

## **Making cooking as much fun as eating**

Please read this instruction manual. This will ensure that you make full use of all the technical benefits your microwave appliance has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. - simple!

The tables list numerous well-known dishes and typical settings. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find what you're looking for quickly.

Enjoy your meal!

**Instruction manual . . . . . 2 – 38**

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# Safety information

Read this instruction manual carefully. Only then will you really be able to operate your appliance safely and correctly.

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

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## Before installation

### Damage during transport

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

### 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 off.

### Electrical connection

Only a licensed expert may connect the appliance. Warranty claims for damage caused by incorrect connection will not be accepted.

### Installation and connection

Please observe the special installation instructions.

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## Safety information

This appliance is intended for domestic use only. It must only be used for food and drinks preparation.

Adults and/or children must not operate the appliance without supervision

- if they are not physically or mentally capable of so doing or
- if they lack the knowledge and experience to operate it correctly and safely.

Never let children play with the appliance.

## **Hot cooking compartment**

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances. Open the cooking compartment door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance at all times.

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the cooking compartment door if smoke can be seen in the appliance. Switch off the appliance. Pull out the mains plug or switch off the circuit breaker in the fuse box.

There is a risk of a short-circuit.

Never trap cables of electrical appliances in the cooking compartment door when it is hot. The cable insulation could melt.

Risk of burning.

Never use to prepare food containing large quantities of drinks with a high alcohol content. Alcohol vapours may ignite in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully.

## **Hot accessories**

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

## **Damaged cooking compartment door or door seal**

There is a risk of serious damage to health

Never use the appliance if the cooking compartment door or the door seal is damaged. Microwave energy may escape. Do not use the appliance again until it has been repaired.

## **Heavily corroded surfaces**

There is a risk of serious damage to health

The surface of the appliance could rust through over time if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis.

## **Casing open**

There is a risk of electric shock.

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

There is a risk of serious damage to health

Never remove the casing. It prevents microwave energy from escaping.

## **Hot or humid environment**

There is a risk of a short-circuit.

Never expose the appliance to excessive heat or moisture.

## **Incorrect repairs**

There is a risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after-sales engineers.

You must not open the casing. The appliance is a high-voltage appliance. The casing prevents microwave energy from escaping.

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after-sales service.

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# **Information on the microwave**

## **Preparing food**

There is a risk of fire.

Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated slippers and grain or cereal pillows could catch fire, even several hours later.

## **Ovenware**

There is a risk of injury.

Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Moisture that has penetrated this cavity could cause the ovenware to crack.

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

There is a risk of burns.

Hot food can heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware and accessories from the cooking compartment.

## Microwave power and time

There is a risk of fire.

Do not select a microwave power or time setting that is higher than necessary. The food could catch fire and cause damage to the appliance. Follow the information provided in this instruction manual.

## Packaging

There is a risk of fire.

Never heat food in heat-retaining packages.

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

There is a risk of burns.

Airtight packaging may burst when food is heated.

Follow the information provided on the packaging.

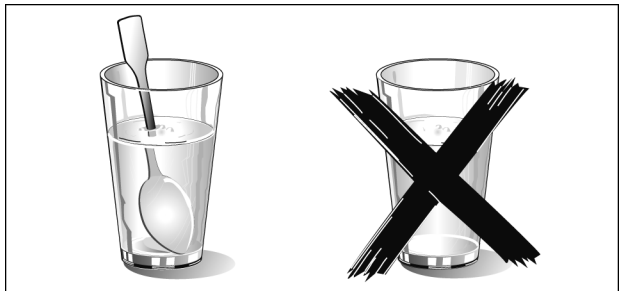
Always use an oven cloth or oven gloves to remove meals.

## Drinks

There is a 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. If the container is only shaken 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.



There is a risk of explosion.

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

Never overheat alcoholic drinks.

### **Baby food**

There is a risk of burns.  
Never heat baby food in closed containers. Always remove the lid or teat.  
Stir or shake well after the food has been heated. This ensures even heat distribution.  
Check the temperature of the food before it is given to the child.

