-pressure cleaners or steam jets. There is a danger of short-circuiting.

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.

Cleaning agents

Control panel	Use soapy water and dry with a soft cloth
Door panel	Glass cleaner
Cooking compartment	Use hot soapy water or a vinegar solution, then dry thoroughly with a soft cloth.
Seal	Hot soapy water
Accessories	Soak in hot soapy water. Clean with a brush or sponge.

Troubleshooting

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

Problem	Possible cause	Notes/remedial action
The appliance does not work.	The plug is not plugged into the mains.	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 OK.
	Faulty operation	Switch off the fuse in the fuse box. Wait approximately 10 seconds. Switch on the fuses again.
The appliance is not in operation. A cooking time appears in the display.	The rotary knob was accidentally rotated.	Press the STOP button
	The START button was not pressed after the setting had been made.	Press the START button or clear the setting by pressing the STOP button.
The microwave does not switch on.	The door is not 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.
The food takes longer than usual to heat up.	The microwave power setting is too low.	Select a higher microwave power setting.
	You have placed a larger amount of food than normal in the appliance.	Double the amount = almost double the cooking time.
Appliance switches off shortly after starting. Error message "H95" appears in the display.	Door is not closed correctly.	Open the door again and close it correctly, and if this doesn't help, contact the after-sales service.
Error message "Er1" appears in the display.	The temperature sensor is faulty.	Call the after-sales service.
Error message "Er11" appears in the display.	The buttons are dirty or the mechanics have jammed.	Press all buttons several times, and if this doesn't help, contact the after-sales service.
Error message "Er4" appears in the display.	There is extreme overheating (possibly a fire inside). Microwave power setting too high.	Do not open the door, disconnect from the mains or switch off the fuse in the fuse box and allow to cool down.
Error message "Er18" appear in the display.	Technical fault.	Call the after-sales service.

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

Incorrect repairs may result in serious injury to the user.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service 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 FD number
When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found on the right hand side by opening the appliance door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.
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After-sales service 

Technical data

Power supply	230 V, 50 Hz
Max combi power consumption	1,990 watts
Microwave power output	900 watts (IEC 60705)
Microwave frequency	2,450 MHz

Dimensions (HxWxD)

- appliance	38.2 x 59.4 x 31.9 cm
- cooking compartment	22.0 x 35.0 x 27.0 cm

Weight	16,65 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.

Tables and tips

Here you will find a selection of dishes and the ideal settings for them. This section describes which microwave power setting is best for your dish or 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 following tables provide you with numerous options and settings for the microwave.

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

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

It may be that you have different quantities from those specified in the tables.

A rule of thumb can be applied:

Double amount – just under double cooking time,
half amount – half the cooking time.

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

- Defrosting
Place the frozen food in an open container on the cooking compartment floor.

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times.

Liquid will be produced when defrosting meat, poultry or fish. 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.

Leave defrosted items to stand at room temperature for a further 10 to 30 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

	Amount	Microwave setting in watts Time in minutes	Notes
Whole joints of meat e.g. beef, pork or veal (with or without bones)	800 g 1,000 g 1,500 g	180 W, 15 min. + 90 W, 15-25 min. 180 W, 20 min. + 90 W, 20-30 min. 180 W, 25 min. + 90 W, 25-35 min.	Turn several times.
Diced or sliced beef, pork and veal	200 g 500 g 800 g	180 W, 5-8 min. + 90 W, 5-10 min. 180 W, 8-11 min. + 90 W, 10-15 min. 180 W, 12-15 min. + 90 W, 15-20 min.	Separate the parts when turning.
Mixed minced meat	200 g 500 g 800 g	180 W, 2 min. + 90 W 5-10 min. 180 W, 6 min. + 90 W, 8-13 min. 180 W, 10 min. + 90 W, 15-20 min.	Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted.
Poultry or poultry portions	600 g 1,200 g	180 W, 8 min. + 90 W, 10-15 min. 180 W, 15 min. + 90 W, 20-25 min.	Turn several times.
Fish, fillet, fish steak, slices	400 g	180 W, 5 min. + 90 W, 10-15 min.	Separate defrosted items.
Whole fish	300 g 600 g	180 W, 3 min. + 90 W, 10-15 min. 180 W, 8 min. + 90 W, 15-20 min.	Turn half way through.
Vegetables e.g. peas	300 g	180 W, 10-15 min.	
Fruit e.g. raspberries	300 g 500 g	180 W, 6-9 min. 180 W, 8 min. + 90 W, 5-10 min.	Stir carefully during defrosting and separate the defrosted parts.
Butter	125 g 250 g	180 W, 1 min. + 90 W, 1-2 min. 180 W, 1 min. + 90 W, 2-4 min.	Remove all the packaging.
Whole loaf	500 g 1,000 g	180 W, 8 min. + 90 W, 5-10 min. 180 W, 12 min. + 90 W, 10-20 min.	Turn half way through.

