Operating and installation instructions
Microwave combination oven



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en-GB

M.-Nr. 10 230 460

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This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage or injury caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This oven is intended for use in domestic households and similar working and residential environments.

▶ The oven is not intended for outdoor use.

▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, reheat, defrost and dry food.
Any other use is not supported by the manufacturer and could be dangerous.

▶ Danger of burning. Do not use the microwave combination oven to store or dry items which could ignite easily.
If such items were dried in the microwave combination oven, the moisture in the item would evaporate causing it to dry out and even self-ignite.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ Please supervise children in the vicinity of the oven and do not let them play with it.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Danger of burning. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.

▶ Danger of injury. The door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.

▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if:

- the door is warped,
- the door hinges are loose,
- holes or cracks are visible in the casing, the door or the oven interior walls.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ The oven must not be used in a non-stationary location (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Never open the casing of the appliance.

▶ While the appliance is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a special connection cable by a Miele authorised technician (see “Electrical connection”).

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see “Problem solving guide” and “Electrical connection”).

▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a solid fuel stove.

▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

Correct use

⚠ Danger of burning.
The oven becomes hot when in use.
Depending on the function being used, you could burn yourself on the heating elements, oven interior, cooked food or oven accessories.
Wear oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Due to the high temperatures radiated, objects left near the oven when it is in use could catch fire.
Do not use the oven to heat up the room.

▶ Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat. Do not use the oven for deep fat frying.
Never use water to extinguish ignited oil or fat. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.

▶ Please be aware that durations when using microwave power are often considerably shorter when cooking, reheating and defrosting than when using functions without microwave power. Excessively long cooking times can lead to food drying out and burning or could even cause it to catch fire.
Make sure you keep to recommended grilling times when using the grill. Do not use Microwave solo [≋] for drying items such as flowers, herbs, bread or rolls. Never use functions with the grill for bake-off products such as bread or bread rolls, or for drying flowers or herbs. Use Fan plus [🌀] for these procedures and monitor the process carefully.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

▶ When using residual heat to keep food in the oven warm, the high humidity and amount of condensation in the oven can cause corrosion in the oven. The control panel, the worktop or the housing unit can also suffer damage.
Always cover food when using Microwave solo [≋] function. Once food is cooked through, use a lower power for continued cooking to reduce the amount of steam produced from the food.
When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function. The fan will then remain on automatically and dissipate the moisture.

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.
Always cover food that is left in the oven to keep warm.

▶ A build-up of heat can cause damage to the microwave combination oven.
Never line the floor of the oven with aluminium foil or oven liners when using Fan plus [⁂]. Do not place cooking containers or the glass tray on the floor of the oven either.

▶ It is important that the heat is allowed to spread evenly throughout the food being cooked and that it is hot enough.
This can be achieved by stirring and/or turning the food, and observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

▶ When heating food and drinks, remember that the heat is created in the food itself, and that the container will normally be cooler. The dish is only warmed by the heat of the food.
Before serving, remember to allow a sufficient standing time and then always check the temperature of the food after taking it out of the steam oven. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby.

▶ The oven is not suitable for cleaning or disinfecting items. Items can get extremely hot and there is a danger of burning when the item is removed from the appliance.

▶ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure will build up which can cause the bottle or container to explode, posing a severe risk of injury.

▶ When heating up liquids, always place a suitable glass rod or utensil into the cup or glass.
When boiling and in particular when heating up liquids using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open. Stir liquid before it heats up or boils. Once it has heated up wait for a minimum of 20 seconds before removing the container from the microwave oven.

▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

▶ Eggs in their shells will explode if cooked with microwave power, even after taking them out of the oven.
They can only be cooked in their shells using microwave heat in a specially designed egg-boiling device available from specialist shops. Hard-boiled eggs must not be reheated in the microwave oven either as they too will explode.

▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

▶ To check food temperature, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food. Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.

▶ Do not use the oven to heat up cushions or pads filled with cherry kernels, wheat grains, lavender or gel, such as those used in aromatherapy.
These pads can ignite when heated even after they have been removed from the oven.

▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.

▶ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in Microwave mode.

▶ Fire hazard. Using Microwave solo [≋] or Microwave combination programmes with plastic dishes which are not microwave safe can cause them to melt and damage the appliance.
Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see “Suitable containers for microwave use”).

▶ For functions without microwave power: plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire.
Only use containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.

▶ Do not leave the microwave oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.
Before using single-use containers make sure they are suitable for use in microwave ovens. See “Suitable containers for microwave use - Plastics”.

▶ Do not heat food up in the oven in heat-retaining bags which are intended for use in normal ovens.
These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

▶ The oven can suffer damage when using Microwave solo [≋] or Combination programmes if it is empty or incorrectly loaded.
For this reason please do not use functions with microwave power to pre-heat crockery or to dry herbs. Instead use Fan plus [⁂] for these procedures.

▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure will build up in the container, causing it to explode.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

▶ The door can support a maximum weight of 8 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

Stainless steel appliances

▶ Adhesives will damage the stainless steel surface and cause it to lose its dirt-repellent protective coating. Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel surface.

▶ The surface is susceptible to scratching. Even magnets can cause scratching.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion to stainless steel surfaces inside the cabinet.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Accessories

▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the warranty and Miele cannot accept liability.

Caring for the environment

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

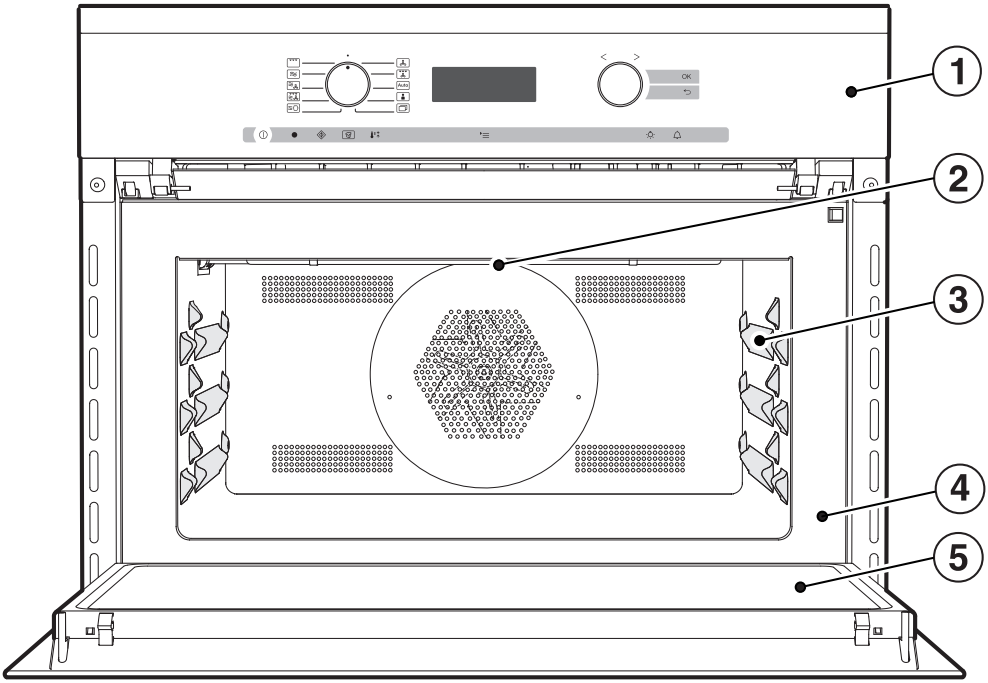
Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.



① Controls

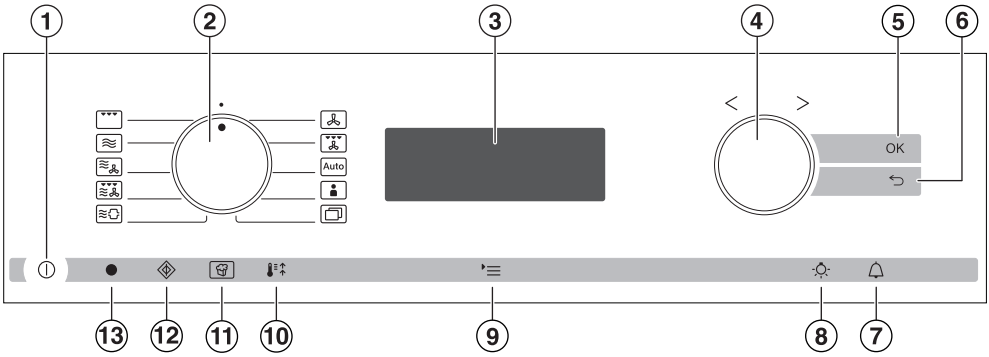
② Grill element

③ 3 shelf levels for the glass tray and rack

④ Front frame with data plate

⑤ Door

Controls



① Recessed On/Off button ⏻
For switching on and off

② Function selector
For selecting oven functions

③ Display
Displays time of day and information for operation

④ Rotary selector < >
For setting values and scrolling through options

⑤ OK sensor
To confirm settings and information

⑥ ⮌ sensor
To go back one step at a time

⑦ 🔔 sensor
For setting the minute minder

⑧ 💡 sensor
For switching the oven interior lighting on and off

⑨ ▸≡ sensor
For accessing settings

⑩ Rapid heat-up sensor
For switching Rapid heat-up on and off

⑪ Popcorn sensor
To start the Popcorn function

⑫ Quick MW sensor
To start the Quick MW function

⑬ Optical interface
(for Miele service technician use only)

On/Off sensor ⏻

The On/Off sensor ⏻ is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

It can be turned clockwise or anti-clockwise and in the • position, can be retracted by pressing it in.

Functions

- Grill
- Microwave solo
- Microwave + Fan plus
- Microwave + Fan grill
- Microwave + Auto roast
- Fan plus
- Fan grill
- Auto — Automatic programmes
- User programmes
- Further programmes
  - Defrost
  - Auto roast
  - Gentle bake
  - Drying food
  - Reheat
  - Heat crockery
  - Proving dough
  - Microwave + Grill
  - Pizza

Rotary selector

The rotary selector < > can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

- To select an option scroll through the list with the Rotary selector until the option you want is highlighted.
- Values can be increased by turning it clockwise and decreased by turning it anti-clockwise.
- Settings with segment bars can be increased by turning it clockwise and decreased by turning it anti-clockwise.
- Then confirm the selection or setting with OK.

Sensor controls

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off (see “Settings – Keypad tone”).

Sensor	Function	Notes
OK	For selecting functions and saving settings	Functions highlighted in the display can be selected by touching *OK*. The selected function can then be changed. Confirm with *OK* to save changes. If information appears in the display select *OK* to confirm the message.
⮌	To go back a step	
🔔	For setting the minute minder	If the time of day is visible you can enter a minute minder duration at any time, e.g. when boiling eggs on the hob. If the display is dark, this sensor will not react until the oven is switched on.
💡	For switching the oven interior lighting on and off	If the time of day display is visible, the oven interior lighting can be switched on and off by touching the 💡 sensor. If the display is dark, this sensor will not react until the oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.

Sensor	Function	Notes
▸≡	To select settings	The oven must be switched on and the rotary selector must be pointing to • to bring up the list of settings. During a cooking process you can change the temperature or a cooking duration by touching this sensor. With Microwave solo and microwave combination programmes you can also use it to set the microwave power level.
	For switching Rapid heat-up on and off	The sensor lights up in some programmes. Touching the sensor will switch rapid heat-up on or off (see “Functions without microwave power – Rapid heat-up”).
	Popcorn	Microwave mode starts with 850 W and a duration of 3 minutes (see “Popcorn”). The function selector must be pointing to •.
	Quick MW	The oven starts with maximum power (1000 W) and a duration of 1 minute (see “Quick MW”). Touching the sensor repeatedly increases the duration in stages. The function selector must be pointing to •.

Display

The display is used for showing the time of day or information about functions, temperatures, microwave power levels, cooking durations, automatic programmes, user programmes and settings.

Information or a list of options will appear in the display depending on the function selected and/or touching the ›≡ sensor.

After switching the oven on with the On/Off ⏻ sensor Select function will appear in the display.

If the time of day is visible and you have not selected a function, when ›≡ is touched a list with the following options will appear in the display:

– Language
– Time
– Date
– Lighting
– Display brightness
– Acoustic tones
– Keypad tone
– Units
– Quick MW
– Popcorn
– Keeping warm
– Cooling fan run-on
– Recommended temperatures
– Recommended settings
– System lock
– Showroom programme
– Factory default

After selecting a function (except for Auto), when ›≡ is touched a list of options for that function will appear in the display:

– Temperature
– Power level
– Duration
– Duration MW
– Ready at
– Start at (only if Duration/Ready at is set)
– Heating-up phase

■ To select an option scroll through the list with the Rotary selector until the option you want is highlighted.

■ Then confirm your choice with OK.

Symbols

The following symbols may appear in the display:

Symbol	Explanation
	Minute minder
	If two or three options are available arrows will appear on the right hand side of the display. Use these to scroll through the list. Available options are highlighted one after the other.
	If more than three options are available, a bar will appear on the right-hand side of the display. Use this to scroll through the list.
	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.
	A tick indicates the option which is currently selected.
	This symbol indicates that there is additional information and advice about using the oven. Select *OK* to access the information.
	The system lock is switched on (see “Settings - System lock ”). The oven cannot be used.

Model numbers

A list of the models described in these operating instructions can be found on the back page.

Data plate

The data plate is located on the front frame, visible when the door is open.

The data plate states the model number of your oven, the serial number as well as connection data (voltage, frequency and maximum connected load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Items supplied

The oven is supplied with:

– the operating and installation instructions for using the oven,

– a cookbook or order voucher for a cookbook depending on country,

– screws for securing your oven in the housing unit,

– various accessories.

Accessories supplied and available to order

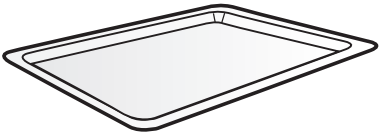
This oven is supplied with a glass tray and a rack.

All the accessories listed as well as the cleaning and care products are designed for Miele ovens.

These are available to order via the Miele Webshop, the Miele Spare Parts Department (see end of this booklet for contact details) or from your Miele dealer.

