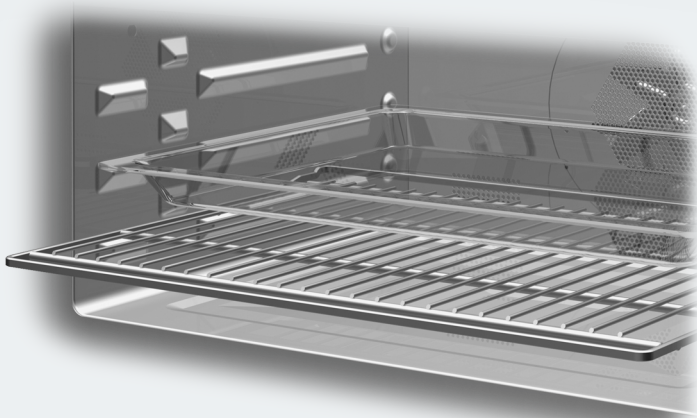





Operating and installation instructions



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.


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Warning and Safety instructions

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.
- ▶ This oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose it is intended for. It is not suitable for room lighting.

Warning and Safety instructions

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.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.
- ▶ 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).

Warning and Safety instructions

- ▶ 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.

Warning and Safety instructions


▶ 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.

Warning and Safety instructions

▶ 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.

Warning and Safety instructions

- ▶ 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.

Warning and Safety instructions

- ▶ **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.**

Warning and Safety instructions

- ▶ 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.

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.

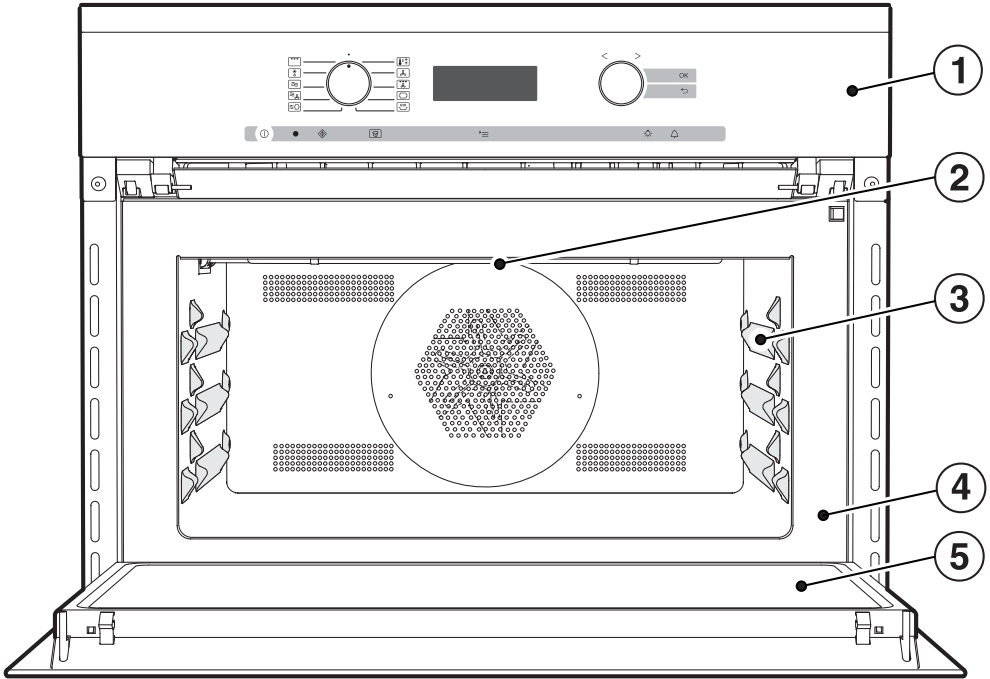
Disposing of your old appliance

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.

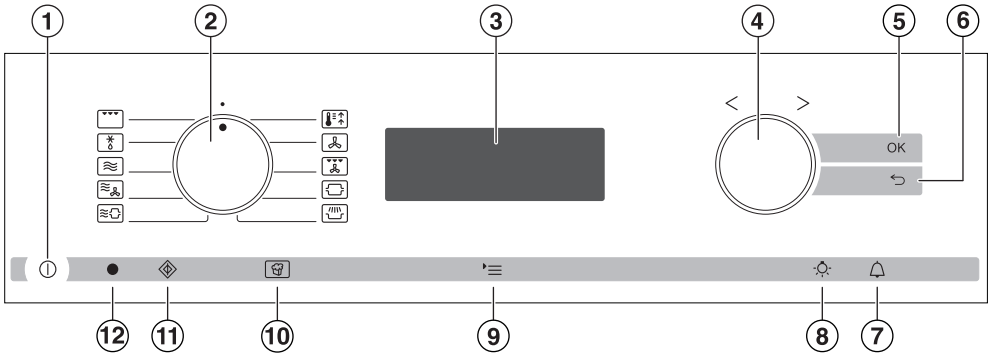


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed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

Overview



- ① Controls
- ② Grill element
- ③ 3 shelf levels for the glass tray and rack
- ④ Front frame with data plate
- ⑤ Door



- ① Recessed On/Off button ①
For switching on and off
- ② Function selector
For selecting oven functions
- ③ Display
Displays the time of day and settings
- ④ Rotary selector < >
For setting values
- 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
To call up functions
- ⑩ 🍿 sensor
To start the Popcorn function
- ⑪ ⬠ sensor
To start the Quick MW function
- ⑫ Optical interface
(for Miele service technician use only)

Controls


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.

