

BM270/271

BM274/275

Microwave oven

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

Important safety information

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

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

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

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

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

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

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

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

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

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- Using the appliance for anything other than its intended purpose is dangerous and may cause damage, e.g. heated slippers and grain or cereal pillows may catch fire, even several hours later. The appliance must only be used for the preparation of food and drink.
- Food may catch fire. Never heat food in heat-retaining packages. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual. Never use the microwave to dry food. Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.
- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

Risk of explosion!

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

Risk of serious damage to health!

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

Risk of electric shock!

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

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

Risk of burns!

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

Risk of scalding!

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

Risk of injury!

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

Causes of damage

Caution!

- Creation of sparks: Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the cooking compartment when the cooking compartment is hot: Never pour water into the cooking compartment when the cooking compartment is hot. Steam will be created. The temperature change can cause damage to the ceramic floor panel.
- Foil containers: Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- Moist food: Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel. Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Never use the enamel baking tray when cooking with microwave operation. It will result in a technical fault.
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.

Your new appliance

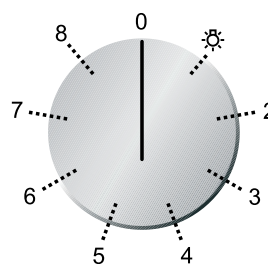
Use this section to familiarise yourself with your new appliance. The control panel and the individual controls are explained here. You will find information on the cooking compartment and the accessories.

Display and operating controls



Display	The top third shows the display bar or a menu that you have called up. The different setting parameters are displayed in the lower section.
Touch keys	The touch keys to the right and left of the display are activated by touch. The touch keys have a different function depending on the setting. The current function of the touch key is shown by the symbol next to the touch key.
Rotary knob (1)	Use the rotary knob to set the temperature, grill setting, microwave output and automatic programmes.
Function selector (2)	Use the function selector to set the operation mode and the basic settings. Turn the function selector one notch clockwise to switch on the light.

Function selector positions



Position	Function
0	Zero position
1	Light/Basic settings
2	Microwave
3	Combination mode
4	Oven
5	Grill
6	Combi cooking automatic programmes
7	Cooking automatic programmes
8	Defrost automatic programmes

i Touch key

You can use the i touch key to call up additional information.

Before starting, you are shown information, for example, on the operation mode or microwave power which has been set. This allows you to check if the current setting is suitable for your meal. With automatic programmes, you are shown information about the ovenware and on positioning the accessories in the cooking compartment.

During operation, you are shown information, for example, on the elapsed and remaining time and on the current cooking compartment temperature (100 °C upwards).

Important information on safety and operation mode are intermittently shown automatically. These messages disappear automatically after several seconds or must be confirmed with ✓ or ↵.

Symbols

Symbol	Touch key function
>	To the right
<	To the left
^	Up
v	Down
↵	Confirm set values/Start
C	Cancel
+	Increase values
-	Decrease values
⌚	Call up the timer menu
🔧	Call up basic settings menu
i	Call up additional information
🔒	Activate the childlock
🔓	Release the childlock
🔽 ¹²³	Set sequential operations
▶	Start
⏸	Pause/End
✓	Confirm/save settings
⚠	Note to turn or stir
🔥	Demo mode/Heating symbol

Cooling fan

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

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

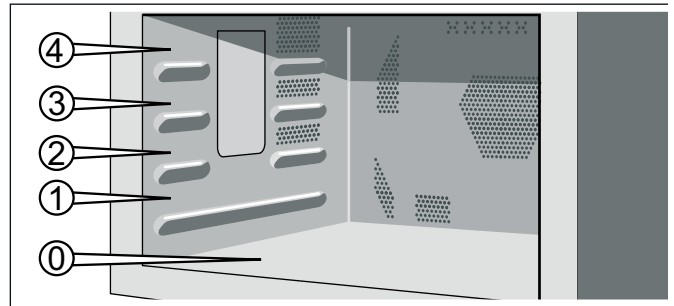
Caution! Do not cover the ventilation slots. Otherwise, the appliance will overheat.

Notes

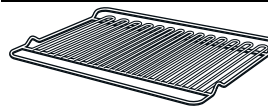
- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away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

Accessories

The accessories can be inserted into the appliance at 4 different heights.



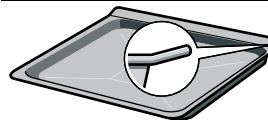
Note: Ovenware can also be placed on the oven floor (level 0).



Wire rack

For ovenware, cake tins, grilling and frozen meals.

Note: You can pull the wire rack two thirds of the way out without it tipping. This allows meals to be removed more easily.



Enamel baking tray

For cakes and biscuits.

Note: Slide the baking tray with the tapered edge as far as possible into the oven.

Caution! The enamel baking tray is not suitable for operation with microwaves.

Initial settings after connection to the mains

After connecting your new appliance to the mains for the first time, the "Initial settings" menu is shown in the display. Here you set the

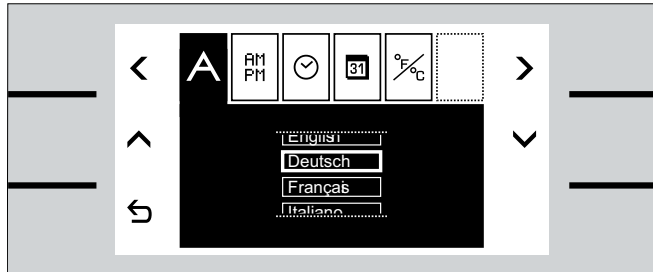
- language,
- time format,
- clock,
- date,
- and the required temperature.

Notes

- The "Initial settings" menu is only displayed when you switch on the appliance for the first time, or if the appliance has not been supplied with power for several days.
- The "Basic settings" section provides information on how to alter these settings at any time.

Setting the language

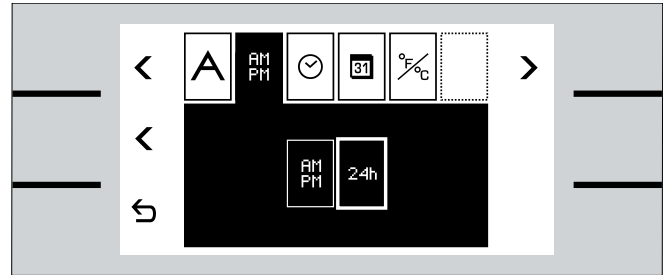
- 1 The "Language" function is shown in the display. The possible languages for the text display are listed in the display. The default setting is German.



- 2 If you would like to select another language, enter the desired language using the \wedge or \vee touch key.

Setting the time format

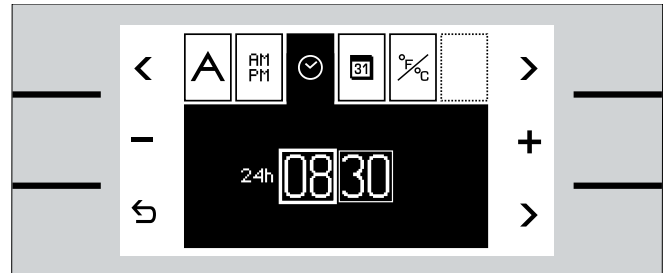
- 1 Use the \triangleright menu touch key to select the time format function. The two possible formats AM/PM and 24h appear in the display. The default setting is 24h.



- 2 If required, use the \triangleleft middle touch key to change the time format.

Setting the clock

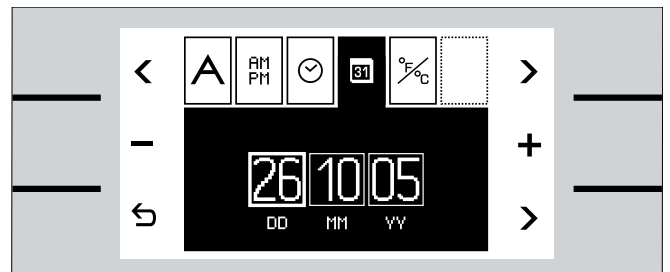
- 1 Use the \triangleright menu touch key to select the clock function.



- 2 Use the $+$ / $-$ touch keys to set the current time. Use the bottom right arrow touch key \triangleright to switch from hours to minutes.

Setting the date

- 1 Use the \triangleright menu touch key to select the date function.



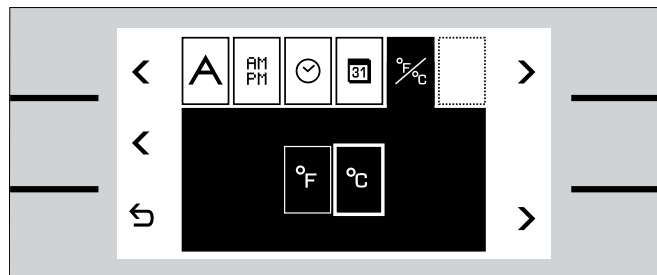
The date appears in the display.

- 2 Use the $+$ / $-$ touch keys to set the day, month and year.

Use the bottom right arrow touch key \triangleright to switch from day to month.

Setting the temperature unit to °C or °F

- 1 Use the ➤ menu touch key to select the temperature unit function. The default setting is °C.



- 2 If required, use the middle touch key ◀ to change the temperature unit.