### **Foods with a shell or skin**

There is a risk of burns.  
Never cook eggs in their shells. Never reheat hard-boiled eggs as they can explode even after microwave operation has ended. The same applies to shellfish and crustaceans.  
Always prick the yoke when baking or poaching eggs.  
  
Always prick the skin of foodstuffs with solid peels or skins such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting.

### **Drying food**

There is a risk of fire.  
Never use the microwave to dry food.

### **Food with a low water content**

There is a risk of fire.  
Never defrost or heat food with a low water content, e.g. bread, at too high a power or for too long.

### **Cooking oil**

There is a risk of fire.  
Never use the microwave to heat cooking oil on its own.

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## **Causes of damage**

### **Water in the hot cooking compartment**

Never pour water into a hot cooking compartment. This will generate water vapour. The temperature change can cause damage to the ceramic floor panel.

### **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 open by a small gap, 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**

Only switch on the microwave if there is food in the cooking compartment. Without food, the appliance may overload. An exception to this rule is for a short ovenware test (See *Notes on ovenware*).

**Appliance door used as an area for standing or placing objects**

Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.

**Moist food**

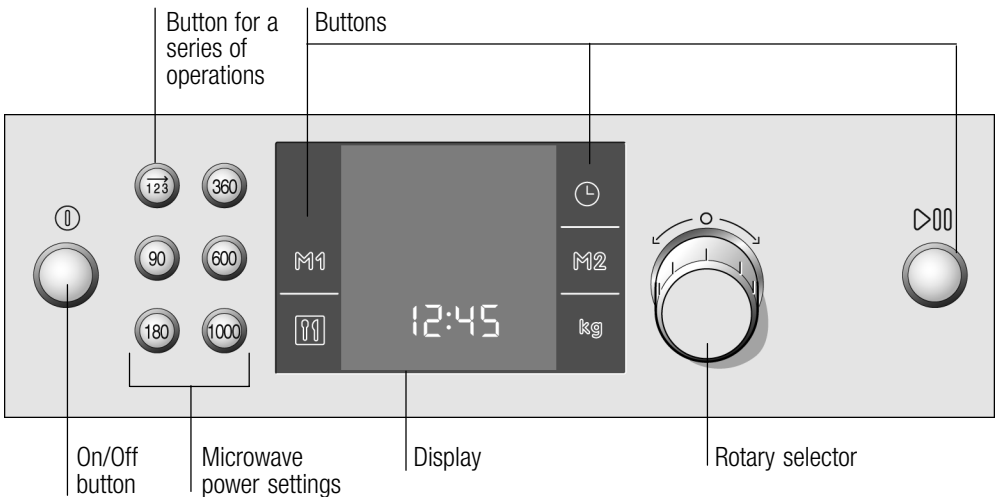
Do not keep moist food in the cooking compartment for extended periods with the door closed. This will damage the enamel.

# 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 about the cooking compartment and the accessories.

## Control panel

Here is an overview of the control panel. Depending on the appliance model, there may be differences in the particular details.



### Rotary selector

The rotary selector is retractable. Press on the rotary selector to lock it in or out.








### Buttons

Sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

Exception: the button for the series of operations and the buttons for the microwave power settings are normal push buttons.

# Buttons and display


Using the buttons, you can set various additional functions. In the display, you can check the values that you have set.

Symbol	Button function
	Switches the appliance on and off
90	Selects 90 wattmicrowave power
180	Selects 180 wattmicrowave power
360	Selects 360 wattmicrowave power
600	Selects 600 wattmicrowave power
1000	Selects 1,000 wattmicrowave power
	Selects follow-on mode
	Time-setting options: cooking time  and clock 
M1 / M2	Selects memory
	Selects a programme
kg	Selects weight
	Press briefly = starts/pauses operation Press and hold = cancels operation

## Notes

When you switch on the oven, the lamp in the cooking compartment comes on.

The time-setting options that are in the foreground of the display are indicated by the brackets [ ] around the appropriate symbol.

Exception: With the clock, the symbol  is lit up only if you are making changes.