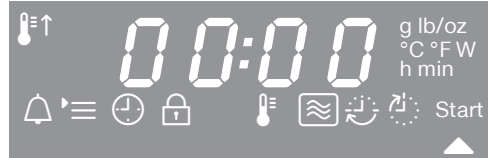
It can be turned clockwise or anti-clockwise and in the  position, can be retracted by pressing it in.

Functions


-  Grill
-  Defrost
-  Microwave solo
-  Microwave + Fan plus
-  Microwave + Auto roast
-  Rapid heat-up
-  Fan plus
-  Fan grill
-  Auto roast
-  Gentle bake











Display

The display shows the time of day or your settings.



Symbols in the display

Depending on the position of the function selector  and/or whether a button has been pressed, the following symbols appear:

Symbol/function		
	Minute minder	Any
	Temperature indicator light	Function
	Temperature	
	Microwave power level	
	Duration	
	End of cooking duration	
Start	Start Microwave	
	Settings <i>P</i>	•
	Time of day	
	System lock	

You can only set or change a function if the function selector is in the correct position.

Rotary selector

Use the rotary selector < > to enter temperatures and durations.

Turning it clockwise will increase the values, and turning it anti-clockwise will decrease them.

It can also be used to highlight a function by moving the triangle ▲ in the display.

It can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Controls

Sensor controls

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off by changing setting *P 3* to Status *5 0* (see “Settings”).

Sensor	Function	Notes
OK	For selecting functions and saving settings	Functions marked with triangle ▲ can be selected by touching OK. The selected function can be changed whilst triangle ▲ is flashing. Touch OK to save changes.
↶	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 a function	<p>If the time of day is visible in the display and the rotary selector is at the • position, the symbols for settings ☰, time of day ⌚ and system lock 🔒 will appear when the ☰ sensor is touched.</p> <p>If the display is dark, the ☰ sensor will not react until the oven is switched on.</p> <p>During a cooking process you can set the temperature 🌡, cooking duration ⌚ and finish time 🕒 by touching this sensor. With microwave combination programmes you can also set the microwave power level 📶.</p>
🍿	Popcorn	<p>Microwave mode starts with 850 W and a duration of 3 minutes (see “Popcorn”).</p> <p>The function selector must be pointing to •.</p>
⬠	Quick MW	<p>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.</p> <p>The function selector must be pointing to •.</p>

Features

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,
- screws for securing your oven in the housing unit,
- various accessories.

Accessories supplied and available to order

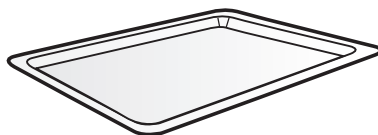
This oven is supplied with a glass tray and a rack.

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



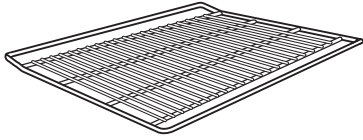
The glass tray is suitable for use with all cooking functions.


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.

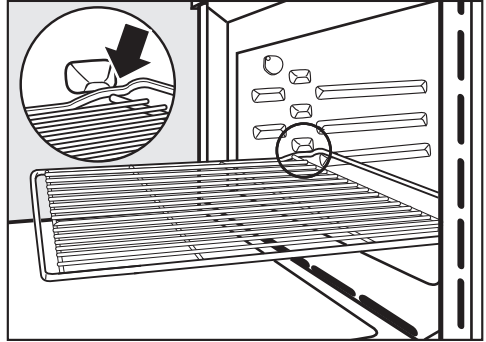
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

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.

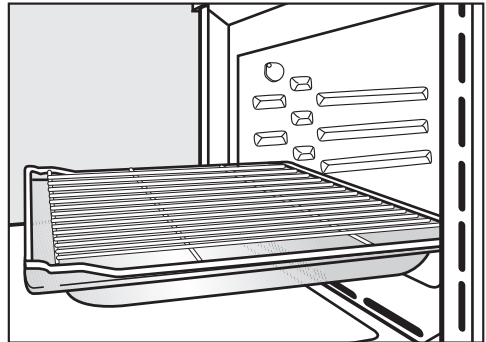
Do not place items weighing more than 8 kg on the rack.

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.

Features

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.

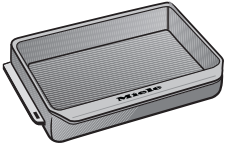
Miele gourmet oven dishes have to be placed on the rack on shelf level 1. They have a non-stick coating.

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

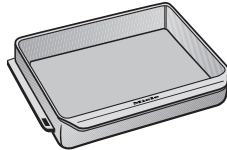
HUB 61-22
HUB 62-22 **



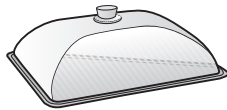
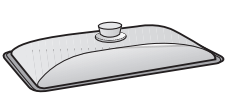
HBD 60-22

Depth: 35 cm *

HUB 61-35
HUB 62-35 **



HBD 60-35



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.

