

# **BMP 224/225**

Microwave oven

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Additional information on products, accessories, replacement parts and services can be found at [www.gaggenau.com](http://www.gaggenau.com) and in the online shop [www.gaggenau.com/zz/store](http://www.gaggenau.com/zz/store)

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

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

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

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

### **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.

The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar.

For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.

- Food may catch fire. Never heat food in heat-retaining packages.

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

Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual.

Never use the microwave to dry food.

Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.

- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

### **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; refer also to Cleaning section.
- 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.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.

### **Risk of burns!**

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

## Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.
- 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 glass rod/spoon in the container. This will prevent delayed boiling.
- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.

## Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.
- If using the appliance in microwave mode only, placing cookware and containers made of metal or featuring metal detailing inside the appliance may cause sparks when the appliance is operating. This may damage the appliance. Never use metal containers when using the appliance in microwave mode only.
- Using unsuitable cookware may result in damage. For microwave combination mode, always use cookware made from suitable materials that can also withstand the temperatures used for hot air and grilling modes.
- The glass turntable may splinter. Never allow hard objects to strike the turntable.
- Cracks or chinks in the glass turntable are dangerous. Handle the turntable with care.

## 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.
- 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. 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.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.

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## Environmental protection

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

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

### Saving energy

- During cooking, ensure that there is a sufficient supply of air to enable the extractor hood to work efficiently and with a low level of operating noise.
- Adjust the fan speed to the amount of steam produced during cooking. Only use intensive mode when required. The lower the fan speed, the less energy is consumed.
- If cooking produces large amounts of steam, select a higher fan speed in good time. If the cooking steam has already spread around the kitchen, the extractor hood will need to be operated for longer.
- Switch off the extractor hood if you no longer require it.
- Switch off the lighting if you no longer require it.
- Clean and (if required) replace the filter at regular intervals in order to increase the effectiveness of the ventilation system and to prevent the risk of fire.
- Put the lid on to reduce cooking steam and condensation.

### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

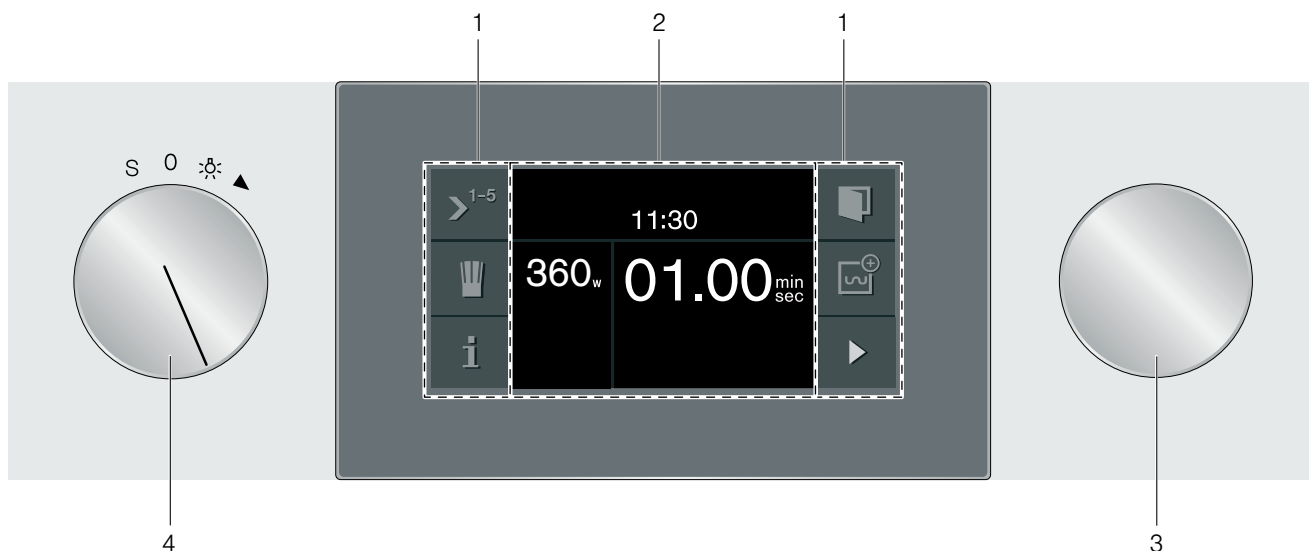
## Getting to know the appliance

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

## Display and operating controls

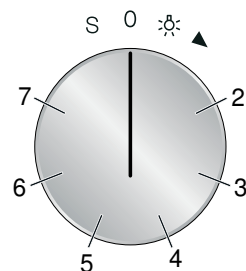
These instructions are valid for different versions of the appliance. Depending on the appliance model, individual details may differ.

All versions of the appliance are operated in an identical manner.



1	Control panel	These areas are touch sensitive. Touch a symbol to select the corresponding function.
2	Display	The display shows, for example, current settings and options.
3	Rotary selector	You can use the rotary selector to make the settings in the different operation modes.
4	Function selector	You can use the function selector to select the microwave output, the full surface grill, the basic settings or the light.

## Function selector positions



Position	Function
0	Zero setting
☼	Light
2	900 W microwave
3	600 W microwave
4	360 W microwave
5	180 W microwave
6	90 W microwave
7	Full surface grill
S	Basic settings

## Symbols

Symbol	Function
▶	Start
■	Stop
	Pause/End
X	Cancel
C	Delete
✓	Confirm/save settings
>	Selection arrow
🚪	Open appliance door
i	Call up additional information
💬	Call up additional tips
📖	Call up automatic programmes, individual recipes
↵	Save
✎	Edit settings
🔒	Child lock
🕒	Call up timer menu
> <sup>1-5</sup>	Sequential operation
rec	Record menu
>A <sup>A</sup>	Enter name
✕	Delete letters
0 <sub>w</sub>	Microwave, leave meal to rest
🔧	Demo mode
⌚	Timer
⌛	Stopwatch
	Automatic programmes:
🍲	Weight
* <sub>o</sub>	Defrosting
🍲	Cooking, Combi cooking
	Combination mode:
🍲	Call up full surface grill
🍲 <sup>o</sup>	Remove full surface grill
🍲 <sup>o</sup>	Add full surface grill
🍲	Call up microwave
🍲 <sup>o</sup>	Remove microwave
🍲 <sup>o</sup>	Add microwave

## Colours and display

### Colour

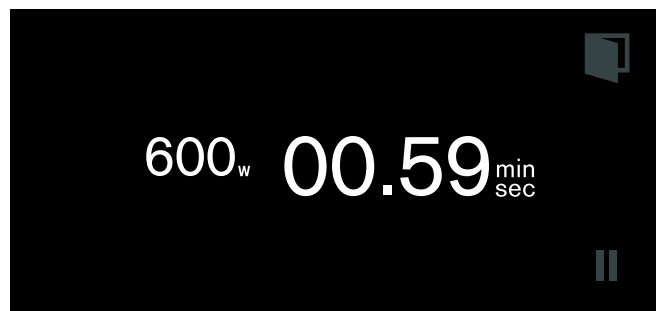
The different colours are used to guide the user in the relevant setting situations.

orange	Initial settings Main functions
blue	Basic settings
white	Values which can be set

### Display

The appearance of symbols, values and displays changes depending on the situation.

Zoom	Values and symbols that have just been selected are displayed in an enlarged format.
Reduced display screen	After a short time, the display is reduced and only the most important information is displayed. This function is preset and can be changed in the basic settings.



## Automatic door opening

The appliance door springs open when you touch the 🚪 symbol and you can open it fully by hand.

Automatic door opening does not work if the child lock is activated or there is a power cut. You can open by hand.

## Additional information i

By touching the i symbol, you can call up additional information.

Before starting, you are shown information, for example, on the type of heating which has been set. This allows you to check if the current setting is suitable for your meal.

During operation, you are shown information, for example, on the elapsed and remaining time.



## 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 following accessories are supplied with your appliance:



### Wire rack

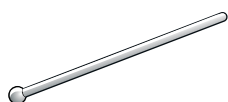
Use as a surface for setting down cookware or for grilling and browning.



### Glass tray

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

The glass tray can also be used as cookware during microwave operation.



### Glass rod

For heating liquids in narrow containers. It is used to prevent delayed boiling. When heating liquids, always place a glass rod/spoon in the container.

## Before using 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.

After connection to the mains, the "Initial settings" menu appears in the display. You can now make settings for your new appliance.

- Language
- Clock format
- Clock
- Date format
- Date

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

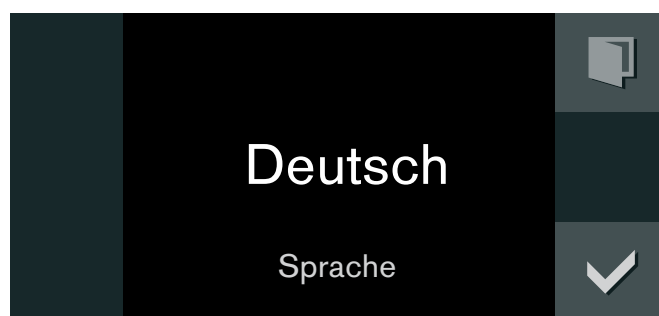
### Notes

- The "Initial settings" menu will appear only after the appliance has been connected to a power supply and switched on for the first time, or if the appliance has not been connected to a power supply for a number of days. Once the appliance has been connected to a power supply, the GAGGENAU logo will appear first for approximately 30 seconds. The "Initial settings" menu will then appear automatically.
- You can change the settings at any time (see section entitled 'Basic settings').