Exiting the menu and saving your settings

Touch the ↵ touch key. The menu is closed. All settings are saved.

Before using the appliance for the first time

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

Heating up the oven

Ensure that no packaging remnants have been left in the cooking compartment.

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of 🔥 Hot air grilling at 200 °C is ideal. For instructions on how to set this type of heating, refer to the "Oven" section.

Cleaning accessories

Before using the accessories for the first time, clean them thoroughly using hot detergent solution and a soft cloth.

Activating the appliance

Stand-by

The appliance is in stand-by mode if no operation mode is selected or if the childlock is activated.

In stand-by mode, the touch keys are not active and the display is not lit.



Notes

- Different display settings are available for stand-by mode. The default setting is the GAGGENAU logo and the clock. To change the display, refer to the "Basic settings" section.
- The contrast of the display depends on the vertical viewing angle. You can adjust the display using the "Contrast" setting in the basic settings.

Activating the appliance

To exit stand-by mode, you can either:

- touch a touch key,
- open or close the door,
- or turn the function selector.

You can now set the required function. Please refer to the individual sections for information on the best way to set the functions.

Note: The appliance returns to the stand-by display if you have not made any settings one minute after activation. The display light goes out.

Microwave

Microwaves are converted to heat in foodstuffs. The microwave function can be used solo, i.e. on its own, or in combination with another type of heating.

Note: In the "Tested for you in our cooking studio" section, you will find examples for defrosting, heating and cooking with the microwave oven.

Notes regarding ovenware

Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through. You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

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 irreparably damage 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 ½ 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 output setting

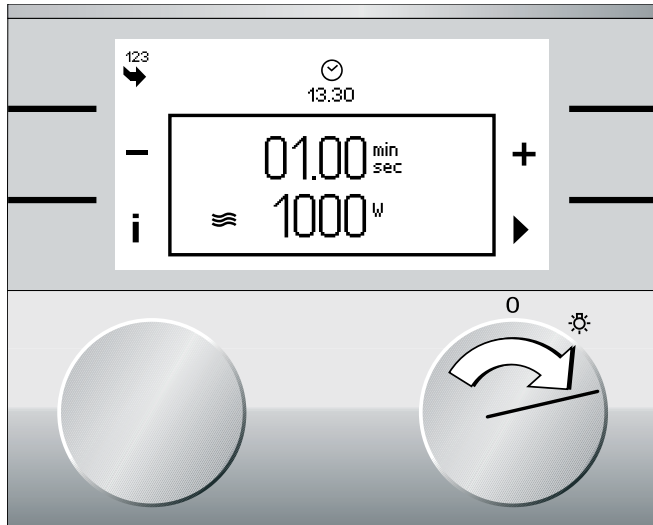
You can select the following microwave output settings:


90 W	For defrosting delicate foods
180 W	For defrosting and continued cooking
360 W	For cooking meat and heating delicate foods
600 W	For heating and cooking food
1,000 W	For heating liquids

Note: The microwave output can be set to 1000 watts for a maximum of 30 minutes. A duration of 90 minutes is possible with all other output settings.

Setting the microwave


- 1 Turn the function selector two notches clockwise to the "Microwave" setting.



The  microwave symbol appears in the display.

- 2 Set the microwave power using the left-hand rotary knob.
- 3 Use the + or - touch key to set the cooking time.
- 4 Start with the ► touch key.


Operation starts. The cooking time starts counting down in the display.

A signal sounds once the time has elapsed. The signal stops when you touch the  touch key or open the door. Microwave operation has finished.

If you open the oven door during operation, the microwave function is paused. After closing the door, touch the ► touch key. Operation continues.

You can change the cooking time at any time using + or -.

You can change the power at any time using the left-hand rotary knob. Press ► to restart.

You can call up the elapsed cooking time using the i touch key. Use  to return to the standard display.

Pause: You can use the || touch key to pause operation. Select ► to continue operation.

Switching off: To stop operation and delete the settings, touch the || touch key for 4 seconds or turn the function selector to 0.

Note: It is normal for the fan to continue operating even when the door is open.

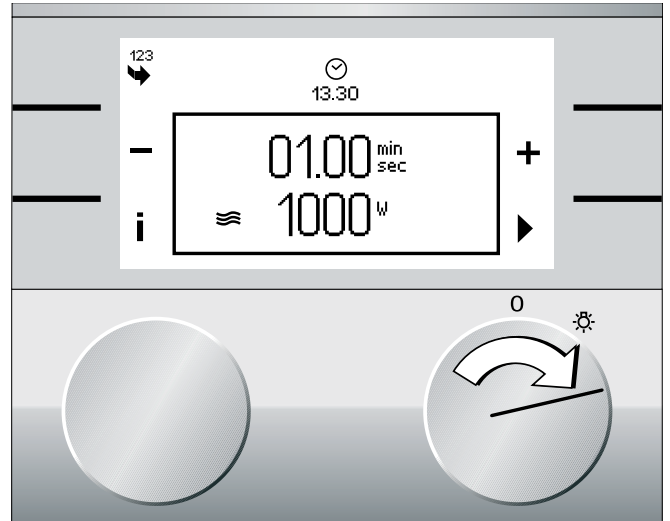
Sequential operations


When setting sequential operations, you can set up to three different microwave power settings and times, which can run consecutively.


Always use microwave-safe, heat-resistant ovenware.

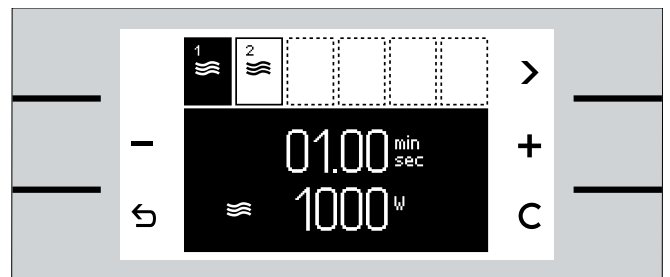
Setting sequential operations


- 1 Turn the function selector two notches clockwise to the "Microwave" setting.



The  Microwave symbol appears in the display.

- 2 Touch the  symbol.
The Sequential operations menu is displayed.
- 3 Set the microwave output and duration for the first phase.



- 4 Use > to select the second phase.
- 5 Set the microwave output and cooking time for the second phase.
- 6 Use > to select the third phase.
- 7 Set the microwave output setting and cooking time for the third phase.
- 8 Touch the  touch key.
The main menu for the sequential operations is displayed. The settings for each phase are shown in the display.
- 9 Start with the ► touch key.
Operation starts. The cooking time starts counting down in the display.

Changing the settings: Touch the **||** symbol.

Operation stops. Touch the **123** symbol and change the settings. Use the **↶** symbol to exit the menu. Press **▶** to start.

Deleting the settings: Touch the **C** symbol. The time is set to 00.00. Use the **↶** symbol to exit the menu.

A signal sounds once the time has elapsed. The signal stops when you touch the **✓** touch key or open the door. Microwave operation has finished.

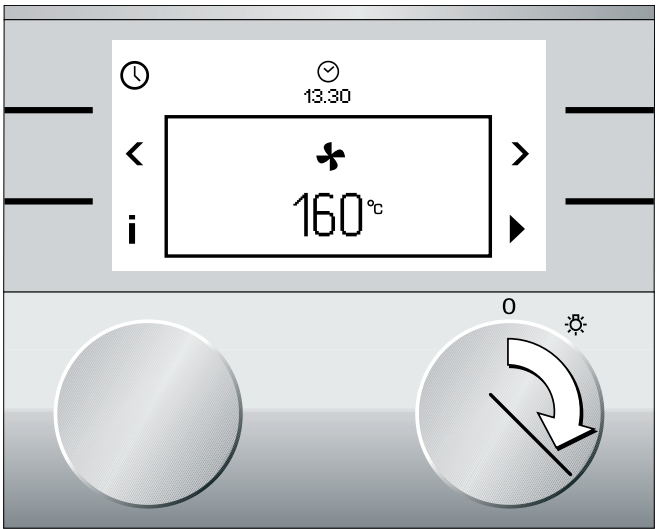
Oven

In oven mode, you can select from the following types of heating:

Operation mode	Temperature	Use
✱ Hot air	40 °C	Proving yeast dough, defrosting cream cakes
	100-250 °C	Baking cakes, small baked products and pizza on the baking tray
✱ Grilling with circulated air	100-250 °C	For bakes, toppings and whole poultry
✱ Grilling with hot air	100-250 °C	Roasting pieces of meat

Setting the type of heating and temperature

- 1 Turn the function selector four notches clockwise to the "Oven" setting.



- The symbol for Hot air **✱** and the default temperature 160 °C appear in the display.
- 2 Use the **<** and **>** touch keys to select the required type of heating.
 - 3 Set the temperature using the left-hand rotary knob.
If required, you can now set the cooking time for your dish and delay the end of the cooking time to a later time. For more information, see the "Cooking time" and "End of cooking time" sections.
 - 4 Touch the **▶** start touch key.

The **↶** heating symbol is displayed until the selected temperature is reached. The symbol is displayed again during reheating.

Note: You can activate or deactivate a heating up signal in the basic settings. This signal sounds when the required temperature is reached.

You can change the temperature at any time using the left-hand rotary knob.