* 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

Features

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

- the time of day display,
- a minute minder,
- a timer to automatically switch cooking programmes on and off,
- settings that can be customised.

Safety features

System lock

The system lock prevents the oven from being used unintentionally (see “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 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.

This cooling fan will switch itself off automatically after a certain period of time.

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.

Before using for the first time

Before using for the first time

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


- Press and release the function and rotary selectors < > if they are retracted.

The time of day can only be changed when the function selector is at •.

- Set the time of day.

Setting the time of day for the first time

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

After connecting the oven to the electricity supply, *12:00* will appear in the display and the triangle ▲ will flash under :



- Use the rotary selector < > to enter the time of day.
- Confirm with OK.

The time of day is now saved.

The time of day can be displayed in 12 hour format by setting *P 4* in the settings menu to status *12h* (see “Settings”).

In the event of a power cut the time of day is saved for approx. 200 hours. If power is restored within this time the current time of day is displayed. After a longer power cut, the time of day needs to be re-entered.


The time of day display is switched off by default (see “Settings – *P 1*”). The display appears dark if the oven is switched off. The time of day continues to run unseen in the background.


Before using for the first time

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 will appear in the display with the triangle ▲ flashing under :



- Use the rotary selector to 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 ●.

After heating up for the first time

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

- 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.

Settings

Altering the time of day

The time of day can only be changed when the oven is switched on and the function selector is at •.

- Switch the oven on.
- Select '≡.
- Use the rotary selector < > to move the triangle ▲ until it lights up under ⌚.
- Confirm with OK.

The triangle ▲ will flash under ⌚.

- Use the rotary selector < > to enter the time of day.
- Confirm with OK.

The time of day is now saved.

In the event of a power cut the time of day is saved for approx. 200 hours. If power is restored within this time the current time of day is displayed.

After a longer power cut, the time of day needs to be re-entered.

Changing factory default settings

Your appliance is supplied with a number of standard default settings (see the “Settings overview” chart).

A setting is changed by altering its status.

Settings can only be changed when the oven is switched on and the rotary selector is at ●.

- Select '≡.
- If necessary use the rotary selector < > to move the triangle ▲ under '≡.



- Confirm with OK.

A setting will appear:



- If you wish to change another setting, use the rotary selector < > to select the appropriate number.
- Confirm with OK.



The setting is selected and the current status appears, e.g. 5 0.

To alter the status:

- Use the rotary selector < > to select the status you want.
- Confirm with OK.



The selected status is saved and the setting appears again.

- If you wish to alter more settings, proceed as described previously.
- Select ↶ if you have not changed one setting and wish to switch to another.
- Select '≡ if you do not want to change any more settings.

The settings remain in memory even after a power cut.

Settings

Settings overview

Setting	Status
<i>P 1</i> Time of day display	<i>S 0</i> * The time of day display is switched off . The display is dark when the oven is switched off. The time of day continues to run unseen in the background. If you have selected status <i>S 0</i> you have to switch the oven on before you can use it. The same applies to setting a minute minder time  or switching the oven lighting  on. The oven also switches off automatically if no settings are selected within a certain period of time (approx. 30 minutes). <i>S 1</i> The time of day display is switched on and is visible in the display.
<i>P 2</i> Buzzer volume	<i>S 0</i> The buzzer is switched off . <i>S 1-</i> The buzzer is switched on . <i>S 2!</i> The volume can be altered. When you select a status <i>S 7</i> * you will hear the corresponding buzzer.
<i>P 3</i> Keypad tone	<i>S 0</i> Keypad tone deactivated . <i>S 1</i> * Keypad tone activated .
<i>P 4</i> Clock format	<i>24h</i> * The time of day is shown in 24 hour format . <i>12h</i> The time of day is shown in 12 hour format . If you change the clock after 13:00 from a 12 hour clock to a 24 hour clock you will need to update the hour accordingly.

* Factory default setting


Setting	Status
<i>P 5</i> Temperature unit	<p>°C* The temperature is displayed in degrees Celsius.</p> <p>°F The temperature is displayed in degrees Fahrenheit.</p>
<i>P 6</i> Display brightness	<p>5 1– 5 7, 5 4*</p> <p>You can choose different levels of brightness for the display. 5 1: minimum brightness 5 7: maximum brightness.</p>
<i>P 7</i> Lighting	<p>5 0* The oven interior light is switched on for 15 seconds and then switches off automatically.</p> <p>5 1 The oven interior light is switched on constantly.</p>
<i>P 8</i> Keeping warm	<p>5 0* Keeping warm is deactivated.</p> <p>5 1 Keeping warm is activated.</p> <p>The Keeping warm function is activated as standard with Microwave solo (☰) if a power level of min. 450 W and a cooking duration of at least 5 minutes has been selected. If food is not removed from the oven at the end of the programme, the Keeping warm function will start automatically after about 2 minutes. The food will be kept warm for approx. 15 minutes using a power level of 80 W. The Keeping warm function switches itself off if the door is opened during this phase.</p>