When ordering, please quote the model number of your oven and the reference number of the accessories required.

Glass tray



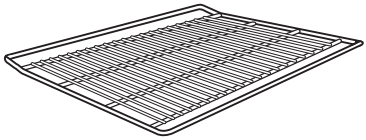
The glass tray is suitable for use with all cooking functions.

Always use the glass tray when using the Microwave solo function [≋].

Do not place items weighing more than 8 kg on it.

Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop. The glass tray could get damaged. Use a suitable heat-resistant mat or pot rest.

Rack with non-tip safety notches



The rack can be used with microwave combination programmes or with oven functions without microwave power. However, it is **not suitable** for use with the Microwave Solo [≋] function.

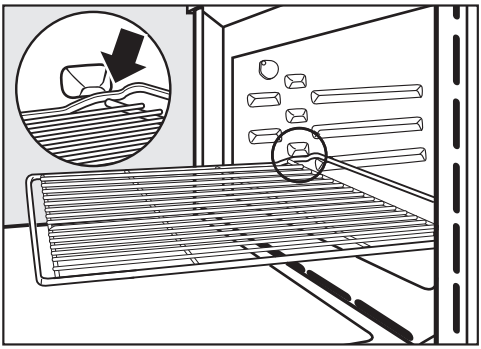
Danger of burning! The rack gets hot when used with cooking programmes.
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

Do not use the rack with Microwave Solo [≋]. This could cause arcing which could damage the oven and the rack. Do not place the rack directly on the floor of the oven. Instead, use one of the oven shelves.

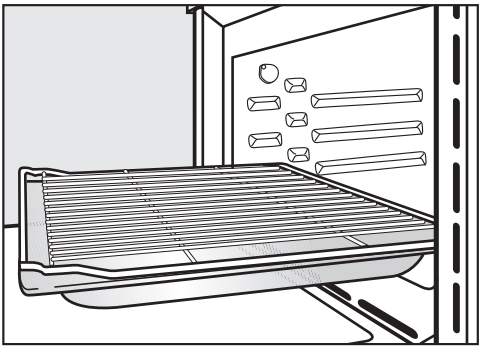
Do not place items weighing more than 8 kg on the rack.

The rack has non-tip safety notches which prevent it being pulled right out when it only needs to be pulled out partially.

When pushing the rack back in, always ensure that the safety notches are at the **back** of the oven.



- To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven.



- We recommend using the rack together with the glass tray when cooking items on the rack which might drip.

Round baking tray HBF 27-1

The round baking tray can get damaged by microwaves.
Do not use the round baking tray with Microwave solo ≋ or with Microwave combination programmes.



The round baking tray is suitable for cooking pizza, shallow cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

Place the round baking tray on the rack.

The enamelled surface has been treated with PerfectClean.

HUB Gourmet oven dishes
HBD Gourmet oven dish lids

Gourmet oven dishes and their lids can suffer damage when subjected to microwaves.
Do not use these oven dishes or their lids with Microwave solo or with Microwave combination programmes.

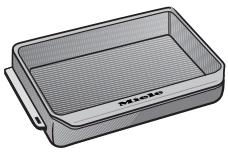
Miele gourmet oven dishes have to be placed on the rack on shelf level 1. They have a non-stick coating.

Gourmet oven dishes are available in two sizes. The width and the height are the same for both.

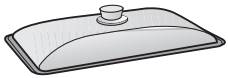
Suitable lids are available separately. Please quote the model number when ordering a lid.

Depth: 22 cm

HUB 61-22
HUB 62-22 **

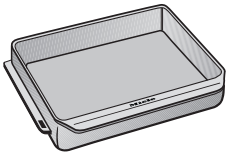


HBD 60-22

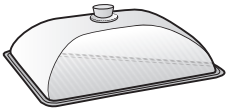


Depth: 35 cm *

HUB 61-35
HUB 62-35 **



HBD 60-35



* The oven dish cannot be used in conjunction with its lid in ovens with three shelf levels because the total height of these two items exceeds the height of the cavity.

** suitable for use on induction hobs

Miele microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Miele oven cleaner

Miele oven cleaner is suitable for removing very stubborn soiling. It is not necessary to pre-heat the oven beforehand.

Oven controls

The oven controls are used to operate the various cooking functions for baking, roasting and grilling and heating.

They are also used for

– Time of day display

– Minute minder

– Switching cooking processes on and off automatically

– Automatic programmes

– Creating User programmes

– Selecting settings

Safety features

System lock

The system lock prevents the oven from being used unintentionally (see “Settings - System lock”).

The system lock will remain activated even after an interruption to the power supply.

Cooling fan

The cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit. It will switch itself off automatically after a while.

Safety switch-off

A function **without microwave** can be started without selecting a cooking duration. To prevent over-use and the consequent danger of fire, the oven will switch itself off automatically after a certain length of time. This can be between 1 hour and 12 hours depending on the function and temperature chosen.

If a **combination programme** is followed in quick succession by another programme using microwave power, the magnetron (which produces the microwaves) cannot be switched on again until approx. 10 seconds have elapsed. Therefore wait a short while before starting the second process.

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are much easier to keep clean than conventional enamel surfaces, if cleaned regularly.

Food can be taken off these surfaces easily, and soiling from baking and roasting is simple to remove.

Food can be sliced or cut up on PerfectClean surfaces.

Do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.
Read the instructions in “Cleaning and care” so that the benefits of the non-stick properties and easy cleaning are retained.

The oven compartment and the rack have a PerfectClean finish.

Standard settings

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

The oven will switch on automatically when it is connected to the electricity supply.

Welcome screen

The Welcome greeting will appear in the display, and you will then be requested to select some basic settings which are needed before the appliance can be used.

- Follow the instructions in the display.

Set the language

- Scroll through the list until the language you want is highlighted.
- Confirm with *OK*.

Set the country

- Scroll through the list until the country you want is highlighted.
- Confirm with *OK*.

Set the date

- Select the date.
- Confirm with *OK*.

Set the time

Now set the time of day using the 24 hour clock.

- Set the hours and the minutes.
- Confirm with *OK*.

The time of day can be displayed in 12 hour format (see “Settings - Time - Clock format”).

Time of day display

You will then be asked when you want the time of day to show in the display when the oven is switched off (see “Settings - Time of day - Display”).

– On

The time always shows in the display.

– Off

To save energy the display does not light up. Some functions are limited.

– Night dimming

The time only shows in the display between 05:00 and 23:00. It switches off at night to save energy.

■ Scroll through the list until the option you want is highlighted.

■ Confirm with *OK*.

Some information about energy consumption will appear in the display.

■ Confirm with *OK*.

Set up successfully completed will appear.

■ Confirm with *OK*.

The oven is now ready to use.

If you have selected the wrong language by mistake proceed as described in “Settings - Language ⚑”.

Heating up the oven for the first time

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.

Ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Take the accessories out of the oven and clean them (see “Cleaning and care”).
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.
- Switch the oven on.
- Select Fan plus.

The recommended temperature of 160°C will appear highlighted.

This temperature will be automatically accepted within a few seconds. Touch ⮌ to go back to the temperature selection option.

- Set the maximum possible temperature (250 °C).
- Confirm with OK.

The oven heating will switch on.

Heat the empty oven for at least an hour.

After at least an hour:

- Turn the function selector to •.
- Switch the oven off.

After heating up for the first time

⚠ Danger of burning. Allow the oven to cool down before cleaning by hand.

- Switch the oven on with the On/Off sensor ⏻.
- Select ☼ to turn on the oven lighting.
- Clean the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Open the “Settings” menu

Factory default settings can be changed in the Settings menu.

When the oven is switched on, this menu can be accessed by touching the ‣≡ sensor. You can also access it as a sub-menu by selecting ▣.

Currently selected settings are indicated by a tick ✓ next to them.

Select ⮌ or ‣≡ to return to the menu above.

Settings cannot be changed while a cooking programme is in progress.

Changing and saving settings

- Switch the oven on.
- Select ‣≡.

A list of settings will appear in the display.

- Scroll through the list until the option you want is highlighted.
- Confirm with OK.
- Scroll through the list using the rotary selector until the setting you want is highlighted. Use the rotary selector to change settings with segment bars (e.g. volume).
- Confirm with OK.

The setting is now saved.

Settings

Settings overview

Option	Available settings
Language ⚑	... / deutsch / english / ... Country
Time	Show On / Off * / Night dimming Clock format 24 h * / 12 h Set
Date	
Lighting	On On for 15 seconds *
Display brightness	▬▬▬◆═══
Acoustic tones	Melodies Solo tone
Keypad tone	▬▬▬◆═══
Units	Weight g * / lb / lb/oz Temperature °C * / °F
Quick MW	Power level Duration
Popcorn	Duration
Keeping warm	On Off *

Option	Available settings
Cooling fan run-on	Temperature controlled * Time controlled
Recommended temperatures	
Recommended settings	
System lock	On Off *
Showroom programme	Demo mode On / Off *
Factory default	Settings Reset / Do not reset User programmes Delete / Do not delete Recommended settings Reset / Do not reset Recommended temperatures Reset / Do not reset

* Factory default setting

Language

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.

Tip: If you have selected the wrong language by mistake, select the symbol to get back to the Language menu.

Time of day

Display

Select how you want the time of day to show in the display when the oven is switched off:

– On

The time of day always appears in the display. You can switch the lighting on and off or use the minute minder by touching the relevant sensor.

– Off

The display is switched off to save energy. The oven has to be switched on before you can use it. This also applies to using the minute minder and the oven lighting.

– Night dimming

To save energy the time is only shown in the display between 5:00 and 23:00. The rest of the time it is not visible.

Clock format

You can select whether the time shows as a 24 h or 12 h clock.

– 24 h

The time of day is shown in 24 hour clock format.

– 12 h

The time of day is shown in 12 hour clock format.

Setting the time

Set the hours and the minutes.

If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

Date

Set the date.

Lighting

– On
The interior lighting is switched on during the entire cooking period.

– On for 15 seconds
The oven lighting turns off 15 seconds after a programme starts. Touching ☼ switches it on for another 15 seconds.

Display brightness

The display brightness is represented by a bar with seven segments.



■ Select Darker or Brighter to change the brightness of the display.

Acoustic tones

Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

■ Select Quieter or Louder, to adjust the volume.

Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

■ Select Lower or Higher, to change the pitch.

Keypad tone

The volume of the tone that sounds each time you touch a sensor is represented by a bar with seven segments.

▬▬▬▬═══

Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

■ Select Quieter or Louder, to adjust the volume.

Units

Weight

– g

Weight in Automatic programmes is set using grammes.

– lb

Weight in Automatic programmes is set using pounds.

– lb/oz

Weight in Automatic programmes is set using pounds and ounces.

Temperature

– °C

The temperature is displayed in degrees Celsius.

– °F

The temperature is displayed in degrees Fahrenheit.

Quick MW

The maximum power level of 1000 W and the maximum duration of 1 minute are pre-set for starting the microwave immediately.

– Power level

The following power levels can be selected: 80 W, 150 W, 300 W, 450 W, 600 W, 850 W or 1000 W.

– Duration

The maximum duration that can be set depends on the power level selected:
80–300 W: maximum 10 minutes
450–1000 W: maximum 5 minutes.

Popcorn

The power level is pre-set at 850 W and the duration at 3 minutes for starting the microwave immediately. This is suitable for most brands of microwave popcorn.

The duration can be altered if necessary. The power level cannot be changed.

– Duration

The maximum duration that can be set is 4 minutes.

Keeping warm

– On

The keeping warm function is activated as standard with Microwave solo [≋], if a power level of min. 450 W and the cooking duration of min. 10 minutes is selected. If food is not removed from the oven at the end of a programme, the keeping warm function will automatically start after approx. 5 minutes. Keeping warm will appear in the display and the food will be kept warm for approx. 15 minutes using a power level of 150 W. The keeping warm function is cancelled when the door is opened.

– Off

The keeping warm function has been deactivated.

Cooling fan run-on

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

– Temperature controlled

  The cooling fan switches off when the temperature in the oven drops below 70 °C.

– Time controlled

  The cooling fan switches off after a period of about 25 minutes.

Condensate can damage the oven housing unit, damage the worktop and lead to corrosion in the oven.
If you have set the cooling fan to Time controlled and leave food in the oven to keep warm moisture levels in the oven will increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.
Do not leave food in the oven to keep it warm if you have set the cooling fan to Time controlled.

Recommended temperatures

If you cook with different temperatures often it makes sense to change the recommended temperatures.

After selecting this option a list of functions will appear in the display.

■ Select the function you want.

The recommended temperature will appear together with the range within which it can be changed.

■ Change the recommended temperature.

■ Confirm with *OK*.

Recommended power levels

If you cook with different power levels often it makes sense to change the recommended microwave power levels.

The recommended power levels can be changed for Microwave solo [≋] and for Microwave combination programmes.

After selecting this option, a list of functions will appear in the display together with their recommended power levels.

– Microwave solo [≋]:
  80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W

– Microwave combination programmes:
  80 W, 150 W, 300 W

■ Select the function you want.

■ Change the recommended power level.

■ Confirm with *OK*.

System lock

The system lock prevents the oven being switched on by mistake.

The system lock will remain activated even after a power failure.

Select On to activate the system lock.

The minute minder can still be used when the system lock is active.

– On

The system lock has been activated. If you want to use the oven, touch the *OK* sensor for at least 6 seconds.

– Off

The system lock is deactivated. The oven can now be used as normal.

Showroom programme

This function enables the oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

Demo mode

If demo mode is activated Demo mode active. The appliance will not heat up will appear when the oven is switched on.

– On

Touch *OK* for at least 4 seconds to activate demo mode.

– Off

Touch *OK* for at least 4 seconds to deactivate demo mode. The oven can now be used as normal.

Factory default

– Settings

Any settings that you have altered will be reset to the factory default setting.

– User programmes

All user programmes will be deleted.

– Recommended settings

Power levels which have been changed will be reset to the factory default settings.

– Recommended temperatures

Recommended temperatures which have been changed will be reset to the factory default settings.

Minute minder

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder duration of 9 hours, 59 minutes and 59 seconds can be set.

To set the minute minder

If you want to use the minute minder and Time – Show – Off has been set, you will need to switch the oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the oven is switched off.