You can change the type of heating at any time by pressing ◀ and ▶. Press ▶ to restart.

Pause: You can use the || touch key to pause operation. Select ▶ to continue operation.

Switching off: To stop operation and delete the settings, touch the || touch key for 4 seconds or turn the function selector to 0.

Safety shut-off: For your protection, the appliance has a safety shut-off feature. Depending on the type of heating and temperature which has been set, the appliance switches off automatically after a certain period of time.

Checking the current temperature: Pressing the i Info touch key displays the current oven temperature for several seconds (from 100 °C). Use the ↶ touch key to return to the standard display.

Note: During continuous operation after heating up, slight deviations in temperature are normal, depending on the type of heating.

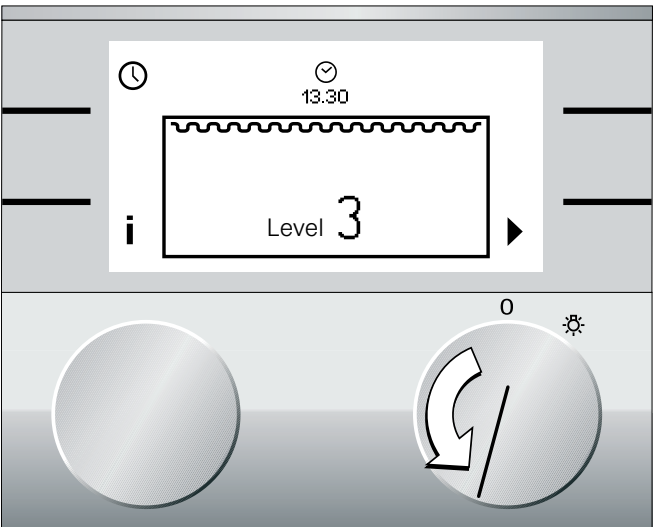
Grill

In grill mode, you can select one of three grill settings:

Grill settings	Use
1 low	For soufflés and deep bakes
2 medium	For flat bakes and fish
3 high	For steaks, sausages and toast

Setting the grill

- 1 Turn the function selector four notches anti-clockwise to the "Grill" function.



The grill symbol and grill setting 3 appear in the display.

- 2 Set the grill setting using the left-hand rotary knob.
If required, you can now set the cooking time for your dish. For more information, see the "Cooking time" section.
- 3 Touch the ▶ start touch key.

You can change the grill setting at any time.

Pause: You can use the || touch key to pause operation. Select ▶ to continue operation.

Switching off: To stop the operation and delete the settings, touch the || touch key for 4 seconds or turn the function selector to 0.

Safety shut-off: For your protection, the appliance has a safety shut-off feature. It will switch off automatically after a certain period of time.

Cooking time

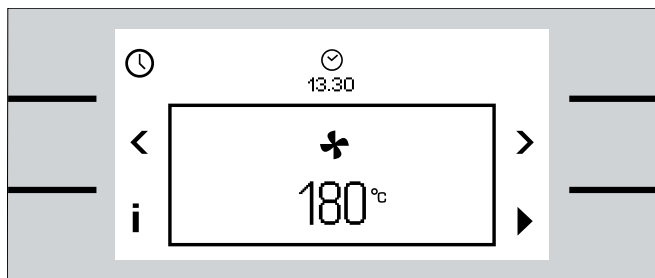
When you set the cooking time for your meal, the appliance switches off automatically after the set time has elapsed.

You can set a cooking time of between 1 minute and 5 hours.

Setting the cooking time

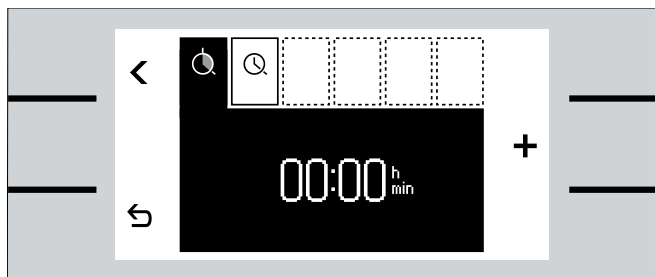
You have set the operation mode and the grill setting/temperature and placed your meal in the oven.

- 1 Touch the ⌚ timer touch key.



The cooking time function appears.

- 2 Use the +/– touch keys to set the required cooking time.



- 3 Touch the ⏮ touch key.
The timer menu is closed.
- 4 Start with the ▶ touch key.

The oven starts.

Once the time has elapsed, the appliance switches off. A signal sounds. The signal stops when you touch the ✓ touch key, open the appliance door, or switch off the function selector.

Deleting the cooking time: Call up the timer menu. Touch the C touch key and confirm by pressing ⏮.

Changing the cooking time: Call up the timer menu. Change the cooking time using +/– and confirm by pressing ⏮.

Terminating the whole procedure: Set the function selector to 0.

Cooking time end

In the oven mode, you can delay the end of the cooking time to a later time. This function is not available in the grill mode.

Example: It is 14:00. The meal requires a cooking time of 40 minutes. You want it to be ready at 15:30.

Enter the cooking time and delay the end of the cooking time until 15:30. The electronics system calculates the start time. The appliance starts automatically at 14:50 and switches off at 15:30.

Bear in mind that food which spoils easily should not be left in the oven for too long.

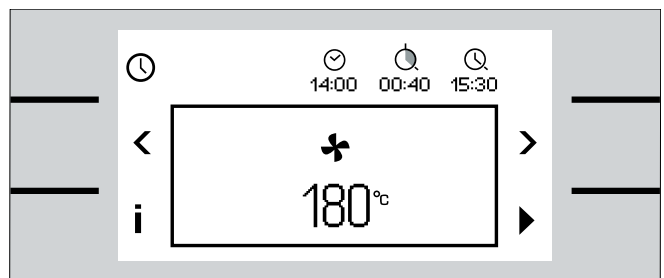
Delaying the end of the cooking time

You have set the operation mode, temperature and cooking time.

- 1 If necessary, touch the ⌚ timer touch key to call up the timer menu.
- 2 Use ▶ to select the ⌚ End of cooking time function.



- 3 Use the +/– touch keys to set the end of the required cooking time.
- 4 Touch the ⏮ touch key.
The timer menu is closed.
- 5 Start with the ▶ touch key.



The appliance switches to standby. The appliance starts at the calculated time and switches off automatically when the cooking time has elapsed.

Once the cooking time has elapsed, the appliance switches off and a signal sounds. The signal stops when you touch the ✓ touch key, open the appliance door, or set the function selector to 0.

Deleting the cooking time end: Press to call up the timer menu. Touch the **C** touch key and confirm by pressing . The cooking time and cooking time are deleted.

Changing the end of the cooking time: Press to call up the timer menu. Set the end of the cooking time and confirm by pressing . Start with the touch key.

Terminating the whole procedure: Set the function selector to **0**.

If the symbol flashes: You have not set a cooking time. Always set a cooking time first.

Combination mode

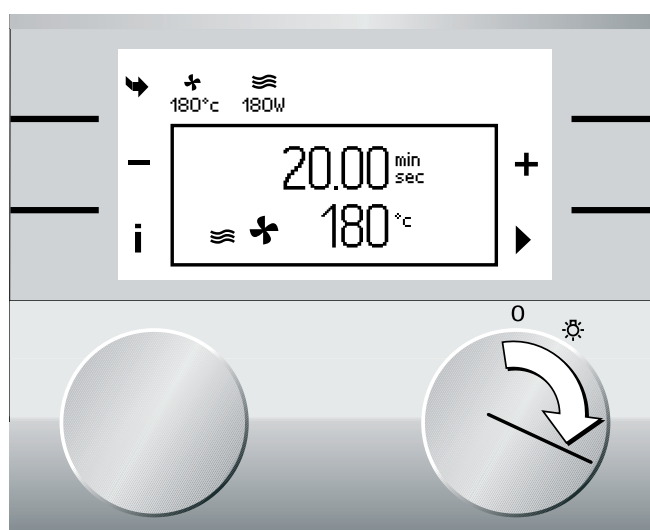
In combination mode, a type of oven heating or the grill are operated at the same time as the microwave. This enables your meals to be cooked more quickly while still being nicely browned.

You can use all of the microwave output settings. Exception: 1000 watts

You can also combine the selected type of heating with the sequential microwave operations.

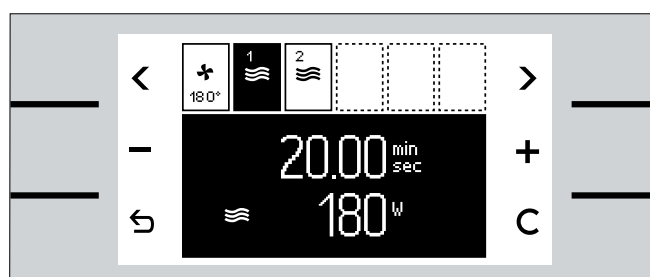
Setting the Combination mode

- 1 Turn the function selector three notches clockwise to the "Combination mode" setting.



