



BE555LM.0., BE555LM.1.

Microwave Oven



EN User manual and installation instructions 2



Table of contents

INSTRUCTIONS FOR USE

1	Security	2
2	Avoiding property damage	6
3	Environmental protection and saving	6
4	Getting to know us	7
5	Accessories	8
6	Before first use	8
7	Basic operation	9
8	Barbecue	10
9	Memory	11
10	Programs	11
11	Basic settings	13
12	Cleaning and care	13
13	Troubleshooting	15
14	Disposal	16
15	Customer service	16
16	How to do it.....	17
17	ASSEMBLY INSTRUCTIONS.....	23
17.1	Safe installation	23

1 Security

Please note the following safety instructions.

1.1 General information

- ¡Please read these instructions carefully. ¡
- Keep the instructions and the product product information for future use or subsequent owner.
- ¡Connect the device during transport port damage does not apply.

1.2 Intended use

Only licensed specialists may connect devices without a plug. Damage caused by incorrect connection is not covered by the guarantee.

Safety during use can only be guaranteed if the device is installed correctly in accordance with the installation instructions. The installer is responsible for ensuring that the device functions properly at the installation site.

Only use the device: ¡

- to prepare food and drinks. under
- ¡ supervision. Supervise short-term cooking processes continuously.
- ¡ in household and similar applications such as: in staff kitchens in shops, offices and other commercial premises; in agricultural premises; by customers in hotels and other residential establishments; in bed and breakfast establishments.

¡up to a height of 4000 m above sea level Sea level.

This appliance complies with EN 55011 or CISPR 11. It is a Group 2, Class B product. Group 2 means that microwaves are generated for the purpose of heating food. Class B means that the appliance is suitable for private household use.

1.3 Restriction of the user group

This appliance can be used by children aged 15 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and have understood the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be carried out by children unless they are 15 years or older and are supervised.

Keep children younger than 8 years away from the device and the connecting cable.

1.4 Safe use

WARNING – Fire hazard!

Flammable objects stored in the cooking chamber can ignite.

- ▶ Never store flammable objects in the cooking compartment.
- ▶ If smoke is emitted, switch off the appliance or unplug it and keep the door closed to extinguish any flames.

cken.

Loose food residue, fat and gravy can catch fire.

- ▶ Before operation, remove coarse dirt from the cooking chamber, the heating elements and the accessories.

Overheating of the device may cause a fire.

- ▶ Never install the appliance behind a decorative or furniture door.

WARNING – Risk of burns! During use, the device and its accessible parts become hot.

- ▶ Care should be taken to avoid touching heating elements.
- ▶ Young children, younger than 8 years, must be kept away.

Accessories or dishes become very hot.

- ▶ Always use oven mitts to remove hot accessories or dishes from the cooking compartment. Alcohol vapors can ignite in the hot cooking compartment. The appliance door can burst open. Hot vapors and flash flames can escape.

- ▶ Only use small amounts of high-proof drinks in food.
- ▶ Do not heat spirits ($\geq 15\%$ vol.) in their undiluted state (e.g. for pouring on or over food).
- ▶ Open the appliance door carefully.

WARNING – Risk of scalding! The accessible parts become hot during operation.

- ▶ Never touch the hot parts.
- ▶ Keep children away.

When you open the appliance door, hot steam can escape. Steam may not be visible depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children away.

Water in the hot cooking chamber can produce hot steam.

- ▶ Never pour water into the hot cooking chamber.

WARNING – Risk of injury! Scratched glass on the appliance door can shatter.

- ▶ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the appliance door, as they can scratch the surface. The hinges on the appliance door move when the door is opened and closed and you could get caught.
- ▶ Do not reach into the hinge area.

Cracks, splinters or breaks on the glass turntable are dangerous.

- ▶ Never hit the turntable with hard objects.

- ▶ Handle the turntable carefully. Alcohol vapors can ignite in the hot cooking compartment and cause the appliance door to burst open and possibly fall off. The door panels can shatter and splinter.

→ "Avoiding property damage", page 6

- ▶ Only use small amounts of high-proof drinks in food.
- ▶ Do not heat spirits ($\geq 15\%$ vol.) in their undiluted state (e.g. for pouring on or over food).
- ▶ Open the appliance door carefully.

WARNING – Risk of electric shock!

Improper repairs are dangerous.

- ▶ Only trained personnel may carry out repairs on the device.
- ▶ Only original spare parts may be used to repair the device.
- ▶ If the power cord of this device is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person.

to avoid hazards. Damaged insulation on the power cable is dangerous.

- ▶ Never allow the power cable to come into contact with hot parts of the device or heat sources.
- ▶ Never allow the power cord to come into contact with sharp points or edges.
- ▶ Never bend, crush or modify the power cable.

Moisture ingress can cause electric shock.

- ▶ Do not use a steam cleaner or high-pressure cleaner to clean the device.

A damaged device or a damaged power cable is dangerous.

- ▶ Never operate a damaged device.
- ▶ Never operate a device with a cracked or broken surface.
- ▶ Never pull on the power cord to disconnect the device from the power supply. Always pull on the power plug on the power cord.
- ▶ If the device or the power cable is damaged, immediately unplug the power cable or switch off the fuse in the fuse box.

- ▶ Call customer service. → *Page 16*

⚠ WARNING – Danger of suffocation!
Children can pull packaging material over their heads or wrap themselves in it and suffocate.

- ▶ Keep packaging material away from children.
 - ▶ Children should not play with packaging material.
- Children can inhale or swallow small parts and thus suffocate.
- ▶ Keep small parts away from children.
 - ▶ Do not let children play with small parts.

1.5 Microwave

IMPORTANT SAFETY INSTRUCTIONS PLEASE READ CAREFULLY AND KEEP FOR FURTHER USE

⚠ WARNING – Fire hazard!

Using the device for purposes other than those intended is dangerous and can cause damage. For example, heated slippers, grain or cereal pillows can catch fire even after hours.

- ▶ Never use the appliance to dry food or clothing.
- ▶ Never heat slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar items with the device.
- ▶ Only use the appliance to prepare food and drinks.

Food and its packaging and containers can ignite.

- ▶ Never heat food in warming packaging.
- ▶ Never heat food in containers made of plastic, paper or other flammable materials unattended.
- ▶ Never set the microwave power or time too high. Follow the instructions in this manual.
- ▶ Never dry food in a microwave.
- ▶ Never defrost or heat foods with a low water content, such as bread, using too high a microwave power or time.

Cooking oil can ignite.

- ▶ Never heat cooking oil exclusively in the microwave.

⚠ WARNING – Risk of explosion! Liquids or other foods in tightly sealed containers can easily explode.

- ▶ Never heat liquids or other foods in tightly sealed containers.

⚠ WARNING – Risk of burns! Foods with a hard shell or skin can explode during or after heating.

- ▶ Never cook eggs in the eggshell or heat hard-boiled eggs in the eggshell.
- ▶ Never cook shellfish or crustaceans.
- ▶ For fried eggs or eggs in a glass, pierce the yolk first.
- ▶ Foods with a hard shell or skin, such as apples, tomatoes, potatoes or sausages, can burst. Before heating, remove the shell or skin.

The heat in the baby food is not distributed evenly.

- ▶ Never heat baby food in closed containers.
- ▶ Always remove the lid or the teat.
- ▶ After heating, stir or shake well.
- ▶ Check temperature before giving food to child.

Heated food gives off heat. The dishes can become hot.

- ▶ Always use an oven mitt to remove dishes or accessories from the cooking compartment. If the food is hermetically sealed, the packaging may burst.
- ▶ Always follow the instructions on the packaging.
- ▶ Always remove food from the cooking chamber using oven gloves.

The accessible parts become hot during operation.

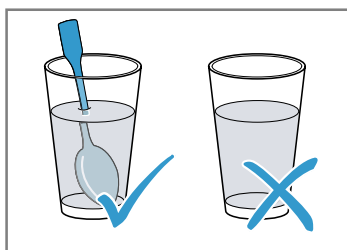
- ▶ Never touch the hot parts.
- ▶ Keep children away.

Using the device for purposes other than those intended is dangerous. For example, overheated slippers, grain or cereal pillows, sponges, damp cleaning cloths and the like can cause burns.

- ▶ Never use the appliance to dry food or clothing.
- ▶ Never heat slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar items with the device.
- ▶ Only use the appliance to prepare food and drinks.