Example: You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

- Select .

"0:00:00" (h:min:sec) will appear. The hour block will be highlighted.

- Confirm with *OK*.

The hours are saved and the minutes block will be highlighted.

- Enter "06".
- Confirm with *OK*.

The minutes are saved and the seconds block will be highlighted.

- Enter "20".
- Confirm with *OK*.

The minute minder duration is now saved.

The duration counts down in the display when the oven is switched off.

If a cooking programme is being run at the same time the minute minder duration will appear in the bottom of the display.

At the end of the minute minder duration:

– will flash.

– The display will show the time counting upwards,

– A buzzer will sound if the buzzer is switched on (see “Settings – Acoustic tones”).

■ Select .

The buzzer will stop and the symbols in the display will go out.

To change the minute minder duration

■ Select .

Minute minder appears and Change is highlighted.

■ Confirm with *OK*.

The minute minder duration selected appears.

■ Change the duration set for the minute minder.

■ Confirm with *OK*.

The altered minute minder duration is now saved.

To delete the minute minder duration

■ Select .

Minute minder appears and Change is highlighted.

■ Scroll through the list until Delete is highlighted.

■ Confirm with *OK*.

The minute minder duration is now cancelled.

Overview of functions

Your oven has a range of oven functions for preparing food.

Functions which do not use microwave energy

Some functions are selected directly using the function selector. Others only appear after selecting [more].

Function	Recommended temperature	Temperature range
Grill [grill] For grilling larger quantities of thin cuts (e.g. steak) and browning baked dishes. The whole of the grill glows red to create the required level of heat.	Level 3	Level 1–3
Fan plus [fan] This function is used for baking and roasting on different levels at the same time. A lower temperature can be selected than when using Conventional heat [conventional], as the fan distributes the heat around the oven compartment straight away.	160 °C	30–250 °C
Fan grill [fan grill] For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill [grill] function, as the fan distributes the heat around the oven compartment straight away.	200 °C	100–220 °C

Function	Recommended temperature	Temperature range
Auto roast This is used for roasting. The oven heats initially to a high temperature (approx. 230 °C) to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.	160 °C	100–230 °C
Gentle bake Ideal for cooking bakes and gratins that need to be crispy on top.	190 °C	100–230 °C

Microwave function

Function	Recommended power setting	Power range
Microwave solo This function is used to rapidly defrost, reheat and cook food	1000 W	80–1000 W

Overview of functions

Microwave combination programmes

With Microwave combination programmes the heating element and the magnetron switch on and off alternating one after the other. The heating element browns the food and the magnetron helps it cook quickly. A maximum microwave power level of 300 W can be used with Microwave combination programmes.

Some functions are selected directly using the function selector. Others only appear after selecting ⧉.

Function	Recommended temperature	Temperature range
Microwave + Fan plus ≋ For rapid reheating and cooking of food, browning it at the same time. This combination programme saves the most time and energy. When baking do not set the microwave power higher than 150 W.	160 °C	30–220 °C
Microwave + Auto roast ≋ This is used for roasting at a high temperature and continued cooking at a lower temperature. During the searing phase the oven heats up to a high temperature (230 °C) to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting. The cooking duration is reduced by the use of the microwave function during cooking. The maximum microwave power level that can be set is 300 W.	160 °C	100–200 °C

Function	Recommended temperature	Temperature range
Microwave + Grill  For grilling larger quantities of thin cuts (e.g. steak) and browning baked dishes. The whole of the grill glows red to create the required level of heat. The use of microwave power reduces the grilling time. The maximum microwave power level that can be set is 300 W.	Level 3	Level 1–3
Microwave + Fan grill  For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using Microwave + Grill , as the fan distributes the heat to the food straight away. The use of microwave power reduces the grilling time. The maximum microwave power level that can be set is 300 W.	200 °C	100–200 °C

Microwave power

How it works

In a microwave combination oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior, and rebound off the metal sides of the oven interior to reach the food from all sides.

In order for microwaves to reach the food, they must be able to penetrate the cooking utensil being used. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could cause sparking. The microwaves cannot be absorbed.

Microwaves pass through a suitable container and find their way directly into the food. All food contains moisture molecules which, when subjected to microwave energy, start to oscillate 2.5 thousand million times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked. The heat is generated in the food itself.

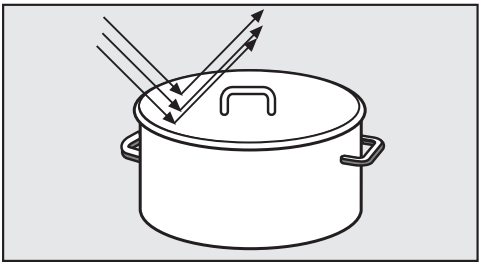
Advantages

- Food can generally be cooked without adding much liquid or cooking oil.
- Cooking, reheating and defrosting is quicker than using conventional methods.
- Nutrients, such as vitamins and minerals, are generally retained.
- The colour, texture and taste of food are not impaired.

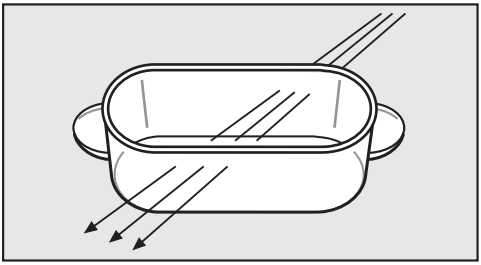
Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

Microwave power level

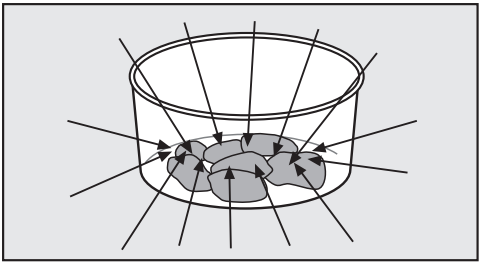
The following power levels can be selected:
80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W



Microwaves are reflected by metal,



pass through glass, porcelain, plastic and card,



and are absorbed by food.

Fire hazard. Non-microwave safe dishes can suffer damage or damage the oven if used with Microwave solo [≋] or Microwave combination programmes.

The material and shape of the containers used affect cooking results and times.
Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Suitable containers for microwave use

Glassware

Heat-resistant glass or ceramic dishes are ideal for use with microwave power.

Exception: Do not use crystal glass as it contains lead which can crack or shatter with microwave power.

Porcelain

Porcelain is a suitable material.

Exception: Do not use porcelain with gold rims or cobalt blue or items with hollow knobs or handles, as insufficient ventilation may cause a build-up of pressure.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Danger of burning. Wear oven gloves when removing earthenware dishes from the oven.

Suitable containers for microwave use

Plastics

Plastic containers and plastic disposable containers may only be used for the Microwave solo function [≋] if they have been declared as suitable for microwave use by the manufacturer. To protect the environment it is best to avoid using single-use containers.

Do not leave the oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

Plastics must be heat-resistant to a minimum of 110 °C. Otherwise the plastic may melt and fuse with the food.
Plastic containers must only be used with Microwave solo [≋]. They must not be used with Microwave combination programmes.

– Plastic microwave containers

These are readily available from retail outlets.

– Styrofoam containers

Disposable containers, such as trays made from polystyrene, can only be used for very short, timed warming and reheating of food.

– Plastic “Boil-in-the-bag” bags

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape.
This prevents a build-up of pressure and reduces the risk of the bag bursting.
There are also special steaming bags available which do not need to be pierced. Please follow instructions given on the packet.

– Roasting bags and tubes

Please follow the manufacturer's instructions when using roasting bags and tubes.

⚠ Fire hazard.
Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire. There is a danger that they will ignite when heated.

– Melamine containers

Melamine is not suitable for use in this oven. Melamine absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Unsuitable containers for microwave use

⚠ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used.
However, we recommend that you do not use such dishes in Microwave mode.

Metal

Metal reflects microwaves and obstructs the cooking process.

Do not use metal containers, aluminium, foil, metal cutlery and china with metallic decoration such as gold rims or cobalt blue with Microwave programmes.

Do not use containers where the foil lid has not been completely removed as small pieces of foil can cause sparking.

Exceptions:

The rack **supplied** can be used with microwave combination programmes or with oven functions without microwave power. However, it is **not suitable** for use with the Microwave Solo ≋ function.
Do not place the rack directly on the floor of the oven. Instead, use one of the oven shelves.

– Metal bakeware can be used with microwave combination programmes.

– Ready-meals in aluminium foil trays can be defrosted and reheated in the oven as long as the lid is removed.

When using aluminium foil trays there is a risk of arcing or sparks occurring in the oven. For this reason place the foil tray on the glass tray and not on the rack.

The foil tray must be at least 2 cm away from the oven walls. It must not touch them.

However, as food is only heated from the top it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for use in a microwave oven. The heat distribution will be more even.

– Pieces of aluminium foil

For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wingtips or other thin parts for the last few minutes of the programme.

Make sure that the aluminium foil is at least 2 cm from the oven walls at all times. It must not touch the walls.

– Metal meat skewers or clamps

These should only be used if they are very small in comparison to the size of the cut of meat.

Glazes and colours

Some glazes and colours contain metal and are therefore unsuitable for microwave functions.

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Testing dishes for their suitability

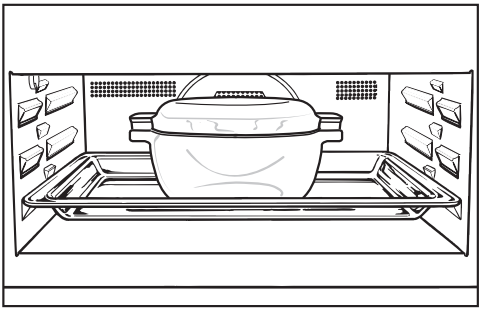
If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use with microwave energy, a simple test can be performed:

- Place the empty container in the middle of the glass tray and slide the tray into shelf level 1.
- Close the door.
- Select Microwave solo ≋.
- Set the highest microwave power level (1000 W) and a duration of 30 seconds.
- Confirm with *OK* and start the programme

If a cracking noise is heard accompanied by sparks during the test, switch the oven off immediately. Any crockery which causes this reaction is unsuitable for use with microwave power. If any doubt exists about the suitability of a container, please contact the supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use with microwave power.

Placing the dish in the oven



- Insert the glass tray on shelf level 1.
- The dish containing the food should always be placed in the middle of the glass tray.

Placing the food directly on the floor of the oven would give unsatisfactory and uneven results as the microwaves would not be able to reach the food from below.

Cover

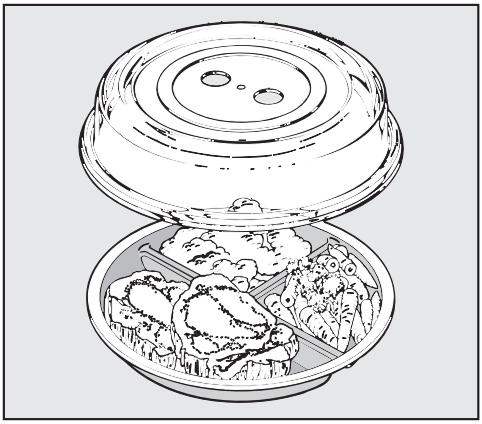
A cover:

– prevents too much steam escaping, especially when cooking foods which need longer to cook.

– speeds up the cooking process.

– prevents food from drying out.

– helps keep the oven interior clean.



- When using Microwave solo ≋ always cover the food with a lid or cover made of microwave safe glass or plastic.

Suitable covers are available from retail outlets.

Alternatively, use a clingfilm recommended for use in a microwave oven (pierce as instructed by the manufacturer). Heat can cause normal clingfilm to distort and fuse with the food.

Suitable containers for microwave use

⚠ The cover can only withstand temperatures up to 110 °C. Higher temperatures (e.g. those used for the Grill and Fan plus functions) can cause the plastic to distort and fuse with the food. The cover should only be used with Microwave solo.

The cover must not form a seal with the cooking container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the sides of the cover. The cover could get too hot and could start to melt.

- When reheating food **do not use** a cover for for:

– breaded food

– food which requires a crisp finish

– food which you are reheating with a Microwave combination programme

⚠ Pressure can build up when reheating in sealed containers, causing the container to explode.
Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

– Remove any accessories from the oven that you do not require for cooking.

– Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.

– If possible, do not open the door during a programme. If the door is opened during a programme that is not using microwave power, the heating in the oven automatically switches off. The fans continue to operate. As soon as the door is closed again, the programme will continue.

– In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.

– When using functions without microwave: it is best to use dark baking tins and containers with a matt finish made from non-reflective materials (enamelled steel, oven-proof glassware, non-stick coated cast aluminium). Shiny materials such as stainless steel or aluminium reflect heat, preventing it reaching the food efficiently. Do not cover the oven floor or the rack with heat-reflective aluminium foil.

– Monitor the cooking duration to avoid wasting energy when cooking. If possible set a cooking duration or use a food probe.

– Use Fan plus as a lower temperature can be selected than with other functions, because the fan distributes the heat to the food straight away.

– Fan grill can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.

– Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.

– Dishes which you are unable to prepare at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Tips on saving energy

Using residual heat

– The temperature in cooking programmes using temperatures above 140 °C which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking in order to make use of residual heat. The cooling fan and, depending on cooking function the hot air fan, will remain on. Do not switch the oven off (see “Warning and safety instructions”).

– The oven heating will switch off automatically shortly before the end of a cooking process for which an automatic switch-off time has been set. Cooking continues using residual heat. The heat in the oven is sufficient to complete the cooking process. Energy save phase will appear in the display. The cooling fan and depending on the function selected, also the hot air fan, remain switched on.

Settings

– Your oven will use as little energy as possible if you set the time of day display to Time – Show – Off.

– With the factory default setting Lighting – On for 15 seconds the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching ☼.

– The oven heating will switch off automatically shortly before the end of a cooking process for which an automatic switch-off time has been set. Cooking continues using residual heat. The heat in the oven is sufficient to complete the cooking process. Energy save phase will appear in the display. The cooling fan and depending on the function selected, also the hot air fan, remain switched on.

Energy save mode

Tip: The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. The time when this happens will depend on the selected settings (function, temperature and duration).

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select the function you want.