	Amount	Microwave setting in watts Time in minutes	Notes
Dry cakes	500 g	90 W, 10-15 min.	Separate the pieces of cake when turning them. Only for cakes without icing, cream or crème pâtissière.
e.g. creaming method cakes	750 g	180 W, 5 min. + 90 W, 10-15 min.	
Juicy cakes	500 g	180 W, 5 min. + 90 W, 15-20 min.	Only for cakes without icing or gelatine.
e.g. fruit cake and quark cake	750 g	180 W, 7 min. + 90 W, 15-20 min.	

Defrosting, heating up or cooking frozen food

Always place the ovenware on the cooking compartment floor.

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

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up.

Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the container.

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 - 5 minutes until it reaches an even temperature.

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

	Amount	Microwave setting in watts, Time in minutes	Notes
Menu, plated meal, ready-made meals in 2 to 3 parts	300-400g	600 W, 8-13 min.	
Soups	400 g	600 W, 8-12 min.	
Stews	500 g	600 W, 10-15 min.	
Meat in sauce e.g. goulash	500 g	600 W, 10-15 min.	Separate the pieces of meat when stirring.
Fish, e.g. fillets	400 g	600 W, 10-15 min.	You may add water, lemon juice or wine.
Bakes e.g. lasagne and cannelloni	450 g	600 W, 10-15 min.	Use the wire rack to place the ovenware on.
Side dishes	250 g	600 W, 3-7 min.	Add a little liquid.
rice and pasta	500 g	600 W, 8-12 min.	
Vegetables e.g. peas, broccoli and carrots	300 g	600 W, 7-11 min.	Add water to cover the base of the dish.
	600 g	600 W, 14-17 min.	
Creamed spinach	450 g	600 W, 10-15 min.	Cook without adding any water.

Heating food

Always place the ovenware on the cooking compartment floor.

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

Take ready-to-eat 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 .

⚠ 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.

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.

	Amount	Microwave settings in watts Time in minutes	Notes
Menu, plated meal, ready-made meals in two to three parts		600 W, 5-8 min.	
Drinks	125 ml 200 ml 500 ml	900 W, ½-1 min. 900 W, 1-2 min. 900 W, 3-4 min.	Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.
Baby food e.g. baby's bottles	50 ml 100 ml 200 ml	360 W, ca. ½ min. 360 W, ½-1 min. 360 W, 1-2 min.	Without the lid or teat. Always shake well after heating. You must check the temperature.
Soup	1 bowl 2 bowls	175 g 350 g	600 W, 1-2 min. 600 W, 2-3 min.
Meat in sauce	500 g	600 W, 7-10 min.	Separate slices of meat.
Stew	400 g 800 g	600 W, 5-7 min. 600 W, 7-8 min.	
Vegetables	1 portion 2 portions	150 g 300 g	600 W, 2-3 min. 600 W, 3-5 min.

Cooking food

Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the container.

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.

- Use the wire rack to place dishes on:
- if the meal requires more than 20 minutes cooking time
 - if the meal does not need to be stirred.

	Amount	Microwave settings in watts Time in minutes	Notes
Fresh whole chicken without giblets	1.2 kg	600 W, 22-25 min.	Turn half way through the cooking time.
Fresh fish fillet	400 g	600 W, 7-12 min.	
Fresh vegetables	250 g 500 g	600 W, 5-10 min. 600 W, 10-15 min.	Cut vegetables into pieces of equal size. Add 1 to 2 tablespoons of water per 100 g of vegetables.
Side dishes e.g. potatoes	250 g 500 g 750 g	600 W, 8-10 min. 600 W, 12-15 min. 600 W, 15-22 min.	Cut potatoes into pieces of equal size. Add 1 to 2 tablespoons of water per 100 g and stir.
Rice	125 g 250 g	600 W, 4-6 + 180 W 14-16 min. 600 W, 6-8 + 180 W 14-16 min.	Add double the amount of liquid.
Sweets e.g. pudding (instant),	500 ml	600 W, 5-7 min.	Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking.
fruit, compote	500 g	600 W, 9-12 min.	