⚠ WARNING – Risk of scalding! When heating liquids, boiling may be delayed. This means that the boiling temperature is reached without the typical steam bubbles rising. Caution is required even if the container is slightly shaken. The hot liquid can suddenly boil over and splash.

- ▶ When heating, always put a spoon in the container. This will prevent delayed boiling.



⚠ WARNING – Risk of injury! Unsuitable dishes can burst. Porcelain and ceramic dishes can have small holes in the handles and lids. Behind these holes there is a hollow space. Moisture that has penetrated the hollow space can cause the dishes to burst.

- ▶ Only use microwave-safe dishes
turn around.

Dishes and containers made of metal or with metal trim can lead to sparks when used in microwave mode. This will damage the appliance.

- ▶ Never use metal containers when using the microwave alone.
- ▶ Only use microwave-safe dishes or a microwave in combination with a heating method.

⚠ WARNING – Risk of electric shock! The device works with high voltage.

- ▶ Never remove the housing.

⚠ WARNING – Danger of serious damage to health!

Inadequate cleaning can damage the surface of the appliance, reduce its service life and lead to dangerous situations such as leakage of microwave energy.

- ▶ Clean the appliance regularly and remove food residue immediately.
- ▶ Always keep the cooking chamber, door and door hinge clean.

→ *"Cleaning and care", page 13*

Never operate the appliance if the cooking compartment door is damaged. Microwave energy may escape.

- ▶ Never use the appliance if the cooking chamber door or the plastic frame of the door is damaged.
- ▶ Have repaired only by customer service.

Devices without a housing cover emit microwave energy.

- ▶ Never remove the housing cover.
- ▶ If maintenance or repair work is required, call customer service.

2 Avoid property damage

2.1 General

DANGER!

Alcohol vapors can ignite in the hot cooking chamber and cause permanent damage to the appliance. The explosion can cause the appliance door to burst open and possibly fall off. The door panes can shatter and splinter. The resulting negative pressure can cause the cooking chamber to become severely deformed on the inside.

- ▶ Do not heat spirits ($\geq 15\%$ vol.) in their undiluted state (e.g. for pouring on or over food).

If there is water in the hot cooking chamber, steam will be created. The change in temperature can cause damage.

- ▶ Never pour water into the hot cooking chamber. Moisture in the cooking chamber over a long period of time leads to corrosion.

- ▶ Wipe off condensation after each cooking session. After operation at high temperatures, only allow the cooking chamber to cool down with the lid closed.
 - ▶ Do not store moist foods in a closed cooking compartment for long periods of time.
 - ▶ Do not store food in the cooking compartment.
 - ▶ Do not trap anything in the appliance door.
- Using the appliance door as a seat or storage area may damage the appliance door.
- ▶ Do not stand, sit, hang or lean on the appliance door.

2.2 Microwave

Please follow these instructions when using the microwave.

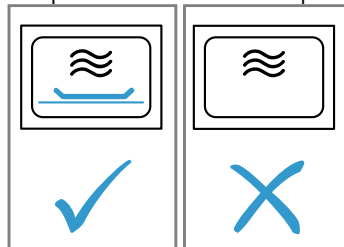
DANGER!

If metal touches the cooking chamber wall, sparks will be created which can damage the appliance or destroy the inner door glass.

- ▶ Metal, e.g. the spoon in the glass, must be at least 2 cm away from the cooking chamber walls and the inside of the door.

Aluminum bowls in the device can cause sparks. The resulting sparks will damage the device.

- ▶ Do not use aluminum containers in the appliance. Operating the appliance without food in the cooking chamber will cause overload.
- ▶ Never start the microwave without food in the cooking compartment. This is an exception to a short-term dish test.



Preparing microwave popcorn several times in a row using too high a microwave power can damage the cooking chamber.

- ▶ Allow the appliance to cool for several minutes between preparations.
- ▶ Never set the microwave power too high.
- ▶ Use a maximum of 600 watts.
- ▶ Always place the popcorn bag on a glass plate. Removing the cover will damage the microwave feed.

- ▶ Never remove the cover of the microwave feed in the cooking compartment.

Removing the transparent film from the inside of the door will damage the appliance door.

- ▶ Never remove the transparent film on the inside of the door.

Liquid penetrating the interior of the device can damage the turntable drive.

- ▶ Watch the cooking process.
- ▶ First set a shorter duration and then extend the duration if necessary.
- ▶ Never use the appliance without a turntable.

Unsuitable dishes can cause damage.

- ▶ When using the grill or the microwave combination mode, only use dishes that can withstand the high temperatures.

3 Environmental protection and saving

3.1 Dispose of packaging

The packaging materials are environmentally friendly and recyclable.

- ▶ Dispose of the individual components separately according to type.

3.2 Save energy

If you follow these instructions, your device will consume less power.

Rarely open the appliance door during operation.

!The temperature in cooking chamber remains intact and the Engät does not have to reheat.

Hide the clock in standby mode. !The device saves energy in standby mode.

A notice:

The device requires:

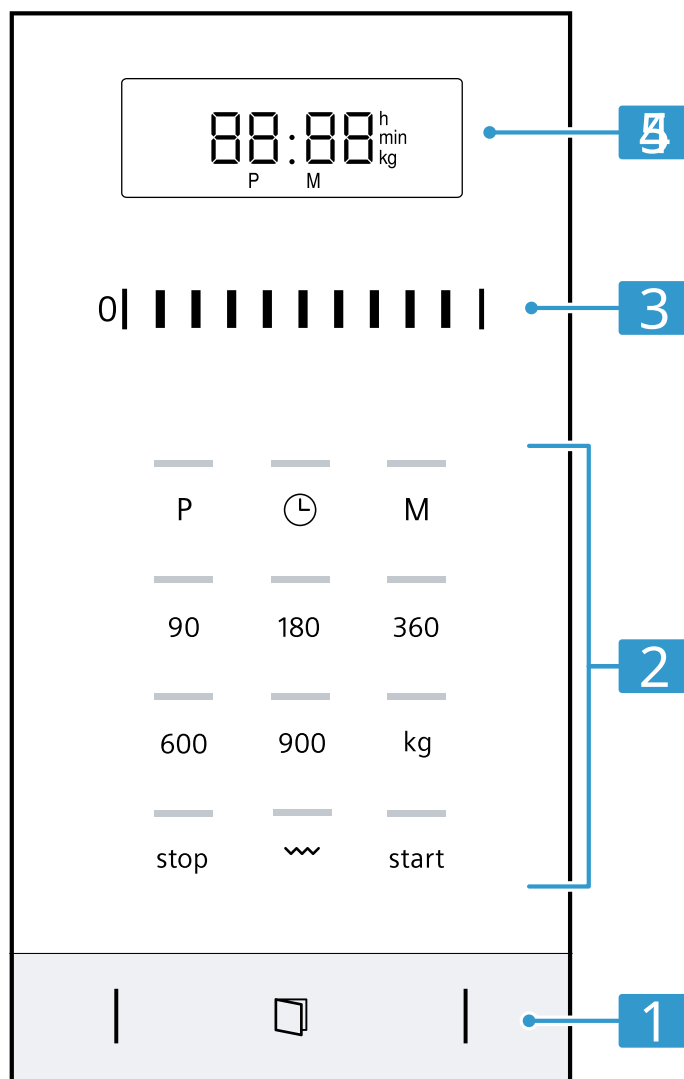
- ! when operating with display switched on max. 1 W
- ! when operating with display switched off max. 0.5 W

4 Getting to know each other

4.1 Control panel

You can use the control panel to set all functions of your device and obtain information about its operating status.

A notice: Depending on the device type, details in the image may vary, such as color and shape.



1	Automatic door opener	Open door automatically.
2	Touch fields	Select functions.
3	Adjustment range	Set time, duration or automatic program.
4	Display	Show time or duration.

Touch fields

Touch fields are touch-sensitive surfaces. To select the corresponding function, tap the field.

90-900	Select microwave power in watts.
	PrograSelect automatic.
kg	Weight in the programs during len.
	Grill wählen.
	Uhrzeit set or display.
start	Beoperation start.

M	Select Memory.
stop	Stop or pause operation.
	Open the appliance door.

Adjustment range

Use the adjustment range to change the setting values shown on the display.

The settings area works like a wheel. To change a setting, swipe your finger left or right. The faster you swipe, the faster the wheel turns. To pause the settings area and accept the exact setting, tap it.