## Setting the language

The preset language appears in the display.

- 1 Turn the rotary selector to select the required display language.
- 2 Confirm with ✓.

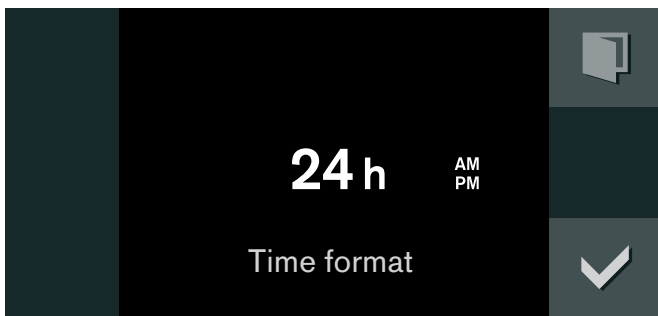


**Note:** If the language is changed, the system restarts. This takes a few seconds.

## Setting the time format

The two possible formats 24h and AM/PM appear in the display. The default is the 24h format.

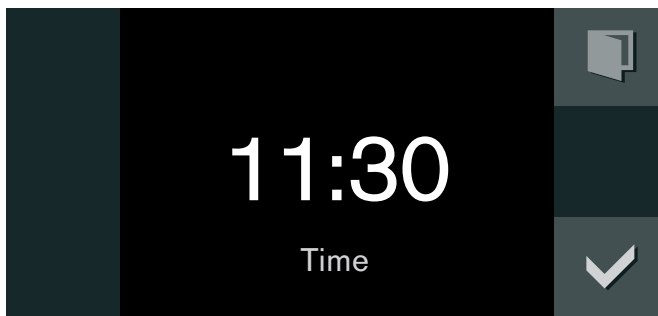
- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.



## Setting the clock

The time is shown in the display.

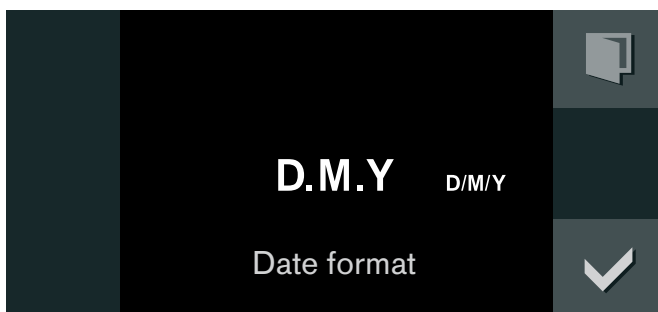
- 1 Set the desired time using the rotary selector.
- 2 Confirm with ✓.



## Setting the date format

The three possible formats D.M.Y, D/M/Y and M/D/Y appear in the display. The default is the D.M.Y format.

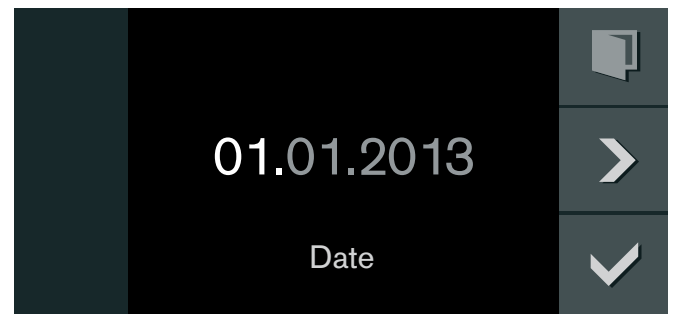
- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.



## Setting the date

The preset date appears in the display. The day setting is already active.

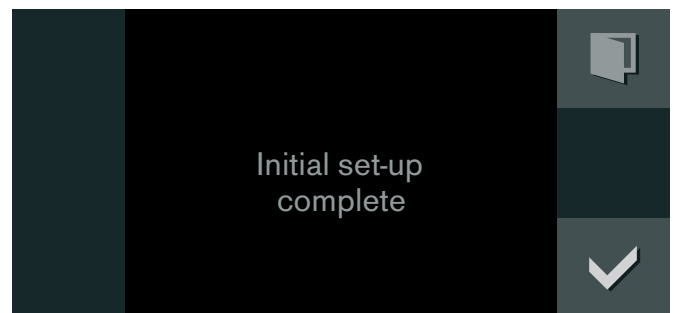
- 1 Set the day using the rotary selector.
- 2 Touch the > symbol to switch to the month setting.
- 3 Set the month using the rotary selector.
- 4 Touch the > symbol to switch to the year setting.
- 5 Set the year using the rotary selector.
- 6 Confirm with ✓.



## Ending initial set-up

"Initial set-up complete" appears in the display.

Confirm with ✓.



The appliance enters standby mode and the standby screen appears. The appliance is now ready for operation.

## Heating up the cooking compartment

Ensure that no packaging has been left in the cooking compartment.

To remove the new appliance smell, heat up the cooking compartment when it is empty and with the oven door closed. 30 minutes with <sup>wavy lines</sup> full surface grill at setting 3 is ideal for this. For instructions on how to set this heating function, refer to the Full surface grill section.

## Cleaning accessories

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

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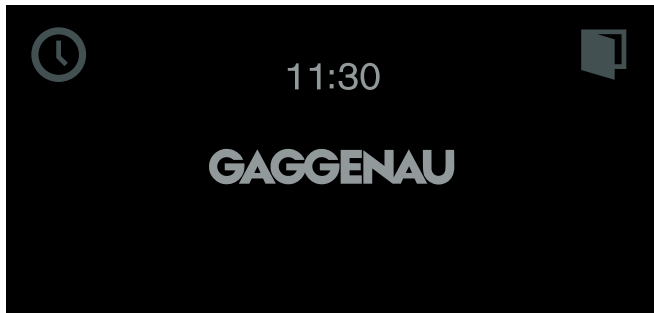
## Activating the appliance

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### Standby

The appliance goes into standby mode if no function has been set or the child lock is activated.

The brightness of the control panel is dimmed in standby mode.



#### Notes

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

## Activating the appliance

To exit standby mode, you can either

- Turn the function selector,
- Touch a control panel,
- Open or close the door.

You can now set the desired function. You can read about how to set functions in the respective chapters.

#### Notes

- When "Standby screen = off" is selected in the basic settings, you must turn the function selector to exit standby mode.
- The appliance returns to the standby screen if you have not made any settings for a long time after activation.
- When the door is open, the interior lighting switches off after a short time.

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## Microwave

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Microwaves are converted to heat in foodstuffs. The microwave function can be used "solo", i.e. on its own, or in combination with the full surface grill.

**Note:** In the Tables and tips section, you will find examples for defrosting, heating and dough proving 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 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

You can set five different power settings for your microwave.

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90 W	For defrosting delicate foods
180 W	For defrosting and continued cooking
360 W	For cooking meat and heating delicate foods
600 W	For heating and cooking food
900 watts	For heating liquids

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**Note:** 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.

## Setting the microwave

- 1 Set the required microwave output setting using the function selector.
- 2 Set the cooking time using the rotary selector.
- 3 Press ▶ to start.



The operation begins. The cooking time starts counting down.

An audible signal sounds once the cooking time has elapsed. The signal stops early if you touch the ✓ symbol, open the appliance door, or set the function selector to 0. The microwave operation has finished.

If you open the oven door during operation, the microwave operation is paused. After closing the door, touch the ▶ symbol. The operation continues.

You can change the cooking time at any time using the rotary selector.

You can change the output at any time using the function selector. Press ▶ to restart.

You can call up the elapsed cooking time using the i symbol. Touch the ✓ symbol to return to the standard display.

### Pause:

The operation can be paused using the || symbol. Use the ▶ symbol to continue.

### Switching off:

To stop the operation and cancel the settings, turn the function selector to 0.


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

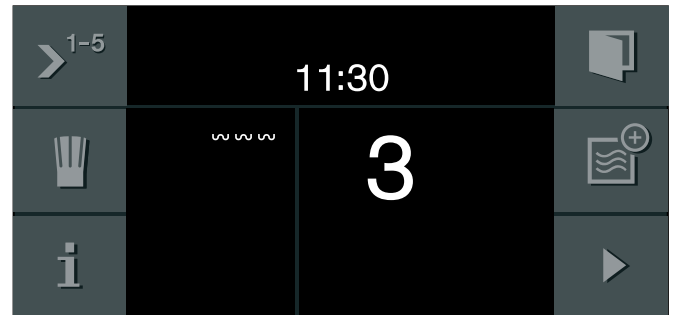
## Full surface grill

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

Heating function	Grill setting	Use
Full surface grill	1 (low)	For soufflés and deep bakes
	2 (medium)	For flat bakes and fish
	3 (high)	For steaks, sausages and toast

## Setting the full surface grill

- 1 Use the function selector to set the full surface grill. The  full surface grill symbol and grill setting 3 appear in the display.