* Factory default setting

Settings

Setting	Status
<p><i>P 9</i> Quick MW</p>	<p>A power level of 1000 W and a duration of 1 minute are the default settings for the Quick start microwave function.</p> <p>The microwave power level can be changed to 80 W, 150 W, 300 W, 450 W, 600 W or 850 W. The cooking duration can also be changed. The maximum duration that can be set depends on the power level selected:</p> <p>80–300 W: maximum 10 minutes 450–1000 W: maximum 5 minutes</p>
<p><i>P 10</i> Popcorn</p>	<p>A power level of 850 W and a duration of 3 minutes are the default settings.</p> <p>These settings are suitable for most brands of microwave popcorn. The duration can be altered up to a maximum of 4 minutes. The microwave power level cannot be changed.</p>
<p><i>P 11</i> Demo mode</p>	<p><i>5 0</i> * Select <i>5 0</i> and touch OK for approx. 4 seconds. If <i>- - - -</i> appears briefly, demo mode is deactivated.</p> <p><i>5 1</i> Select <i>5 1</i> and touch OK for approx. 4 seconds. If <i>1E5_</i> appears briefly, demo mode is activated.</p> <p>The oven can be operated but will not heat up and functions using microwave power will not work. Do not use this setting for domestic use.</p>

* Factory default setting

The system lock  prevents the oven from being used unintentionally, for example by children.


The oven is delivered with the system lock deactivated.

The setting for the system lock can be changed by altering status 5:

- 5 0 = off
- 5 1 = on

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

Activating the system lock

- Select '≡.
- Use the rotary selector < > to move the triangle ▲ until it lights up under .

The currently set status 5 0 appears:



- Confirm with OK.
- Use the rotary selector < > to set the status 5 1.




- Confirm with OK.
- Select '≡.

The current time of day will appear.

- Switch the oven off.

The system lock is activated.



When the oven is switched on again the  symbol will appear in the display to remind you that the system lock has been activated.

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


System lock

Deactivating the system lock for a cooking process

- Switch the oven on.





The  and  symbols and the current time of day will appear:




- Touch *OK* until  goes out.

The oven can now be used.

Deactivating the system lock

- Switch the oven on.
- Touch *OK* until  goes out.
- Select .
- Use the rotary selector $< >$ to move the triangle  until it lights up under .
- Confirm with *OK*.

The currently set status *S 1* appears.

- Use the rotary selector $< >$ to set the status *S 0*.
- Confirm with *OK*.
- Select .

The system lock is switched off.

The  symbol disappears.

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 time of 99 minutes and 55 seconds can be set.

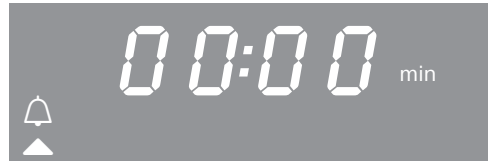
To set the minute minder

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

If you have switched the clock display off (setting "P1 - 5 0"), you will need to switch the oven on before you can set a minute minder duration.

- Select .

00:00 will appear in the display with the triangle  flashing under .



- Use the rotary selector < > to set the minute minder duration you require.




- Confirm with OK.



Minute minder

The minute minder is saved and will count down in seconds.



The  symbol indicates the minute minder has been set.

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 – P 2”).
- Select .

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

To change the duration


- Select .

The minute minder duration selected appears.

- Use the rotary selector < > to set the minute minder duration.
- Confirm with OK.

The changed minute minder duration is saved and will count down in seconds.

To cancel the time set for the minute minder








- Select .
- Use the rotary selector < > to reduce the minute minder duration 00:00.
- 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

Function	Recommended temperature	Temperature range
Grill  For grilling thin cuts (e.g. steaks) and browning baked dishes. The entire top heat / grill element glows red to produce the required infra-red radiation. The temperature is fixed in this function and cannot be altered.	–	–
Defrost  The fan circulates air around the oven cavity at room temperature to gently defrost frozen food.	–	–
Rapid heat-up  For pre-heating the oven quickly. The oven function required must then be selected.	160 °C	100–250 °C
Fan plus  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  , as the fan distributes the heat around the oven compartment straight away.	160 °C	30–250 °C
Fan grill  For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill  function, as the fan distributes the heat around the oven compartment straight away.	200 °C	100–220 °C

Overview of functions



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

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.

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

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.

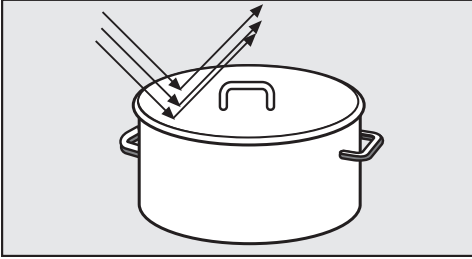
Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

Microwave power level

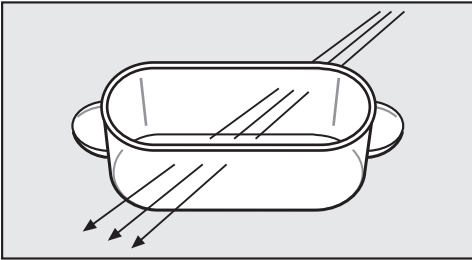
The following power levels can be selected:

80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W

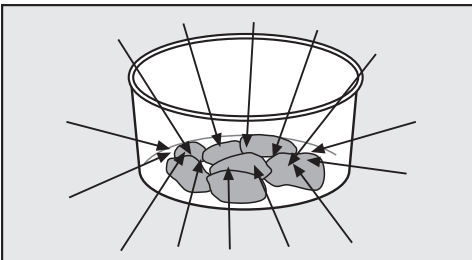
Suitable containers for microwave use




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.