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.

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 away the condensation after cooking.

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.

Grilling table

Always grill on the wire rack with the cooking compartment door closed and do not preheat.

All the values given are guidelines and can vary depending on the properties of your food.







Rinse meat in cold water and dab it dry with kitchen towel.

Do not add salt to the meat until it has been grilled.

Place the wire rack on the glass pan so that it catches the meat juices.

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.

Settings			
Grill		High	Press the  button once
Grill		Medium	Press the  button twice
Grill		Low	Press the  button 3 times

Grilling	Amount	Weight	Grill stage	Time in minutes	Notes
Neck steaks	3-4 pieces	approx. 120 g each	High	1st side: approx. 15 minutes 2nd side: approx. 10 - 15 minutes	1-2 cm thick
Sausages	4-6 pieces	approx. 150 g each	High	1st side: approx. 5 - 10 minutes 2nd side: approx. 7 - 12 minutes	
Fish steak	2-3 pieces	approx. 150 g each	High	1st side: approx. 10 minutes 2nd side: approx. 8 - 12 minutes	Grease the wire grill with oil before grilling.
Whole fish e.g. trout	2-3 pieces	approx. 150 g each	Medium	1st side: approx. 10 minutes 2nd side: approx. 10 - 15 minutes	Grease the wire grill with oil before grilling.
Bread for toasting	2-6 slices		High	1st side: approx. 3 - 4 minutes 2nd side: approx. 3 - 4 minutes.	
Cheese on toast	2-6 slices		Medium / High	Depending on topping: approx. 5 - 9 minutes	

Set the first time using the knob. Turn the food and then set the time for the second side.

Combined grill and microwave

Use a high-sided dish for roasting. This keeps the cooking compartment cleaner.

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







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

Always set the maximum cooking time. Check the food after the shorter time specified.

Leave the meat to rest for another 5 - 10 minutes before cutting it. This allows the meat juices to be distributed evenly so that they do not run out when the meat is cut.

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

Use the wire rack to place the ovenware on.

Settings			
Grill		High	Press the  button once
Grill		Medium	Press the  button twice
Grill		Low	Press the  button 3 times

	Weight	Microwave settings in watts	Grill stage	Duration, min.	Notes
Roast pork, e.g. neck of pork	approx. 750 g	360 W	Low	35-40 min.	Turn after approx. 15 minutes.
Meat loaf max. 7 cm high	approx. 750 g	360 W	Medium	approx. 25 min.	
Chicken, ½	approx. 1200 g	360 W	High	40 min.	
Chicken pieces, e.g. chicken quarters	approx. 800 g	360 W	Medium	20-25 min.	Cook with the skin down. Do not turn.
Duck breast	approx. 800g	180 W	High	25-30 min.	Cook with the skin down. Do not turn.
Pasta bake (using pre-cooked ingredients)	approx. 1000 g	360 W	Low	25-30 min.	Sprinkle with grated cheese.
Potato gratin (using raw potatoes) max. 3 cm high	approx. 1000 g	360 W	Medium	approx. 35 min.	
Fish, grilling	approx. 500 g	360 W	High	approx. 15 min.	Defrost frozen fish before cooking.
Quark pudding max. 5 cm high	approx. 1000 g	360 W	Low	20-25 min.	

Test dishes in accordance with EN 60705

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

Solo microwave cooking

Meal	Microwave power setting in W, cooking time in minutes	Notes
Custard, 565 g	600 W, 8 mins + 180 W, 15-20 mins	Pyrex, 22 x 17 cm
Sponge, 475 g	600 watts, 8-10 mins	Pyrex, 22 cm diameter
Meat loaf, 900 g	600 watts, 25-30 mins	Pyrex cake tin*, 28 cm long

* Use the wire rack to place the ovenware on.

Solo microwave defrosting

Meal	Microwave power setting in W, cooking time in minutes	Notes
Meat, 500 g	Programme 1, 500 g or 180 W, 9 mins + 90 W, 8-10 mins	Pyrex no. 218, 24 cm diameter

Microwave and grill cooking

Meal	Microwave power setting in W, grill setting, cooking time in minutes	Notes
Potato gratin, 1,000g	360 W, + grill setting medium, 30-35 mins	Round Pyrex, 22 cm diameter
Cake	–	Not recommended
Chicken, halved approx. 1,100 g	360 W + grill setting high, 40 -45 mins	Wire rack, glass pan

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