- 2 Use the rotary selector to set the grill setting.

**Note:** If required, you can now set the cooking time for your dish and delay the cooking-time end to a later time. Touch the ><sup>1-5</sup> symbol; the sequential operation menu is displayed. Use > to select and set the ⌚ "Cooking time" function. Use > to select and set the ⌚ "Cooking-time end" function. You can find more detailed information on this in the Sequential operation section.

- 3 Press ▶ to start.

**Note:** The cooling fan starts time delayed to ensure faster heating up.

You can change the grill setting at any time using the rotary selector.

You can change the operation mode at any time using the function selector. Press ▶ to restart.

### Pause:


The operation can be paused using the || symbol. Use the ▶ symbol to continue.

### Switching off:

To stop the operation and cancel the settings, turn the function selector to 0.

## Safety shut-off

For your protection, the appliance is equipped with an automatic safety shut-off. Any heating process is switched off after 12 hours if the oven is not operated in this time. A message appears in the display.

Confirm the message with  and set the function selector to **0**, then the appliance can be operated again as usual.

## Combination mode

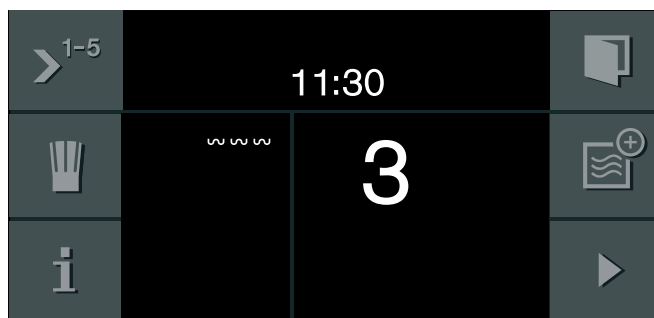
In combination mode, the full surface grill and the microwave operate simultaneously. This enables your meals to be cooked more quickly while still being nicely browned.



You can use all of the microwave output settings. Exception: 900 and 600 watt.


You can also combine the selected heating function with the microwave's sequential operation.

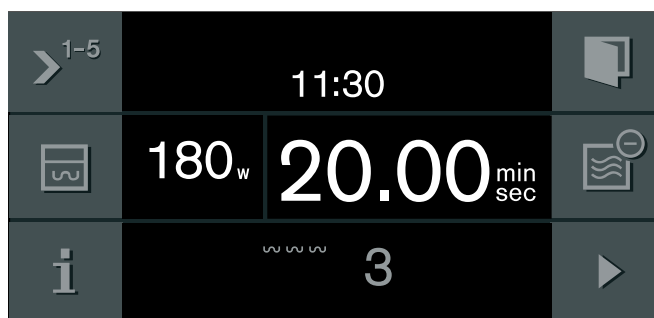
### Setting the combination mode

- 1 Set the required microwave output or the full surface grill using the function selector.  
**Note:** You can start combination mode with a microwave output setting or the full surface grill. In the following example, it is started with the full surface grill.
- 2 Use the rotary selector to set the required grill setting.



Depending on the operation mode selected, the  symbol for microwave or the  symbol for full surface grill appears in the right-hand control panel, which enables you to add the relevant other operation mode.

- 3 Add a microwave output setting using the  symbol.
- 4 Set the required microwave output setting using the function selector.
- 5 Set the cooking time using the rotary selector.





- 6 Press  to start.

The operation begins. The cooking time starts counting down.

An audible signal sounds once the cooking time has elapsed. The signal stops early if you touch the ✓ symbol, open the appliance door, or set the function selector to 0. Combination mode has finished.





### Changing settings

You can adjust the grill setting or the microwave output setting and cooking time. The changes can also be made during operation; to do this, touch the || symbol. The operation stops.

- 1 Choose the operation mode using the  or  symbols.
- 2 Use the function selector to change the microwave output setting.
- 3 Use the rotary selector to change the grill setting, or the duration of the microwave output setting.
- 4 Press ▶ to start.

### Cancelling settings

You can also delete the settings during operation; to do this, touch the || symbol. The operation stops.

- 1 Choose the operation mode using the  or  symbols.
- 2 Cancel the heating function using the  or  symbols.
- 3 Press ▶ to start.

### Pause:

The operation can be paused using the || symbol. Use the ▶ symbol to continue.

### Switching off:

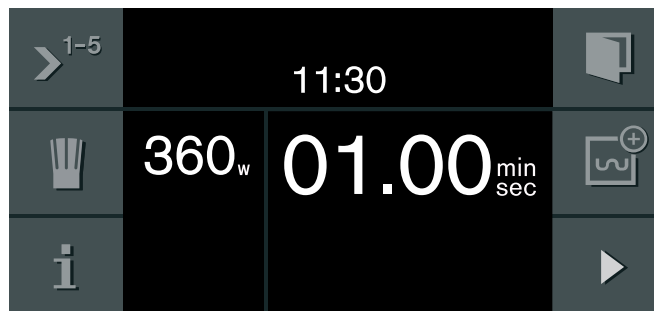
To stop the operation and cancel the settings, turn the function selector to 0.

## Sequential operation

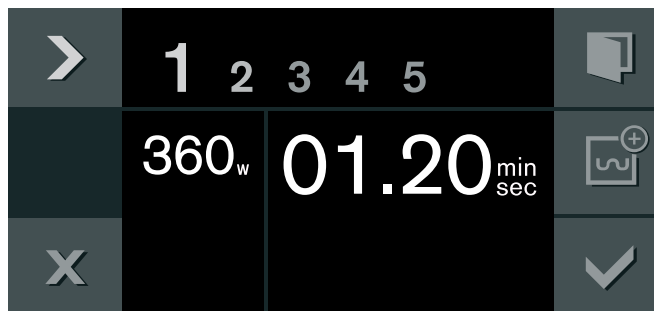
With sequential operation, you can set up to five different microwave output settings and grill settings with cooking times to run one after the other.

### Setting sequential operations

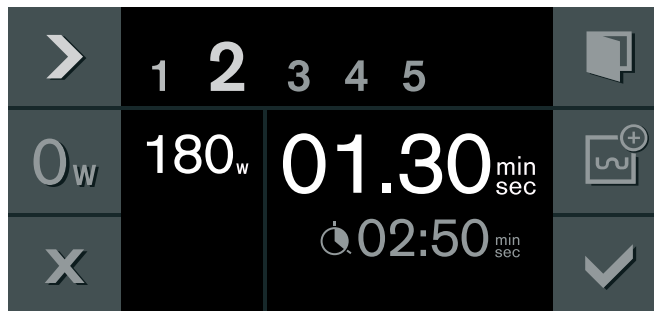
- 1 Set the required microwave output or the full surface grill using the function selector.



- 2 Touch the ><sup>1-5</sup> symbol. The sequential operation menu is displayed.
- 3 Use the rotary selector to set the required cooking time or grill setting.



- 4 Use > to select the second phase.
- 5 Set the required microwave output or the full surface grill using the function selector. Use the rotary selector to set the required cooking time or grill setting.



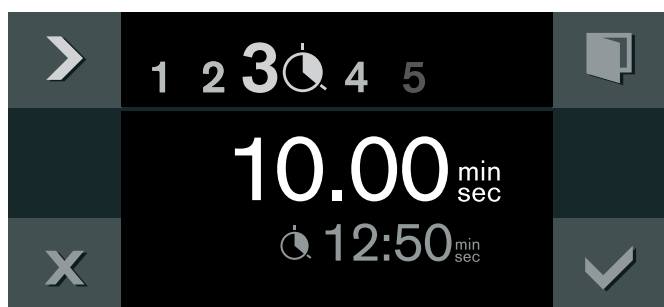
**Note:** You can set a stabilisation time between two microwave outputs so that the temperature is distributed evenly within the food. To do this, touch the 0<sub>w</sub> symbol and set a time using the rotary selector.

- 6 Use > to select the third phase.

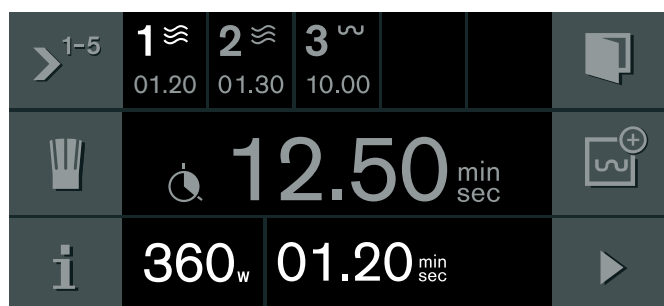
- 7 Set the required microwave output or the full surface grill using the function selector. Use the rotary selector to set the required cooking time or grill setting.