# Cooking compartment

## Cooling fan

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

## Notes

The cooking compartment remains cold 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 panel, interior walls and floor. This is normal and does not affect microwave operation. Wipe away the condensation after cooking.

## Optional accessories

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



### Glass roasting dish HEZ95001

For pot roasts and bakes that you prepare in the oven. It is particularly suitable for the automatic programmes.

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# Switching the appliance on and off

The **⏻** button allows you to switch the microwave oven on and off.

## Switching on

Press the **⏻** button.  
Select the operating mode you require.

- 90, 180, 360, 600 or 1,000 W button for the microwave power setting
- **123** button = follow-on mode
- **11** and **kg** buttons = automatic programming
- **M1** or **M2** button = memory programme

You can find out how to make the settings in the individual sections.

## Switching off

Press the **⏻** button.  
The appliance switches off and the clock appears in the display.

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# 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 *Safety information* section.

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## Setting the clock

When the microwave has been connected to the power supply, the [⌚] symbol and four zeros light up in the display.

Set the time.

1. Set the current time using the rotary selector.
2. Press the ⌚ button.  
The time is set.

## Hiding the clock

You can hide the time display. You can then only see it when the oven is in operation. Read about this in the *Changing basic settings* section.

### Note

In order to reduce the energy consumption of your appliance in standby, you can hide the clock. Read about this in the *Changing basic settings* section.

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## Cleaning accessories

Before using the accessories for the first time, clean them thoroughly using a soft, absorbent cloth and hot soapy water.

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# The microwave

Microwaves are converted to heat in foodstuffs. You will find information about cookware and how to set the microwave.

## Note

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

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## Notes regarding ovenware

### Suitable 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.

### Unsuitable ovenware

Metal ovenware is unsuitable.  
Metal does not allow microwaves to pass through.  
Food in covered metal containers will remain cold.

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

### Ovenware test

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

Perform the following test if you are unsure whether your ovenware is 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

Use the button to set the desired microwave power.

90 watts	for defrosting delicate foods
180 watts	for defrosting and continued cooking
360 watts	for cooking meat and heating delicate foods
600 watts	for heating and cooking food
1000 watts	for heating liquids

When you press a button, the selected power lights up.

### Note



The microwave power can be set to 1,000 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.

## Setting the microwave


Example: Microwave power 360 W, cooking time 17 minutes.

1. Press the ① button.  
Your appliance is ready for use.
2. Press the button for the microwave power setting you require.  
The power is lit up in the display and a suggested cooking time is displayed.
3. Set the cooking time using the rotary selector.
4. Press the ▷00 button.  
Operation begins. The cooking time can be seen counting down.

### **The cooking time has elapsed**

A signal sounds. Microwave operation is finished. You can cancel the signal before it sounds using the  button. Use the  button to switch off the appliance.

### **Opening the appliance door during cooking**

Cooking is paused. Press the  button briefly once you have closed the appliance door. The programme will then continue.



### **Changing the cooking time**

This is possible at any time. Change the cooking time using the rotary selector.


### **Changing the microwave power setting**

Press the button for the new microwave power setting. Use the rotary selector to set the cooking time and restart the microwave.

### **Cancelling cooking**

Press the  button and switch off the appliance with the  button.

#### **Notes**

When you switch on the appliance with the  button, the highest microwave power always appears in the display as a suggestion.

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

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## **1,2,3 series of operations**




You can use the series of operations function to set up to three different microwave power settings and times and then start.

### **Ovenware**

Always use heat-resistant cookware which is suitable for microwaves.

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## **Setting follow-on mode**

1. Press the  button.  
Your appliance is ready for use.
2. Press the  button.  
The  for the first follow-on mode appears in the display.



3. Set the first microwave power and cooking time.
4. Press the  $\overrightarrow{123}$  button.  
The  $\overrightarrow{2}$  for the second follow-on mode appears.
5. Set the second microwave power and cooking time.
6. Press the  $\overrightarrow{123}$  button.  
The  $\overrightarrow{3}$  for the third follow-on mode appears.
7. Set the third microwave power and cooking time.
8. Press the  $\triangleright 00$  button.  
Operation begins. The total cooking time and  $\overrightarrow{1}$  symbol for the first follow-on mode appear in the display.