Suitable containers for microwave use

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.

Suitable containers for microwave use

- 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:

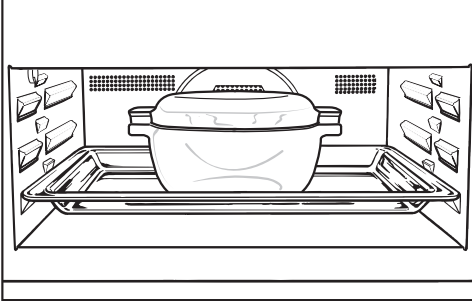
- Place the empty container in the middle of the glass tray and slide the tray into shelf level 1.
- Close the door.
- Select Microwave solo .
- Set the highest microwave power level (1000 W) and a duration of 30 seconds.
- Confirm with *OK* and start the programme

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.

Suitable containers for microwave use

Placing the dish in the oven



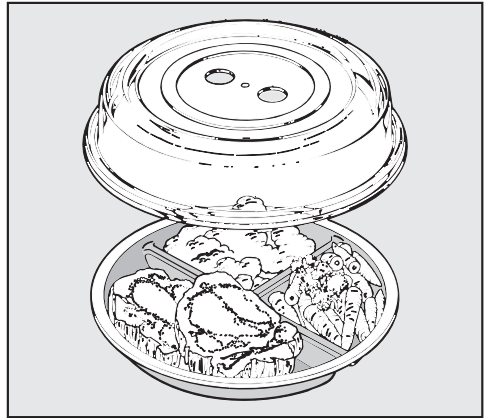
- Insert the glass tray on shelf level 1.
- The dish containing the food should always be placed in the middle of the glass tray.


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.

Tips on saving energy

- 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.
- The factory default setting “P 1 – 5 0” for the time of day display gives the lowest possible energy consumption.
- With the factory default setting “P 7 – 5 0” the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching .

Tips on saving energy

- When cooking using temperatures above 140 °C and cooking durations longer than 30 minutes you can turn the temperature selector down to • about 5 minutes before the end of cooking. The heating elements will switch off and the residual heat in the oven will be sufficient to finish cooking the food.
- 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).

Functions without microwave power

Simple operation


- Switch the oven on.
- Place the food in the oven.
- Select the required oven function with the function selector.

The recommended temperature will appear:



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

- Use the rotary selector < > to change the temperature if necessary.

The current temperature and temperature indicator light  will appear after a short time.



You can follow the temperature increasing. A buzzer will sound when the required oven temperature is first reached if this option is selected (see “Settings - P 2”).

After cooking:

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


Cooling fan

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.

This cooling fan will switch itself off automatically after a certain period of time.

Functions without microwave power


To alter the temperature

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




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

- Use the rotary selector < > to reduce the temperature.


The triangle ▲ will flash under  and the temperature is altered in 5 °C steps.





The altered target temperature is saved. The actual temperature is displayed.


Use  to change between displaying the current and target temperatures.

Temperature indicator light

The temperature indicator light  lights up when the oven is heating.

The temperature indicator light  lights up during the heating-up phase.

When the required temperature is first reached a buzzer will sound if the buzzer is activated (see “Settings – P 2”). At the same time the oven heating will switch itself off and  will go out.


The temperature control unit ensures that the oven heating and the temperature indicator light  switch back on when the temperature in the oven falls below the level set.

Functions without microwave power

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

Rapid heat-up

With Rapid heat-up  the heating up phase can be shortened.

Do not use Rapid heat-up  to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly on top.

- Select Rapid heat-up .
- Select a temperature.
- When the temperature indicator light  goes out for the first time, set the oven function you require for continued cooking.
- Place the food in the oven.

Functions without microwave power

Switching on and off automatically

Cooking programmes can be switched off, or on and off automatically. To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 12 hours.

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

Setting the cooking duration


Example: to bake a cake for 1 hour 5 minutes


- Place the food in the oven.
- Select the required oven function and the temperature.

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

- Select .




- If necessary use the rotary selector < > to move the triangle ▲ under .
- Confirm with OK.

00:00 will appear in the display with the triangle ▲ flashing under .



- Use the rotary selector < > to set the cooking duration (01:05).
- Confirm with OK.

The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The  symbol indicates a cooking duration has been set.

Functions without microwave power

Setting a cooking duration and finish time

Example: the time is now 11:15; you want a dish with a cooking duration of 90 minutes to be ready at 13:30.

- Place the food in the oven.
- Select the required oven function and the temperature.

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

Set the cooking duration first:

- Select \equiv .
- If necessary use the rotary selector $< >$ to move the triangle \blacktriangle under ⌚ .
- Confirm with *OK*.

$00:00$ will appear in the display with the triangle \blacktriangle flashing under ⌚ .