- 8 Use > to select the ⌚ "Cooking time" function.  
 9 Turn the rotary selector to set the required cooking time.



- 10 Confirm with ✓.  
 The main menu for sequential operation is displayed. The settings for each phase are shown in the display.



- 11 Press ▶ to start.  
 The operation begins. The cooking time starts counting down.

Once the cooking time has elapsed, the appliance switches off. An audible signal sounds. The signal stops early if you touch the ✓ symbol, open the appliance door, or set the function selector to 0. The sequential operation has finished.

#### Changing the settings of the current phase:

Touch the || symbol. The operation stops. Touch the ><sup>1-5</sup> symbol and change the settings. Use the ✓ symbol to exit the menu. Press ▶ to start.

#### Deleting the settings:

Touch the X symbol.

#### Pause:

The operation can be paused using the || symbol. Use the ▶ symbol to continue.

#### Switching off:

To stop the operation and cancel the settings, turn the function selector to 0.

#### Notes

- The sequential operation can be supplemented with the combination mode.
- The 900 watt output setting can only be selected once.
- The order of each setting is entirely up to you. You can start with the cooking time, the microwave output or the full surface grill.
- The full surface grill cannot be combined with 900 watts or 600 watts.
- If you open the appliance door during cooking, the fan may continue to run.

### End of cooking time

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

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

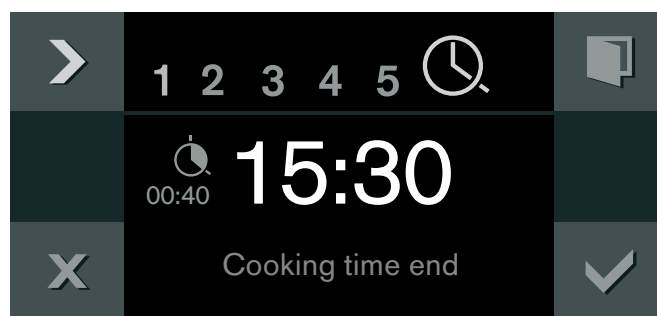
Enter the cooking time and delay the cooking-time end until 15:30. The electronics system calculates the start time. The appliance starts automatically at 14:50 and switches off at 15:30.

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

#### Delaying the cooking-time end

You have set the full surface grill, grill setting and cooking time.

- 1 Use > to select the ⌚ "Cooking-time end" function.
- 2 Set the desired cooking-time end using the rotary selector.



- 3 Confirm with ✓.  
 A message is shown in the display to warn that a cooking-time end has been set. Confirm with ✓.

- 4 Press ▶ to start.



The appliance goes into standby mode. The display shows the operating mode, the grill setting, the cooking time and the remaining time until the start. The appliance starts at the calculated time and automatically switches off once the cooking time has elapsed.

Once the cooking time has elapsed, the appliance switches off. An audible signal sounds. The signal stops early if you touch the ✓ symbol, open the appliance door, or set the function selector to 0. The sequential operation has finished.

#### Changing the cooking time:

Touch the || symbol. Use > to select the ⌚ "Cooking time" function. Turn the rotary selector to set the required cooking time. Press ✓ to confirm. Press ▶ to start.

#### Changing the cooking-time end:

Touch the || symbol. Use > to select the ⌚ "Cooking-time end" function. Set the desired cooking-time end using the rotary selector. Press ✓ to confirm. Press ▶ to start.

#### Deleting the settings:

Touch the ✕ symbol.

#### To cancel the entire procedure:

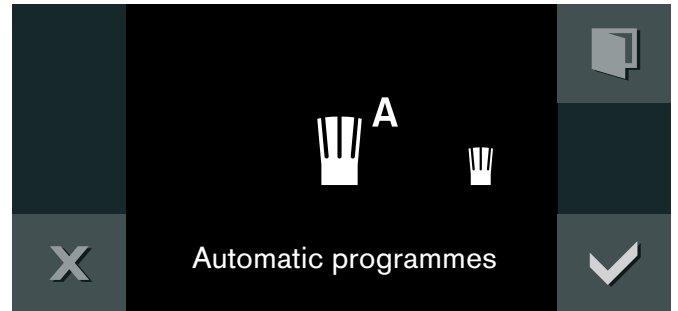
Set the function selector to 0.

## Automatic programmes

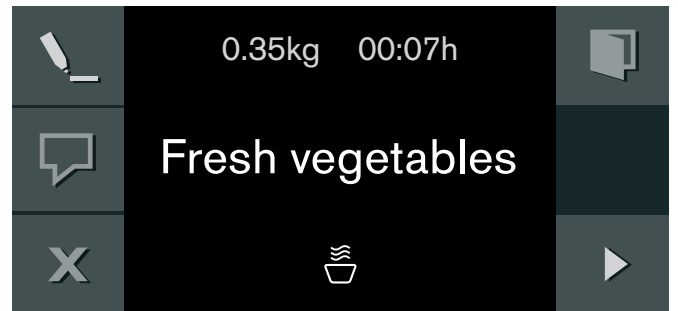
The automatic programmes allow you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can select from 10 programmes.

### Setting a programme

- 1 Set the function selector to any operation mode.  
**Note:** The function selector must not be moved to ☀ or S.
- 2 Touch the 🍌 "Chef's hat" symbol; the automatic programmes are displayed.



- 3 Press ✓ to confirm.  
The first programme appears in the display.
- 4 Use the rotary selector to select the required programme, e.g. Cooking: "Fresh vegetables".



- 5 Touch 🍌 to select the 🍌 "Weight" function.
- 6 Turn the rotary selector to set the weight.
- 7 Press ✓ to confirm.
- 8 Press ▶ to start.  
The operation begins. The cooking time starts counting down.



An audible signal sounds once the cooking time has elapsed. The signal stops early if you touch the ✓ symbol, open the appliance door, or set the function selector to 0. The programme has finished.

#### Resting time:




Some dishes require a resting time after the end of the programme in order to reach an even temperature or to simmer. Wait until the resting time has elapsed before removing the food from the appliance.

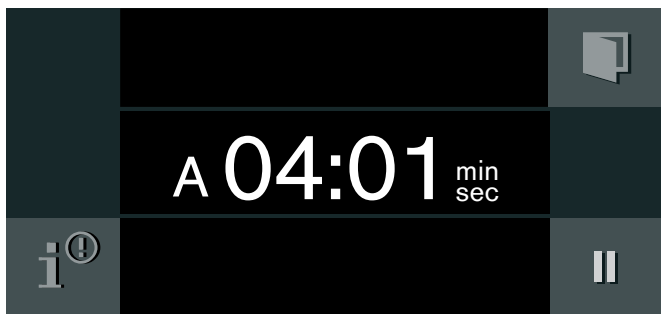



**Tips:**

Touch  to view tips on ovenware, accessories and shelf position. Exit this display using the  symbol.



**Note:**

Use  to view notes on preparation. The  symbol appears for important information and indicates that an action is required. Exit this display using the  symbol.



For some dishes, the display provides instructions for turning or stirring during preparation. Follow the information provided. Opening the appliance door pauses the operation. After closing the appliance door, continue the operation by pressing . If you do not turn or stir the dish, the programme runs as normal until it reaches the end.

**Pause:**

The operation can be paused using the  symbol. Use the  symbol to continue.

**Switching off:**

To stop the operation and cancel the settings, turn the function selector to **0**.

**Notes on the automatic programmes**

Place the food in the cold oven.

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 programmes, always use microwave-proof cookware, e.g. made of glass or ceramic. Observe the accessories tips in the programme table.

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 or poultry. 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.
- Only defrost bread 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.

**Potatoes:**

- Boiled potatoes: Cut into equal sized pieces. Add 2 tablespoons of water per 100 g, and salt to taste.
- Potatoes boiled in their skins: Use potatoes of the same size, washed. Prick the skin. Place the wet potatoes in a dish. Do not add water.
- Baked potatoes: Use potatoes of the same size, washed and dried. Prick the skin.

**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.

**Poultry:**

Place chicken pieces in the ovenware skin-side up.