Accessories

Automatic door opener

When you operate the automatic door opener, the appliance door springs open. You can open the appliance door completely by hand.

Notes

- ⓘ If there is a power failure, the automatic door opening will not work. You can open the door manually.

- ⓘ If you open the appliance door during operation, operation will stop.
- ⓘ When you close the appliance door, operation does not continue automatically. You must start operation.
- ⓘ If the appliance is switched off for a longer period of time, the appliance door opens with a time delay.

4.2 Heating types

Here you will find an overview of the heating types. You will receive recommendations on how to use the heating types.

symbol	name	use
90-900	microwave	Defrost, cook or heat food and liquids.
☼	grill	Gratinate food.
	Microwave combi-drive	<ul style="list-style-type: none">ⓘ Bake casseroles and gratins.ⓘ Brown dishes.

4.3 Cooling fan

The cooling fan switches on and off as needed. When the microwave is in use, the cooking compartment remains cold. However, the cooling fan switches on.

A notice: The cooling fan may continue to run even when the device is already turned off.

4.4 Condensation

When cooking, condensation may form in the cooking compartment and on the appliance door. Condensation is normal and does not affect the functioning of the appliance. Wipe off the condensation after cooking.

5 Accessories

Use original accessories. They are tailored to your device.

Depending on the device type, the accessories supplied may vary.

Accessories	use
rust	<ul style="list-style-type: none">ⓘ Grill for grilling and gratinatingⓘ Grate as a surface for dishes

6 Before first use

Make the settings for initial use. Clean the device and accessories.

6.1 Initial commissioning

Make the settings for initial use. Clean the device and accessories.

A notice: After connecting the power or after a power failure, a signal will sound and several zeros will be visible on the display. It may take a few seconds before another signal sounds and you can set the time.

Requirements

ⓘ A signal sounds.

ⓘ 12:00 is visible on the display. ⓘ The indicator light above lights ☼.

1. Set the time using the setting area.
2. ☼ press.

6.2 Clean the device before first use

Clean the cooking compartment and accessories before preparing food with the appliance for the first time.

1. Make sure that there are no packaging residues, accessories or other objects in the cooking chamber.
2. Clean the smooth surfaces in the cooking chamber with a soft, damp cloth.
3. To remove the new smell, wipe the empty cooking compartment with hot soapy water.

→ "Cleaning the cooking chamber", page 14

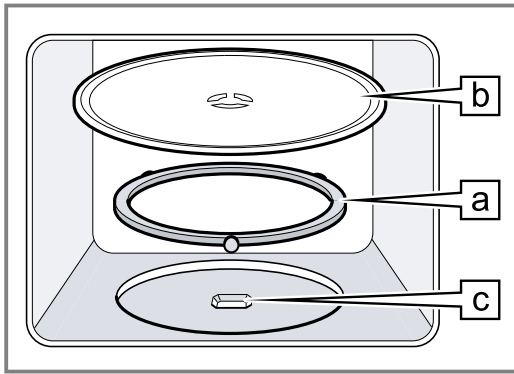
6.3 Cleaning accessories

- Clean the accessories thoroughly with soapy water and a soft dishcloth.

6.4 Inserting the turntable

Only use your device with the turntable inserted.

1. Place the roller ring **a** to the recess in the cooking chamber.



2. Snap the turntable **b** into the drive in **c** the middle of the cooking chamber floor.

3. Check that the turntable is properly engaged.

A notice: The turntable can rotate left or right.

7 Basic operation

7.1 Microwave power

Here you will find an overview of microwave power levels and recommendations for their use.

Microwave power in watts	use
90	Defrosting delicate foods.
180	Defrost food and continue cooking.
360	Cook meat and fish or heat delicate foods.
600	Heat and cook food.
900	Heat liquids.

A notice:

You can set the microwave power for a specific duration:

- i 900 W for 30 minutes
- i 600 W for 60 minutes
- i 90 W, 180 W and 360 W for 99 minutes

7.2 Microwave-safe dishes and accessories

To ensure your food heats evenly and avoid damaging your appliance, use suitable dishes and accessories.

A notice: Before using dishes in the microwave, read the manufacturer's instructions. If in doubt, carry out a dish test.

Microwave safe

Tableware and accessories	Reason
Tableware made of heat-resistant and microwave-safe suitable material:	These materials allow microwaves to pass through. Microwaves damage heat-resistant dishes not.
i Glass	
i Glass ceramic china	
i Temperature resistant plastic	
i Fully glazed Ceramic without cracks	
Metal cutlery	A notice: To avoid boiling delay, you can use metal cutlery, such as a spoon in the glass.

DANGER!

If metal touches the cooking chamber wall, sparks will be created which can damage the appliance or destroy the inner door glass.

- Metal, e.g. the spoon in the glass, must be at least 2 cm away from the cooking chamber walls and the inside of the door.

Not microwave safe

Tableware and accessories	Reason
Metal tableware	Metal does not allow microwaves to pass through. The food hardly heats up.
Tableware with gold decoration or silver decoration	Microwaves can damage gold and silver decorations. Tip: If the manufacturer guarantees that the dishes are suitable for microwave use, you can use the dishes.

7.3 Testing dishes for microwave suitability

Use a dish test to check whether dishes are suitable for use in the microwave. You may only operate the appliance in microwave mode without food if you have carried out a dish test.

⚠ WARNING – Risk of scalding!

The accessible parts become hot during operation.

- Never touch the hot parts.
- Keep children away.

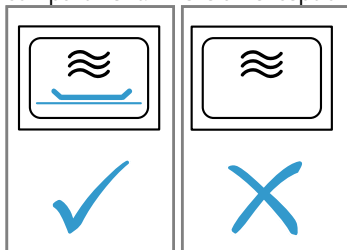
1. Place the empty dishes in the cooking compartment.
2. Set the appliance to maximum microwave power for ½ - 1 minute.
3. Start the operation.
4. Check the dishes several times:
 - If the dishes are cold or lukewarm, they are suitable for the microwave.
 - If the dish is hot or sparks are generated, stop the dish test. The dish is not suitable for the microwave.

7.4 Setting the microwave

DANGER!

Operating the appliance without food in the cooking chamber will result in overload.

- Never start the microwave without food in the cooking compartment. This is an exception to a short-term dish test.



Tip: To get the most out of your device, please follow the instructions in the setting recommendations.

→ "How to do it", page 17

1. Observe the safety instructions. → *Page 4*
2. Observe the instructions to avoid material damage. → *Page 6*
3. Please note the instructions for microwave-safe dishes and accessories. → *Page 9*
4. Use the buttons to set the desired microwave power.

5. Use the adjustment range to set the desired duration.

6. To start operation aThe start press.
duration is running out.

aWhen the time has elapsed, a signal sounds.
You can now open or press the appliance door and the appliance will then display the time.

A notice: If you open the oven door during operation, the microwave will stop operation and pause for the set time. If you close the oven door, operation will continue.

7.5 Change duration

You can change the duration at any time.

- Use the adjustment range to set the desired duration.

7.6 Interrupting operation

1. stop or open the appliance door.
aThe indicator light above start lights up.
2. To continue operation, close the appliance door and press start.

7.7 Cancel operation

- Twice stop press or open the door and stop press once.

8 Grill

You can use the grill to brown or gratinate your food. You can use the grill alone or in combination with the microwave.

8.1 Adjusting the grill

1. Use the adjustment range to set the desired duration.

2. To start operation aThe start press.
duration is running out.

aWhen the time has elapsed, a signal sounds.
You can now open or press the appliance door and the appliance will then display the time.

8.2 Change duration

You can change the duration at any time.

- Use the setting range to set the desired duration.
place len.

8.3 Interrupting operation

1. stop or open the appliance door.
aThe indicator light above start lights up.
2. To continue operation, close the appliance door and press start.

8.4 Cancel operation




- Twice stop press or open the door and stop press once.

8.5 Micro combi

To shorten the cooking time, you can use the grill in combination with the microwave.

Adjust micro combo

1. Press the microwave power button 90, 180 or 360.
aThe indicator light above the pressed button lights up. tet and the display shows 1:00 min.

2.  press.
3. Use the adjustment range to set the desired duration.
4. To start operation aThe  start press.
duration is running out.
- aWhen the time has elapsed, a signal sounds.
You can now open or press the appliance door  and
the appliance will then display the time.