Function, recommended temperature and temperature range will appear.

The oven heating, lighting and cooling fan will switch on.

- Change the recommended temperature if necessary.

The recommended temperature will be accepted within a few seconds.

- Confirm with *OK*.

The required and the actual temperature will appear.

You will see the temperature increasing. A buzzer will sound when the set oven temperature is reached for the first time as long as the buzzer is set (see “Settings - Acoustic tones”).

After cooking:

- Take the food out of the oven.
- Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

You can change this default setting if you wish (see "Settings - Cooling fan run-on).

Advanced operation

You have placed the food in the oven, selected a function and set the temperature.

■ Select ‣≡.

Further options will appear in the display which you can select or change for your programme:

– Temperature

– Duration

– Ready at

– Start at (this only appears if a Duration or a Ready at time has been set.)

Changing the function

You can change the cooking function during operation.

■ Select the function you want.

The new function will appear in the display together with its recommended temperature.

■ Change the temperature if necessary.

■ Confirm with *OK*.

Changing the temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display together with its possible range (see “Overview of functions”).

■ Confirm with *OK* if the recommended temperature is suitable for your recipe.

■ If it is not suitable for your recipe, you can change it for this particular cooking programme.

You can also permanently reset the recommended temperature to suit your cooking preferences. See “Settings - Recommended temperatures”.

Example: you have selected Fan plus and 170 °C and can see the temperature increasing.

You want to reduce the required temperature to 155 °C.

- Select ‣≡.

The required temperature is highlighted.

- Confirm with *OK*.
- Change the temperature.

The temperature changes in 5 °C steps.

- Confirm with *OK*.

The altered required temperature is saved.

- Finally, select ‣≡ if you want to see the actual temperature increasing in the display.

The altered required temperature appears.

Rapid heat-up

Rapid heat-up is used to speed up the heating up phase. The top heat/grill element and the ring heating element come on together with the fan to enable the oven to reach the required temperature as quickly as possible.

Rapid heat-up switches on automatically if you set the temperature above 100 °C for Fan plus or Auto roast . The sensor lights up.

Rapid heat-up should be switched off when cooking pizza and delicate items (e.g. sponge or biscuits). These will get brown too quickly on the top. Switch Rapid heat-up off when preparing this kind of food.

Touch the sensor during the heating-up phase to switch “Rapid heat-up” on or off:

- Touch the illuminated sensor to switch off Rapid heat-up.

Rapid heat-up is switched off. Heating-up appears in the display and the light in the sensor goes out.

- Touch the unlit sensor if you wish to switch Rapid heat-up on.

Rapid heat-up is switched on. Rapid heat-up appears in the display and the light in the sensor comes on.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

Pre-heat the oven for the following when using Fan plus :

– dark bread dough

– beef sirloin joints and fillet

■ Select the required oven function and the temperature.

■ Rapid heat-up should be switched off when baking pizza, biscuits and small cakes.

■ Wait for heating-up to finish.

A buzzer will sound when the set temperature is reached as long as the buzzer is set (see “Settings - Acoustic tones”).

■ Place the food in the oven.

Setting durations

You have placed the food in the oven, selected a function and set the temperature.

By entering Duration, Ready at or Start at you can automatically switch the cooking programme off or on and off.

– Duration

  Enter the cooking duration you require. The heating will switch off automatically once this duration has elapsed. The maximum duration that can be set is 12:00 hours.

– Ready at

  Set the time you want cooking to finish at. The oven will switch off automatically at the time you have set.

– Start at

  This option will only appear if you have set a Duration or Ready at time. With Start at you have to specify when you want the programme to start. The oven will start heating up at that time.

Switching off automatically

Example: It is 11:45. Your food needs 30 minutes to cook and should be ready at 12:15.

Select Duration and set 0:30 h or select Ready at and set the time to 12:15.

The oven will switch off automatically after this duration has elapsed or the time set has been reached.

Set the “Duration”.

- Select ›≡.
- Scroll through the list until Duration is highlighted.
- Confirm with *OK*.
- Enter the cooking duration you require.
- Confirm with *OK*.

Set “Ready at”

- Select ›≡.
- Scroll through the list until Ready at is highlighted.
- Confirm with *OK*.
- Enter the time you want cooking to stop.
- Confirm with *OK*.

Switching on and off automatically

We recommend switching on and off automatically when roasting. If used for baking, do not delay the start for too long. Cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

– Duration and Ready at

– Duration and Start at

– Ready at and Start at

Example: It is 11:30. Your food needs 30 minutes to cook and should be ready at 12:30.

■ Select Duration and set 0:30 h.

■ Select Ready at and set 12:30 O'Clock.

Start at will be calculated automatically. Start at will appear in the display together with the calculated time.

The oven will switch on automatically when this time is reached.

Sequence of a programme that switches on and off automatically

Up until the start time the function, the selected temperature, Start at and the start time will appear in the display.

After the programme has started you can follow the heating-up phase in the display until the required temperature has been reached.

Once this temperature is reached a buzzer will sound, if this option has been switched on (see “Settings - Acoustic tones”).

After the heating-up phase the time remaining will appear in the display.

You can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme a buzzer will sound, if this option has been switched on (see “Settings - Acoustic tones”).

The oven heating and lighting will switch off. Prog. finished appears and Save is highlighted.

You have the option of saving your settings as a User programme (see “User programmes”).

During the cooling down phase the cooling fan will continue to run.

Changing the set time

- Select ‣≡.

All options that can be changed will appear.

- Scroll through the list until the time you want is highlighted.
- Confirm with *OK*.

The Change option is highlighted.

- Confirm with *OK*.
- Change the set time
- Confirm with *OK*.

These settings will all be deleted in the event of an interruption to the power supply.

Cancelling cooking

- Turn the function selector to •.

The oven heating and lighting will switch off, and any set durations will be deleted.

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select Microwave solo.

The function, recommended power level and the duration field will appear in the display.

The oven lighting will come on.

- Change the recommended power level if necessary.
- Confirm with *OK*.
- Set the cooking duration.

The maximum duration that can be set depends on the microwave power level selected.

- Confirm with *OK*.

Microwave power and duration will appear in the display. Start will be highlighted.

- Confirm with *OK*.

The cooking programme starts. The magnetron and the cooling fan come on.

The time remaining appears in the display. You can interrupt the cooking programme at any time with *OK*.

At the end of the cooking duration

– Prog. finished appears in the display,

– the cooling fan will continue to run,

– a buzzer will sound if the buzzer is switched on (see “Settings – Buzzer tones”).

If the food is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration. You can save your settings as a user programme (see “User programmes”).

- Take the food out of the oven.
- Turn the function selector to •.
- Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off after a set time.

Advanced operation

You have placed the food in the oven, selected a microwave power level and set the duration.

- Select ‣≡.

Further options will appear in the display which you can select or change for your programme:

– Power level

– Duration

– Ready at

– Start at

Changing the microwave power level

In Microwave solo the recommended power level is set at the factory to 1000 W.

- If the recommended power level is suitable for your recipe, touch OK to confirm it.
- If the recommended power level is not suitable for your recipe, you can change it just for this particular cooking programme.

> You can also permanently reset the recommended power level to suit your personal cooking practices. See “Settings - Recommended power levels”.

- Select ‣≡.
- Change the microwave power level.
- Confirm with *OK*.

The altered power level is now saved.

- Select ‣≡.

Microwave power and duration will appear in the display.

Changing the cooking duration

- Select ‣≡.
- Scroll through the list until Duration is highlighted.
- Confirm with *OK*.
- Change the cooking duration.
- Confirm with *OK*.
- Select ‣≡.

Microwave power and duration will appear in the display. Start will be highlighted.

- Confirm with *OK*.

The programme will restart with the new duration.

Changing the function

You can change the cooking function during operation. See “Functions without microwave power - Changing the function”.

Setting further durations

You have placed the food in the oven, selected a microwave power level and set the duration.

You can set the programme to switch off or on and off automatically by setting Ready at or Start at.

– Ready at

  You can specify when you want cooking to finish. The oven will switch off automatically at the time you set.

– Start at

  Set the time you want cooking to start at. The oven will switch on automatically at the time you have set.

Switching on and off automatically

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

– Duration and Ready at

– Duration and Start at

Example: It is 11:45. Your food needs 5 minutes to cook and should be ready at 12:30.

- Set the microwave power level and a duration of 5:00 minutes.
- Select ›≡.
- Scroll through the list until Ready at is highlighted.
- Confirm with *OK*.
- Set the time to 12:30 h.
- Confirm with *OK*.
- Select ›≡.

Start at is calculated automatically. Start at 12:25 will appear in the display.

Start will be highlighted.

- Confirm with *OK*.

The oven will switch on automatically at the time set.

Sequence of a programme that switches on and off automatically

Up until the start time the function, the selected power level, the duration, Start at and the start time will appear in the display.

After starting the time remaining will appear in the display.

You can follow the time counting down in the display.

At the end of the programme a buzzer will sound, if this option has been switched on (see “Settings - Buzzer tones”).

The magnetron and the oven lighting will switch off. Prog. finished will appear in the display.

This gives you the option of saving the programme as a User programme (see “User programmes”).

Changing the set time

- Select ‣≡.

All options that can be changed will appear.

- Scroll through the list until the time you want is highlighted.
- Confirm with *OK*.

If you want to change the Ready at or Start at times, confirm Change by touching OK.

- Change it to the time you want.
- Confirm with *OK*.
- Touch ‣≡ and then confirm with *OK*, if the cooking programme is already running.

These settings will all be deleted in the event of an interruption to the power supply.

Deleting the finish time

- Select ‣≡.
- Scroll through the list until the time you want is highlighted.
- Confirm with *OK*.
- Scroll through the list until Delete is highlighted.
- Confirm with *OK*.

The finish time is now deleted.

- Select ‣≡.

Microwave power and duration will appear in the display. Start will be highlighted.

- Confirm with *OK*.

The programme will start using the duration set.

Cancelling cooking

- Turn the function selector to •.

Durations set will be deleted.

Microwave combination programmes use microwave power with another cooking function (e.g. Fan plus, Auto roast). This combination enables shorter cooking durations.

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select the function you want.

The function, recommended power level and the power level range will appear in the display.

The oven lighting will come on.

A microwave power level of maximum 300 W can be set for a Microwave combination programme.

- Change the recommended power level if necessary.
- Confirm with *OK*.

The recommended temperature and temperature range will appear.

See “Overview of functions” for a description of the recommended temperature range for each function.

- Change the recommended temperature if necessary.

The recommended temperature will be accepted within a few seconds.

- Confirm with *OK*.
- Set the cooking duration.

You can set a maximum duration of 2:00 hours.

- Confirm with *OK*.

Microwave power, temperature and duration will appear in the display. Start will be highlighted.

- Confirm with *OK*.

The cooking programme starts. The oven heating and cooling fan will switch on.

Microwave power and the required and actual temperature will appear in the display. You will see the temperature increasing. A buzzer will sound when the set oven temperature is reached for the first time as long as the buzzer is set (see “Settings - Acoustic tones”).

The time remaining appears in the display.

The microwave will only switch on when the required temperature has been reached.

At the end of the cooking duration

– Prog. finished appears in the display,

– the oven heating will switch off automatically,

– the cooling fan will continue to run,

– a buzzer will sound if the buzzer is switched on (see “Settings – Buzzer tones”).

If the food is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration. You can save your settings as a user programme (see “User programmes”).

■ Take the food out of the oven.

■ Turn the function selector to •.

■ Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

You can change this default setting if you wish (see "Settings - Cooling fan run-on).

Advanced operation

You have placed the food in the oven, selected a temperature, a microwave power level and a duration.

■ Select ‣≡.

Further options will appear in the display which you can select or change for your programme:

– Temperature
– Power level
– Duration
– Ready at
– Start at
– Duration MW (you can shorten the duration of the microwave cooking phase.)

Changing the temperature

■ Select ‣≡.

The required temperature is highlighted.

■ Confirm with *OK*.

■ Change the temperature.

The temperature changes in 5 °C steps.

■ Confirm with *OK*.

The altered required temperature is saved.

■ Select ‣≡.

The altered required temperature appears in the display.

Changing the microwave power level

■ Select ‣≡.

■ Scroll through the list until the microwave power level is highlighted.

■ Confirm with *OK*.

■ Change the microwave power level.

■ Confirm with *OK*.

The altered power level is now saved.

■ Select ‣≡.

The altered power level will appear in the display.

Microwave combination programmes

Rapid heat-up

The Rapid heat-up function switches on automatically if you set the temperature above 100 °C with the following functions: MW + Fan plus and MW + Auto roast (see “Functions without microwave power – Rapid heat-up”).

Changing the function

You can change the cooking function during operation. See “Functions without microwave power - Changing the function”.

Setting further durations

You can set a programme to switch on and off automatically (see “Microwave solo – Setting further durations”).

Setting the duration for microwave cooking

Microwave power is switched on for the entire cooking duration in Microwave combination programmes. This can be useful e. g. when baking to help the dough rise more efficiently.

Select Duration MW to reduce the microwave cooking phase.

- Select ›≡.
- Scroll through the list until Duration MW is highlighted.
- Confirm with *OK*.
- Set the duration for the microwave cooking phase.
- Confirm with *OK*.
- Select ›≡.

Your oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

List of food types

Automatic programmes are accessed via Auto.

– Cakes
– Cookies/Muffins
– Bread
– Bread mixes
– Rolls
– Meat
– Game
– Poultry
– Fish
– Cook with Microwave

To use an Automatic programme

■ Select Auto.

A list of food types will appear in the display.

■ Scroll through the list until the food type you want is highlighted.

■ Confirm with *OK*.

The Automatic programmes available will then appear.

■ Scroll through the list until the Automatic programme you want to use is highlighted.

■ Confirm with *OK*.

Each step you need to take before starting the Automatic programme will appear in the display.

Depending on the Automatic programme selected, tips will appear about the following:

– Type of cookware
– Shelf level
– Duration

■ Follow the instructions in the display.

Tip: Please see the separate cookbook for recipes.

Automatic programmes

Notes on use

– When using the Automatic programmes the recipes provided are designed as a guide only. You can use them for other similar recipes, including those using different quantities.

– The oven interior needs to be at room temperature before starting an Automatic programme.