**Standing time:**

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

Dish	Resting time
Vegetables	approx. 5 minutes
Potatoes	approx. 5 minutes. First pour off the remaining water
Rice	5 to 10 minutes

## Programme table





	Suitable food	Weight range in kg	Ovenware/accessories, shelf height
<b>Defrosting</b>			
Bread and cake*	Bread, whole, round or long, bread in slices, sponge cake, yeast cake, fruit flan, cakes without icing, cream or gelatine	0.20 - 1.50	Shallow ovenware without a lid Cooking compartment floor
Meat and poultry*	Joints, flat pieces of meat, minced meat, chicken, poultry, duck	0.20 - 2.00	Shallow ovenware without a lid Cooking compartment floor
Fish*	Whole fish, fish fillet, fish cutlet	0.10 - 1.00	Shallow ovenware without a lid Cooking compartment floor
* Observe the signals given when it is time to turn the food.			
<b>Cooking</b>			
Fresh vegetables*	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.15 - 1.00	Ovenware with lid Cooking compartment floor
Frozen vegetables*	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.15 - 1.00	Ovenware with lid Cooking compartment floor
Potatoes*	Boiled potatoes, jacket potatoes, potato pieces of equal size	0.20 - 1.00	Ovenware with lid Cooking compartment floor
Rice*	Rice, long grain rice	0.05 - 0.30	Deep ovenware with lid Cooking compartment floor
Baked potatoes	Waxy potatoes, predominantly waxy potatoes or floury potatoes, approx. 6 cm thick	0.20 - 1.50	Wire rack Cooking compartment floor
* Observe the signals given when it is time to stir the food.			
<b>Combi cooking</b>			
Frozen lasagne	Lasagne bolognese	0.30 - 1.00	Ovenware without lid Cooking compartment floor
Fresh chicken portions	Chicken thigh, half chicken	0.50 - 1.80	Glass tray and wire rack Cooking compartment floor

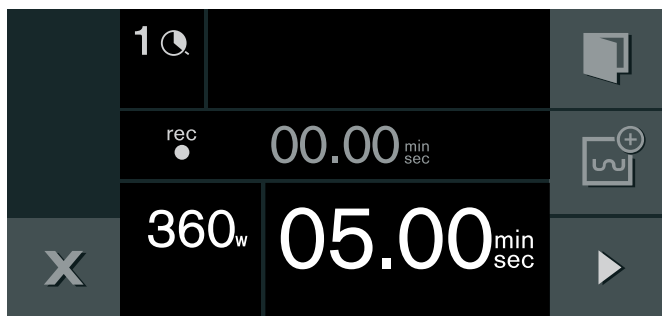
## Individual recipes


You have the option to save up to 50 individual recipes. You can record or program a recipe. You can enter a name for these recipes so that, if required, you can access them again quickly and easily.


### Recording a recipe

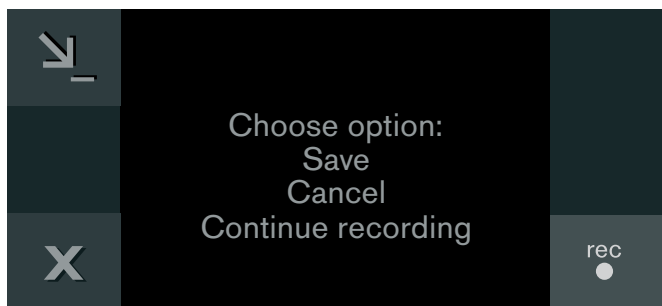
It is possible to consecutively set up to 5 phases and to record at the same time.

- 1 Set the required microwave output or the full surface grill using the function selector. The  symbol is displayed.
- 2 Touch the  symbol and select "Individual recipes" using the rotary selector.
- 3 Confirm with .
- 4 Use the rotary selector to select a free memory location.
- 5 Touch the  symbol.
- 6 Use the rotary selector to set the microwave cooking time or the grill setting.




- 7 Press  to start. The first phase is recorded, in this example, microwave output 360 W, microwave cooking time 5 minutes. The cooking time starts counting down in the display. After the cooking time has elapsed, you can record another phase.


**Note:** The phase can be stopped early using the  symbol.





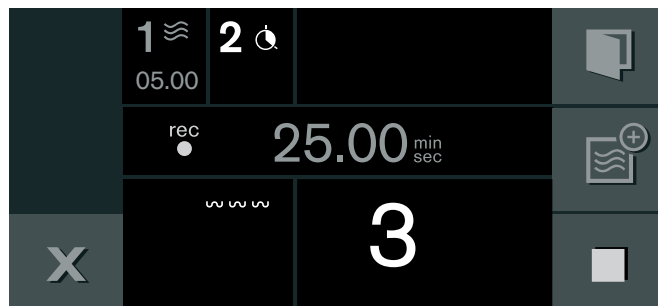
For further actions, three options are available for selection.

**Save:** Touch the  symbol. The recipe is saved. Enter the name under "ABC" (see the section Entering names).




**Cancel:** Touch the  symbol. The recipe is not saved.

**Further recording:** Touch the  symbol. The recording is continued.

- 8 Further recording: Touch the  symbol.
- 9 Set the required microwave output or the full surface grill using the function selector. Use the rotary selector to set the microwave cooking time or the grill setting. Example: Grill setting 3.
- 10 Press  to start.



**Note:** Full surface grill: The cooking time is recorded.







- 11 To finish this phase, touch the  symbol. This phase is saved with the cooking time, in this example, 20 minutes.
- 12 Further recording: Touch the  symbol. - or - If the dish has reached the required cooking result, save the recipe to end the recording.
- 13 Save: Touch the  symbol. The recipe is saved. Enter the name under "ABC" (see the section Entering names).

#### Notes

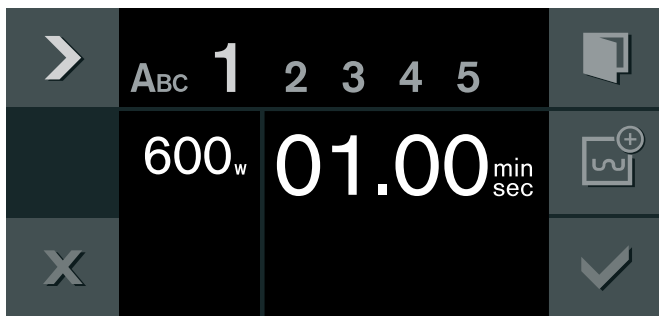
- If you open the appliance door, the recording of this phase ends.
- Operation in combination mode is possible (refer to the Combination mode section).

### Programming a recipe

You can programme and save up to five preparation phases.

- 1 Use the function selector to set the required microwave power or the full surface grill. The  symbol is displayed.
- 2 Touch the  symbol and use the rotary selector to select "Individual recipes".
- 3 Touch  to confirm.
- 4 Use the rotary selector to select a free memory location.
- 5 Touch the  symbol.
- 6 Enter the name under "ABC" (see the section Entering names).
- 7 Touch the  symbol.
- 8 Use the  symbol to select the first phase. The heating type that was set at the start is displayed. You can use the function selector to change the heating type. Operation is possible in combination mode (see the section Combination mode).

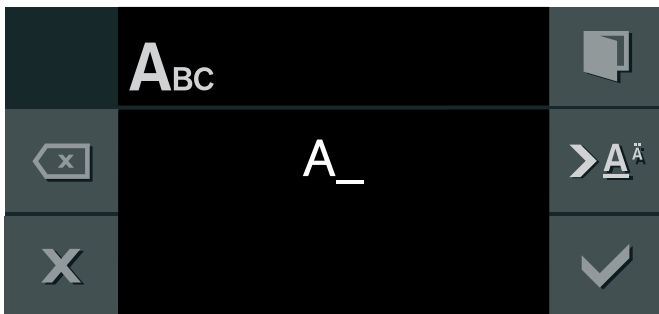
- Use the rotary selector to set the microwave cooking time or grill setting.



- Use the > symbol to select the next phase.  
- or -  
If preparation is complete, finish making entries.
- Touch ✓ to save.  
- or -  
Touch X to cancel and exit the menu.

## Entering names

- Enter the name of the recipe in "ABC".



Rotary selector	Select letters A new word always begins with a capital letter.
>A <sup>ä</sup>	Press briefly: moves the cursor right Press and hold: shifts to umlauts and special characters Press twice: adds a line break
>Ä	Press briefly: moves the cursor right Press and hold: shifts to normal characters Press twice: adds a line break
X	Deletes letters

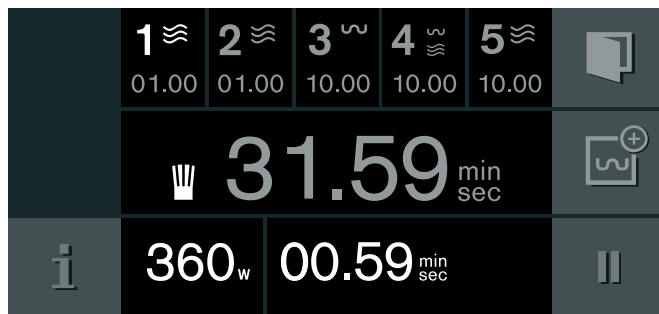
- Save with ✓.  
- or -  
Cancel with X and exit the menu .

**Note:** For entering a name, Latin characters, certain special characters and numbers are available.

## Starting recipes

- Set the function selector to the desired type of heating.  
The 🍷 symbol is displayed.
- Touch the 🍷 symbol and select "Individual recipes" using the rotary selector.

- Confirm with ✓.
- Use the rotary selector to select the desired recipe.
- Press ▶ to start.  
Operation starts. The cooking time starts counting down in the display.  
The settings for each phase are shown in the display.



**Note:** You can use the rotary selector to change the grill setting for the full surface grill and the cooking time for a microwave output while the recipe is in progress. This does not change the saved recipe.

## Change recipe

You can change the settings of a recorded or programmed recipe.