A notice: If you open the oven door during operation, the microwave will stop operation and pause for the set time. If you close the oven door, operation will continue.

9 Memory

With the Memory function you can save the settings for a dish and recall it at any time.

Tip: If you prepare a dish often, use the memory function.

9.1 Save memory

A notice:

- i You cannot store multiple microwave power settings one after the other.
- j You cannot save automatic programs.

1. **M** press.



aThe indicator light above **M** lights up.

2. Use the buttons to set the desired microwave power.

aThe indicator light above the button lights up and the Display shows 1:00 min.

3. Use the adjustment range to set the desired duration.

4. If necessary, select one of the options:

- To save memory and start immediately, press  start
- To save memory and not start, press  **M**


aIf the device does not start, the display shows the time and the device saves the setting.

9.2 Start Memory


You can start the saved program very easily. Place your dish in the appliance and close the appliance door.

1. **M** press.

aThe saved settings appear.


2.  start press.


aWhen the time has elapsed, a signal sounds.

You can now open or press the appliance door  and the appliance will then display the time.



9.3 Interrupting operation

1.  stop or open the appliance door.

aThe indicator light above  start lights up.

2. To continue operation, close the appliance door and press  start

9.4 Cancel operation


- Twice  stop press or open the door and  stop press once.


10 programs


With the programs, your device supports you in preparing different dishes and automatically selects the optimal settings.


10.1 Setting the program

1. Select program.

2.  Press repeatedly until the display shows the desired program number.


aThe indicator light above  P lights up.

3.  kg press.


aThe indicator light above  kg lights up and the display shows a suggested weight.

4. Use the adjustment range to set the weight of the food.


If you cannot enter the exact weight, round the weight up or down.

5. To start operation, press  start. aThe duration is visibly running out.

6. If a signal sounds during the program, open the appliance door.


- Cut, stir or turn the food.
- Close the appliance door.
-  start press.


aWhen the time has elapsed, a signal sounds.

You can now open or press the appliance door  and the appliance will then display the time.



10.2 Interrupting operation

1.  stop or open the appliance door.

aThe indicator light above  start lights up.

2. To continue operation, close the appliance door and press  start

10.3 Cancel operation

- Twice  stop press or open the door and  stop press once.

10.4 Defrosting with the automatic program

With the 4 defrost programs you can defrost meat, poultry and bread.

program	food	Dishes	Weight range in kg
P01	Minced meat	open	0.20-1.00
P02	Pieces of meat	open	0.20-1.00
P03	Chicken, chicken parts	open	0.40-1.80
P04	Bread	open	0.20-1.00

Defrost food using the automatic program

1.Remove the food from the packaging. Use foods that can be stored flat and in portions at -18 °C.

2.Weigh the food.

You need the weight to set the program.

3.Place the food on a microwave-safe, flat dish, such as a glass or porcelain plate.

Do not put a lid on.

4.Set the program. → *Page 11*

5. Note:When you thaw meat and poultry, liquid is created.

Remove the liquid when turning and under no circumstances reuse it or allow it to come into contact with other foods.

6.Separate the flat pieces and the minced meat before resting.

7.Allow the thawed food to rest for 10 to 30 minutes to allow the temperature to equalize.

Large pieces of meat need to rest for longer than small ones. If you have poultry, remove the giblets after the resting period.

8.Continue processing food even if thick pieces of meat still have a frozen core.

10.5 Cooking with the automatic program

With the 3 cooking programs you can cook rice, potatoes or vegetables.

program	food	Dishes	Weight rich in kg	Notes
P05	rice	with lid	0.05-0.20	<ul style="list-style-type: none"> ⌋ Use a large, tall dish for rice. Do not use boil-in-the-bag rice. ⌋ For every 100 g of rice, add two to three times the amount of water.
P06	potatoes	with lid	0.15-1.00	<ul style="list-style-type: none"> ⌋ For boiled potatoes, cut the fresh potatoes into small, even pieces. ⌋ For every 100 g of boiled potatoes, add a tablespoon of water and a little salt.
P07	Vegetables	with lid	0.15-1.00	<ul style="list-style-type: none"> ⌋ Weigh fresh, cleaned vegetables. ⌋ Cut the vegetables into small, even pieces.
				<ul style="list-style-type: none"> ⌋ Add one tablespoon of water per 100 g of vegetables.

Cooking food with the automatic program

1.Weigh the food.

You need the weight to set the program.

2.Place the food on a microwave-safe dish and cover with a lid.

3.Add the amount of water according to the manufacturer's instructions on the packaging.

4.Set the program. → *Page 11*

5.When the program has finished, stir the food again.

6.Allow the food to rest for another 5 to 10 minutes to allow the temperature to equalize.

The cooking results depend on the quality and texture of the food.

10.6 Combi cooking program

With the combo cooking program you combine microwave and grill.

program	food	Dishes	Weight range in kg
P08	Casserole frozen, up to 3 cm high	open	0.40-0.90

Cooking food with the combo cooking program

1. Remove the food from the packaging.

2. Weigh the food.

You need the weight to set the program.

3. Place the food on a microwave-safe, heat-resistant and not too large dish.

4. Set the program. → *Page 11*

5. When the program has finished, let the food rest for another 5 to 10 minutes to allow the temperature to equalize.

11 Basic settings

You can adjust the basic settings of your device to suit your needs.

11.1 Overview of basic settings

Here you will find an overview of the basic settings and factory settings. The basic settings depend on the features of your device.

Attitude	Selection	Meaning
1 Key tone	<div> <div>ON</div> <div>OFF</div> </div>	Turn key tone on and off. A notice: The key tone remains at and <div>start stop active.</div>
2 Demo mode	DEMO	Enable or disable demo mode. A notice: The device is turned off. You can use the buttons and the display, the keys do not work. The demo mode is mainly useful for traders.
1 Factory setting (may vary depending on device type)		

11.2 Change basic settings

Requirement: The device is switched off.

1.

start

 and

stop

 it down for a few seconds. aThe display shows the first basic setting.

2.

start

 press.

aThe current value flashes on the display.

3. Use the adjustment range to set the desired value.

4. To accept the default setting, press

start

.

5. To exit the default setting,

stop

 press.

6. Use the setting area to switch to the basic

2

 setting.

7. To edit the default setting, press

start

.

aThe selected selection lights up on the display.

8. Use the adjustment range to set the desired value.

9. To accept the default setting, press

start

.

10. To exit the default setting,

stop

 press.

11. To exit the basic settings menu, press again.

stop

Tip: You can change the setting at any time.

11.3 Change signal duration

When your device turns off, you will hear a signal. You can change the duration of the signal.

► Approximately 6 seconds

start

 press.

aThe signal duration alternates between short and long. aThe device takes over the signal duration and displays the Time.

11.4 Setting the time

A notice: After connecting the power or after a power failure, a signal will sound and several zeros will be visible on the display. It may take a few seconds before another signal sounds and you can set the time.

Requirements

1A signal sounds.

12:00 is visible on the display. 1The indicator light above lights

up

.

1. Set the time using the setting area.

2.

up

 press.

11.5 Hide time

To reduce the standby consumption of your device, you can hide the time.

1.

up

 press.

2.

stop

 press.

To display the time again, press again.

up

12 Cleaning and care

To ensure that your device remains functional for a long time, clean and maintain it carefully.

12.1 Cleaning agents

Only use suitable cleaning agents.

⚠ WARNING – Risk of electric shock!
Moisture ingress can cause electric shock.

- ▶ Do not use a steam cleaner or high-pressure cleaner to clean the device.

DANGER!

Unsuitable cleaning agents will damage the surfaces of the device.

- ▶ Do not use harsh or abrasive cleaning agents.
- ▶ Do not use cleaning agents that contain strong alcohol.
- ▶ Do not use hard scouring pads or cleaning sponges.
- ▶ Do not use special cleaners for hot cleaning.
- ▶ Only use glass cleaners, glass scrapers or stainless steel care products if they are recommended in the cleaning instructions for the corresponding part.

New sponge cloths contain residues from production.

- ▶ Wash new sponge cloths thoroughly before use.

You can find out which cleaning agents are suitable for the individual surfaces and parts in the individual cleaning instructions.

12.2 Cleaning the device

Clean the device as instructed to avoid damaging the various parts and surfaces through incorrect cleaning or unsuitable cleaning agents.

⚠ WARNING – Risk of burns!