– Some Automatic programmes require the addition of liquid during cooking. You will be prompted by a message in the display when this needs to be done (e.g. “Add liquid at ...”).

– Some Automatic programmes require a pre-heating phase before food is placed in the oven. A prompt will appear to tell you when to add the food.

– The duration quoted for Automatic programmes is an estimate. It may increase or decrease depending on the programme. The duration, in particular with meat, will vary depending on the initial temperature of the food.

You can create and save up to 20 of your own programmes.

– Each one can have up to 10 cooking stages. This enables you to save your most frequently used recipes very accurately. Each stage contains settings for a function, temperature and duration.
– You can specify the shelf level(s) for the food.
– You can enter the name of the programme for your recipe.

When you next select the programme it will start automatically.

There are different ways of creating a User programme:

– At the end of an Automatic programme, save it as a User programme.
– After running a programme with a set duration, save it.

Then name the programme.

To create a User programme

■ Select [person].

If you have not yet created a User programme Create programme will appear in the display.

■ Confirm with *OK*.

If User programmes already exist, the programme names will appear with Edit programme underneath them.

■ Scroll through the list until Edit programme is highlighted.

■ Confirm with *OK*.

Create programme will be highlighted.

■ Confirm with *OK*.

You can now specify the settings for cooking stage 1. Follow the instructions in the display.

■ Select and confirm the settings you want to change.

Tip: Depending on oven function selected, you can also select Rapid heat-up via Further settings.

Settings for the 1st cooking stage have now been set.

You can add more cooking stages, for example, if you want to add another cooking function to follow on from the first.

- If additional cooking stages are required, select Add cooking stage and proceed as for the 1st cooking stage.
- When you have finished setting all the cooking stages select Finish programme.

Finally set the shelf level(s) to be used.

- Select and confirm the required level(s).

A summary of your settings will appear in the display.

- Check the settings and confirm with *OK*.
- Scroll through the list until Save is highlighted.
- Confirm with *OK*.

Then name the programme. The following symbols will appear next to the alphabet:

Symbol	Meaning
␣	Space
ABC	Alphabet in upper case
abc	Alphabet in lower case
123	Numerals 0 to 9 and hyphen
✓	Confirm the programme name

- Scroll through the list until the character you want is highlighted.
- Confirm with *OK*.

The letter or number you have selected will appear in the top line of the display.

> You can delete the characters one at a time with ⮌.
>
> A maximum of 10 characters can be used.

- Select the rest of the letters or numbers for your programme name.
- Once you have entered the programme name scroll through the list until ✓ is highlighted.
- Confirm with *OK*.

A message will appear in the display confirming that the name has been saved.

- Confirm with *OK*.

To start a User programme

- Place the food in the oven.
- Select [person].

The programme names will appear with Edit programme underneath them in the display.

- Scroll through the list until the programme you want is highlighted.
- Confirm with *OK*.

A list will appear in the display.

– Start now

The programme will start immediately. The oven heating will switch on immediately.

– Start at

Specify the time you want cooking to start. The oven will start heating up at that time.

– Ready at

Specify the time you want cooking to stop. The oven will switch off automatically at the time you have set.

– Change cooking stages

This option is described in “To change User programmes”.

- Scroll through the list until the option you want is highlighted.
- Confirm with *OK*.
- Confirm the message regarding which shelf level to use with *OK*.

The programme selected will begin straight away or at the time set.

To change a User programme

Changing cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select [i].

The programme names will appear with Edit programme underneath them in the display.

- Scroll through the list until the programme you want is highlighted.
- Confirm with *OK*.
- Scroll through the list until Change cooking stages is highlighted.
- Confirm with *OK*.

Cooking stage 1 is highlighted. You can change the specified settings for one cooking stage or add cooking stages to the programme.

- Scroll through the list until the cooking stage you want or Add cooking stage is highlighted in the display.
- Confirm with *OK*.
- Change the programme as you wish (see “To create a User programme”).
- Confirm with *OK*.
- Check the settings and confirm with *OK*.
- Scroll through the list until Save is highlighted.
- Confirm with *OK*.

The changes to your programme will be saved.

- Change the name if necessary (see “To create a User programme”).

A message will appear in the display confirming that the name has been saved.

- Confirm with *OK*.

To change the name

■ Select [person].

The programme names will appear with Edit programme underneath them in the display.

■ Confirm with *OK*.

■ Scroll through the list until Change programme is highlighted.

■ Confirm with *OK*.

■ Scroll through the list until the programme you want is highlighted.

■ Confirm with *OK*.

■ Scroll through the list until Change name is highlighted.

■ Confirm with *OK*.

■ Change the name (see “To create a User programme”).

■ After entering a new name, scroll through the list until ✓ is highlighted.

■ Confirm with *OK*.

A message will appear in the display confirming that the name has been saved.

■ Confirm with *OK*.

The new name for your programme has been saved.

To delete a User programme

■ Select [person].

The programme names will appear with Edit programme underneath them in the display.

■ Confirm with *OK*.

■ Scroll through the list until Delete programme is highlighted.

■ Confirm with *OK*.

■ Scroll through the list until the programme you want is highlighted.

■ Confirm with *OK*.

Delete ? will appear in the display.

■ Scroll through the list until Yes is highlighted.

■ Confirm with *OK*.

The programme will be deleted.

You can delete all User programmes at once (see “Settings - Factory default - User programmes”).

Quick MW

If you touch the Quick MW sensor the oven will start with a set power level and duration, e.g. to reheat a drink.

The maximum power level of 1000 W and a maximum duration of 1 minute are pre-set.

Tip: You can alter the power level and the duration. The maximum duration will depend on the power level selected (see “Settings – Quick MW”).

This function can only be used when no other cooking programmes are in use and the function selector is at •.

■ Touch until the cooking process begins.
Touching it repeatedly increases the duration in set stages.

The time remaining will appear in the display.

You can interrupt the cooking process at any time by touching *OK* and cancel it with the On/Off ⏻ sensor.

At the end of the programme

– Prog. finished will appear.

– A buzzer will sound if the buzzer is switched on (see “Settings – Acoustic tones”).

If you touch the Popcorn sensor the microwave starts with a set microwave power and cooking duration.

The power level is pre-set at 850 W and the duration at 3 minutes. This is suitable for most brands of microwave popcorn.

Tip: The duration can be changed up to a maximum of 4 minutes (see “Settings – Popcorn”). The power level cannot be changed.

This function can only be used when no other cooking programmes are in use and the function selector is at •.

■ Touch until the cooking process begins.

The time remaining will appear in the display.

You can interrupt the cooking process at any time by touching *OK* and cancel it with the On/Off ⏻ sensor.

Do not leave the oven unattended during this programme and make sure you follow the instructions on the packet.

At the end of the programme

– Prog. finished will appear.

– A buzzer will sound if the buzzer is switched on (see “Settings – Acoustic tones”).

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

Functions

Fan plus

Ideal for baking biscuits, sponges, choux pastry, puff pastry and filo pastry.

MW + Fan plus

Suitable for dough which requires longer baking, such as rubbed in, beaten mixtures and yeast recipes.

The baking duration is shorter.

During baking the microwave power level must not exceed 150 W.

Bakeware

The choice of bakeware depends on the oven function.

– Fan plus
Bakeware made of any ovenproof material is suitable. Light-coloured, thin-walled, non-reflective metal tins can be used, but results may not be as good as with dark non-reflective tins.

– MW + Fan plus
Only use ovenproof dishes suitable for microwave use (see “Suitable containers for microwave use”), such as ovenproof glass or ceramic dishes as these allow microwaves through them. Metal containers reflect microwaves so food will only cook from above. Cooking durations would therefore be longer and metal tins could also cause sparking. Place the dish on the glass tray such that it cannot touch the oven walls. If the dish being used causes sparking do not use it for combination cooking again.

Baking parchment

Place chips, croquette potatoes and similar types of food on baking parchment.

Baking charts

The data for the recommended function is printed in bold.

Unless otherwise stated, the durations given are for an oven which has not been pre-heated. With a pre-heated oven, shorten durations by up to 10 minutes.

Temperature

You are generally advised to select the middle duration.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Duration

Check if the food is cooked at the end of the shortest time quoted. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels

– **Fan plus**
Cakes in baking tins: Shelf level 1
Flat items (e.g. biscuits, tray bakes): Shelf level 2
Baking on two levels at once (depending on the height of the items to be baked):
Shelf levels 1+3 or Shelf levels 2+3

– **MW + Fan plus**
Insert the glass tray on shelf level 1 and place the baking container on it.

Tips

– Set the cooking duration. When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

– Position rectangular tins with the longer side across the width of the oven for optimum heat distribution and even baking results.

Baking

Creamed mixture

Cakes / biscuits		[°C]	[W]		[min]
Sponge cake		140–160	–	1	60–80
Ring cake		**150–170**	–	**1**	**65–80**
		160	80	1	60–70
Muffins		150–170	–	2	25–35
Small Cakes (1 glass tray) *)		150 2)	–	2	30–36
Small Cakes (2 glass trays) *)		150 2)	–	2+3	44–50 3)
Marble cake (tin)		150–170	–	1	60–70
Fresh fruit cake, with meringue topping (glass tray)		150–170	–	2	35–45
Fresh fruit cake (glass tray)		150–170	–	2	35–45
Fresh fruit cake (tin)		**150–170**	–	**1**	**55–65**
		160	80	1	45–60
Flan base		150–170	–	1	30–35
Small cakes/biscuits		150–170	–	1	15–30

Rubbed in mixture

Cakes / biscuits		[°C]		[min]
Flan base		150–170	1	30–38
Streusel cake (glass tray)		150–170	2	40–50
Small cakes/biscuits		150–170	2	20–30
Drop cookies (1 glass tray) *)		140	1	42–49
Drop cookies (2 glass trays) *)		140	2+3	42–49 3)
Cheese cake		150–170	1	75–85
Apple cake (baking tin Ø 20 cm) *)		160 2)	2	110–120
Apple pie		150–170	1	65–75
Apricot tart with topping (tin)		150–170	1	60–70

Fan plus / MW + Fan plus

Temperature / Microwave power level in Combination programmes / Shelf level / Duration

*) The settings also apply for testing in accordance with EN 60350.

1) Pre-heat the oven.

2) Do not pre-heat the oven using Rapid heat-up

3) Take the glass trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Sponge mix

Cakes / biscuits		[°C]	[3 1]	[min]
Sponge cake (4–6 eggs)	Fan plus	150–170	1	30–50
Tart / flan base (2 eggs)	Fan plus	150–170	1	25–30
Whisked sponge cake *)	Fan plus	170 1)	2	32–37
Swiss roll	Fan plus	150–170	2	20–25

Yeast mixtures and quark dough

Cakes / biscuits		[°C]	[W]	[3 1]	[min]
Streusel cake (glass tray)	Fan plus	150–170	–	2	35–45
Fresh fruit cake (glass tray)	Fan plus	150–170	–	2	40–50
	MW + Fan plus	**170**	**150**	**2**	**35–45**
Gugelhupf	Fan plus	140–160	–	1	55–65
Stollen	Fan plus	150–170	–	1	55–75
White bread	Fan plus	160–180	–	1	40–50
Dark rye bread	Fan plus	150–170	–	1	110–130
Pizza (glass tray)	Fan plus	170–190	–	2	40–50
	MW + Fan plus	180	80	2	30–40
Onion tart (glass tray)	Fan plus	150–170	–	2	35–40
Apple turnovers	Fan plus	150–170	–	2	25–35

Choux pastry, puff pastry, meringues and frozen goods

Cakes / biscuits		[°C]	[3 1]	[min]
Choux buns	Fan plus	160–180	2	30–40
Puff pastry	Fan plus	170–190	2	25–35
Macaroons	Fan plus	120–140	2	35–45
Frozen pizza (rack)	Fan plus	200	2	12–16

Fan plus / MW + Fan plus

Temperature / Microwave power level in Combination programmes / [3 1] Shelf level / Duration

*) The settings also apply for testing in accordance with EN 60350.

1) Pre-heat the oven.

Roasting

Functions

Fan plus / Auto roast

Use this programme for roasting meat, fish and poultry that needs to be well browned.

MW + Fan plus,
MW + Auto roast

The programme duration is shorter with these functions.

The following microwave power levels should be used throughout roasting:

– For meat and fish: max. 300 W,

– For poultry: 150 W.

These combination programmes are **not** suitable for roasting sirloin joints or fillet. The centre would be too well cooked before the exterior is browned.

Dishes

Please take into account the material of your bakeware in your choice of oven function:

– Fan plus / Auto roast: roasting pans, ovenproof ceramic dishes and glass dishes.

Make sure that the pot and lid have heat-resistant handles.

– MW + Fan plus / MW + Auto roast: Dishes must be suitable for use in a microwave oven, must be heat-resistant and must not have metal lids (see “Suitable containers for microwave use”).

Pot roasting

We recommend roasting in covered oven dishes. Meat will be tender and there will be sufficient stock for making gravy. The oven also stays cleaner than when roasting on the rack.

- Season the meat and place it in the roasting dish. Dot with butter or margarine or brush with oil if necessary. For large lean cuts of meat (2-3 kg) and fatty poultry add about 1/8 litre of water to the dish.
- When using a roasting bag, follow the manufacturer's instructions.

Roasting on the rack

Add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.

Do not add too much liquid during cooking as this will hinder the browning process.

Tips

– Browning: Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

– Standing time: At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

– Roasting poultry: For a crisp skin, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting charts

Unless otherwise stated, the durations given are for an oven which has not been pre-heated.

Please observe the temperature range, the microwave power level, the shelf levels and the durations. These also take the type of cooking container, the size of the meat and cooking practices into account.

Temperature

As a general rule, select the middle temperature given in the chart.
If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart.
Roasting will take longer at the lower temperature, but will be more even.

When roasting on the rack, set a temperature approx. 20 °C lower than for roasting in a covered oven dish.

Pre-heating

Pre-heating is generally only required when roasting beef sirloin joints and fillet.

Roasting duration

The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min/cm], depending on the type of meat:

– Beef/venison: 15–18 min/cm

– Pork/veal/lamb: 12–15 min/cm

– Sirloin/fillet: 8–10 min/cm

Check if the meat is cooked after the shortest duration quoted.