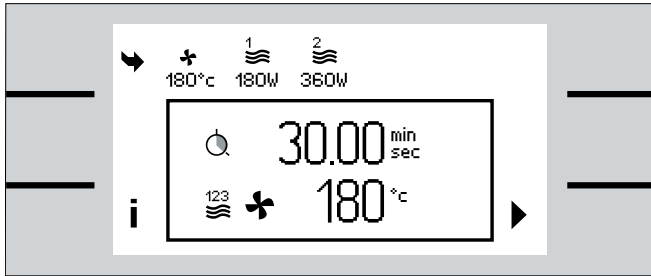
The symbols for Microwave and Hot air are shown in the display.

- 2 Touch the touch key.
- 3 Use the middle or touch keys to select the type of heating.
- 4 Set the oven temperature or grill setting using the left-hand rotary knob.
- 5 Touch the top touch key .



The menu for the microwave setting is selected.

- 6 Use the **+** and **–** touch keys to set the cooking time.
- 7 Use the left-hand rotary knob to set the microwave power (90-600 W).
You can now use the top touch key **➤** to select two further microwave phases and make the required settings as described above. The phases run sequentially in parallel with the oven operation.
- 8 Touch the **↶** touch key
The main menu for the Combination mode is displayed. The selected settings appear in the display.
- 9 Start with the **▶** touch key.



Operation starts. The cooking time starts counting down in the display.

A signal sounds once the time has elapsed. The signal stops when you touch the **✓** touch key or open the door. Combination mode has finished.

Changing the settings: You can change the oven temperature at any time during operation. Changing other settings: Touch the **||** symbol. Operation stops. Touch the **➤** symbol and change the settings. Use the **↶** symbol to exit the menu. Press **▶** to start.

Deleting the settings: Touch the **||** symbol. Operation stops. Touch the **➤** symbol. Press **C** to delete the settings. Use the **↶** symbol to exit the menu.

Pause: You can use the **||** touch key to pause operation. Select **▶** to continue operation.

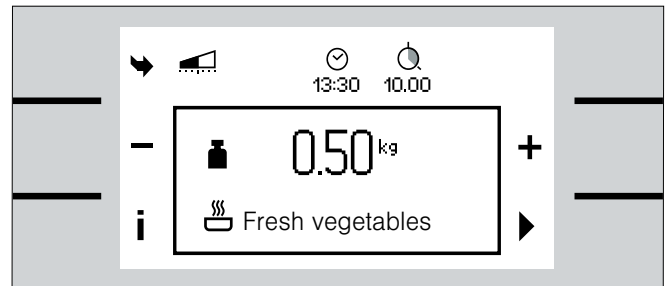
Switching off: To stop operation and delete all settings, touch the **||** touch key for 4 seconds or turn the function selector to **0**.

Automatic programming

Automatic programming enables you to prepare food very easily. You select the programme and enter the weight of your food. Automatic programming makes the optimum setting. You can select from 15 programmes.

Setting a programme

- 1 Turn the function selector anti-clockwise by one notch (defrosting), two notches (cooking) or three notches (combi cooking).



The first programme appears in the display.
Defrosting: Whole loaf of bread, Combi cooking: Frozen pizza, Cooking: Fresh vegetables

- 2 Use the left-hand rotary knob to select the desired programme.
- 3 Use the **+** and **–** touch keys to set the weight.
- 4 Start with the **▶** touch key.
Operation starts. The cooking time starts counting down in the display.

Turning the food: For some dishes, the display provides instructions for turning or stirring. Follow the information provided. Choose **▶** to continue the programme. If you do not turn or stir the dish, the **▲** symbol appears in the display, but the programme continues until the end as normal.

A signal sounds once the time has elapsed. The signal stops when you touch the **✓** touch key or open the door.

Cooling down: Some dishes require a standing time after the end of the programme in order to reach an even temperature. Wait until the standing time has elapsed before removing the food from the oven.

Pause: You can use the **||** touch key to pause operation. Select **▶** to continue operation.

Switching off: To stop operation and delete the settings, touch the **||** touch key for 4 seconds or turn the function selector to **0**.

Adjusting individually

If the cooking result of a programme does not meet your expectations, you can change it the next time. Enter the settings as described in steps 1 to 3. Touch the ➡ touch key and use ⬅ and ➡ to move the line. To the left = less intensive cooking result. To the right = cooking result more well done. Start with the ➡ touch key. The cooking time is changed accordingly. The new setting is stored and retained.

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.

When cooking with the automatic programmes, always use microwave-safe ovenware such as glass or ceramic. Observe the accessories tips in the programme table.

Place the food in the cold oven.

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

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

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

Defrosting:

- As far as possible, freeze and store food flat and in portion-sized quantities at -18 °C.
- Place the frozen food on a flat ovenproof dish, e.g. a glass or porcelain plate.
- After defrosting, allow the food to defrost for a further 15 to 90 minutes until it reaches an even temperature.
- Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.
- Bread should only be defrosted in the required amounts, as it quickly dries and hardens.
- After turning, remove any minced meat that has already defrosted.
- Whole poultry should be placed in the ovenware breast-side down and poultry portions skin-side down.

Vegetables:

- Fresh vegetables: Cut into pieces of equal size. Add one tablespoon of water for every 100 g vegetables.
- Frozen vegetables: This programme is only suitable for blanched, not pre-cooked vegetables. It is not suitable for frozen vegetables in cream sauce. Add 1 to 3 tablespoons of water. Do not add water to spinach or red cabbage.

Boiled potatoes:

Cut into equal sized pieces. Add a little salt and a tablespoon of water for every 100 g of potatoes.

Rice:

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

Fish:

Fish fillet, fresh: Add 1 to 3 tablespoons of water or lemon juice.

Meat:

The joint should cover two thirds of the ovenware base. Add 50-100 ml of liquid.

Poultry:

- Place the chicken in the dish breast-side down.
- Place chicken portions in the dish skin-side down.

Pizza, frozen:

Use prebaked, frozen pizza and pizza baguettes.

Standing time:

Some dishes need to rest in the oven after the programme has ended.

Dish	Standing time
Vegetables	approx. 5 minutes
Potatoes	approx. 5 minutes. First pour off the remaining water
Rice	5 to 10 minutes
Roast pork, meat loaf	10 minutes

Programme table

	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
Defrost			
Loaf of bread*	Wheat bread, mixed wheat bread, wholemeal bread	0.20 - 1.50	Shallow ovenware without a lid Cooking compartment floor
Minced meat*	Minced meat, lamb, or pork	0.20 - 1.00	Shallow ovenware without a lid Cooking compartment floor
Whole poultry*	Chicken, duck	0.60 - 2.00	Shallow ovenware without a lid Cooking compartment floor
Fish fillet*	Fillet of pike, cod, rosefish, pollock, pike-perch	0.20 - 1.00	Shallow ovenware without a lid Cooking compartment floor
* Observe the signals given when it is time to turn the food.			
Cooking			
Fresh vegetables*	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.20 - 1.00	Ovenware with lid Cooking compartment floor
Frozen vegetables*	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.20 - 1.00	Ovenware with lid Cooking compartment floor
Boiled potatoes*	Waxy potatoes, predominantly waxy potatoes or floury potatoes	0.20 - 1.00	Ovenware with lid Cooking compartment floor
Rice*	Rice, long grain rice	0.10 - 0.50	Deep ovenware with lid Cooking compartment floor
Fresh fish fillet	Fillet of pike, cod, rosefish, pollock, pike-perch	0.20 - 1.00	Ovenware with lid Cooking compartment floor
* Observe the signals given when it is time to stir the food.			
Combi cooking			
Frozen pizza	Pizza with thin base, pre-baked	0.15 - 0.55	Wire rack Level 3
Frozen lasagne	Lasagne bolognese	0.40 - 1.05	Ovenware without lid Cooking compartment floor
Fresh chicken*	Whole chicken	0.80 - 1.80	Ovenware with lid Cooking compartment floor
Fresh chicken portions	Chicken thigh, half chicken	0.40 - 1.60	Ovenware with lid Cooking compartment floor
Meat loaf	approx. 8 cm deep	0.80 - 1.50	Ovenware without lid Cooking compartment floor
Roast pork joint*	Boned neck joint, rolled roasting joint	0.80 - 2.00	Ovenware with lid Cooking compartment floor

* Observe the signals given when it is time to turn the food.

Timer

You use the timer menu to make the following settings:

⌚ Timer

⌚ Stopwatch

Note: If you turn the function selector while the timer or the stopwatch are running, a message will appear in the display. Press ⏮ to pause the timer or stopwatch. The appliance is ready for operation. To continue operation of the timer or stopwatch, turn the function selector back to the zero setting.

Calling up the timer menu

The appliance must be on and the function selector must be at 0 or ⌚.

Touch any touch key. The display is activated. The ⌚ timer symbol is displayed.



Touch the touch key next to the ⌚ symbol. The timer menu is displayed.

Timer

The timer only runs if no other function is set. You can enter a maximum of 90 minutes.

Setting the timer

1 Call up the timer menu.

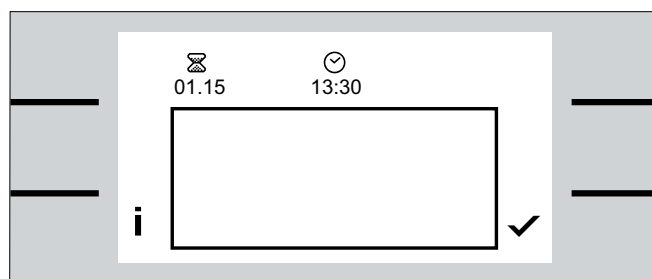


The timer function ⌚ is displayed.