During use, the device and its accessible parts become hot.

- ▶ Care should be taken to avoid touching heating elements.
- ▶ Young children, younger than 8 years, must be kept away.

⚠ WARNING – Fire hazard!

Loose food residue, fat and gravy can catch fire.

- ▶ Before operation, remove coarse dirt from the cooking chamber, the heating elements and the accessories.

⚠ WARNING – Risk of injury!

Scratched glass on the appliance door can shatter.

- ▶ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the appliance door as they may scratch the surface.

1. Please note the instructions for the cleaning products.

→ *Page 13*

2. Follow the instructions for cleaning the device components or surfaces.

3. Unless otherwise stated:

- Clean the device components with hot soapy water and a dishcloth.
- Dry with a soft cloth.

12.3 Cleaning the cooking chamber

DANGER!

Improper cleaning can damage the cooking chamber.

- ▶ Do not use oven spray, scouring agents or other aggressive oven cleaners.

1. Please note the instructions for the cleaning products.

→ *Page 13*

2. Clean with hot soapy water or vinegar water.

3. If the dirt is severe, use oven cleaner.

Only use oven cleaner in a cold oven.

Tip: To eliminate unpleasant odors, heat a cup of water with a few drops of lemon juice for 1 to 2 minutes at maximum microwave power. To avoid boiling, always put a spoon in the container.

4. Wipe out the cooking chamber with a soft cloth.

5. Allow the cooking chamber to dry with the door open.

Cleaning the turntable

1. Please note the instructions for the cleaning products.

→ *Page 13*

2. Remove the turntable.

3. Clean the turntable with hot soapy water and a soft dishcloth.

4. Dry with a soft cloth.

5. Reinsert the turntable.

Make sure that the turntable engages properly.

12.4 Cleaning the front of the device

DANGER!

Improper cleaning can damage the front of the device.

- ▶ Do not use glass cleaner, metal scraper or glass scraper for cleaning.
- ▶ To avoid corrosion on stainless steel fronts, remove limescale stains, grease stains, starch stains and protein stains immediately.
- ▶ For stainless steel surfaces, use special stainless steel care products for warm surfaces.

1. Please note the instructions for the cleaning products.

→ *Page 13*

2. Clean the front of the appliance with hot soapy water and a dishcloth.

A notice: Small color differences on the front of the device are caused by different materials, such as glass, plastic or metal.

3. For stainless steel appliance fronts, apply the stainless steel care product thinly with a soft cloth.

You can obtain stainless steel care products from customer service or from specialist retailers.

4. Dry with a soft cloth.

12.5 Cleaning the control panel

DANGER!

Improper cleaning may damage the control panel.

- ▶ Never wipe the control panel wet.

1. Please note the instructions for the cleaning products.

→ *Page 13*

- 2.Clean the control panel with a microfiber cloth or a soft, damp cloth.
- 3.Dry with a soft cloth.

12.6 Cleaning accessories

- 1.Please note the instructions for the cleaning products.
→ *Page 13*
- 2.Soften burnt-on food residue with a damp dishcloth and hot soapy water.
- 3.Clean the accessories with hot soapy water and a dishcloth or dish brush.
- 4.Clean the grate with stainless steel cleaner or in the dishwasher.
If the oven is very dirty, use a stainless steel spiral or oven cleaner.
- 5.Dry with a soft cloth.

12.7 Cleaning door windows

DANGER!

Improper cleaning can damage the door panels.

- Do not use a glass scraper.

- 1.Please note the instructions for the cleaning products.
→ *Page 13*

- 2.Clean the door panes with a damp dishcloth and glass cleaner.
A notice:Shadows on the door panes that look like streaks are reflections of the cooking chamber lighting.
- 3.Dry with a soft cloth.

12.8 humidClean

The cleaning support is a quick alternative to cleaning the cooking chamber in between. The cleaning support softens dirt by evaporating the detergent solution. Dirt can then be removed more easily.

Set cleaning function

- 1.Add a few drops of dishwashing liquid to a cup of water.
- 2.To avoid delayed boiling, place a spoon in the cup.
- 3.Place the cup in the middle of the cooking chamber.
- 4.Set microwave power to 600 W.
- 5.Set duration to 3 minutes.
- 6.Start microwave.
- 7.After the time has elapsed, leave the door closed for another 3 minutes.
- 8.Wipe out the cooking chamber with a soft cloth.
- 9.Allow the cooking chamber to dry with the door open.

13 Troubleshooting

You can resolve minor faults in your device yourself. Use the troubleshooting information before contacting customer service. This will help you avoid unnecessary costs.

⚠ WARNING – Risk of injury!

Improper repairs are dangerous.

- Only trained personnel may carry out repairs on the device.
- If the device is defective, call customer service.
→ *"Customer Service", page 16*

⚠ WARNING – Risk of electric shock!

Improper repairs are dangerous.

- Only trained personnel may carry out repairs on the device.
- Only original spare parts may be used to repair the device.
- If the power cord of this appliance is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

13.1 Malfunctions

Disturbance	Cause and troubleshooting
Device works not.	The power cord's plug is not plugged in. ► Connect the device to the power supply.
	The fuse in the fuse box has blown. ► Check the fuse in the fuse box.
	Power supply has failed. ► Check if the room lights or other devices in the room are working.
	Dysfunction 1.Turn off the fuse in the fuse box. 2.Switch the fuse back on after approx. 10 seconds. If the fault was a one-time occurrence, the message disappears. 3.If the message appears again, call customer service. When you call, give the exact error message. → <i>"Customer Service", page 16</i>

Disturbance	Cause and troubleshooting
Device works not.	Door is not completely closed. ► Check whether there are any food particles or foreign objects stuck in the door.
Food is cooked for a long time hotter than before.	Microwave power is set too low. ► Set the microwave power to a higher level. → <i>Page 10</i> A larger amount than usual was put into the device. ► Set a longer duration. For double the amount you need twice the time.
	Food is colder than usual. ► Turn or stir the food occasionally.
Turntable scratches or grinds.	There is dirt or foreign objects in the area of the turntable drive. ► Clean the roller ring and the recess in the cooking chamber.
Microwave operation breaks off.	Device has a fault. ► If this error occurs repeatedly, call customer service.
The device is not in operation. A duration is shown on the display.	Adjustment range was accidentally activated. ► Press . stop After setting up start not pressed. ► Press or delete the setting by stop press.
Three zeros light up on the display.	Power supply has failed. ► Reset the time. → <i>"Initial commissioning", page 8</i>
The display shows a . M	Demo mode is activated. ► Disable demo mode. → <i>"Basic settings", page 13</i>
Report E 3 appears in the display.	Error in the automatic door opening system. 1. Turn off the device. 2. Wait 10 minutes. 3. Turn the device back on. ► If this error occurs repeatedly, call customer service.

14 Disposal

14.1 Disposing of old equipment

Valuable raw materials can be reused through environmentally friendly disposal.

1. Unplug the power cord from the power outlet.
2. Cut the power cable.
3. Dispose of the device in an environmentally friendly manner.

Information about current disposal methods is available from your specialist dealer or your local or municipal administration.



This device is marked in accordance with the European Directive 2012/19/EU on waste electrical and electronic equipment (WEEE).

The directive provides the framework for the EU-wide collection and recycling of waste equipment.

15 Customer service

For detailed information about the warranty period and conditions in your country, please contact our customer service, your dealer or visit our website.

When you contact customer service, you will need the product number (E-No.) and the production number (FD) of your device.
You can find customer service contact details in the enclosed customer service directory or on our website.

This product contains light sources of energy efficiency class G. The light sources are available as spare parts and may only be replaced by trained specialists.

15.1 Product number (E-No.) and production number (FD)

The product number (E-No.) and the production number (FD) can be found on the device's type plate.

You will find the rating plate with the numbers when you open the appliance door.



To quickly find your device information and the customer service phone number, you can write down the information.

16 How to do it

Here you will find the right settings for different dishes as well as the best accessories and dishes. We have tailored the recommendations to your device.

16.1 How to proceed

Here you will find out how to proceed step by step in order to be able to use the setting recommendations ideally. You will receive details for many dishes with information and tips on how to use and set up the device ideally.

A notice:

- i The setting recommendations always apply to a cold and empty cooking chamber.
- i The times given in the overviews are guidelines. They depend on the quality and condition of the food.

WARNING – Risk of burns!

Foods with a hard shell or skin can explode during or after heating.