Shelf levels

– Fan plus / Auto roast :
  Rack with meat on it on shelf level 1

– MW + Fan plus /
  MW + Auto roast :
  Rack or glass tray with meat on it on shelf level 1

Beef, game and poultry

Meat		1) 2) [°C]	[W]	[min]
Topside of beef, approx. 1 kg	/	170–190	–	100–120
Beef fillet or sirloin joint, approx. 1 kg 3)	/	190–210 4)	–	40–60
Haunch of venison (approx. 1 kg)	/	180–200	–	100–120
Saddle of venison, (approx. 1 kg)	/	180–200	–	70–100
Poultry, approx. 1 kg	/	170–190	–	55–65
	/	180	150	45–55
Poultry, approx. 4 kg	/	170–190	–	200–220
	/	160	150	120–150

Oven function / Fan plus / Auto roast / MW + Fan plus / MW + Auto roast

Temperature / Microwave power level in combination programmes / Duration

1) Roast in a covered oven dish. When roasting on the rack, set the temperature approx. 20 °C lower than for roasting in a covered oven dish.

2) Do not select a higher temperature than that advised. The meat will brown on the outside, but will not be properly cooked through.

3) Do not cover the food.

4) Do not use Rapid Heat-up to pre-heat the oven.

Roasting

Pork, veal, lamb and fish

Meat/Fish		[°C] [1) 2)]	[W]	[min]
Roast pork (leg, shoulder, neck), approx. 1 kg [3)]	Fan plus / Auto roast	170–190	–	110–130
	MW + Fan plus / MW + Auto roast	180	150	90–100
Gammon joint, approx. 1 kg	Fan plus / Auto roast	170–190	–	70–80
	MW + Fan plus / MW + Auto roast	180	150	60–70
Meat loaf, approx. 1 kg	Fan plus / Auto roast	160–180 [4)]	–	65–75
	MW + Fan plus / MW + Auto roast	180 [4)]	300	35–45
Veal, approx. 1 kg	Fan plus / Auto roast	170–190	–	80–100
	MW + Fan plus / MW + Auto roast	180	150	70–80
Leg of lamb, approx. 2 kg	Fan plus / Auto roast	170–190	–	110–130
	MW + Fan plus / MW + Auto roast	180	150	90–110
Saddle of lamb, approx. 2 kg [3)]	Fan plus / Auto roast	170–190	–	60–80
Fish, whole, approx. 1.5 kg	Fan plus / Auto roast	160–180	–	45–55
	MW + Fan plus / MW + Auto roast	170	150	35–45

Oven function / Fan plus / Auto roast / MW + Fan plus / MW + Auto roast

Temperature / Microwave power level in combination programmes / Duration

1) Roast in a covered oven dish. When roasting on the rack, set the temperature approx. 20 °C lower than for roasting in a covered oven dish.

2) Do not select a higher temperature than that advised. The meat will brown on the outside, but will not be properly cooked through.

3) Do not cover the food.

4) Do not use Rapid Heat-up to pre-heat the oven.

⚠ Danger of burning.
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Functions

Grill

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

The whole of the top heating / grill element will get hot and glow red.

Fan grill

For grilling larger items, e.g. rolled meat, poultry.

The top heating / grill element and the fan switch on and off alternately.

MW + Grill, MW + Fan grill

The grilling duration is shorter.

The maximum microwave power level that can be set is 300 W.

Trays and racks

- Grill on the rack.
- Brush the rack with oil, and place the food on it. It is best to grill food of a similar thickness at the same time so that the grilling duration for each item does not vary too greatly.

Preparing food for grilling

Trim the meat. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

- Pre-heat the grill for approx. 5 minutes with the door closed.

Do not set a microwave power level during pre-heating.

- Place the food on the rack.
- Select a function, microwave power level and a grill setting for the Grill and MW + Grill functions.
- Select a function, microwave power level and a temperature for the Fan grill and MW + Fan grill functions.

⚠ Danger of burning.
Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

- Place the food on the appropriate shelf level (see the Grilling chart).
- Close the door.
- Turn the food halfway through grilling.

Grilling chart

The data for the recommended function is printed in bold.

Check the food after the shortest duration quoted.

Take note of the temperature range, the shelf levels and the durations. These take the size of the meat and cooking practices into account.

Grill level (Grill, MW + Grill)

– Level 3: Thin cuts are cooked quickly when placed close to the grill element.

– Level 2: For a lighter, golden finish, e.g. on gratins and bakes.

– Level 1: Thicker cuts should be grilled further from the grill.

Temperature (Fan grill, MW + Fan grill)

As a general rule, select the lower temperature. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through. Thin cuts can generally be grilled at 220 °C, thicker cuts at 180–200 °C.

Pre-heating

Always pre-heat the grill for approx. 5 minutes with the door closed.

Do not set a microwave power level during pre-heating.

Shelf levels

– Grill, MW + Grill: Use shelf level 2 or 3 depending on the height of the food.

– Fan grill, MW + Fan grill: Use shelf level 1 or 2 depending on the height of the food.

Grilling duration

– Thin pieces of fish and meat usually take 6–8 minutes per side. It is best to grill food of a similar thickness at the same time so that the grilling duration for each item does not vary too greatly.

– Thicker pieces need about 7–9 minutes per side

– With rolled meat, allow approx. 10 minutes per cm diameter.

Testing to see if cooked

One way of finding out how well a piece of meat has been cooked is to press down on it with a spoon:

Rare:	If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
Medium:	If there is some resistance, the inside will be pink.
Well-done:	If there is very little resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Tip: If the surface of thicker cuts of meat is cooked but the centre is not cooked, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Grilling

Grilling chart

For grill functions, pre-heat the grill for approx. 5 minutes with the door closed. Do not use microwave power whilst pre-heating the oven.

Food to be grilled	3 1 from the bottom	Level	Grill 1) [min]	Fan grill [°C]	Fan grill 1) [min]
Thin cuts					
Steak	2/3 2)	**3**	**18–22**	220	10–16
Burgers *	2	**3**	1st side **16-18** 2nd side **12-14**	–	–
Kebabs	2	–	–	220	15–20
Chicken kebabs	2	–	–	220	15–20
Escalopes	2/3 2)	–	–	220	14–18
Burgers	2/3 2)	**3**	**20–25**	220	20–25
Bratwurst	2/3 2)	**3**	**15–20**	–	–
Fish fillet	2/3 2)	**3**	**15–20**	–	–
Trout	2/3 2)	–	–	220	20–25
Toast *	3	**3**	**5–7**	–	–
Cheese toast	2	**3**	**5–9**	–	–
Tomatoes	2/3 2)	**3**	**10–12**	220	6–8
Peaches	2	**3**	**4–8**	220	7–10
Thicker cuts					
Chicken, approx. 1 kg	1/2 3)	**1/2**	**50–60**	**180-200** **150 W + 200** 4)	**45–55** **35–45**
Rolled meat, Ø 10 cm, approx. 1.5 kg	1	1/2	80–100	180–200	80–100
Pork, approx.1 kg	1	–	–	**180–200**	**100–120**

3 1 Shelf level / Grill / Fan grill / Temperature / Duration

***** The settings also apply for testing in accordance with EN 60350-1.

1) Turn the food halfway through grilling.

2) Select the shelf level according to the thickness of the food.

3) Use shelf level 2 for Fan grill .

4) Select MW + Fan grill .

	Function	/	Suitable for:
Defrost		80 W	Very delicate food such as cream, butter, gateaux and filled sponge cakes, cheese
		150 W	All other types of food
Reheat		450 W	Food for babies and children
		600 W	All types of food; frozen ready-meals which do not need browning.
		850 W	
		1000 W	Drinks
Cooking		850 W Heating up	Casseroles; porridge and rice pudding, frozen foods which do not need browning.
		450 W Continued cooking	
		150 W Simmering	
	Select a Microwave combination programme if you want to shorten cooking durations and have a crisp finish to the dish.		
		300 W + 160–180 °C	Sear using a high temperature to start with, then continue cooking with a lower temperature.
		300 W + 150–170 °C	Ready-meals which need to be browned, e.g. gratins

Microwave Solo / Microwave power / MW + Auto roast / MW + Fan plus / Temperature

The duration required depends largely on the nature of the food, the amount and its initial temperature. Food that has been refrigerated, for example, takes longer to reheat than food at room temperature. Please refer to the relevant charts.

Before defrosting, reheating and cooking

- Place food (including frozen) in a dish that is suitable for microwave use, and cover it.
- Place the dish in the middle of the glass tray on shelf level 1.

With Microwave combination programmes

- Only use heat-resistant containers which are microwave safe.

A lid is not usually required.

Never use a lid with MW + Auto roast and MW + Grill as the food will not brown.

- Place the glass tray on shelf level 2.

Place ready-meals in aluminium foil dishes on the glass tray.

During the defrosting, reheating and cooking process

- Turn or stir the food several times. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

After defrosting, reheating and cooking

During the standing time the temperature is distributed evenly in the food.

- Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

⚠ Danger of burning.
After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand. Danger of burning.

⚠ Danger of burning.
Be careful when removing dishes from the appliance. Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.
Wear oven gloves when removing dishes from the oven.

- Always ensure that food is sufficiently cooked or reheated.
- If in any doubt that a sufficiently high temperature has been reached, continue cooking or reheating for a little longer.
- It is very important to make sure that food which goes off easily, such as fish, poultry and minced meat is cooked sufficiently.

Tips on reheating

⚠ Danger of burning. Food for babies and children must not be too hot.

Only heat food for babies and children for 30-60 seconds at 450 W.

Pressure can build up when reheating in sealed containers, causing the container to explode.

Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Never reheat hard boiled eggs using the Microwave solo function ≋ even without the shell. The eggs can explode.

When heating liquids, milk, sauces etc, using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout.

This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken, which can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open.

To avoid this, stir liquid before heating it up. After heating it up wait for at least 20 seconds before removing the container from the oven. Placing a suitable glass rod or similar utensil in the container can help prevent it from boiling over.

Tips on cooking

Food with a thick skin or peel, such as tomatoes, sausage, potatoes and aubergines can burst when heated.

Pierce or score the skin of these types of food several times to allow steam to escape.

Eggs heated in their shells can burst, even after they have been taken out of the oven.

Eggs can only be cooked in their shells using Microwave Solo ≋ in a specially designed egg-boiling device.

If you cook eggs without their shells using microwave power, the yolks could explode due to the resulting pressure.

Prick the yolk several times before cooking to avoid this.

Use	Notes
Defrosting large quantities of food at once, e.g. 2 kg fish	The glass tray can be used on shelf level 1 for defrosting food.
Reheating food	Always cover food when reheating it, except when reheating meat/fish coated in breadcrumbs.
Cooking vegetables	Add a little water to vegetables which have been kept stored. Vegetable cooking times depend on the texture of the vegetable. Fresh vegetables contain more water than vegetables which have been stored and usually cook more quickly.
Cooking frozen ready-meals	Deep-frozen, ready-made meals can be defrosted and then reheated or cooked in one process. Follow the instructions on the packet.

Tables for defrosting, reheating and cooking food using Microwave solo

The following notes apply to all charts:

- Take note of the recommended microwave power levels, durations and standing times. These take the consistency, the quantity and the initial temperature of the food into account.
- You are generally advised to select the middle duration.
- Place the food on the glass tray and use shelf level 1.

Microwave defrosting, reheating and cooking

Chart for defrosting food

	Quantity	≋ [W]	◴ [min]	⧖ [min] [1]
Dairy products				
Cream	250 ml	80 W	13–17	10–15
Butter	250 g	80 W	8–10	5–10
Cheese slices	250 g	80 W	6–8	10–15
Milk	500 ml	150 W	14–16	10–15
Quark	250 g	150 W	10–12	10–15
Cakes / Pastry / Bread				
Sponge cake (1 slice)	Approx. 100 g	150 W	1–2	5–10
Sponge cake	Approx. 300 g	150 W	4–6	5–10
Fresh fruit cake (3 slices)	Approx. 300 g	150 W	6–8	10–15
Butter cake (3 slices)	Approx. 300 g	150 W	5–7	5–10
Cream cake (1 slice)	Approx. 100 g	80 W	1:30	5–10
Cream cake (3 slices)	Approx. 300 g	80 W	4–4:30	5–10
Yeast buns, puff pastries (Qty 4)		150 W	6–8	5–10
Fruit				
Strawberries, raspberries	250 g	150 W	7–8	5–10
Red / blackcurrants	250 g	150 W	8–9	5–10
Plums	500 g	150 W	12–16	5–10
Meat				
Minced beef	500 g	150 W	16–18	5–10
Chicken	1000 g	150 W	34–36	5–10
Vegetables				
Peas	250 g	150 W	8–12	5–10
Asparagus	250 g	150 W	8–12	10–15
Beans	500 g	150 W	13–18	10–15
Red cabbage	500 g	150 W	15–20	10–15
Spinach	300 g	150 W	12–14	10–15

≋ Microwave power / ◴ Defrosting duration / ⧖ Standing time

[1] Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

Chart for reheating food

	Quantity	[W]	[min:sec]	[min] 1)
Drinks 2)				
Coffee (drinking temperature 60–65 °C)	1 cup (200 ml)	1000 W	0:50–1:10	–
Milk (drinking temperature 60–65 °C)	1 cup (200 ml)	1000 W	1:00–1:50 3)	–
Water, bringing to the boil	1 cup (125 ml)	1000 W	1:00–1:50	–
Baby bottle (milk)	approx. 200 ml	450 W	0:50–1:00 3)	1
Mulled wine, grog (drinking temperature 60–65 °C)	1 glass (200 ml)	1000 W	0:50–1:10	–
Food 3)				
Baby food (room temperature)	1 jar (200 g)	450 W	0:30–1:00	1
Cutlets, cooked	200 g	600 W	3:00–5:00	2
Fish fillet, cooked	200 g	600 W	3:00–4:00	2
Roast meat in gravy	200 g	600 W	3:00–5:00	1
Side dishes	250 g	600 W	3:00–5:00	1
Vegetables	250 g	600 W	4:00–5:00	1
Gravy	250 ml	600 W	4:00–5:00	1
Soup / casserole	250 ml	600 W	4:00–5:00	1
Soup / casserole	500 ml	600 W	7:00–8:00	1

Microwave power / Duration / Standing time

1) Allow food to stand at room temperature for a few minutes (standing time) after cooking. This allows the heat to spread evenly throughout the food and so that a consistent temperature is reached.