### **The cooking time has elapsed**

A signal sounds. Follow-on mode is finished.  
You can cancel the acoustic signal before it sounds using the  $\odot$  button.

### **Changing the setting**

Changes can only be made before operation begins.  
Press the  $\overrightarrow{123}$  button repeatedly until the number for the follow-on mode appears. Change the setting.

### **Opening the appliance door during cooking**

Cooking is paused. Press the  $\triangleright 00$  button again once you have closed the appliance door. The programme will then continue.

### **Pausing operation**

Press the  $\triangleright 00$  button briefly. The appliance is paused.  
Press  $\triangleright 00$  again and cooking resumes.

### **Cancelling cooking**

Press the  $\triangleright 00$  button briefly to switch off the appliance with the  $\textcircled{1}$  button.

# Automatic programmes

The automatic programmes enable 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 9 programmes.

## Setting the programme

When you have selected a programme, set the oven as follows.

Example in the diagram: programme 2 with 1 kg weight.

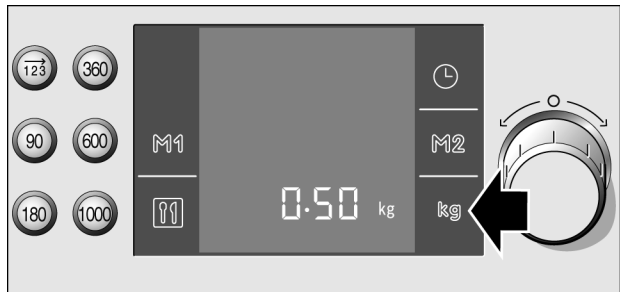
1. Press the ① button.  
Your appliance is ready for use.
2. Press the ①① button.  
The first programme number appears in the display.



3. Select the programme number with the rotary selector.



4. Press the **kg** button.  
The weight suggestion 0.50 kg appears in the display.



5. Set the weight using the rotary selector.



6. Press the **▷|||** button.  
The programme starts. The cooking time [.] counts down in the display.

### **Programme has finished**

A signal sounds. The programme has finished, the appliance stops heating.  
Use the **ⓘ** button to switch off the appliance or make new settings.

### **Cancelling the programme**

Press the **ⓘ** button. The appliance is switched off.

### **Changing the programme**

Once the oven has started, the programme number and weight cannot be changed.

### **Changing the cooking time**

With automatic programming, you cannot change the cooking time.

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## Notes for the automatic program

Remove the food from its packaging and weigh it. If you are unable to enter the exact weight, enter the closest possible weight.

Place the food in a shallow, microwaveable dish, e.g. a glass or china plate. Do not cover the dish.

Place the food in the cold oven.

You will find a table showing suitable foods, respective weight ranges and the necessary accessories attached to these notes.

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

With lots of dishes, a signal will sound after a certain length of time. Turn the food or stir it.

### Defrosting

If possible, freeze and store food flat and in portion-sized quantities at -18 °C.

Place the frozen food on a shallow 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 becomes stale.

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

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

### Boiled potatoes

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

### Vegetables

Vegetables, fresh: cut into equal sized pieces. Add one tablespoon of water for every 100 g vegetables.

Vegetables, frozen: this programme is only suitable for blanched, not pre-cooked vegetables. The programme 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.

**Rice**

Do not use 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.

**Standing time**

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

Dish	Standing time
Vegetables	approx. 5 minutes
Boiled potatoes	approx. 5 minutes Pour off the remaining water.
Rice	5 to 10 minutes
Meat loaf	10 minutes

**Programme table**

Progr. no.		Suitable foodstuffs	Weight range in kg	Ovenware on the cooking compartment floor
<b>Defrosting</b>				
1	Loaf of bread*	Wheat bread, mixed wheat bread, wholemeal bread	0.20 - 1.50	Shallow ovenware without a lid
2	Minced meat*	Minced meat made from beef, lamb, or pork	0.20 - 1.00	Shallow ovenware without a lid
3	Poultry portions*	Chicken thigh, half chicken	0.20 - 1.20	Shallow ovenware without a lid
4	Fish fillet*	Fillet of pike, cod, rosefish, pollock, pike-perch	0.20 - 1.00	Shallow ovenware without a lid

\* Observe the turning signals.