- ▶ Never cook eggs in the eggshell or heat hard-boiled eggs in the eggshell.
- ▶ Never cook shellfish or crustaceans.
- ▶ For fried eggs or eggs in a glass, pierce the yolk first.
- ▶ For foods with a hard shell or skin, such as e.g. apples, tomatoes, potatoes or sausages, the skin can burst. Pierce the skin or peel before heating.

Heated food gives off heat. The dishes can become hot.

- ▶ Always remove dishes or accessories from the cooking compartment using an oven mitt.

1. Before use, remove any unused dishes from the cooking compartment.
2. Select a desired dish from the setting recommendations.
3. Place the food in a suitable dish.
→ "Microwave-safe dishes and accessories", page 9

4. Place the dishes on the turntable.

5. Adjust the device according to the setting recommendations.

Set the shorter duration first. If necessary, increase the duration. If the tables indicate two microwave power levels and durations, set the first microwave power level and duration first and then the second after the signal. If you want to prepare quantities that differ from those shown in the tables, set approximately twice the duration for double the quantity.

6. When removing hot dishes from the cooking compartment, use potholders.

16.2 Tips for defrosting and heating

Follow these tips for good defrosting and reheating results.

Issue	Tip
The food should be defrosted, hot or cooked at the end of the cooking time.	Set a longer cooking time. Larger quantities and taller dishes require longer.
At the end of the cooking time, the food should not be overheated at the edges and should be ready in the middle.	<ul style="list-style-type: none"> i The food between-by stirring. i A lower micro-shaft power and a set a longer duration.
After thawing, poultry or meat should not only be cooked on the outside and still frozen in the middle.	<ul style="list-style-type: none"> i A lower micro-Adjust shaft power. i The defrosting at large quantities of more-turn again.
The food should not be too dry.	<ul style="list-style-type: none"> i A lower micro-Adjust shaft power. i A shorter duration set. i Cover the food. i Add more liquid-give.

16.3 Thawing

You can use your appliance to defrost frozen food.

Defrosting food

1. Place the frozen food in an open container on the turntable.

You can cover sensitive parts with small pieces of aluminum foil, such as chicken legs and wings or fatty edges of roasts. The foil must not touch the oven walls.

2. Start the operation.

Halfway through the defrosting time, you can remove the aluminum foil.

3. Note: When you thaw meat and poultry, liquid is created.

Remove the liquid when turning and under no circumstances reuse it or allow it to come into contact with other foods.

How to do it

4. Turn or stir the food once or twice during cooking.

Turn large pieces several times.

5. To allow the temperature to equalize, allow the defrosted food to rest at room temperature for about 10 to 20 minutes.

With poultry, you can remove the innards. You can also process the meat with a small frozen core.

Defrosting with microwave

Please note the setting recommendations for defrosting frozen food in the microwave.

food	Weight in g	Microwave power in W	Duration in min
Whole meat from beef, veal or pork with and without bones	800	1.180 2.90	1.15 2.10 - 20
Whole meat from beef, veal or pork with and without bones	1000	1.180 2.90	1.20 2.15 - 25
Whole meat from beef, veal or pork with and without bones	1500	1.180 2.90	1.30 2.20 - 30
Meat in pieces or slices from beef, veal or pork	200	1.180 2.90	1.2 ₁ 2.4 - 6
Meat in pieces or slices from beef, veal or pork	500	1.180 2.90	1.5 ₁ 2.5 - 10
Meat in pieces or slices from beef, veal or pork	800	1.180 2.90	1.8 ₁ 2.10 - 15
Minced meat, mixed _{2, 3}	200	90	10 ₄
Minced meat, mixed _{2, 3}	500	1.180 2.90	1.5 ₄ 2.10 - 15
Minced meat, mixed _{2, 3}	800	1.180 2.90	1.8 ₄ 2.10 - 20
Poultry or poultry parts ₅	600	1.180 2.90	1.8 2.10 - 20
Poultry or poultry parts ₅	1200	1.180 2.90	1.15 2.10 - 20
Fish fillet, fish cutlet or fish slices ₅	400	1.180 2.90	1.5 2.10 - 15
Vegetables, e.g. peas	300	180	10 - 15
Fruit, e.g. raspberries ₅	300	180	7 - 10 ₆
Fruit, e.g. raspberries ₅	500	1.180 2.90	1.8 ₆ 2.5 - 10
Butter, thaw ₇	125	1.180 2.90	1.1 2.2 - 3
Butter, thaw ₇	250	1.180 2.90	1.1 2.3 - 4
Whole bread	500	1.180 2.90	1.6 2.5 - 10
Whole bread	1000	1.180 2.90	1.12 2.10 - 20
Cakes, dry, e.g. sponge cake _{8, 9}	500	90	10 - 15
Cakes, dry, e.g. sponge cake _{8, 9}	750	1.180 2.90	1.5 2.10 - 15

₁When turning, separate the thawed parts from each other.

₂Freeze the food flat.

₃Remove the meat that has already thawed.

₄Turn the food several times.

₅Separate the thawed parts from each other.

₆Stir the food carefully from time to time.

₇Remove all packaging.

₈Only defrost cakes without icing, whipped cream, gelatine or mousse.

₉Separate the cake pieces from each other.

food	Weight in g	Microwave power in W	Duration in min
Cakes, moist, e.g. fruit cake, quark cake ⁸	500	1.180 2.90	1.5 2.15 - 20
Cakes, moist, e.g. fruit cake, quark cake ⁸	750	1.180 2.90	1.7 2.15 - 20

¹When turning, separate the thawed parts from each other.

²Freeze the food flat.

³Remove the meat that has already thawed.

⁴Turn the food several times.

⁵Separate the thawed parts from each other.

⁶Stir the food carefully from time to time.

⁷Remove all packaging.

⁸Only defrost cakes without icing, whipped cream, gelatine or mousse.

⁹Separate the cake pieces from each other.

16.4 Heating

You can use your appliance to heat food.

Heating food

⚠ WARNING – Risk of burns!

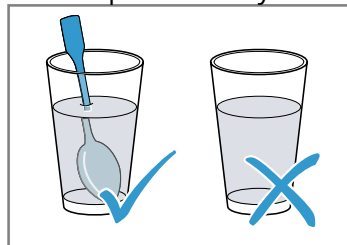
Heated food gives off heat. The dishes can become hot.

- Always remove dishes or accessories from the cooking compartment using an oven mitt.

⚠ WARNING – Risk of scalding!

When heating liquids, boiling may be delayed. This means that the boiling temperature is reached without the typical steam bubbles rising. Caution is required even if the container is slightly shaken. The hot liquid can suddenly boil over and splash.

- When heating, always put a spoon in the container. This will prevent delayed boiling.



DANGER!

If metal touches the cooking chamber wall, sparks will be created which can damage the appliance or destroy the inner door glass.

- Metal, e.g. the spoon in the glass, must be at least 2 cm away from the cooking chamber walls and the inside of the door.

- 1.Remove the ready meals from the packaging and place them in a microwave-safe dish.
- 2.Spread the food flat in the dishes.
- 3.Cover the food with a suitable lid, a plate or special microwave foil.
- 4.Start the operation.
- 5.Turn or stir the food several times during cooking.

Different food components can heat up at different speeds.

- 6.Check the temperature.
- 7.To allow the temperature to equalize, allow the heated food to rest at room temperature for 2-5 minutes.

Heating frozen food with a microwave

Please note the setting recommendations for heating frozen food in the microwave.

food	Weight in g	Microwave power in W	Duration in min
Menu, plate meal, ready meal with 2-3 components	300 - 400	600	8 - 11
Soup	400	600	8 - 10
stew	500	600	10 - 13
Slices of meat or pieces of meat in sauce, e.g. goulash	500	600	12 - 17 ¹
Casseroles, e.g. lasagne, cannelloni	450	600	10 - 15

¹Separate the pieces of meat while stirring.

²Add some liquid to the food.

³In the dishes bottom cover add water.

⁴The food without draft Cook without water.

food	Weight in g	Microwave power in W	Duration in min
Side dishes, e.g. rice, pasta ²	250	600	2 - 5
Side dishes, e.g. rice, pasta ²	500	600	8 - 10
Vegetables, e.g. peas, broccoli, carrots ³	300	600	8 - 10
Vegetables, e.g. peas, broccoli, carrots ³	600	600	14 - 17
Creamed spinach ⁴	450	600	11 - 16

¹Separate the pieces of meat while stirring.