2 Use the + or – touch key to set the required time.

3 Touch the ⏮ touch key.

The timer menu is closed and the timing begins. The ⌚ symbol and the elapsed time are shown in the display bar.



A signal sounds once the time has elapsed. The signal stops when you touch the ✓ touch key.

To switch off the timer before it has finished, call up the timer menu, select the ⌚ timer function and touch C.

Stopwatch

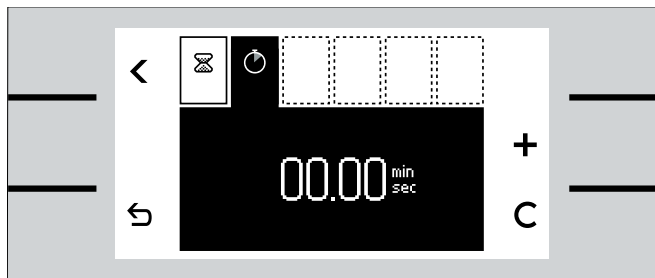
The stopwatch counts from 0 seconds up to 90 minutes.

It also has a pause function, which enables you to temporarily stop the clock.

The stopwatch only runs if no other function is set.

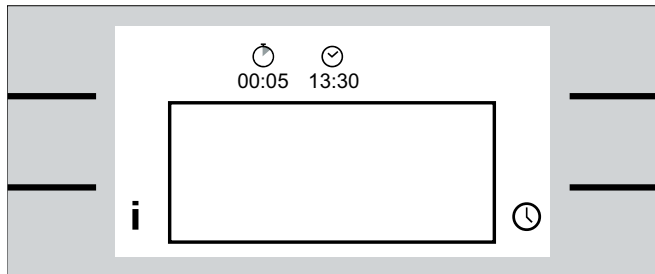
Starting the stopwatch

- 1 Call up the timer menu.
- 2 Use ➤ to select the ⌚ Stopwatch function.



- 3 Start with the ▶ touch key.
- 4 Touch the ⏪ touch key.

The timer menu is closed and the timing begins. The ⌚ symbol and the elapsed time are shown in the display bar.



Pausing and restarting the stopwatch

- 1 Call up the timer menu.
- 2 Use ➤ to select the ⌚ Stopwatch function.
- 3 Touch the || Pause touch key.



The time stops. The touch key switches back to ▶ start .

- 4 Start again with the ▶ touch key.

The time continues to run. When the stopwatch reaches 90 minutes, the displays shows 00:00 minutes. The ⌚ symbol goes out on the display. The process has finished.


To switch off the stopwatch, call up the timer menu, select the ⌚ stopwatch function and touch the C touch key.

Extended timer

With this function, the oven maintains a temperature of 85 °C with the Hot air type of heating.

You can keep food warm for 24 to 74 hours without having to switch the appliance on or off.

Bear in mind that food which spoils easily should not be left in the oven for too long.


Prerequisite: The  extended timer touch key is available. To make the extended timer touch key available, activate the touch key in the basic settings (you only need to do this once). See the "Basic settings" section.

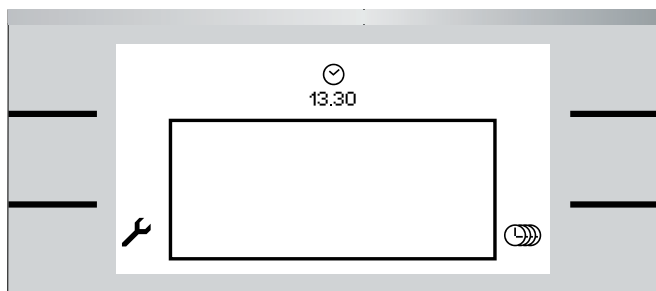
The oven and display lighting are switched off. The touch keys are locked, no key tone sounds when you touch the touch keys.

Once the set time has elapsed, the appliance stops heating. The display is blank. Turn the function selector to the zero setting.

Switching off: To end the process, turn the function selector to the zero setting.

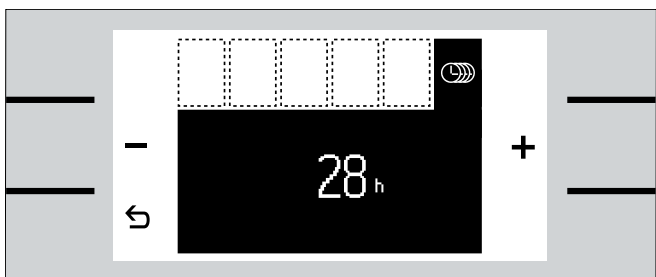
Setting the extended timer



- 1 Turn the function selector one notch clockwise to the "light" position.
- 2 Touch the  touch key.



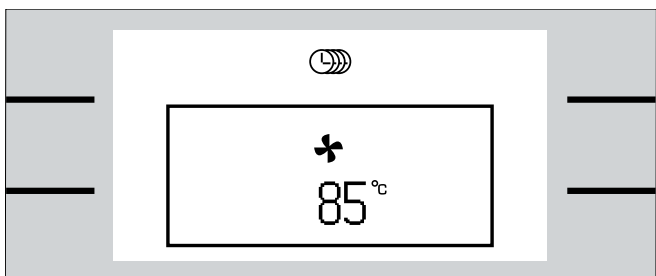
The default value 28h appears in the display.

- 3 Use the + or - touch key to set the required duration.



- 4 Touch the  touch key
- 5 Start with the  touch key.

The oven starts. The operation mode and temperature appear in the display.



Childlock

Your oven has a childlock feature. This prevents the oven from being unintentionally switched on.


Prerequisite: You must set the childlock to "available" in the basic settings. See the "Basic settings" section.


Activating the childlock


Prerequisite: The function selector is switched off.

- 1 Touch any touch key.



The  symbol is displayed next to the middle left-hand touch key.


- 2 Touch and hold the  touch key for at least 6 seconds.
The childlock is active and the control panel is locked.


The stand-by display appears. The  symbol is shown on the display.

Deactivating the childlock

- 1 Touch any touch key.



The  symbol is displayed next to the middle left-hand touch key.

- 2 Touch and hold the  touch key for at least 6 seconds.

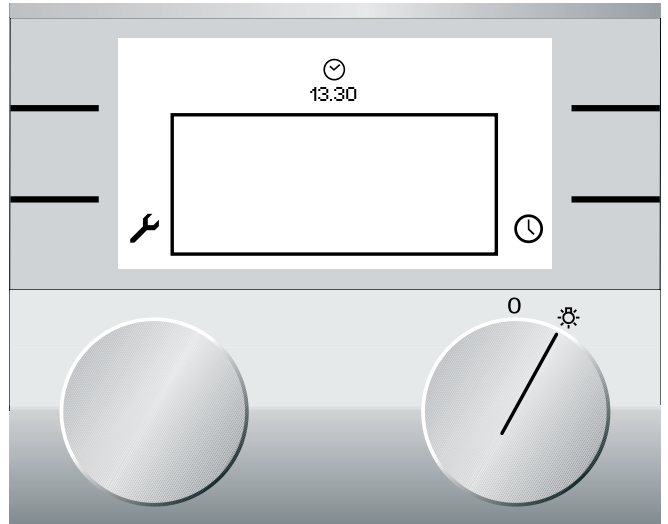
The childlock is switched off. You can set the appliance as normal.












Basic settings

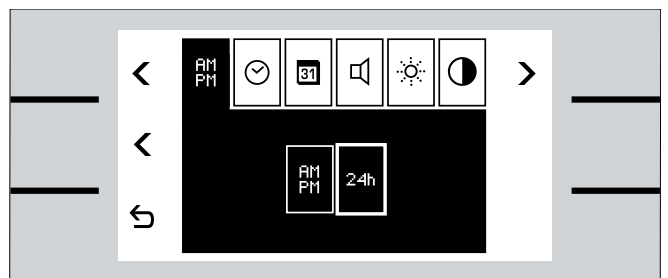
Your appliance has various basic settings.

To change the settings to your requirements, proceed as follows:

- 1 Turn the function selector one notch clockwise to the "light" position.



- 2 Call up the "Basic settings" menu using the  touch key.
- 3 Use the upper touch keys  or  to select the required menu option.
- 4 Use the middle touch keys ( / ;  / ;  / ) to change the setting.
For the date and time, use the  touch key on the bottom right to switch between the different digit fields.
You can change several settings after each other without having to exit the menu.
- 5 Use  to exit the menu.



















All settings are saved.

Note: The menu bar displays six functions at the same time. Touch the menu touch keys  or  until the required menu option appears in the display.

If you do not touch a touch key for 60 seconds, the stand-by display appears automatically. All settings are saved.

Basic settings table

In the table, you will find all the basic settings and options for changing them.