Progr. no.	Suitable foodstuffs		Weight range in kg	Ovenware on the cookingcompartment floor
Cooking				
5	Vegetables, fresh*	Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes	0.20 - 1.00	Ovenware with lid
6	Vegetables, frozen*	Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach	0.20 - 1.00	Ovenware with lid
7	Boiled potatoes*	Waxy potatoes, fairly waxy potatoes, floury potatoes	0.20 - 1.00	Ovenware with lid
8	Rice, long grain rice*		0.10 - 0.50	Deep ovenware with lid
9	Steam fresh fish fillet*	Fillet of pike, cod, rosefish, pollock, pike-perch	0.20 - 1.00	Ovenware with lid
* Observe the turning and stirring signals.				

# Memory

The memory allows you to store the setting for your favourite dish and call it up at any time. You have two memories available “M1” and “M2”.

The memory is useful if you prepare one dish particularly frequently.

## Storing settings in the memory

1. Press the **M1** button.  
Your appliance is ready for use.
  2. Press the button for the microwave power setting you require.  
The power and a suggested cooking time appear in the display.
  3. Set the cooking time using the rotary selector.
  4. Press and hold the **M1** or **M2** button for approximately 4 seconds until a signal sounds.
- The setting is stored and can be started at any time.

## Storing another setting

Make new settings and store them. The old settings are overwritten.

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## Starting the memory function

The stored settings for your dish can be started at any time.

1. Press the ① button.  
Your appliance is ready for use.
2. Press the M1 or M2 button.  
The stored settings are displayed.
3. Press the ▷ button.  
The memory starts. The cooking time ⌚ counts down in the display.

### Notes

Once the appliance has been started, you can no longer change the memory location.

The programmes which have been set also remain stored if there is a power cut.

## The cooking time has elapsed

A signal sounds. The memory has finished. Use the ① button to switch off the appliance or make new settings. You can cancel the acoustic signal before it sounds using the ⏸ button.

## Pausing





Press the ▷ button briefly or open the appliance door. Cooking is paused. Press the ▷ button once you have closed the appliance door. The programme will then continue.

# Changing the basic settings





Your appliance has various basic settings that you can change at any time.

## Basic settings

The table lists all of the basic settings and the options for making changes.

Basic setting	Options	Explanation
 1 Clock display 1 = on	Clock display 2 = off	Display of the clock
 2 Signal duration 2 = medium = 2 minutes	1 = short = 10 seconds 3 = long = 5 minutes	Signal after the cooking time has elapsed
 3 Button tone: 1 = on	Button tone: 2 = off	Confirmation tone when a button is pressed
 4 Waiting time 2 = medium = 5 seconds	1 = short = 2 seconds 3 = long = 10 seconds	Waiting time between individual steps, after making a setting

Prerequisite: Your appliance is switched off.

1. Press and hold the  button for several seconds.  
The first basic setting appears in the display.
2. Change the basic setting with the rotary selector.
3. Confirm with the  button.  
The next basic setting appears in the display.  
You can go through all of the basic settings with the  button and make changes with the rotary selector.
4. Finally, press and hold the  button for a few seconds.

All settings are applied.

You may change the settings at any time.



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# Care and cleaning

If carefully cleaned and taken care of, your microwave oven will remain fully functional and in a good condition for a long time to come. This section explains how to properly care for and clean your appliance.



Danger of short-circuiting.

Never use high-pressure cleaners or steam jets.



Risk of burning.

Do not clean the appliance immediately after switching it off. Allow the appliance to cool down.

## Notes

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

Shadows on the door panel which look like streaks are light reflections from the oven light.

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

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## Cleaning agents

Surfaces are different and damage caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use:

- any caustic 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.
- any coarse scouring pads or cleaning sponges

Rinse out new sponge cloths thoroughly before use.