- Use the rotary selector $< >$ to set the cooking duration ($01:30$).
- Confirm with *OK*.

The cooking duration is saved and then counts down in minutes:



Now set the finish time:

- Use the rotary selector $< >$ to move the triangle \blacktriangle until it lights up under ⌚ .

$--:--$ will appear:



- Confirm with *OK*.

As soon as you turn the rotary selector $< >$ clockwise $12:45$ will appear (= current time of day + cooking duration = $11:15 + 1:30$):



- Use the rotary selector $< >$ to enter the finish time ($13:30$).
- Confirm with *OK*.

The finish time ⌚ is now saved:




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

As soon as the start time ($13:30 - 1:30 = 12:00$) is reached, the oven heating, lighting and cooling fan will switch on.



Functions without microwave power

At the end of the cooking duration

- 0:00 will appear.
-  will flash.
- A buzzer will sound if the buzzer is switched on (see “Settings – P 2”).
- The oven heating and lighting will switch off automatically.
- The cooling fan continues to run.
- Turn the function selector to •.
- Take the food out of the oven.
- Switch the oven off.

If the dish is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.

Changing the cooking duration

- Select .
- If necessary use the rotary selector < > to move the triangle ▲ under .


The cooking duration remaining will appear in the display.

- Confirm with OK.
- Use the rotary selector < > to alter the cooking duration.
- Confirm with OK.

The altered cooking duration is now saved.

Functions without microwave power

Deleting a cooking duration

- Select '≡.
- If necessary use the rotary selector < > to move the triangle ▲ under .
- Confirm with *OK*.

The triangle ▲ will flash under .

- Use the rotary selector < > to set the cooking duration to 00:00.
- Confirm with *OK*.

The cooking duration and any finish time will be deleted.

- Select '≡.


The current temperature will appear.
The oven heating remains switched on.

If you want to finish the cooking programme:

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

If you turn the function selector to • or switch the oven off, the settings for the cooking duration and the finish time will be deleted.

Deleting a finish time

- Select '≡.
- If necessary use the rotary selector < > to move the triangle ▲ under .
- Confirm with *OK*.


The triangle ▲ will flash under .


- Use the rotary selector < > to set the finish time to - :- -.
- Confirm with *OK*.

The finish time is now deleted.

Microwave solo

Simple operation


- Switch the oven on.
- Place the food in the oven.
- Turn the function selector to Microwave solo .

The recommended power level of 1000 W will appear in the display with the triangle ▲ flashing under :



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

- If necessary, change the power level using the rotary selector.
- Confirm with OK.

00:00 min will appear in the display with the triangle ▲ flashing under :



- Use the rotary selector to set the cooking duration (e.g. to 01:30 minutes).

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

- Confirm with OK.


01:30 min will appear in the display with the triangle ▲ flashing under Start:



- Confirm with OK.

The magnetron, lighting and cooling fan will come on and the cooking programme will start.

At the end of the cooking duration

- 0:00 will appear,
 -  will flash,
 - the cooling fan will continue to run,
 - a buzzer will sound if the buzzer is switched on (see “Settings – P 2”).
- Turn the function selector to •.
 - Take the food out of the oven.
 - Switch the oven off.

If the dish is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.


Cooling fan

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.

This cooling fan will switch itself off automatically after a certain period of time.

Microwave solo

Changing the microwave power level

- Select '≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .

The microwave power level will appear.

- Confirm with OK.


The triangle ▲ will flash under .

- Use the rotary selector to alter the power level.
- Confirm with OK.

- Select '≡.

The altered power level is now saved and will show in the display.

To follow the cooking duration in the display:

- Select '≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .
- Select '≡.

The cooking duration remaining will appear in the display.

Changing the cooking duration

The duration shows in the display counting down.

- Use the rotary selector to alter the cooking duration.
- Confirm with OK.

The altered duration will appear in the display with the triangle ▲ flashing under Start:

- Confirm with OK.


The programme will restart with the new duration.

Switching on and off automatically

Cooking programmes can be switched off, or on and off automatically. To do this, set a finish time after selecting an oven function and a duration.

Setting a finish time

You can also set a finish time.

- First set the power level and then set the duration.
- Touch '≡ after setting the duration.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .


:- - will appear:



- Confirm with OK.


The finish time will appear in the display (current time of day + duration).

- If necessary, set the finish time using the rotary selector.
- Confirm with OK.

The finish time  is now saved:

The programme will start as soon as the start time is reached.

Deleting a finish time

- Select '≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .
- Confirm with OK.

The triangle ▲ will flash under .

- Turn the rotary selector anti-clockwise until - :- - appears in the display.
- Confirm with OK.
- Select '≡.

The duration will appear with the triangle ▲ flashing under Start.

- Confirm with OK.

The finish time is now deleted.

The programme will start using the duration set.


Microwave combination programmes

Simple operation

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

- Switch the oven on.
- Place the food in the oven.
- Select the required oven function with the function selector.


The oven lighting will come on.

The oven will show a recommended power level of 300 W with the triangle ▲ flashing under :




The following power levels can be selected: 80 W, 150 W and 300 W.

- If necessary, change the power level using the rotary selector.
- Confirm with OK.