	Basic setting	Options	Explanation
	Time format	AM/PM format (12 h) 24h format	Display the clock in 12 or 24-hour format.
	Clock		Sets the clock. Switch between the different number fields using the bottom right arrow touch key.
	Date		Sets the date. Switch between the different number fields using the bottom right arrow touch key.
	Volume		This setting only affects the signal tones.
	Brightness		Changes the display brightness to 8 different levels.
	Contrast		Changes the contrast to 8 different levels.
	Stand-by display	Logo and clock Clock and date Clock Date	Changes the appearance of the display in standby mode. The selection is displayed briefly.
	Extended timer	available / not available	On: Extended timer can be set; see the "Extended timer" section.
	Reset all parameters		To reset all parameters to the factory setting: Select the  symbol, and choose  to exit the menu.
	Demo mode	On / Off	The setting "Not demo mode" must be activated and must not be changed. The appliance does not heat up in demo mode. This setting can only be made during the first 3 minutes following connection of the appliance.
	Temperature unit	Fahrenheit Celsius	
	Date format	Day.Month.Year Day/Month/Year Month/Day/Year	
	Heating up	Heating without signal tone Heating with signal tone Rapid heating without signal tone Rapid heating with signal tone	The signal tone sounds when the cooking compartment has heated up to the required temperature. With rapid heating, the required temperature is reached particularly quickly.
	Language		Select a language for the text display using  or  .
	Touch key tone	Tone 1 (beep) Tone 2 (click) Touch key tone off	This setting only affects the key tone. The signal tone cannot be changed.
	Childlock	available / not available	

Care and cleaning

With thorough care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

Risk of short circuit!

Never use high-pressure cleaners or steam cleaners.

Risk of burns!

Do not clean the appliance immediately after switching it off. Let the appliance cool down with the door closed.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave output.

Cleaning agents

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

Do not use

- sharp or abrasive cleaning agents
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal,
- hard scouring pads or cleaning sponges.

Wash new sponge cloths thoroughly before use.

Area of appliance	Cleaning agents
Appliance front	Hot detergent solution: Clean using a dish cloth and then dry with a soft cloth. Do not use a metal or glass scraper for cleaning.
Stainless steel	Hot detergent solution: Clean using a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.

Area of appliance	Cleaning agents
Cooking compartment (excluding stainless steel)	Hot detergent solution or vinegar solution: Clean using a dish cloth and then dry with a soft cloth. If oven is very dirty: use oven cleaner, but only when oven is cold.
Cooking compartment made of stainless steel	Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Glass cover for the cooking compartment light	Hot detergent solution: Clean with a dish cloth.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Door seal Do not remove	Hot detergent solution: Clean with a dish cloth, do not scrub. Do not use a metal or glass scraper for cleaning.
Accessories	Hot detergent solution: Soak and then clean with a dish cloth or a brush.

Cleaning the glass cover: The glass oven light cover is located on the left side wall inside the oven. Undo the screw from the cover. Then you can clean the glass with detergent solution.

Risk of burns!

The glass cover for the oven light becomes hot. Always wear heat-resistant gloves when handling the glass cover.

Self-cleaning surfaces in the cooking compartment: The interior back wall of the oven is coated with self-cleaning enamel. It cleans itself while the oven is in operation. Sometimes, larger splashes of food may not disappear until the oven has been operated several times. Residue left by spices and similar ingredients can be removed with a dry cloth or a soft brush.

Notes

- Never treat the self-cleaning surface with oven cleaner. If oven cleaner is accidentally applied to the interior back wall, remove it immediately with a sponge and plenty of water.
- Never use abrasive cleaning agents. You will scratch or irreparably damage the highly porous coating.
- Never clean the self-cleaning surface with a scouring pad.
- Light discolouration of the enamel does not affect self-cleaning.

Cleaning the cooking compartment floor, ceiling and side walls: Use a dish cloth and hot detergent solution or a vinegar solution.

Faults

In the event of a malfunction, start by checking the household fuse. If the problem does not lie with the electricity supply, inform your dealer or the appropriate Gaggenau after-sales service.

Please quote the E number and the FD number of your appliance when contacting the after-sales service. You can find these numbers on the appliance nameplate.

To ensure electrical safety, only authorised experts may carry out repairs.

Warning!

Incorrect repairs may cause serious hazards.

Fully disconnect the appliance from the mains before any maintenance activities (switch off the household fuse or the switch in the fuse box).

Compensation for any damage arising from failure to adhere to these instructions cannot be claimed under warranty.


Error messages

If a fault occurs, an error message appears in the display.

Touch the touch key next to the **i** symbol to view information on the error message.

When you call the after-sales service, you will need to provide them with the error message and the appliance model. You will find details of the appliance model on the nameplate.

Demo mode

If the  symbol appears in the standby display, the demo mode is activated. The appliance does not heat up.

Briefly disconnect the appliance from the mains (switch off the household fuse or the circuit breaker in the fuse box). Following this, deactivate the demo mode in the Basic settings menu within 3 minutes.

Replacing the oven light bulb

It is possible to replace the oven light. Heat-resistant 60 W, 240 V halogen bulbs can be obtained from the after-sales service or from a specialist retailer.

Risk of electric shock!

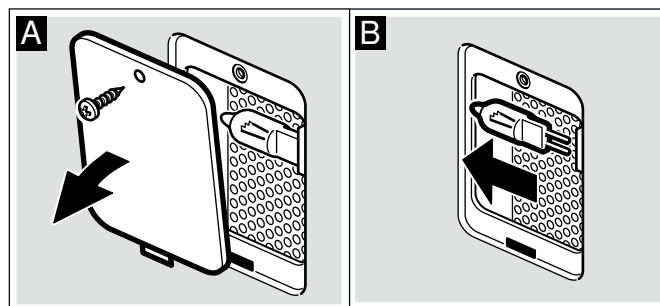
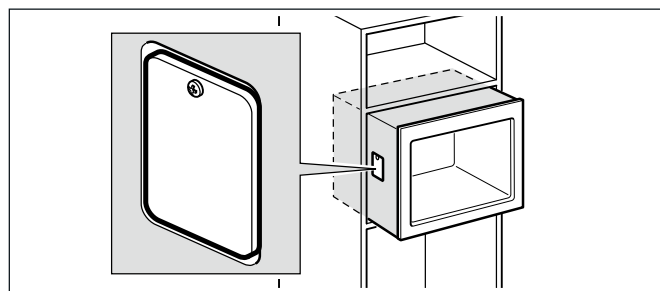
Never replace the oven light when the appliance is switched on. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box.

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

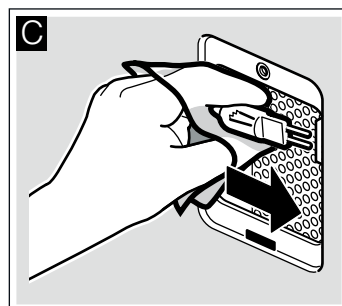
Method

Note: You must remove the whole appliance in order to replace the cooking compartment light. Follow the installation instructions.

- 1 Unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- 2 Open the appliance door.
Undo the securing screws on the right and left-hand side of the oven. Follow the installation instructions.
- 3 Carefully lift out the appliance.
- 4 Undo the screw from the light cover on the outer left-hand side wall and remove the cover. (Fig. A)
Pull out the halogen light. (Fig. B).



- 5 Insert the new halogen bulb (Fig. C)



- 6 Screw the lamp cover in place.
Reassemble the appliance in the reverse order.
- 7 Switch the circuit breaker in the fuse box back on or plug in the mains plug.

Replacing the glass cover

If the glass cover in the oven is damaged, it must be replaced. You can obtain covers from the after-sales service. Please supply your appliance's E number and FD number.

Technical data

Power supply	220-240 V, 50 Hz
Maximum total connected load	3100 W
Microwave output setting	1000 W (IEC 60705)
Max. grill output power	2000 W
Hot air output power	1950 W
Microwave frequency	2450 MHz
Fuse	16 A

Dimensions (H/W/D)	
- appliance	455 x 590 x 580 mm
- cooking compartment	244 x 445 x 350 mm

VDE approved	yes
CE mark	yes

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

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

Environmental protection



This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

Tested for you in our cooking studio

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

Notes

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

Defrosting

Place the frozen food in an open container on the oven floor.

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 appliance walls. You can remove the foil half way through the defrosting time.

- Always use an oven cloth or oven gloves when taking accessories or ovenware out of the cooking compartment.

Risk of scalding!

When pulling out the enamel baking tray, hot liquid may overflow. Pull out the enamel baking tray carefully from the cooking compartment.

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 for microwave-only operation: Double amount - just under double the cooking time, half amount - half the cooking time.

You can place the ovenware in the centre of the wire rack or on the oven floor. The food will then absorb the microwaves from all sides.

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. When turning, remove any liquid that has been produced during defrosting.

Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Notes
Meat, whole pieces of beef, pork, veal (on the bone or boned)	800 g	180 W, 15 mins + 90 W, 15-25 mins	Turn several times.
	1000 g	180 W, 15 mins + 90 W, 25-35 mins	
	1500 g	180 W, 20 mins + 90 W, 25-35 mins	
Meat in pieces or slices of beef, pork, veal	200 g	180 W, 5 mins + 90 W, 4-6 mins	Separate any pieces of meat when turning
	500 g	180 W, 10 mins + 90 W, 5-10 mins	
	800 g	180 W, 10 mins + 90 W, 10-15 mins	
Minced meat, mixed	200 g	90 W, 15 mins	Freeze food flat if possible. Turn several times during defrosting and remove any meat that has already defrosted.
	500 g	180 W, 5 mins + 90 W, 10-15 mins	
	800 g	180 W, 10 mins + 90 W, 15-20 mins	
Poultry and poultry pieces	600 g	180 W, 5 mins + 90 W, 10-15 mins	Turn during defrosting.
	1200 g	180 W, 10 mins + 90 W, 20-25 mins	
Duck	2000 g	180 W, 20 mins + 90 W, 30-40 mins	Turn several times.
Goose	4500 g	180 W, 30 mins + 90 W, 60-80 mins	Turn every 20 minutes. Remove any excess liquid.
Fish Fillet, fish steak, slices	400 g	180 W, 5 mins + 90 W, 10-15 mins	Separate any defrosted parts.

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Notes
Whole fish	300 g	180 W, 3 mins + 90 W, 10-15 mins	Turn during defrosting.
	600 g	180 W, 8 mins + 90 W, 15-25 mins	
Vegetables, e.g. peas	300 g	180 W, 10-15 mins	Stir carefully during defrosting.
	600 g	180 W, 10 mins + 90 W, 8-13 mins	
Fruit, e.g. raspberries	300 g	180 W, 7-10 mins	Stir carefully during defrosting and separate any defrosted parts.
	500 g	180 W, 8 mins + 90 W, 5-10 mins	
Butter, defrosting	125 g	90 W, 6-8 mins	Remove all packaging.
	250 g	180 W, 2 mins + 90 W, 3-5 mins	
Bread, whole loaf	500 g	180 W, 3 mins + 90 W, 10-15 mins	Turn during defrosting.
	1000 g	180 W, 5 mins + 90 W, 15-25 mins	
Cakes, dry, e.g. sponge cake	500 g	90 W, 10-15 mins	Separate the pieces of cake. Only for cakes without icing, cream or crème pâtissière.
	750 g	180 W, 3 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 mins + 90 W, 15-25 mins	Only for cakes without icing, cream or gelatine.
	750 g	180 W, 7 mins + 90 W, 15-25 mins	

Defrosting, heating up or cooking frozen food

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. 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 stand for a further 2 to 5 minutes so that it can achieve an even temperature.

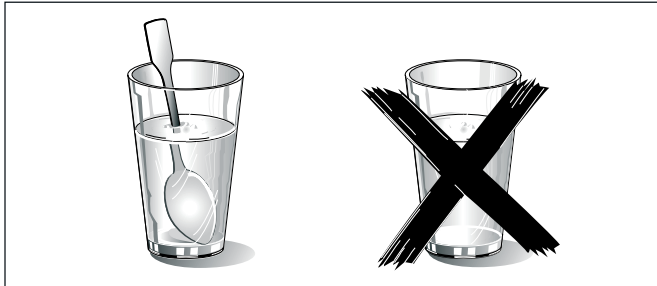
This will help the food retain more its own distinct taste, so it will require less seasoning.

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Notes
Full meal, one-course meal, ready meal (2-3 items)	300-400 g	600 W, 11-15 mins	Covered
Soups	400-500 g	600 W, 8-13 mins	Ovenware with lid
Stews	500 g	600 W, 10-15 mins	Ovenware with lid
	1000 g	600 W, 20-25 mins	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 12-17 mins	Ovenware with lid
	1000 g	600 W, 25-30 mins	
Fish, e.g. fillet steaks	400 g	600 W, 10-15 mins	Covered
	800 g	600 W, 20-25 mins	
Side dishes, e.g. rice, pasta	250 g	600 W, 2-5 mins	Ovenware with lid; add liquid
	500 g	600 W, 8-10 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 8-10 mins	Ovenware with lid, add 1 tbsp of water
	600 g	600 W, 14-17 mins	
Creamed spinach	450 g	600 W, 11-16 mins	Cook without additional water

Heating food

Risk of scalding!

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



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

Notes

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

Heating food	Weight	Microwave power setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal (2-3 components)	350-500 g	600 W, 4-8 mins	Covered
Drinks	150 ml	1000 W, 1-2 mins	Place a spoon in the glass; do not over-heat alcoholic drinks; check occasionally while heating
	300 ml	1000 W, 2-3 mins	
	500 ml	1000 W, 4-5 mins	
Baby food, e.g. baby bottle	50 ml	360 W, ½-1 mins	No teats or lids. Always shake well after heating. You must check the temperature
	100 ml	360 W, ½-1½ mins	
	200 ml	360 W, 1-2 mins	
Soup 1 cup	175 g each	600 W, 2-3 mins	-
Soup, 2 cups	175 g each	600 W, 3-4 mins	-
Soup, 4 cups	175 g each	600 W, 6-8 mins	-
Meat or pieces of meat in sauce	500 g	600 W, 8-11 mins	Covered
Stew	400 g	600 W, 6-8 mins	Ovenware with lid
	800 g	600 W, 8-11 mins	
Vegetables, 1 portion	150 g	600 W, 2-3 mins	Add a little liquid
Vegetables, 2 portions	300 g	600 W, 3-5 mins	

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Notes
Whole chicken, fresh, no giblets	1200 g	600 W, 25-30 mins	Turn halfway through the cooking time.
Fish fillet, fresh	400 g	600 W, 7-12 mins	
Fresh vegetables	250 g	600 W, 6-10 mins	Cut vegetables into pieces of equal size. Add 1-2 tbsp water per 100 g of vegetables.
	500 g	600 W, 10-15 mins	
Side dishes, e.g. potatoes, rice	250 g	600 W, 8-10 mins	Cut the potatoes into pieces of equal size. Add 1 tbsp water for every 100 g, and stir. Add double the quantity of liquid.
	500 g	600 W, 12-15 mins	
	750 g	600 W, 15-22 mins	
	125 g	600 W, 4-6 mins + 180 W, 12-15 mins	
	250 g	600 W, 6-8 mins + 180 W, 15-18 mins	
Sweet foods, e.g. blancmange (instant)	500 ml	600 W, 6-8 mins	Stir the pudding thoroughly 2 to 3 times during cooking using an egg whisk.
Fruit, compote	500 g	600 W, 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 the 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 output setting. Cover the food and add more liquid.
When the time has elapsed, the food is still 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 output 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 output setting. If you are defrosting a large quantity, turn it several times.

Cakes and pastries

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.

Tables: The times given apply to food placed in a cold oven.

The temperature and baking time depend on the consistency and amount of the mixture. This is why temperature ranges are given in the tables. Begin with the lowest temperature and, if necessary, use a higher setting the next time. A lower temperature results in 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 wire rack.

Cake	Ovenware	Level	Type of heating	Temperature °C	Cooking time in minutes
Sponge cake, simple	Ring-shaped cake tin/Vienna ring tin/cake tin	1	✱	160-170	60-80
Sponge cake, delicate, e.g. sandcake*		1		150-160	60-70
Sponge flan base with crust made from short-crust pastry	Springform cake tin	1	✱	160-170	35-45
Sponge flan base	Flan tin	1	✱	160-170	35-45
Sponge flan (hot water sponge cake)	Springform cake tin	1	✱	170-180	45-50

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

** Never pour water directly into a hot oven.

Cake	Ovenware	Level	Type of heating	Temperature °C	Cooking time in minutes
Cake with dry topping (sponge)	Baking tray	2	✱	160-170	30-40
Cake with moist topping, e.g. yeast dough with apple crumble	Baking tray	2	✱	150-160	50-60
Plaited loaf with 500 g flour	Baking tray	2	✱	160-170	30-40
Stollen with 500 g flour	Baking tray	2	✱	170-180	60-70
Pizza	Baking tray	2	✱	200-210	25-35
Yeast bread 1 kg**	Baking tray	2	✱	180-190	50-60

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

** Never pour water directly into a hot oven.

Cake	Ovenware	Level	Microwave output setting in watts	Cooking time in minutes	Type of heating	Temperature °C
Nut cake	Springform cake tin	1	90 W	30-35	✱	170-180
Fruit tart or cheesecake with shortcrust pastry*	Springform cake tin	2	360 W	40-50	✱	150-160
Fruit pie, delicate with sponge	Ring cake tin or springform cake tin	1	90 W	30-45	✱	170-190
Savoury cakes, e.g. quiche/onion tart	Springform cake tin or quiche tin	2	90 W	50-70	✱	160-180

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

Small baked items	Ovenware	Level	Type of heating	Temperature °C	Cooking time in minutes
Biscuits	Baking tray	2	✱	150-170	20-35
Meringue	Baking tray	2	✱	100	90-120
Macaroons	Baking tray	2	✱	110	35-45
Puff pastry	Baking tray	2	✱	170-180	35-45
Bread rolls, e.g. rye bread rolls	Baking tray	2	✱	180-190	35-45

Baking tips

You want to bake according to your own recipe.	Use similar items in the baking tables as a guide.
How to establish whether sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, pierce the cake with a cocktail stick at its highest point. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dark.	Select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a toothpick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, set the temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. When baking cakes with a moist topping, bake the base first, cover with almonds or bread crumbs and then add the topping. Please follow the recipe and baking times.
The cake cannot be turned out of the dish when it is turned upside down.	After baking, allow the cake to cool for a further 5 to 10 minutes, then it will be easier to turn out of the tin. If it still sticks, carefully 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.