- Turn the function selector to any type of heating.  
The 🍷 symbol is displayed.
- Touch the 🍷 symbol and use the rotary selector to select "Individual recipes".
- Touch ✓ to confirm.
- Use the rotary selector to select the desired recipe.
- Touch the \\_ symbol.
- Use the > symbol to select the required phase.  
The settings are displayed. You can use the rotary selector or function selector to change the settings.
- Touch ✓ to save.  
- or -  
Touch X to cancel and exit the menu.

## Deleting recipes

- Set the function selector to a desired type of heating.  
The 🍷 symbol is displayed.
- Touch the 🍷 symbol. Select "Individual recipes" using the rotary selector.
- Confirm with ✓.
- Use the rotary selector to select the desired recipe.
- Delete the recipe with C.
- Confirm with ✓.

## Timer functions

You use the timer menu to make the following settings:

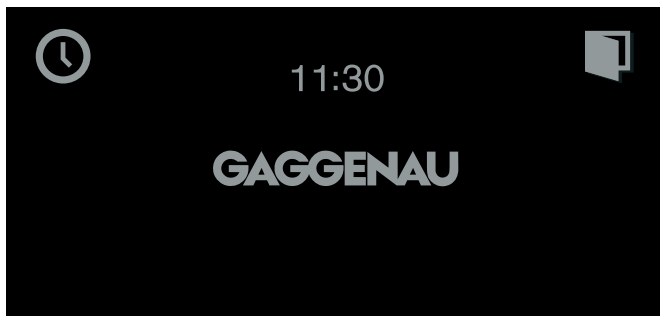
⌘ Short-term timer

⌚ Stopwatch

### Calling up the timer menu

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

Touch the ⌚ symbol.



The "Timer" menu is displayed.

#### Notes

- If you turn the function selector to a heating function or S "Basic settings" while the timer or the stopwatch are running, a message will appear in the display. Confirm the message by pressing the ✓ symbol, and pause the timer or stopwatch. The appliance is ready for operation. To continue operating the timer or stopwatch, turn the function selector back to the zero setting 0 or ⌚ "Light".
- The timer and the stopwatch can be operated at the same time.

When the function selector is at the zero setting 0, only the timer is displayed.

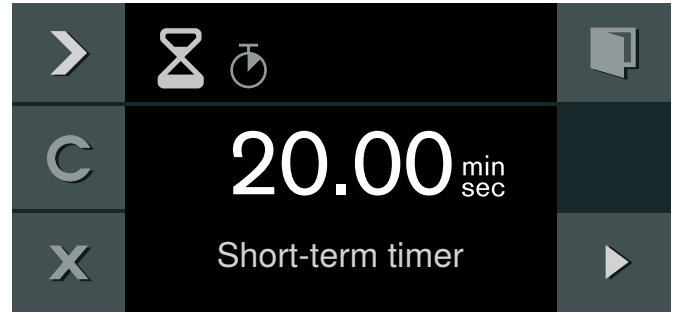
In the ⌚ "Light" setting, the timer and stopwatch are displayed.

## Timer

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

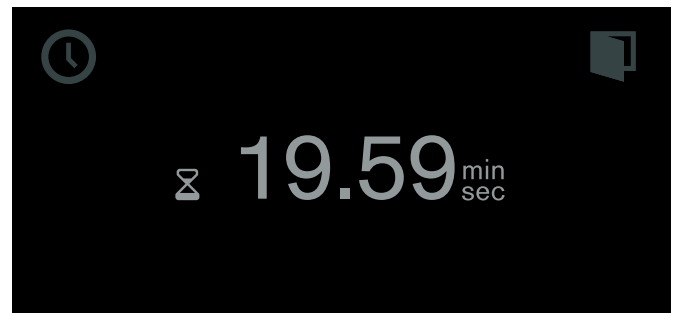
### Setting the timer

- 1 Call up timer menu.  
The "Timer" ⌘ function is displayed.
- 2 Turn the rotary selector to set the required cooking time.



- 3 Start with ▶.

The timer menu closes and the time begins to count down. The ⌘ symbol and the countdown appear in the display.



A signal sounds once the time has elapsed. Touch the ✓ symbol to silence.

You can exit the timer menu at any time by touching the X symbol. This erases the settings.

#### To stop the timer:

Call up timer menu. Touch > to select the "Timer" ⌘ function and touch the || symbol. To allow the timer to continue counting down, touch the ▶ symbol.

#### Switching off the timer early:

Call up timer menu. Touch > to select the "Timer" ⌘ function and touch the C symbol.

## Stopwatch

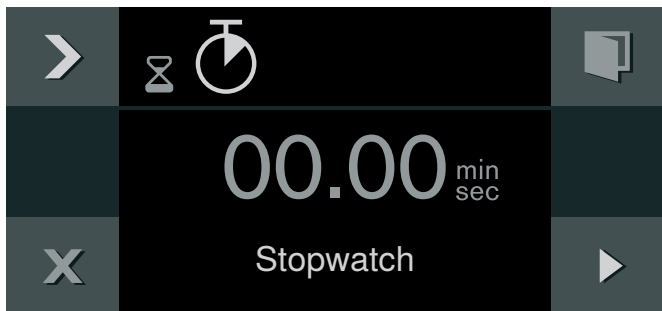
The stopwatch only runs if no other function is set.

The stopwatch counts from 0 seconds up to 90 minutes.

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

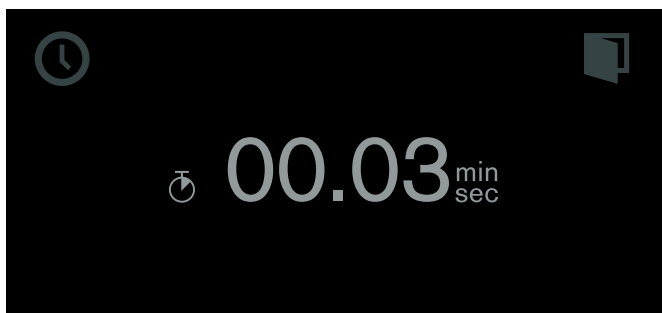
### Starting the stopwatch

- 1 Call up the "Timer" menu.
- 2 Touch > to select the ⌚ "Stopwatch" function.



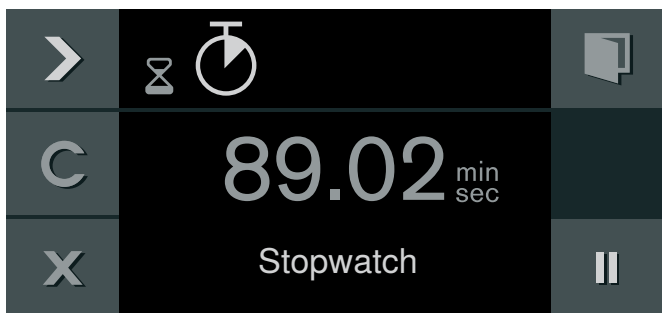
- 3 Press ▶ to start.

The "Timer" menu is closed and the time starts counting down. The ⌚ symbol and the elapsed time are shown in the display.



### Pausing and restarting the stopwatch

- 1 Call up the "Timer" menu.
- 2 Touch > to select the ⌚ "Stopwatch" function.
- 3 Touch the || symbol.



The time stops. The symbol changes to ▶ "Start".

- 4 Press ▶ to start.

The time continues to run. When 90 minutes is reached, the display pulsates and a signal sounds. The signal stops when you touch the ✓ symbol. The ⌚ symbol in the display goes out. The process has finished.

### To switch off the stopwatch:

Call up the "Timer" menu. Touch > to select the ⌚ "Stopwatch" function and touch the C symbol.

## Childproof lock

The appliance has a childproof lock to prevent children operating it accidentally.

### Notes

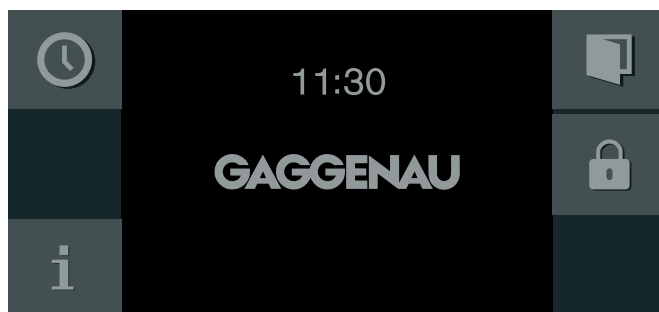
- To use the childproof lock, you will need to set it to "available" in the basic settings.
- If there is a power cut after the childproof lock has been activated, the childproof lock may be deactivated when the power comes back on.

## Activate the child lock

### Prerequisite:

The function selector is set to 0.

Touch and hold the 🔒 symbol for at least 6 seconds.



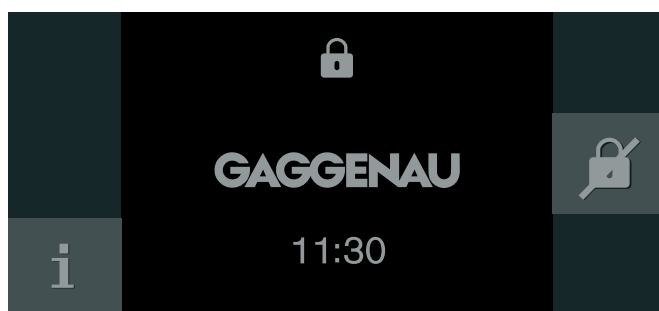
The child lock is activated. The standby screen appears. The 🔒 symbol is shown at the top of the display.