## For easier cleaning

you can switch on the oven light. Open the appliance door to do so.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth.  Do not use metal or glass scrapers for cleaning.
Stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove any flecks of limescale, grease, starch and egg white immediately. Corrosion can form under such marks. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.
Cooking compartment	Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth.  For heavy soiling: Only use oven cleaner in a cold oven.
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 agents scratch the surface.  Allow the interior surfaces to dry thoroughly.
Glass cover for the cooking compartment light	Hot soapy water: Clean with a dish cloth.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use glass scrapers.
Door seal Do not remove.	Hot soapy water: Clean with a dish cloth; do not scrub.  Do not use metal or glass scrapers for cleaning.
Accessories	Hot soapy water: Soak and then clean with a dish cloth or a brush.

# Troubleshooting

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

If one of your dishes does not turn out as you had hoped, please refer to the *Tested for you in our cooking studio* section. You will find many cooking tips and tricks there.

Problem	Possible cause	Remedial action/notes
The appliance does not work.	The plug is not plugged into the mains.	Plug it in.
	Power cut.	Check whether the kitchen light switches on.
	Blown fuse.	Look in the fuse box to make sure that the fuse for the appliance is OK.
	Incorrect operation.	Switch off the circuit breaker in the fuse box. After approx. 10 seconds, switch it on again.
The appliance is not in operation. A cooking time appears in the display.	The ▷00 button was not pressed after the setting had been made.	Press the ▷00 button or switch the appliance off.
The microwave does not switch on.	The door is not properly closed.	Check whether food residue or a foreign object is trapped in the door.
	The ▷00 button was not pressed.	Press the ▷00 button.
It takes longer than before for the food to heat up.	The microwave power setting is too low.	Select a higher microwave power setting.
	You have placed a larger amount of food than normal in the appliance.	Double the amount = almost double the cooking time.

Problem	Possible cause	Remedial action/notes
A signal sounds. The two dots in the display are flashing.	The appliance is in demonstration mode.	<ol style="list-style-type: none"> <li>1. Press the <math>\overrightarrow{123}</math> button.</li> <li>2. Press and hold the <math>\overrightarrow{00}</math> button for 3 seconds.</li> </ol> The demonstration mode is deactivated.
The appliance switches off shortly after starting. Error message "H95" appears in the display.	The door is not properly closed.	Open the door again and close it properly, if this does not help, contact the after-sales service.
Error message "Er1" appears in the display.	The temperature sensor is faulty.	Call the after-sales service.
Error message "Er11" appears in the display. "Button is jammed"	The buttons are dirty or the mechanics have jammed.	Press all the buttons several times. Clean the buttons with a dry cloth. Open and close the appliance door. If this does not help, consult the after-sales service.
Error message "Er4" appears in the display.	There is extreme overheating (possibly a fire inside). Microwave power setting too high.	Do not open the door. Disconnect from the mains or switch off the fuse in the fuse box and allow to cool down.
Error message "Er18" appears in the display.	Technical fault.	Call the after-sales service.



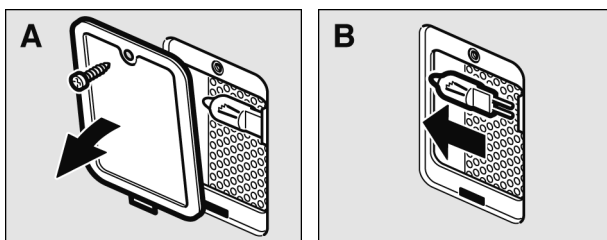
Risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

## Replacing the oven light bulb

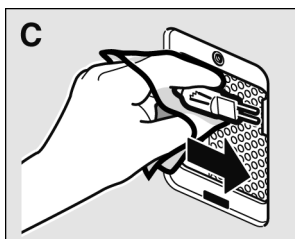
The oven light bulb is replaceable. Heat-resistant 25 V, 240 W halogen bulbs can be obtained from the after-sales service or a specialist retailer.