You have measured the temperature of the oven using your own meat thermometer and found there is a discrepancy.	The oven temperature is measured by the manufacturer after a specified period of time using a test rack in the centre of the oven. Ovenware and accessories affect the temperature measurement, so there will always be some discrepancy when you measure the temperature yourself.
Sparks are generated between the tin and the wire rack.	Check that the tin is clean on the outside. Move the tin to a different position in the oven. If this does not help, continue baking but without the microwave function. The baking time will then be longer.

Roasting and grilling

Tables: The times given apply to food placed in a cold oven.

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 lowest temperature and, if necessary, use a higher setting the next time.

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

Ovenware: You may use any heat-resistant ovenware which is suitable for use in a microwave. Metal roasting dishes are only suitable for roasting without the microwave function.

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

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

Tips for roasting: Use a deep roasting dish for roasting meat and poultry.

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

Meat: Cover the base of the ovenware with a little liquid. Add slightly more liquid for pot roasts. Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest in the oven for an additional 10 minutes. This allows better distribution of the meat juices.

Tips for grilling: Always keep the oven door closed when grilling and do not preheat.

As far as possible, the pieces of food you are grilling should be of equal thickness. Steaks should be at least 2 to 3 cm thick. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

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

Dark meat, e.g. beef, browns more quickly than lighter-coloured meat such as veal or pork. When grilling light-coloured meat or fish, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

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

Tips for braising: Use ovenware with a lid for braising fish.

Add two to three tablespoons of liquid and a little lemon juice or vinegar to the ovenware.

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Level	Type of heating	Temperature in °C, grill setting	Notes
Pot-roasted beef	approx. 1000 g	180 W, 80-90 mins	0	✱	160-170	Ovenware with lid, on the cooking compartment floor.
Sirloin, medium rare	approx. 1000 g	180 W, 30-40 mins	0	✱	180-200	Ovenware without lid. Turn halfway through the cooking time. When finished, leave to stand for 10 minutes.
Boned pork without rind, e.g. neck	approx. 750 g	360 W, 35-45 mins	0	✱	170-180	Ovenware without lid. When finished, leave to stand for 10 minutes.
Boned pork with crackling, e.g. shoulder	approx. 1000 g	180 W, 80-90 mins	0	✱	170-180	Ovenware without lid. When finished, leave to stand for 10 minutes. Do not turn.
Pork loin	approx. 500-600 g	180 W, 35-40 mins	0	✱	180-190	Ovenware without lid. When finished, leave to stand for 10 minutes.

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Level	Type of heating	Temperature in °C, grill setting	Notes
Meat loaf	approx. 750 g	360 W, 30-35 mins	0	✚	200-210	Ovenware without lid, on the cooking compartment floor. When finished, leave to stand for 10 minutes.
Chicken, whole	approx. 1000-1200 g	360 W, 30-40 mins	0	⌘	230-250	Ovenware with lid, on the cooking compartment floor. Place with the breast side up. Do not turn.
Chicken portions, e.g. chicken quarters	approx. 800 g	360 W, 20-30 mins	0	⌘	230-250	Ovenware without lid. Place with the skin side up. Do not turn.
Duck	approx. 1500-1700 g	180 W, 70-80 mins	0	⌘	220-240	Ovenware with lid, on the cooking compartment floor. Do not turn.
Duck breast Duck breast, 2 pieces	approx. 500 g 250-300 g each	180 W, 15-20 mins	0	⌘	3	Ovenware without lid, on the cooking compartment floor. Place with the skin side up. Do not turn.
Goose breast, goose legs	700-900 g	180 W, 30-40 mins	0	⌘	2	Deep ovenware without lid, on the cooking compartment floor. Do not turn.
Fish, scalloped	approx. 500 g	600 W, 10-15 mins	0	⌘	3	Ovenware without lid. Defrost frozen fish before cooking.

* Make cuts in the pork rind.

Dish	Quantity	Weight	Level	Type of heating	Grill setting	Cooking time in minutes
Steaks, 2-3 cm thick	2-3 pieces	approx. 200 g each	1+3**	⌘	3	1st side: approx. 10-15
					3	2nd side: approx. 5-10
Neck steaks, 2-3 cm thick	2-3 pieces	approx. 120 g each	1+3**	⌘	2	1st side: approx. 15-20
					2	2nd side: approx. 10-15
Grilled sausages	4-6 pieces	approx. 150 g each	1+3**	⌘	3	1st side: approx. 10-15
					3	2nd side: approx. 5-10
Fish steak*	2-3 pieces	approx. 150 g each	1+3**	⌘	3	1st side: approx. 10-12
					3	2nd side: approx. 8-12
Fish, whole,* e.g. trout	2-3 pieces	approx. 300 g each	1+3**	⌘	2	1st side: approx. 10-15
					2	2nd side: approx. 10-15
Toast	12 slices	-	3	⌘	3	1st side: approx. 3-5
					3	2nd side: approx. 2-3
Toast with topping	2-4 slices***	-	1+3**	⌘	3	Depending on topping: 8-10

* Grease the wire rack first with oil.

** Slide the wire rack in at level 3 and the baking tray at level 1.

*** Toast the slices of bread in advance

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	For small roasts, select a higher temperature and a shorter cooking time. For larger roasts, select a lower temperature and a longer cooking time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid.
The roast is not well-done enough.	Cut the roast into slices. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy. Finish cooking the meat using the microwave only.




Bakes, gratins

The table applies to dishes placed in a cold oven.

Place the bake in microwaveable ovenware on the cooking compartment floor.

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.

Dish	Quantity	Ovenware	Level	Microwave in watts	Cooking time in minutes	Type of heating	Temperature °C
Sweet bakes, e.g. quark bake with fruit	approx. 1500 g	Shallow dish 4-5 cm	0	180 W	25-35		130-150
Savoury bakes made from cooked ingredients, e.g. pasta bake	approx. 1000 g	Shallow dish 4-5 cm	0	600 W	20-30		160-190
Savoury bakes made from raw ingredients, e.g. potato gratin	approx. 1100 g	Flat ovenproof dish	0	600 W	25-35		170-180

Frozen convenience products

Please observe the instructions on the packaging.

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

Dish	Ovenware	Level	Type of heating	Temperature °C	Cooking time in minutes
Strudel with fruit filling	Baking tray	2		180-200	40-50
Chips	Baking tray	2		180-200	25-35
Pizza	Wire rack	2		180-200	10-20
Pizza baguette	Wire rack	2		160-190	15-20
Croquettes	Baking tray	2		180-200	25-35
Rösti	Baking tray	2		180-200	25-35

Test dishes

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

In accordance with EN 60705, IEC 60705, DIN 44547 and EN 60350

Microwave defrosting

Dish	Microwave output setting in watts, cooking time in minutes	Notes
Meat	180 W, 7 mins + 90 W, 8-12 mins or programme 2, 500 g	Place the 22 cm diameter Pyrex dish on the oven floor.

Microwave cooking

Dish	Microwave output setting in watts, cooking time in minutes	Notes
Custard, 1,000 g	600 W, 11-12 mins + 180 W, 15-20 mins	Place Pyrex dish on the oven floor.
Sponge, 475 g	600 W, 8-10 mins	Place the 22 cm diameter Pyrex dish on the oven floor.
Meat loaf, 900 g	600 W, 25-30 mins	Place the Pyrex dish on the oven floor.

Combined microwave cooking

Dish	Microwave output setting in watts, cooking time in minutes	Type of heating	Temperature in °C, grill setting	Notes
Potato gratin	360 W, 30-35 mins	☰	1	Place the 22 cm diameter Pyrex dish on the oven floor.
Cake	180 W, 20-25 mins	✚	190-200	Place the 22 cm diameter Pyrex dish on the wire rack at level 1.
Chicken	360 W, 30-35 mins	☰	240	Put the chicken breast-side down in deep ovenware without a lid and place on the cooking compartment floor. Turn halfway through the cooking time.

In accordance with DIN 44547 and EN 60350

Baking


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

Dish	Ovenware and notes	Level	Type of heating	Temperature °C	Baking time in minutes
Viennese whirls	Baking tray	2	✚	160-170	30-35
Small Cakes*	Baking tray	2	✚	160-170	25-30
Hot water sponge cake	Springform cake tin on the wire rack	1	✚	170-180	45-50
Yeast cakes on a baking tray	Baking tray	2	✚	150-160	50-60
Apple pie	dark springform cake tin, dia. 20 cm, directly on the wire rack	2	✚	170-190	80-100

* Preheat the oven for 5 minutes.

Grilling

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

Dish	Accessories	Level	Grill 	Cooking time in minutes
Toast	Wire rack	3	3	4-5
Beefburgers, x 12*	Wire rack and baking tray	3 1	3	30-35

* Turn after 1/2 of the cooking time.

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

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times as short as possible. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	With Hot air, max. 180 °C.
Biscuits	Egg or egg yolk reduce the formation of acrylamide. Spread out a single layer evenly on the baking tray.
Oven chips	Cook at least 400 g at once on a baking tray so that the chips do not dry out.

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