The recommended temperature will appear in the display with the triangle ▲ flashing under :



- If necessary, adjust the temperature within the given range using the rotary selector.

00:00 min will appear in the display with the triangle ▲ flashing under :



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

Microwave combination programmes

- Use the rotary selector to set the cooking duration (e.g. 01:45 h).
- Confirm with OK.

01:45 h will appear in the display with the triangle ▲ flashing under Start:



- Confirm with OK.


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

You will see the temperature increasing. A buzzer will sound when the oven temperature is reached if this option is selected (see “Settings - $\frac{F_1}{F_8}$ 2”).

The time remaining will appear in the display.

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

At the end of the cooking duration

- 0:00 will appear,
 -  will flash,
 - 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 - P 2”).
- Turn the function selector to •.
 - Take the food out of the oven.
 - Switch the oven off.

If the dish is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.


Cooling fan

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.

This cooling fan will switch itself off automatically after a certain period of time.

Microwave combination programmes

Changing the cooking duration

- Select '≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .

The cooking duration remaining will appear in the display.

- Confirm with OK.

The triangle ▲ will flash under .

- Use the rotary selector to alter the cooking duration.
- Confirm with OK.
- Select '≡.


The altered duration will appear in the display with the triangle ▲ flashing under Start.

- Confirm with OK.

The programme will restart with the new duration.

Changing the microwave power level and temperature

Changing the microwave power level

- Select '≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .

The microwave power level will appear.


- Confirm with OK.

The triangle ▲ will flash under .

- Use the rotary selector to alter the power level.
- Confirm with OK.
- Select '≡.

The altered power level is now saved and will show in the display.

To follow the cooking duration in the display:

- Select '≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .
- Select '≡.


The cooking duration remaining will appear in the display.

Microwave combination programmes


Changing the temperature

- Use the rotary selector to change the temperature if necessary (see “Functions without microwave power - Changing the temperature”).

Switching on and off automatically

You can set this procedure to switch off, or on and off automatically (see “Operation: Microwave solo  – Switching on and off automatically”).


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 – P 9”).

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 cancel the programme at any time by touching the On/Off sensor .

At the end of the programme


- a buzzer will sound if the buzzer is switched on (see “Settings – P 2”),
- the oven will switch itself off automatically.

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. The power level cannot be changed (see “Settings – P 10”).

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 cancel the programme at any time by touching the On/Off sensor .

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

At the end of the programme

- a buzzer will sound if the buzzer is switched on (see “Settings – P 2”),
- the oven will switch itself off automatically.

Baking

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]	📏 ³	⌚ [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]	📏 ³	⌚ [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 / 📏³ 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)	🌀	150–170	1	30–50
Tart / flan base (2 eggs)	🌀	150–170	1	25–30
Whisked sponge cake *)	🌀	170 ¹⁾	2	32–37
Swiss roll	🌀	150–170	2	20–25

Yeast mixtures and quark dough

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

Choux pastry, puff pastry, meringues and frozen goods

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

🌀 Fan plus / 🔌 MW + Fan plus

🌡️ Temperature / 🔌 Microwave power level in Combination programmes / 📏³₁ 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 ₁




- 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

Roasting

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.

Pork, veal, lamb and fish

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

Grilling



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.

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 the required oven function and the temperature (only with Fan grill ).

Danger of burning.

Wear oven gloves when placing 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.

Temperature

- Grill  The grilling temperature is fixed and cannot be changed.
- 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.



Grilling

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  Use shelf level 2 or 3 depending on the height of the food.
- 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

With 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 from the bottom	  [min] ¹⁾	 [°C]	  [min] ¹⁾
Thin cuts				
Steak	2/3 ²⁾	18-22	200	10-16
Burgers ^{*)}	2	1st side 16-18 2nd side 12-14	-	-
Kebabs	2	-	200	15-20
Chicken kebabs	2	-	200	15-20
Escalopes	2/3 ²⁾	-	200	14-18
Burgers	2/3 ²⁾	20-25	200	20-25
Bratwurst	2/3 ²⁾	15-20	-	-
Fish fillet	2/3 ²⁾	15-20	-	-
Trout	2/3 ²⁾	-	200	20-25
Toast ^{*)}	3	5-7	-	-
Cheese toast	2	5-9	-	-
Tomatoes	2/3 ²⁾	10-12	200	6-8
Peaches	2	4-8	200	7-10
Thicker cuts				
Chicken, approx. 1 kg	1/2 ³⁾	50-60	180-200	45-55
Rolled meat Ø 10 cm, approx. 1.5 kg	1	80-100	180-200	80-100
Pork, approx. 1 kg	1	-	180-200	100-120

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








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

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 .

Microwave defrosting, reheating and cooking

	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.

Microwave defrosting, reheating and cooking


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  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.


Microwave defrosting, reheating and cooking

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.

Microwave defrosting, reheating and cooking

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.

Microwave defrosting, reheating and cooking

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.

Microwave defrosting, reheating and cooking

Chart for reheating food

	Quantity	 [W]	 [min:sec]	 ¹⁾ [min]
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 soufflé (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.

Defrosting without microwave power

Use the Defrost  function to gently defrost frozen food.