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

1. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
2. Open the appliance door.  
Undo the two screws from the right and left of the oven.
3. Place a tea towel in the cold oven to prevent damage.  
Carefully lift out the appliance.
4. Undo the screw from the lamp cover on the left-hand side wall and remove the cover. (Fig. A)  
Pull out the halogen bulb. (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. Remove the tea towel. 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.

# After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

## E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be seen when you open the appliance door. You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.
After-sales service ☎	

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

## Technical data

Power supply	220-240 V, 50 Hz
Maximum total connected load	1,180 W
Microwave power setting	1,000 W (IEC 60705)
Microwave frequency	2,450 MHz
Fuse	min. 10 A

#### Dimensions (HxWxD)

- appliance	45.9 x 59.6 x 56.3 cm
- cooking compartment	24.2 x 44.5 x 34.7 cm

VDE approved	Yes
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CE mark	Yes
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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 indicates that the appliance is suitable for  
domestic use.

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## Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly  
manner.



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

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

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# Dishes tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We show you which microwave power setting is best for your dish and there are tips about cookware and preparation.

## Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if this is specified in the tables. Before use, remove any accessories from the cooking compartment that you will not be using.

Only line the accessories with greaseproof paper after preheating.

The times specified in the tables are only guidelines. They depend on the quality and consistency 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 cookware out of the cooking compartment.

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## Defrosting, heating up and cooking with the microwave

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

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

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

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

A rule of thumb can be applied:

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

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



	<b>Amount</b>	<b>Microwave setting in watts Time in minutes</b>	<b>Notes</b>
Whole joints of meat e.g. beef, pork or veal (with or without bones)	800 g 1,000 g 1,500 g	180 W, 15 min. + 90 W, 15 - 25 min. 180 W, 20 min. + 90 W, 20 - 30 min. 180 W, 25 min. + 90 W, 25 - 35 min.	Turn several times.
Diced or sliced beef, pork and veal	200 g 500 g 800 g	180 W, 5 - 8 min. + 90 W, 5 - 10 min. 180 W, 8 - 11 min. + 90 W, 10 - 15 min. 180 W, 12 - 15 min. + 90 W, 15 - 20 min.	Separate the parts when turning.
Mixed minced meat	200 g 500 g 800 g	180 W, 2 min. + 90 W, 5 - 10 min. 180 W, 6 min. + 90 W, 8 - 13 min. 180 W, 10 min. + 90 W, 15 - 20 min.	Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted.
Poultry or poultry portions	600 g 1,200 g	180 W, 8 min. + 90 W, 10 - 15 min. 180 W, 15 min. + 90 W, 20 - 25 min.	Turn several times.
Fish fillet, fish steak, slices	400 g	180 W, 5 min. + 90 W, 10 - 15 min.	Separate defrosted items.
Whole fish	300 g 600 g	180 W, 3 min. + 90 W, 10 - 15 min. 180 W, 8 min. + 90 W, 15 - 25 min.	Turn half way through.
Vegetables e.g. peas	300 g	180 W, 10 - 15 min.	
Fruit e.g. raspberries	300 g 500 g	180 W, 6 - 9 min. 180 W, 8 min. + 90 W, 5 - 10 min.	Stir carefully during defrosting and separate the defrosted parts.
Butter	125 g 250 g	180 W, 1 min. + 90 W, 1 - 2 min. 180 W, 1 min. + 90 W, 2 - 4 min.	Remove all the packaging.
Whole loaf	500 g 1,000 g	180 W, 8 min. + 90 W, 5 - 10 min. 180 W, 12 min. + 90 W, 10 - 20 min.	Turn half way through.
Dry cakes e.g. creaming method cakes	500 g 750 g	90 W, 10 - 15 min. 180 W, 5 min. + 90 W, 10 - 15 min.	Separate the pieces of cake when turning them. Only for cakes without icing, cream or crème pâtissière.
Juicy cakes e.g. fruit cake and quark cake	500 g 750 g	180 W, 5 min. + 90 W, 15 - 20 min. 180 W, 7 min. + 90 W, 15 - 20 min.	Only for cakes without icing or gelatine.

## **Defrosting**

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

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

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

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

## **Defrosting, heating up or cooking frozen food**

Always place the ovenware on the cooking compartment floor.