## Deactivating the child lock

### Prerequisite:

The function selector is set to 0.


Touch and hold the 🔓 symbol for at least 6 seconds.





The child lock is deactivated. You can set the appliance as usual.












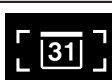


## Basic settings





Your appliance can be individually adjusted in the basic settings.

- 1 Set the function selector to **S**.  
You are in the "Basic settings" menu.
- 2 Turn the rotary selector to select the required basic setting.
- 3 Touch the  symbol.

- 4 Set the basic setting using the rotary selector.
- 5 Press  to save or press  to cancel and exit the current basic setting.
- 6 Set the function selector to **0** to exit the basic settings menu.

The changes are saved.

	Basic setting	Permitted settings	Explanation
	Brightness	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the display brightness
	Standby screen	On*/Off - Clock - Clock + GAGGENAU logo* - Date - Date + GAGGENAU logo - Clock + date - Clock + date + GAGGENAU logo	Appearance of the standby screen. Off: No display. Use this setting to reduce the standby consumption of your appliance. On: Several displays can be set, confirm "On" with  and use the rotary selector to select the desired display. The selection is displayed.
	Display	Reduced*/Standard	If the 'Reduced' setting has been selected, only the most important information will be shown on the display after a short time.
	Touch field colour	Grey* / White	Selects the colour of the symbols on the touch fields
	Touch field tone	Tone 1* / Tone 2 / Off	Selects an audible signal for when a touch field is touched
	Touch field tone volume	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the volume of the touch field tone
	Signal volume	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the volume of the audible signal
	Time format	AM/PM / 24 h*	Display the clock in 24 or 12-hour format
	Time	Current time	Setting the clock
	Clock change	Manual* / Automatic	Automatically changes the clock to daylight-savings time. If automatic: Setting the month, day and week for when the time should be changed over. To be set for both summer and winter time.
	Date format	D.M.Y* D/M/Y M/D/Y	Sets the date format
	Date	Current date	Sets the date. You can switch between year/month/day using the  .

	Language	German* / French / Italian / Spanish / Portuguese / Dutch / Danish / Swedish / Norwegian / Finnish / Greek / Turkish / Russian / Polish / Czech / Slovenian / Slovakian / Arabic / Hebrew / Japanese / Korean / Thai / Chinese / English US / English	<p>Select language for text display</p> <p><b>Note:</b> If the language is changed, the system restarts. This takes a few seconds. The basic settings menu is also closed.</p>
	Factory settings	Restore appliance to factory settings	<p>Confirm the question "Delete all individual settings made and reset to factory settings?" by pressing ✓ or cancel by pressing X.</p> <p><b>Note:</b> Individual recipes will also be deleted if the appliance is restored to factory settings.</p> <p>After restoring factory settings, the "Initial settings" menu is displayed.</p>
	Demo mode	On / Off*	<p>Only for presentation purposes. The appliance does not heat up in demo mode, all other functions are available.</p> <p>The "Off" setting must be activated for normal operation. The setting is only possible in the first 3 minutes after connecting the appliance to the mains.</p>
	Childproof lock	Not available*/Available	<p>Available: The childproof lock can be activated.</p>

\* Factory setting



## Cleaning

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

**Note:** 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. Always place a glass rod/spoon into the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave output.

### 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.

### Risk of electric shock!

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

### Risk of injury!

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

## 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	Cleaning agents
Appliance front	Hot detergent solution: Clean using a dishcloth and then dry with a soft cloth. Do not use a metal or glass scraper for cleaning.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.

Area	Cleaning agents
Stainless steel	Hot detergent solution: Clean using a dishcloth and then dry with a soft cloth. Remove traces 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.
Aluminium	Clean with a mild window cleaning agent. Using a window cloth or a non-fluffing microfibre cloth, wipe over the surfaces lightly in a horizontal direction.
Cooking compartment (excluding stainless steel)	Hot detergent solution or vinegar solution: Clean using a dishcloth 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.
Very dirty cooking compartment made of stainless steel or enamel	Oven cleaner gel (order number 463582 from the after-sales service or from online shop). <b>Please note:</b> <ul style="list-style-type: none"> <li>● Must not come into contact with seals on the door and light.</li> <li>● Maximum application time is 12 hours.</li> <li>● Do not use on warm surfaces.</li> <li>● Always rinse using water!</li> <li>● Observe the instructions on the packaging.</li> </ul>
Glass cover for the cooking compartment light	Hot detergent solution: Clean with a dishcloth.
Door panels	Glass cleaner: Clean with a dishcloth. Do not use a glass scraper.
Door seal Do not remove	Hot detergent solution: Clean with a dishcloth, do not scrub. Do not use a metal or glass scraper for cleaning.
Accessories	Hot detergent solution: Soak and then clean with a dishcloth or a brush.

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## Trouble shooting

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

### Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Disruption	Possible cause	Solution
Appliance not working, no display	Plug not inserted	Connect the appliance to the electricity mains
	Power failure	Check whether other kitchen appliances are working
	Fuse defective	Check in the fuse box whether the fuse for the appliance is in working order
	Operating error	Switch off the fuse for the appliance in the fuse box and switch it on again after about 60 seconds
Appliance cannot be started	Appliance door is not quite closed	Close appliance door
The food takes longer than usual to heat up	The microwave output setting is too low	Select a higher power setting
	A larger amount than usual has been placed in the appliance	Double the amount = almost double the time
	The food was colder than usual	Stir or turn the food during cooking
The appliance is not working and the display does not respond.  appears in the display	Childproof lock activated	Deactivating the childproof lock
Appliance does not heat up,  appears in the display	Appliance is in demo mode	Deactivate the demo mode in the basic settings
The interior lighting does not work	Interior light faulty	Call the after-sales service
Error message "Exxx"		If an error message is displayed, turn the function selector to 0; if the display goes out, there was a non-recurring problem. If the error occurs repeatedly or the display remains on, please contact the after-sales service and inform them of the error code.


## Power cut

Your appliance can bridge a power cut of a few seconds. Operation continues.

If the power cut was for a longer period and the appliance was in operation, a message appears in the display. Operation is interrupted.

Set the function selector to 0, then the appliance can be operated again as usual.

## Demo mode

The  symbol appears on the display when the appliance is in demo mode. The appliance will not heat up.

Briefly disconnect the appliance from the mains (switch off the household fuse or the circuit breaker in the fuse box). Then deactivate demo mode in the basic settings within 3 minutes.

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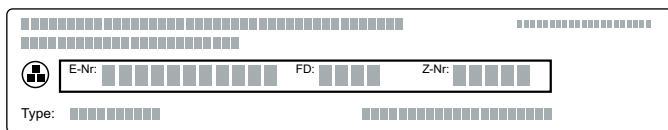
## After-sales service

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

### E number and FD number

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



To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required.

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**E no.**

**FD no.**

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**After-sales service** ☎

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Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

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

#### To book an engineer visit and product advice

**GB** 0344 892 8988

Calls charged at local or mobile rate.

**IE** 01450 2655

0.03 € per minute at peak.

Off peak 0.0088 € per minute.

**AU** 1300 368 339

**NZ** 09 477 0492

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

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## Settings table and tips

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Here you will find a selection of recipes and the ideal settings for them. We will show you which type of microwave output setting or grill 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. Before using the appliance, remove all accessories from the cooking compartment that you will not be using.
- The times specified in the tables are only guidelines. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.
- Always use an oven cloth or oven gloves when taking accessories or ovenware out of the cooking compartment.

### Risk of scalding!

Hot liquid may spill over when pulling the glass tray out. Pull the glass tray carefully out of 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 the amount - just under double the cooking time, half the amount - half the cooking time.

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

## 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.

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.

**Note:** Place the ovenware on the cooking compartment floor.

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, 20 mins + 90 W, 20-30 mins	
	1500 g	180 W, 25 mins + 90 W, 25-30 mins	
Meat in pieces or slices of beef, pork, veal	200 g	180 W, 5-8 mins + 90 W, 5-10 mins	Separate any pieces of meat when turning.
	500 g	180 W, 8-11 mins + 90 W, 10-15 mins	
	800 g	180 W, 10 mins + 90 W, 10-15 mins	
Minced meat, mixed	200 g	90 W, 10-15 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, 8 mins + 90 W, 10-15 mins	Turn during defrosting. Remove any excess liquid.
	1200 g	180 W, 15 mins + 90 W, 20-25 mins	
Fish Fillet, fish steak, slices	400 g	180 W, 5 mins + 90 W, 10-15 mins	Separate any defrosted parts.
	Whole fish	300 g 180 W, 3 mins + 90 W, 10-15 mins 600 g 180 W, 8 mins + 90 W, 15-20 mins	
Vegetables, e.g. peas	300 g	180 W, 10-15 mins	Stir carefully during defrosting.