²Add some liquid to the food.

³Add water to the dish until it covers the bottom.

⁴Cook the food without adding water.

Heating with microwave

Please note the setting recommendations for heating with the microwave.

food	Crowd	Microwave power in W	Duration in min
Drinks ¹	200ml	800	2 - 3 ^{2, 3}
Drinks ¹	500ml	800	3 - 4 ^{2, 3}
Baby food, e.g. milk bottles ⁴	50ml	360	approx. 0.5 ^{5, 6}
Baby food, e.g. milk bottles ⁴	100ml	360	approx. 1 ^{5, 6}
Baby food, e.g. milk bottles ⁴	200ml	360	1.5 ^{5, 6}
Soup 1 cup	200g	600	2 - 3
Soup 2 cups	400g	600	4 - 5
Menu, plate meal, ready meal with 2-3 components	350 - 500g	600	4 - 8
Meat in sauce ⁷	500g	600	8 - 11
stew	400g	600	6 - 8
stew	800g	600	8 - 11
Vegetables, 1 servings ⁸	150g	600	2 - 3
Vegetables, 2 servings ⁸	300g	600	3 - 5

¹Put a spoon into the glass.

²Do not overheat alcoholic beverages.

³Check the food occasionally.

⁴Warm baby food without a teat or lid.

⁵Always shake the food well after heating.

⁶Be sure to check the temperature.


⁷Separate the slices of meat from each other.

⁸Add some liquid to the food.

16.5 Cooking

You can cook food with your appliance.

Cooking food

 **WARNING** – Risk of burns!

Heated food gives off heat. The dishes can become hot.

► Always remove dishes or accessories from the cooking compartment using an oven mitt.

1. Check whether the dishes fit into the cooking compartment and whether the turntable can rotate freely.

- Use a tall dish for roasting.
- For casseroles or gratins, use a large, flat dish.

2. Spread the food flat in the dishes.

3. When cooking in a microwave, cover the food with a suitable lid, a plate or special microwave foil.

- Do not cover the food when grilling.
- When combining a microwave and grill, do not cover the food.

4. Place the dishes on the turntable.

- When grilling, place the grill rack on the turntable. Do not preheat.

5. Start the operation.

6. To allow the temperature to equalize, allow the heated food to rest at room temperature for 2-5 minutes.

- Let the meat rest for 5-10 minutes before cutting.
- Allow casseroles and gratins to rest in the switched off appliance for 5 minutes.

Tip: Always use wooden skewers for fish or vegetable skewers.

Cooking with microwave


food	Crowd	Accessories	Microwave lenleis- tion in W	Heating type	Length of time in min	Notes
Whole chicken, fresh, without innards	1200g	Closed Dishes	600	-	25 – 30	Turn halfway through.
Chicken parts, e.g. chicken quarters	800g	Open harness + rust	360	☞	30 – 40	Place skin side up. Do not turn the food.
Chicken wings, mari- ned frozen	800g	Open harness + rust	360	☞	15 – 25	Do not turn the food.
Pork without Rind, e.g. neck	750g	Open harness	360	☞	40 – 50	Turn the food 1 to 2 times.
Bacon slices	approx. 8 Sch yew	rust	180	☞	10 – 15	-
Meatloaf	750g	Open harness	1.600 2.360	1. - 2. ☞	1.20 – 25 2.25 – 35	Cook the food uncovered. The maximum height of the food is 6 cm.
Fish, e.g. fillet pieces	400g	Open harness	600	-	10 – 15	Add some water, lemon juice or wine to the dish.
Fish fillet, baked	400g	Open harness	360	☞	10 – 15	Defrost frozen fish beforehand.
Fish skewers	4 – 5 pieces	rust	180	☞	10 – 15	Use wooden skewers.
casserole, sweet, e.g. Quark casserole with fruit	1000g	Open harness	360	☞	30 – 35	The maximum height of the dish is 5 cm.
Casserole, spicy made from raw ingredients, e.g. pasta casserole	1000g	Open harness	360	☞	30 – 35	Sprinkle the dish with cheese. The maximum height of the dish is 5 cm.
Casserole, spicy from cooked ingredients, e.g. potato gratin	1000g	Open harness	360	☞	30 – 40	The maximum height of the dish is 4 cm.
Soups, gratinated, e.g. onion soup	2 – 4 cups	Open harness	-	☞	15 – 20	-
Vegetables, fresh	250g	Closed Dishes	600	-	5 – 10 ₁	Cut the ingredients into equal-sized pieces. Add 100 g of 1 to 2 tablespoons of water. Stir the food occasionally.
Vegetables, fresh	500g	Closed Dishes	600	-	10 – 15 ₁	-
Vegetable skewers	4 – 5 pieces	rust	180	☞	15 – 20	Use wooden skewers.
potatoes	250g	Closed Dishes	600	-	8 – 10 ₁	Cut the ingredients into equal-sized pieces. Add 100 g of 1 to 2 tablespoons of water. Stir the food occasionally.

₁Stir the food carefully from time to time.

food	Crowd	Accessories	Microwave power in W	Heating type	Length of time in min	Notes
potatoes	500g	Closed Dishes	600	-	11 – 14 ₁	Cut the ingredients into equal-sized pieces. Add 100 g of 1 to 2 tablespoons of water. Stir the food occasionally.
potatoes	750g	Closed Dishes	600	-	15 – 22 ₁	Cut the ingredients into equal-sized pieces. Add 100 g of 1 to 2 tablespoons of water. Stir the food occasionally.
rice	125g	Closed Dishes	1. 900 2.180	1. - 2. -	1.5 – 7 2.12 – 15	Add twice the amount of liquid.
rice	250g	Closed Dishes	1. 900 2.180	1. - 2. -	1.6 – 8 2.15 – 18	Add twice the amount of liquid.
Pre-toasting toast bread	2 – 4 discs ben	rust	-	☞	1. Page: 2 – 4 2. Page: 2 – 4	-
Toast bread gratinated	2 – 6 discs ben	rust	-	☞	7 – 10	The duration varies depending on the topping.
Fruit, compote	500g	Closed Dishes	600	-	9 – 12	-
Desserts, e.g. pudding, instant	500ml	Closed Dishes	600	-	5 – 8	Place the pudding between Stir well with a whisk 2 to 3 times.

Stir the food carefully from time to time.

Pudding made from pudding powder

 **WARNING** – Risk of burns!
Heated food gives off heat. The dishes can become hot.

► Always remove dishes or accessories from the cooking compartment using an oven mitt.

1. Mix a packet of pudding powder with sugar and a little milk in a tall microwave-safe bowl according to the instructions on the packet, so that there are no lumps.

2. Add the remaining milk and stir again.

3. Place the bowl in the cooking compartment and close the appliance door.

4. Adjust the device according to the setting recommendations.

5. Stir for the first time after 3 minutes. Then stir every minute until the desired consistency is reached.

The duration depends on the temperature of the milk and the container used.

16.6 Test courts

These overviews have been created for test institutes to facilitate testing of the device according to EN 60350-1:2013 or IEC 60350-1:2011 and according to standard EN 60705:2012, IEC 60705:2010.

Cooking with microwave

food	Microwave power in W	Duration in min	Notice
Egg milk, 750 g	1.360 2.90	1.12 - 17 2.20 - 25	Place the 20 x 25 cm Pyrex dish on the turntable.

food	Microwave power in W	Duration in min	Notice
Sponge cake	600	8 - 10	Place the Pyrex dish Ø 22 cm on the turntable.
Meatloaf	600	20 - 25	Place the Pyrex dish on the turntable.

Defrosting with microwave

Recommended settings for defrosting with the microwave.

food	Microwave power in W	Duration in min	Notice
Meat	1.180 2.90	1.5 - 7 2.10 - 15	Place the Pyrex dish Ø 22 cm on the turntable.

Cooking in combination with microwave

food	Microwave power in W	Heating type	Duration in min	Notice
Potato gratin	360	☞	35-40	Place the Pyrex dish Ø 22 cm on the turntable.

17 Assembly instructions

Please note this information when installing the device.



⚠ 17.1 Safe installation

Please observe these safety instructions when installing the device.

¡Only if installed correctly

Safety during use is guaranteed if the installation instructions are followed. The installer is responsible for ensuring that the device functions properly at the installation site. ¡Check the device after unpacking.