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

Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware.

The different components of the meal may not require the same amount of time to heat up.

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

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

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

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

## **Heating food**

Always place the ovenware on the cooking compartment floor.

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

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



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

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

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

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

	Quantity	Microwave power setting in watts, cooking time in minutes	Notes
Full meal, one-course meal, ready meal (2 - 3 items)		600 W, 5 - 8 mins	
Drinks	125 ml 200 ml 500 ml	1000 W, ½ - 1 min 1000 W, 1 - 2 mins 1000 W, 3 - 4 mins	Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.
Baby food, e.g. feeding bottles	50 ml 100 ml 200 ml	360 W, ca. ½ min 360 W, ½ - 1 min 360 W, 1 - 2 mins	No teats or lids. Always shake well after heating. You must check the temperature!
Soup, 1 cup 2 cups 4 cups	175 g each 175 g each 175 g each	600 W, 2 - 3 600 W, 3 - 4 600 W, 6 - 8	
Meat in sauce	500 g	600 W, 7 - 10 mins	Separate the slices of meat.
Stew	400 g 800 g	600 W, 5 - 7 mins 600 W, 7 - 8 mins	
Vegetables, 1 portion 2 portions	150 g 300 g	600 W, 2 - 3 mins 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.

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

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

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

	Amount	Microwave settings in watts Time in minutes	Notes
Fresh whole chicken without giblets	1.2 kg	600 W, 22 - 25 min.	Turn half way through the cooking time.
Fresh fish fillet	400 g	600 W, 7 - 12 min.	

	Amount	Microwave settings in watts Time in minutes	Notes
Fresh vegetables	250 g	600 W, 5 - 10 min.	Cut vegetables into pieces of equal size. Add 1 to 2 tablespoons of water per 100 g of vegetables.
	500 g	600 W, 10 - 15 min.	
Side dishes e.g. potatoes	250 g	600 W, 8 - 10 min.	Cut potatoes into pieces of equal size. Add 1 to 2 tablespoons of water per 100 g and stir.
	500 g	600 W, 12 - 15 min.	
	750 g	600 W, 15 - 22 min.	
Rice	125 g	600 W, 4 - 6 + 180 W 14 - 16 min.	Add double the amount of liquid.
	250 g	600 W, 6 - 8 + 180 W 14 - 16 min.	
Sweets e.g. pudding (instant), fruit, compote	500 ml	600 W, 5 - 7 min.	Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking.
	500 g	600 W, 9 - 12 min.	

## Tips for microwave operation

<b>No settings are given for specified amounts of food.</b>	Increase or decrease the cooking times according to the following rule of thumb: Double the amount = almost double the time Half the amount = half the time
<b>The food becomes too dry.</b>	Set a shorter cooking time next time or select a lower microwave setting. Cover the food and add more liquid.
<b>After the time has elapsed, the food is not defrosted, is not hot or is not cooked.</b>	Set a longer time. Larger amounts and deeper dishes take longer to cook.
<b>At the end of the cooking time, the food is overcooked on the outside but undercooked in the middle.</b>	Stir the food during the cooking time and next time select a lower setting and a longer duration.
<b>After defrosting, the poultry or meat is cooked on the outside but still frozen in the middle.</b>	Next time select a lower microwave setting. In addition, turn large amounts of meat or poultry frequently when defrosting.

# Test dishes in accordance with EN 60705

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

## Solo microwave cooking

Dish	Microwave power setting in W and cooking time in minutes	Notes
Egg and milk custard, 1000 g	600 W, 11 - 12 mins + 180 W, 10 - 15 mins	Place the Pyrex dish on the oven floor.
Sponge, 475 g	600 W, 8-10 mins	Pyrex dish, 22 cm diameter
Meat loaf, 900 g	600 W, 25 - 30 mins	Pyrex cake dish, 28 cm long

## Solo microwave defrosting

Dish	Microwave power setting in W and cooking time in minutes	Notes
Meat, 500 g	Programme 2, 500 g or 180 W, 7 mins + 90 W 8 - 12 mins	Place the ovenware on the cooking compartment floor.

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