2) Flash boiling can be avoided by stirring liquids before heating them. After heating, wait at least 20 seconds before removing the container from the oven. In addition, during heating a glass rod or similar item, if available, can be placed in the container.

3) Durations assume food is approx. 5 °C to start with.
For food not normally refrigerated, durations assume food is at room temperature or approx. 20 °C.
With the exception of baby food and delicate whisked sauces food should be reheated to a temperature of 70–75 °C.

Microwave defrosting, reheating and cooking

Chart for cooking food

	Quantity	850 W ◴ [min]	+	450 W ◴ [min]	⌛ [min] [1)]
Meat					
Meatballs in gravy (400 g meat)		10–12		–	2–3
Stew (750 g meat)		16	+	15	2–3
Poultry					
Chicken in mustard sauce	Approx. 800 g	4	+	12	2–3
Chicken curry	Approx. 900 g	5	+	12	2–3
Chicken risotto	Approx. 1.6 kg	10	+	15	3–5
Fish					
Fillet in sauce	Approx. 900 g	8–10		–	2–3
Fish curry	Approx. 1.5 kg	5	+	12	3–5
Fresh vegetables					
Carrots	300 g	2	+	6	2
Cauliflower florets	500 g	6	+	10	2
Peas	450 g	5	+	10	2
Peppers, cut into strips	500 g	5	+	10	2
Kohlrabi batons	500 g	3	+	8	2
Brussels sprouts	300 g	3	+	9	2
Asparagus	500 g	5	+	8	2
Broccoli florets	300 g	4	+	4	2
Leeks	500 g	5	+	8	2
Green beans	500 g	4	+	12	2
Frozen vegetables					
Peas, mixed veg.	450 g	5	+	11	2
Spinach	450 g	5	+	7	2
Brussels sprouts	300 g	4	+	6	2
Broccoli	300 g	3	+	6	2
Leeks	450 g	4	+	8	2
Desserts					
Quark souffle (500 g quark)		10–12		–	–
Fruit compote (500 ml fruit juice or 500 g fruit)		6–8		–	–

◴ Duration / ⌛ Standing time

[1)] Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

Your oven has a number of Special applications in addition to the Automatic programmes. They are listed under Further programmes ⧉:

- Defrost
- Gentle bake
- Drying
- Reheat
  (Reheating plated meals)
- Prove dough
- Pizza
- Heat crockery

This section also gives information on the following applications:

- Frozen food/Ready meals

Further programmes

Defrost

Use the Defrost function to gently defrost frozen food.

Only use heat-resistant containers which are microwave safe.

- Select .
- Select Defrost.
- Select the food category.
- Enter the weight of the food.
- Follow the instructions in the display.

Air is circulated throughout the cabinet to gently defrost the food.

⚠ Danger of salmonella poisoning. It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

Tips

– Place the food to be defrosted on the glass tray without its packaging.

– When defrosting poultry, put it on the rack over the glass tray to catch the defrosted liquid so that the meat is not lying in this liquid.

– Meat, poultry and fish do not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Gentle bake

The Gentle bake function is ideal for bakes and gratins which require a crisp top.

The temperature can be set between 100 and 230 °C.

- Select .
- Select Gentle bake and alter the recommended temperature if necessary.
- Follow the instructions in the display.

The table contains a few examples.

Food	[°C]	3 1	[min]
Lasagne	190	1	45–60
Potato gratin	180	1	55–65
Vegetable bake	180	1	55–65
Pasta bake	190	1	40–50

Temperature / 3 1 Shelf level / Duration

For other recipes, use the temperature and time settings given for Fan plus as a guide.

Drying food

This programme is designed for traditional style drying of food to preserve it.

The temperature can be set between 80 and 100 °C.

It is important that fruit and vegetables are ripe and not bruised before they are dried.

■ Prepare the food for drying

– Peel and core apples, and cut into slices 0.5 cm thick.

– Stone plums, if necessary.

– Peel, core and cut pears into thick wedges.

– Peel and slice bananas.

– Clean mushrooms and cut them in half or slice them.

– Remove parsley and dill from the stem.

■ Distribute the food to be dried evenly over the glass tray or the rack.

■ Select [⧉].

■ Select Drying.

■ Alter the recommended temperature if necessary and then set the duration.

■ Follow the instructions in the display.

Food	🕘
Fruit	2–8 hours
Vegetables	3–8 hours

🕘 Drying time

■ Reduce the temperature if condensation begins to form in the oven.

⚠ Danger of burning. Wear oven gloves when removing the dried food from the oven.

■ Allow the dried fruit or vegetables to cool down after drying.

Dried fruit must be completely dry, but also soft and elastic.

■ Store in sealed glass jars or tins.

Reheat

This programme is designed for reheating cooked food.

Only use heat-resistant containers which are microwave safe.

- Place the food to be reheated in its dish covered on the rack
- Select [icon].
- Select Reheat.
- Select the food category.
- Enter the weight of the food.
- Follow the instructions in the display.

⚠ Danger of burning.
Wear oven gloves when removing the dishes from the oven. Droplets of water may have accumulated underneath the dish.

Proving dough

This programme is designed specifically for proving yeast dough.

The temperature can be set between 30 and 50 °C.

- Select [icon].
- Select Prove dough.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

Pizza

This programme is designed specifically for baking pizza.

The temperature can be set between 160 and 250 °C.

- Select .
- Select Pizza.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

Heat crockery

This programme is designed for pre-heating your crockery.

The temperature can be set between 50 and 80 °C.

Use heat-resistant dishes.

- Place the rack on shelf level 1 and place the crockery on it. Depending on the size of the crockery you can also use the oven floor.
- Select .
- Select Heat crockery.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

⚠ Danger of burning.
Wear oven gloves when removing dishes from the oven.

Frozen food/Ready meals

Tips

Cakes, pizza, baguettes

– Bake on a layer of baking parchment placed on the rack.

– Use the lowest temperature recommended on the manufacturer's packaging.

Oven chips, croquettes or similar items

– Place them on baking paper on the rack.

– Use the lowest temperature recommended on the manufacturer's packaging.

– Turn several times during cooking.

Method

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

■ Select the function and temperature recommended on the manufacturer's packaging.

■ Pre-heat the oven.

■ Place the food in the pre-heated oven on the shelf level recommended on the packaging.

■ Check the food at the end of the shortest duration recommended on the packaging.

⚠ Danger of burning.
Make sure the oven heating elements are switched off and that the oven cavity is cool.

⚠ Danger of injury.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the oven.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners.
All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.
Remove any residual cleaning agent immediately.

Stubborn soiling could damage the oven in certain circumstances.
Clean the oven interior, the inside of the door and the door seal as soon as the oven has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Check the door and door seal for any sign of damage. If any damage is noticed, the oven should not be used again in Microwave mode until the fault has been rectified by a service technician.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents on the oven front
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- glass cleaning agents
- cleaning agents for ceramic hobs
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- melamine eraser blocks
- sharp metal scrapers
- wire wool
- stainless steel spiral pads
- spot cleaning
- oven cleaner *

* these can, however, be used to remove very heavy soiling from PerfectClean treated surfaces.

If soiling is left for a long time it might become impossible to remove. Continued use of the oven without regular cleaning will make it much harder to keep clean.

Soiling is, therefore, best removed after each use of the oven.

Only the glass tray is dishwasher proof.

Tips

– Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

– The top heat/grill element can be lowered to make it easier to clean the oven.

– To neutralise odours in the oven, put a container of water with some lemon juice in the oven and heat for a few minutes.

Normal soiling

Moisture inside the oven can cause damage.

Do not use too much water on the cloth or sponge and do not let water or any other liquid find its way into any openings.

■ It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.

■ After cleaning make sure all residual cleaning agent is thoroughly removed with clean water.
This is particularly important when cleaning PerfectClean surfaces as cleaning agent residues can impair the non-stick properties.

■ After cleaning, wipe the surfaces dry using a soft cloth.

Stubborn soiling

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not try to remove this discolouration! Clean these following the instructions given here.

- Moisten stubborn soiling with a solution of hot water and washing-up liquid and leave for a few minutes to take effect.
- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, rinse thoroughly with clean water, and dry with a soft cloth.
- Very stubborn soiling on PerfectClean treated enamel can be cleaned using Miele oven cleaner. It must be applied to the surface when cold. Follow instructions on the packaging.

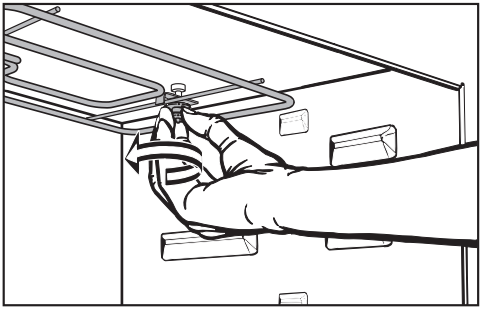
Non-Miele oven cleaner must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

Lowering the top heat/grill element

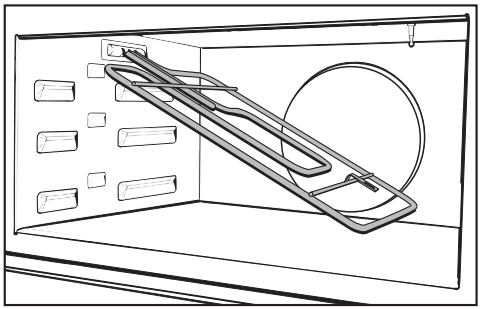
If the oven interior roof is badly soiled, the top heat/grill element can be lowered to make cleaning easier. It is recommended to clean the oven interior roof regularly with a damp cloth or dishwashing sponge.

⚠ Danger of burning.
Make sure the oven heating elements are switched off and that the oven cavity is cool.



■ To lower the top heat/grill element, the nut needs to be unscrewed.

Use caution not to damage the element.
Do not use force to lower the element.



■ Carefully lower the element.

Use caution not to damage the roof liner.
Do not use the abrasive side of the dishwashing sponge to clean the roof liner.

■ Clean the roof of the oven with a damp cloth or a dishwashing sponge.

■ After cleaning, raise the top heat/grill element gently back up again. Refit the nut and tighten to secure the element back in position.

Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Cause and remedy
The display is dark.	The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off. ■ As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see “Settings – Time of day - Display”).
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele Service.
A programme will not start.	The door is still open for a programme using Microwave power ■ Check whether the door is closed properly.
	A power level or a duration is not set for a programme using microwave power ■ If using a programme with microwave power, make sure that you have entered a power level and a duration.
	The necessary settings for a microwave combination programme have not been set. ■ Make sure you have entered a microwave power level, a duration and a temperature.

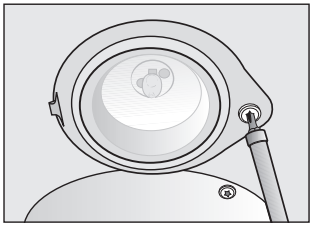
Problem	Cause and remedy
System lock 🔒 **appears in the display when a function is selected.**	The system lock 🔒 has been activated. ■ It can be deactivated for a programme to be run by touching the *OK* sensor for at least 6 seconds. ■ The system lock can be permanently deactivated (see “Settings – Safety – System lock 🔒”).
The oven does not heat up.	Demo mode has been activated. The oven can be operated but does not heat up. ■ Deactivate demo mode. See “Settings - Showroom programme”.
Power cut - process cancelled **appears in the display.**	There has been a power cut which has caused a current process to stop. ■ Switch the oven off and then back on again. ■ Start the programme again.
12:00 **has appeared in the display.**	The power supply was interrupted for longer than 200 hours. ■ Reset the time and date.
Maximum operating duration reached **appears in the display.**	The oven has been operating for an unusually long time and this has activated the safety switch-off function. Safety switch-off has been triggered. ■ Confirm with *OK*. Touch ⮌ to delete the message Prog. finished. The oven is now ready to use.
⚠ Fault XX **appears in the display.**	There is a problem that you cannot resolve. ■ Call the Miele Service Department.
If the door is opened whilst using Microwave solo ≋, the oven stops making a noise.	This is not a fault. If the door is opened while Microwave solo ≋ is being used, the door contact switch will turn off the microwave and switch the cooling fan to a lower speed.
A noise can be heard after a cooking process.	The fan remains switched on after a cooking programme (see “Settings - Cooling fan run-on”).

Problem solving guide

Problem	Cause and remedy
An abnormal sound can be heard when the oven is operating in microwave mode.	Metal was used during a programme with microwave power. ■ Check if there are sparks caused by using metal dishes (see “Suitable containers for microwave use”).
	The food was covered with aluminium foil during a programme with microwave power. ■ If necessary, remove the foil cover.
	The wire oven rack was used during a programme with microwave. ■ Always use the glass tray for programmes with microwave power.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.
Cakes and biscuits are not sufficiently baked in the times given in the chart	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected.
	The cookware used was not suitable for the programme chosen. Bright shiny tins are not very suitable. Try using a different tin next time. These reflect heat, which means that the heat does not penetrate to the food effectively, resulting in uneven or poor browning. ■ Dark matt tins are best for baking.

Problem	Cause and remedy
The food is not sufficiently heated or is not cooked at the end of a set duration when using microwave power	The oven was not restarted after interrupting a cooking process using microwave power. ■ Restart the programme to ensure the food is heated or cooked properly.
	When cooking or heating with microwave power, the time set was too short. ■ Check that the correct duration is selected for the microwave power level. The lower the microwave power level the longer the cooking duration.
Food has cooled down too quickly after being reheated or cooked in Microwave mode.	Microwaves cause food to heat from the outside first. This heat then moves towards the middle of the food. If food is cooked at a high power level it is possible that the heat may not have reached the centre of the food. Food may be hot on the outside but cool in the middle. During the standing time the food in the middle will become warmer and that on the outside will become cooler. ■ When heating food with different densities, such as with menu cooking, it is sensible to start with a low power level and select a longer reheating duration.
The oven lighting switches off after a short time.	The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see “Settings - Lighting”).