Do not connect if there is any transport damage.

¡Packaging material and adhesive films

Before use, remove the appliance from the cooking chamber and the door.

¡Never remove the transparent film on the inside of the door remove page.

¡Assembly sheets for the installation of accessories hearing parts.

¡Built-in furniture must be tempered up to 95 °C. temperature-resistant, adjacent furniture fronts up to 70 °C.

¡Do not install the device behind a decorative or Install furniture door. There is a risk of overheating.

¡Cutting work on the furniture before installation the device. Remove chips. The function of electrical components may be impaired.

¡Only licensed specialists may Connect devices without a plug. Damage caused by incorrect connection is not covered by the guarantee.

⚠ WARNING – Risk of injury! Parts that are accessible during assembly may have sharp edges and may cause cuts.

► Wear protective gloves.

⚠ WARNING – Fire hazard! Using an extended power cord and unauthorized adapters is dangerous.

► Do not use extension cords or multiple socket strips.

► Only use adapters and power cables approved by the manufacturer.

► If the power cable is too short and no longer power cable is available, contact a qualified electrician to adapt the house installation.

17.2 Electrical connection

To ensure the device is safely connected to the electrical system, please follow these instructions.

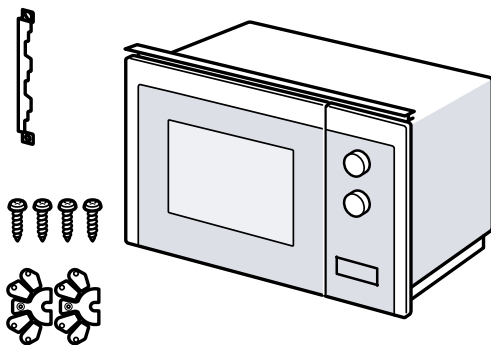
⚠ WARNING – Risk of electric shock!

Improper installations are dangerous.

- ▶ Only a qualified electrician may install a socket or replace a connecting cable in accordance with the relevant regulations.
- ▶ Only connect the device to a properly installed protective contact socket.
- ▶ If the plug is no longer accessible after installation, an all-pole disconnection device with a contact gap of at least 3 mm must be present on the installation side. Protection against contact must be ensured by the installation.

17.3 Scope of delivery

After unpacking, check all parts for transport damage and that the delivery is complete.



17.4 Built-in furniture

Here you will find instructions for safe installation.

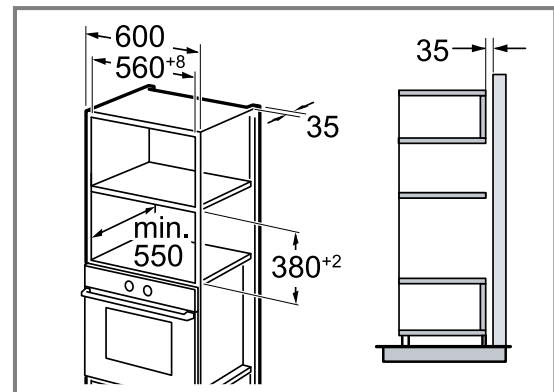
DANGER!

Chips can impair the function of electrical components.

- ▶ Make the cut-outs in the furniture before installing the device.
- ▶ Remove the chips.
 - i The minimum installation height is 850 mm. The built-in cabinet must not have a rear wall behind the device.
 - i The ventilation slots and intake openings must not be covered.
 - i Built-in furniture must be heat-resistant up to 90 °C, adjacent furniture fronts up to 65 °C. This appliance is not suitable for installation in handleless kitchen furniture with a vertical handle bar.

17.5 Installation dimensions in tall cabinet

Please note the installation dimensions and safety distances in the tall cupboard.



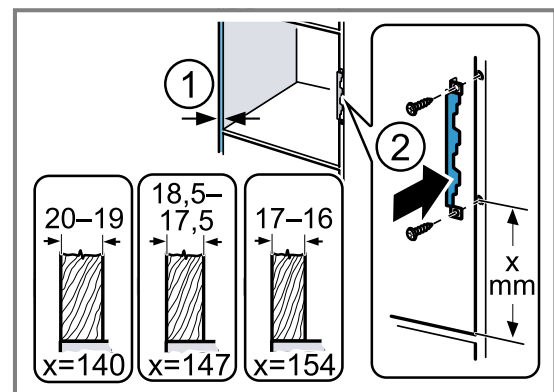
17.6 Preparing the tall cupboard

1. Determine the wall thickness of the furniture. The wall thickness is assigned an x-value.
2. Note: The x-value corresponds to the distance from the lower hole of the connecting plate to the built-in furniture floor.

Screw the connecting plate to the tall cabinet.

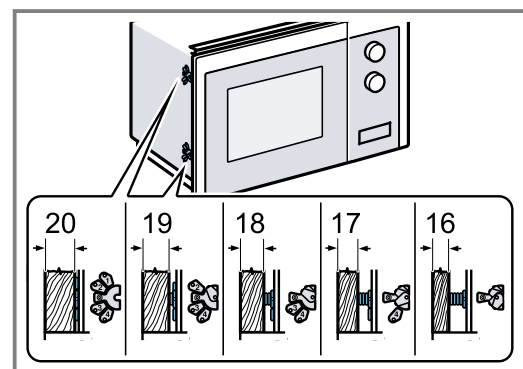
②

Note the determined x-value.

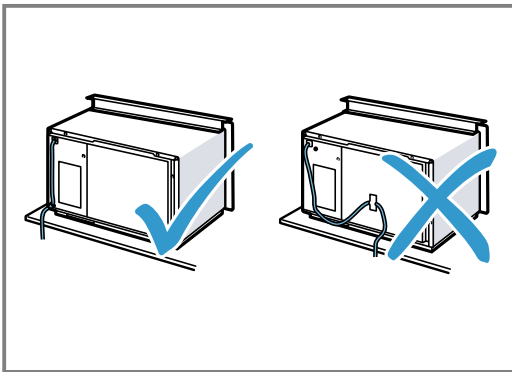


17.7 Installing the device

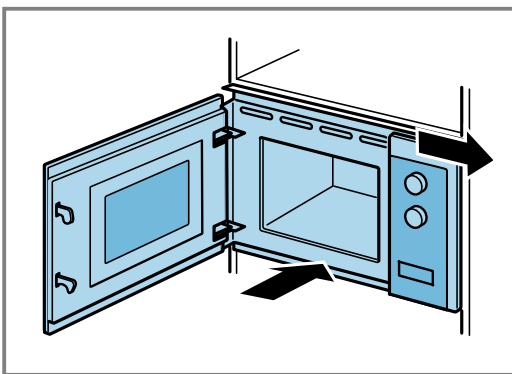
1. Attach the spacers to the device according to the wall thickness.



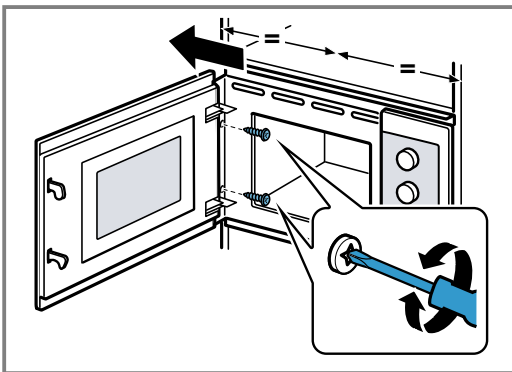
2. Note:
Do not pinch or kink the connecting cable.



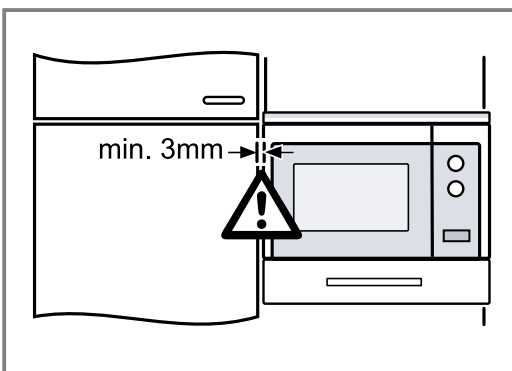
Insert the device into the cabinet and slide it to the right.



3. Screw the device tight until the device is centered.



4. Check the distance to adjacent devices.



The distance to the adjacent devices must be at least 3 mm.

5. Packaging material Remove al and adhesive films from the T from the oven.

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