Dish	Quantity	Microwave output setting in watts, cooking time in minutes	Notes
Fruit, e.g. raspberries	300 g	180 W, 6-9 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	180 W, 1 min + 90 W, 1-2 mins	Remove all packaging.
	250 g	180 W, 1 min + 90 W, 2-4 mins	
Bread, whole loaf	500 g	180 W, 8 mins + 90 W, 5-10 mins	Turn during defrosting.
	1000 g	180 W, 12 mins + 90 W, 10-20 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, 5 mins + 90 W, 10-15 mins	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180 W, 5 mins + 90 W, 15-20 mins	Only for cakes without icing, cream or gelatine.
	750 g	180 W, 7 mins + 90 W, 15-20 mins	

## Defrosting and 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 vertically stacked in layers.

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 2 - 3 times during cooking.

After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.

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

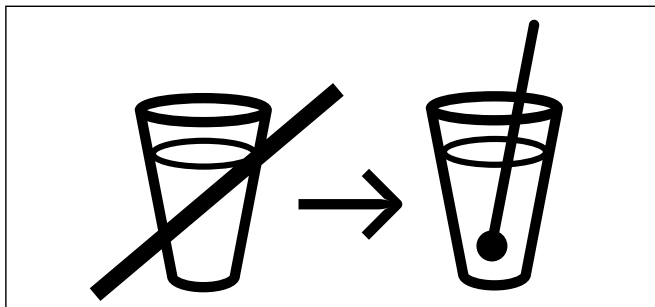
**Note:** Place the ovenware on the cooking compartment floor.

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, 8-13 mins	Covered
Soups	400 g	600 W, 8-12 mins	Ovenware with lid
Stews	500 g	600 W, 10-15 mins	Ovenware with lid
Slices or pieces of meat in sauce, e.g. goulash	500 g	600 W, 10-15 mins	Ovenware with lid
Fish, e.g. fillet steaks	400 g	600 W, 10-15 mins	Covered
Bakes, e.g. lasagne, cannelloni	450 g	600 W, 10-15 mins	Use the wire rack to place the cookware on.
Side dishes, e.g. rice, pasta	250 g	600 W, 3-7 mins	Ovenware with lid; add liquid
	500 g	600 W, 8-12 mins	
Vegetables, e.g. peas, broccoli, carrots	300 g	600 W, 7-11 mins	Ovenware with lid, add 1 tbsp of water
	600 g	600 W, 14-17 mins	
Creamed spinach	450 g	600 W, 10-15 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 vibrates a little, the hot liquid may suddenly boil over and spatter. When heating liquids, always place a glass rod/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 cooking. 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.

**Note:** Place the ovenware on the cooking compartment floor.

Heating food	Weight	Microwave output setting in watts, cooking time in minutes	Notes
Menu, plated meal, ready meal (2-3 components)		600 W, 5-8 mins	-
Drinks	125 ml	900 W, ½-1 min	Always place a glass rod/spoon in the container; do not overheat alcoholic drinks; check during heating
	200 ml	900 W, 1-2 mins	
	500 ml	900 W, 3-4 mins	
Baby food, e.g. baby bottle	50 ml	360 W, approx. ½ min	Bottles without teat or lid; shake or stir well after heating and ensure that you check the temperature
	100 ml	360 W, ½-1 min	
	200 ml	360 W, 1-2 mins	
Soup, 1 cup	175 g each	600 W, 1-2 mins	-
Soup, 2 cups	175 g each	600 W, 2-3 mins	-
Meat in sauce	500 g	600 W, 7-10 mins	-
Stew	400 g	600 W, 5-7 mins	-
	800 g	600 W, 7-8 mins	-
Vegetables, 1 portion	150 g	600 W, 2-3 mins	-
Vegetables, 2 portions	300 g	600 W, 3-5 mins	-

## 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. Foodstuffs should not be placed in layers on top of one another.

Cook the food in ovenware with a lid. Food should be stirred or turned during cooking.

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

After heating, allow the food to stand for a further 2 to 5 minutes so that it can achieve an even temperature.

**Note:** Place the ovenware on the cooking compartment floor.

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 500 g	600 W, 6-10 mins 600 W, 10-15 mins	Cut vegetables into pieces of equal size. Add 1-2 tbsp water per 100 g of vegetables, and stir.	
Side dishes, Potatoes	250 g 500 g 750 g	600 W, 8-10 mins 600 W, 12-15 mins 600 W, 15-22 mins	Cut the potatoes into pieces of equal size. Add 1 tbsp water for every 100 g, and stir.	
	Rice	125 g 250 g	600 W, 4-6 mins + 180 W, 12-15 mins 600 W, 6-8 mins + 180 W, 15-18 mins	Add double the quantity of liquid.
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	Stir during cooking.	

## Microwave tips

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

## Tips for grilling

### Notes

- 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.
- Always grill on the wire rack with the cooking compartment door closed and do not preheat.
- Place the wire rack on the glass tray so that this catches the meat juices.
- 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 it will become dry.
- Dark meat, e.g. beef, browns more quickly than lighter-coloured meat such as veal or pork. When grilling light-coloured meat or fish fillets, these often only brown slightly on the surface, although they are cooked and juicy on the inside.

	Quantity	Weight	Grill setting	Cooking time in minutes
Neck steaks approx. 2 cm thick	3 to 4 pieces	approx. 120 g each	3	1st side: approx. 15 2nd side: approx. 10-15
Grilled sausages	4 to 6 pieces	approx. 150 g each	3	1st side: approx. 10-15 2nd side: approx. 10-15
Fish steak*	2 to 3 pieces	approx. 150 g each	3	1st side: approx. 10 2nd side: approx. 10-15
Fish, whole* e.g. trout	2 to 3 pieces	approx. 150 g each	3	1st side: approx. 15 2nd side: approx. 15-20
Bread (pre-toasting)	2 to 6 slices	-	3	1st side: approx. 4 2nd side: approx. 4
Toast with topping	2 to 6 slices	-	3	Depending on topping: 5-10

\* Grease the wire rack first with oil.

## Combined grill and microwave

### Notes

- Use the wire rack to place the cookware on.
- Use a high-sided dish for roasting. This keeps the cooking compartment cleaner.
- Use large shallow cookware for bakes and gratins. Food takes longer to cook in narrow, deep containers and browns more on top.
- Check that your cookware fits in the cooking compartment. It should not be too big.
- Leave the meat to rest for another 5-10 minutes before carving it. This allows the meat juices to be distributed evenly so that they do not run out when the meat is carved.
- Bakes and gratins should be left to cook in the appliance for a further 5 minutes after the appliance has been switched off.
- Always set the maximum cooking time. Check the food after the shorter time specified.

	Weight	Microwave power setting in watts	Grill setting	Cooking time in minutes	Notes
Joint of pork, e.g. neck	approx. 750 g	360 W	1	35-40 mins	Turn after approx. 15 minutes.
Meat loaf max. 7 cm deep	approx. 750 g	360 W	2	approx. 25 mins	
Chicken, halved	approx. 1,200 g	360 W	3	40 mins	
Chicken portions, e.g. chicken quarters	approx. 800 g	360 W	2	20-25 mins	Place with the skin side up. Do not turn.
Duck breast	approx. 800 g	180 W	3	25-30 mins	Place with the skin side up. Do not turn.
Pasta bake (made from pre-cooked ingredients)	approx. 1,000 g	360 W	1	25-30 mins	Sprinkle with cheese.
Potato gratin (made from raw potatoes) max. 3 cm deep	approx. 1,000 g	360 W	2	approx. 35 mins	
Fish, scalloped	approx. 500 g	360 W	3	15 mins	Defrost frozen fish before cooking.
Quark bake max. 5 cm deep	approx. 1,000 g	360 W	1	20-25 mins	



## Test dishes in accordance with EN 60705

The quality and correct operation of microwave appliances are tested by testing institutes using these dishes.

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

### Solo microwave cooking

Dish	Microwave power setting in watts, cooking time in minutes	Note
Custard, 1,000 g	600 W, 11-12 mins + 180 W, 8-10 mins	Pyrex dish
Sponge, 475 g	600 W, 7-9 mins	Pyrex dish, dia. 22 cm.
Meat loaf, 900 g	600 W, 25-30 mins	Pyrex loaf dish, 28 cm long

### Solo microwave defrosting

Dish	Microwave power setting in watts, cooking time in minutes	Note
Meat, 500 g	Programme 1, 500 g or 180 W, 8 mins + 90 W, 7-10 mins	Pyrex dish, dia. 24 cm

### Microwave and grill cooking

Dish	Microwave output setting in watts, grill setting, cooking time in minutes	Notes
Potato gratin, 1100 g	360 W, + grill setting 2, 30-35 mins	Round Pyrex dish, dia. 22 cm
Cake	-	Not recommended
Chicken, halved approx. 1100 g	360 W, + grill setting 3, approx. 40-45 mins	Wire rack, glass tray





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**GAGGENAU**