Problem solving guide

Problem	Cause and remedy
The oven lighting does not switch on. 	The halogen lamp needs replacing. ⚠ Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool. The lamp cover consists of two parts, a glass piece and mounting. It can get damaged if it falls. Hold the lamp cover securely when removing it so that it does not fall. Place a tea towel over the floor of the oven and the open door to protect them. ■ Disconnect the appliance from the mains. ■ Remove the screw to the lamp cover using a T20 Torx screwdriver, and take off the cover. ■ Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. Remove the halogen lamp. ■ Replace it with a new halogen lamp (Osram 66725, 230V, 25W, thermally stable up to 300°C, G9 fitting). ■ Replace the glass piece in the mounting, and refit the lamp cover. Make sure that the lug on the mounting is correctly located in the notch in the roof of the oven, then screw the mounting back into place. ■ Reconnect the oven to the electricity supply.

Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele Dealer or Miele Service.

Contact information for Miele Service can be found at the end of this document.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Electrical connection: UK

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with current national and local safety regulations (BS 7671 in the UK).

This appliance is supplied with a mains cable for connection to a 230 V, 50 Hz single phase supply.

The voltage and connected load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

Connection should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been installed.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Switches with a minimum all-pole contact gap of 3mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Please contact a qualified electrician for advice.

If the cable is damaged a new cable must be fitted by a Miele approved service technician.

This appliance conforms with European Standard EN 55011 as a Group 2, Class B product. Group 2 appliances use high frequency energy in the form of electro-magnetic waves to create heat in food. Class B is assigned to appliances that are suitable for domestic use.

Important UK

The wires in the mains lead are coloured in accordance with the following code:

– Green/yellow = earth

– Blue = neutral

– Brown or black = live

⚠ WARNING - THIS APPLIANCE MUST BE EARTHED

Electrical connection: Other countries

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with local and national safety regulations.

Hong Kong
This appliance is supplied with a power cord with plug for connection to a 230 V, 50 Hz socket outlet.

Taiwan

This appliance is supplied with a power cord with plug for connection to a 220 V, 60 Hz socket outlet.

The voltage and rated load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

For extra safety it is advisable to install a suitable residual current device (RCD) / ground fault interrupter (GFI). Contact a qualified electrician for advice.

If the cord is damaged a new cord must be fitted by a Miele approved service technician.

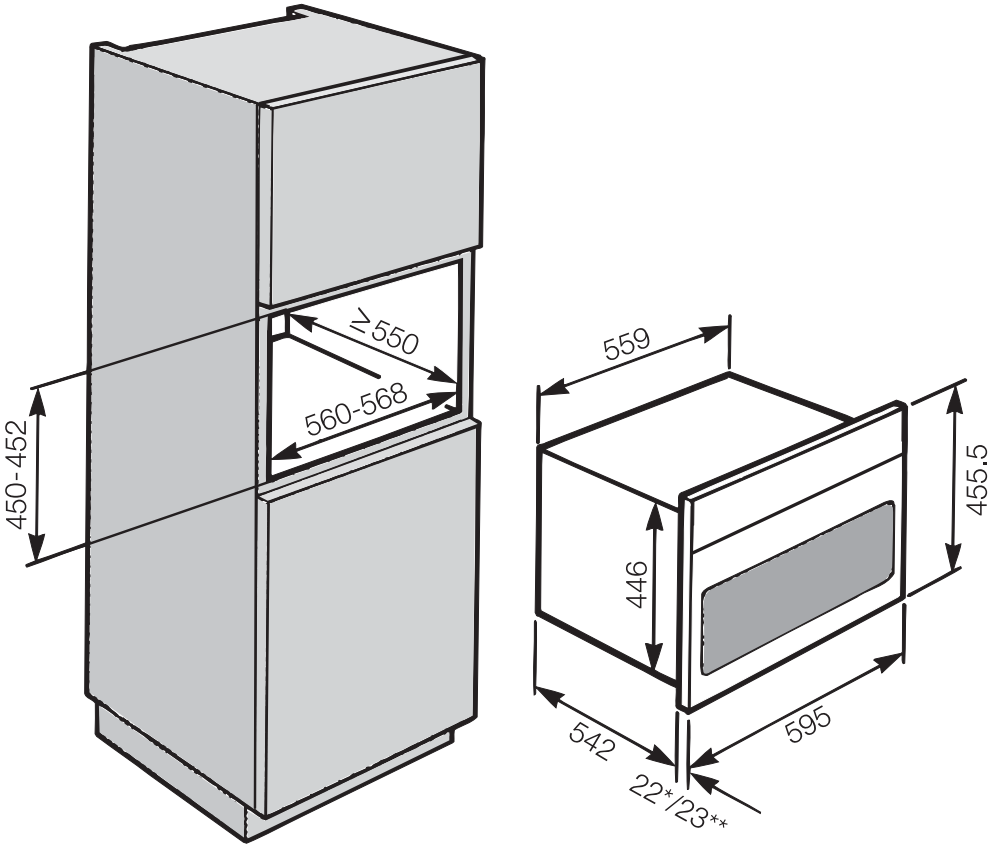
⚠ WARNING - THIS APPLIANCE MUST BE EARTHED

Building-in diagrams

Appliance and niche dimensions

Dimensions are given in mm.

Installation in a tall unit

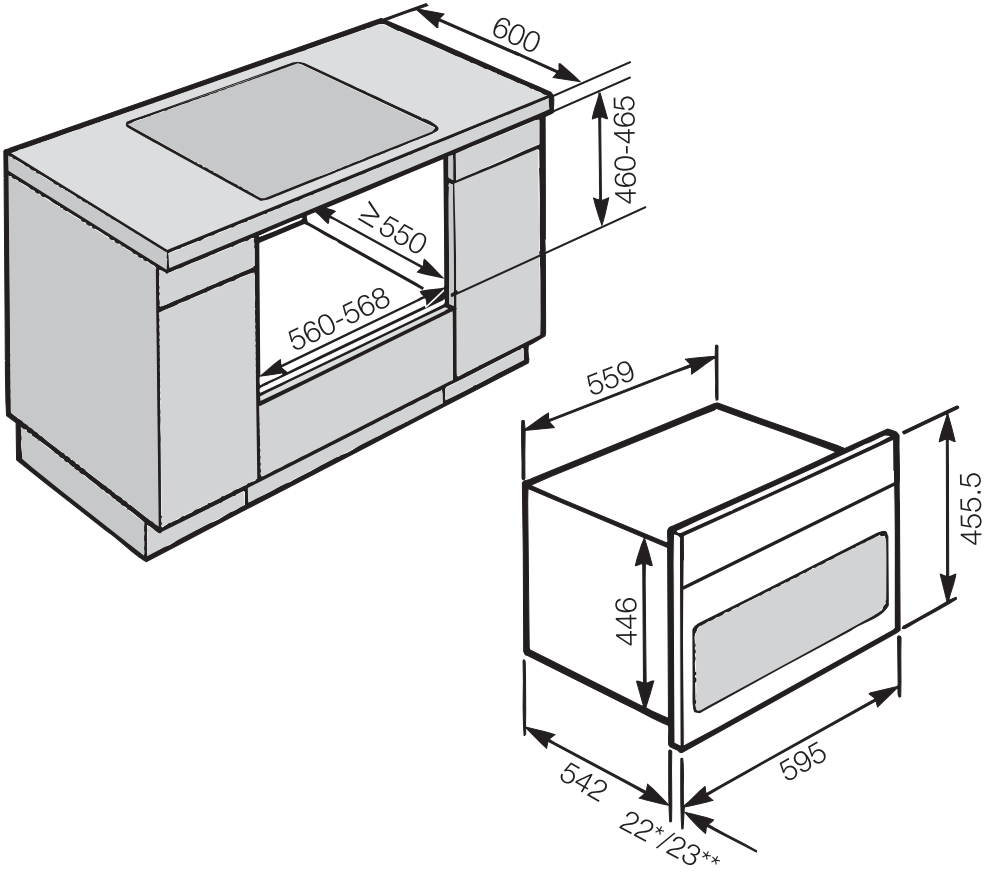


* Ovens with glass front

** Ovens with metal front

Installation in a base unit

When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.



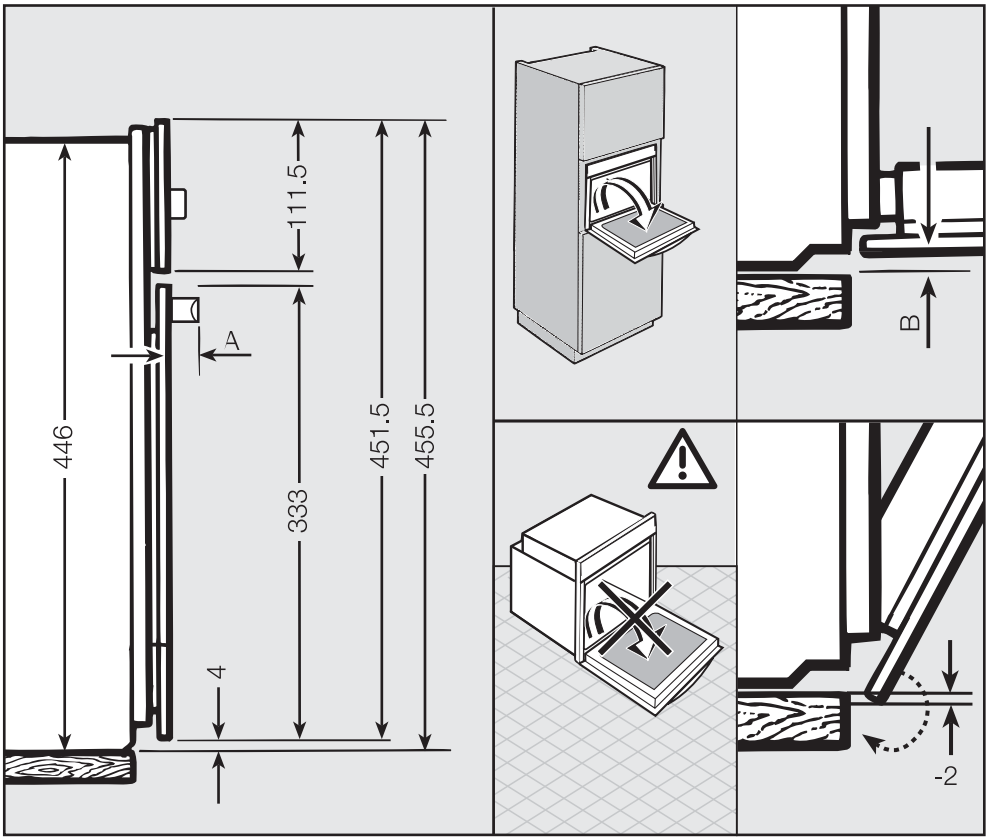
* Ovens with glass front

** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.



A H63xx: 45 mm

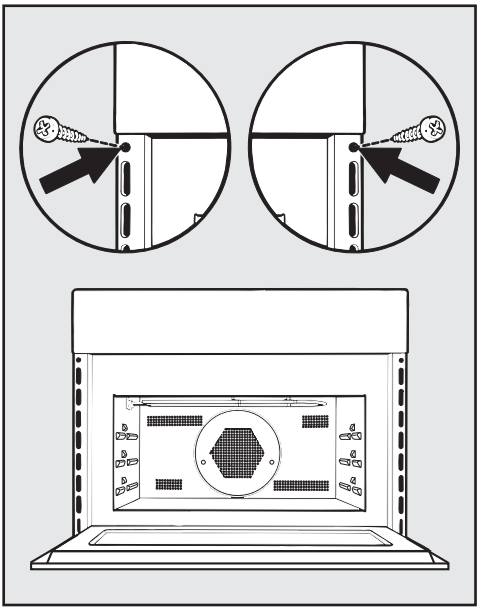
H64xx: 42 mm

B Ovens with glass front: 2.2 mm

Ovens with metal front: 1.2 mm

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

- Connect the mains cable from the oven to the isolator.
- Push the oven into the housing unit up to the oven trim and align it.



- Open the door and use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.

Note for test institutes

Test food acc. to EN 60705 (Function: Microwave solo)

Test food		[W]	[min]	[min] 1)	Notes 2)
Custard, 1000 g		600 + 450	4 + 20	120	Container see Standard, dimensions at the upper rim 250 mm x 250 mm, cook uncovered
Sponge cake, 475 g		450	7:30–8:30	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Minced meat, 900 g		600 + 450	8 + 12	5	Container see Standard, dimensions at the upper rim 250 mm x 124 mm, cook uncovered
Potato gratin, 1100 g		300 + 180 °C	30–35	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Cake, 700 g		80 + 170 °C	30–35	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Chicken, 1200 g		300 + 180 °C	40–50	5	Place the glass tray with the rack on top into the oven
Defrost meat (minced meat), 500 g		150	16–18	10	Container see Standard, cook uncovered
Raspberries, 250 g		150	7:30	3	Container see Standard, cook uncovered

Function / Microwave power / Defrosting or cooking duration / Standing time
Functions: Microwave / MW+Fan plus

1) Allow the food to stand at room temperature for the standing time quoted to enable the heat to spread evenly throughout the food.
2) Place the glass tray into the oven on shelf 1 and place the container on it.

Test food acc. to EN 60350-1

Test food	Accessories		[°C]		[min]	Pre-heat
Drop cookies	1 glass tray	Fan plus	140	2	42–49	No
	2 glass trays [1]	Fan plus	140	2+3	42–49	No
Small cakes	1 glass tray	Fan plus	150	2	30–36	No
	2 glass trays	Fan plus	140	2+3	44–50	No
Whisked sponge	Springform [2] ∅ 26 cm	Fan plus	170	2	32–37	No
Apple cake	Springform [2] ∅ 20 cm	Fan plus	160	1	110–120	No
Toast	Rack	Grill	–	3	1:30–2:30	Yes, 5 minutes
Burgers	Rack on the glass tray	Grill	–	2	1st side: 16–18 2nd side: 12–14	Yes, 5 minutes

Function / Temperature / Shelf level / Cooking duration
Fan plus / Grill

1) Take the glass trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

2) Use a dark coloured, matt tin and place it on the rack.

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