When this function is selected, only the fan switches on and circulates the air at room temperature.

 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 or into a suitable dish.
- Small pieces of poultry can be placed on an upturned saucer in the glass tray. This way it will not be lying in defrosted 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.
- Use shelf level 1 or 2 depending on the height of the food.




Defrosting durations




The duration needed for defrosting depends on the type and weight of the food.

Frozen food	Weight [g]	Duration [min]
Chicken	800	90–120
Meat	500	60–90
	1 000	90–120
Bratwurst	500	30–50
Fish	1 000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50


Gentle bake

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

Food	 [°C]	 3 1	 [min]
Lasagne	160	1	45–60
Potato gratin	170	1	60–70
Vegetable bake	170	1	50–80
Pasta bake	160	1	50–60

 Temperature /  Shelf level /  Duration

The table contains a few examples.

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

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.

Cleaning and care

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.

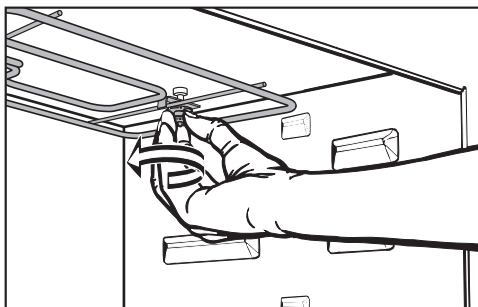
Cleaning and care

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.

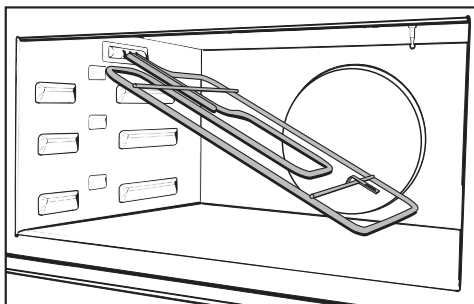
Make sure the oven heating elements are switched off and that the oven cavity is cool.



- 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.	<p>The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off.</p> <ul style="list-style-type: none"> ■ 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 – P 1”).
	<p>There is no power to the oven.</p> <ul style="list-style-type: none"> ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
A programme will not start.	<p>The door is still open for a programme using Microwave power</p> <ul style="list-style-type: none"> ■ Check whether the door is closed properly.
	<p>A power level or a duration is not set for a programme using microwave power</p> <ul style="list-style-type: none"> ■ If using a programme with microwave power, make sure that you have entered a power level and a duration.
	<p>The necessary settings for a microwave combination programme have not been set.</p> <ul style="list-style-type: none"> ■ Make sure you have entered a microwave power level, a duration and a temperature.
A function has been selected and the time of day and the  symbol are still in the display.	<p>The system lock  has been activated.</p> <ul style="list-style-type: none"> ■ Switch off the system lock (see “System lock ”).


Problem solving guide

Problem	Cause and remedy
<p>The oven does not heat up.</p>	<p>Demo mode has been activated. <i>DE5_</i> appears in the display. The oven can be operated but does not heat up.</p> <ul style="list-style-type: none"> ■ Deactivate demo mode (see “Settings – P II”).
<p>A function has been selected but the oven is not working.</p>	<p>There has been a power cut which has caused a current process to stop.</p> <ul style="list-style-type: none"> ■ Turn the function selector to the • position and switch the oven off. Start the cooking process again.
<p>12:00 has appeared in the display with the triangle ▲ flashing under .</p>	<p>The power supply was interrupted for longer than 200 hours.</p> <ul style="list-style-type: none"> ■ Reset the time of day (see “Using for the first time”).
<p>0:00 has appeared unexpectedly in the display and  is flashing at the same time. The buzzer might also be sounding.</p>	<p>The oven has been operating for an unusually long time and this has activated the safety switch-off function.</p> <ul style="list-style-type: none"> ■ Turn the function selector to • and switch the oven off. The oven is now ready to use again immediately.
<p>F XX appears in the display,</p>	<p>There is a problem that you cannot resolve.</p> <ul style="list-style-type: none"> ■ Call Miele Service.
<p>If the door is opened whilst using Microwave solo , the oven stops making a noise.</p>	<p>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.</p>
<p>A noise can be heard after a cooking process.</p>	<p>The cooling fan is switched on. It will switch off automatically after a while.</p>

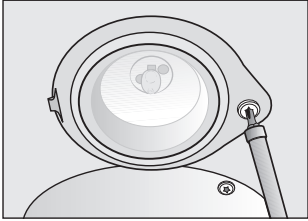
Problem solving guide

Problem	Cause and remedy
<p>An abnormal sound can be heard when the oven is operating in microwave mode.</p>	<p>Metal was used during a programme with microwave power.</p> <ul style="list-style-type: none"> ■ Check if there are sparks caused by using metal dishes (see “Suitable containers for microwave use”).
	<p>The food was covered with aluminium foil during a programme with microwave power.</p> <ul style="list-style-type: none"> ■ If necessary, remove the foil cover.
	<p>The wire oven rack was used during a programme with microwave.</p> <ul style="list-style-type: none"> ■ Always use the glass tray for programmes with microwave power.
<p>The oven has switched itself off.</p>	<p>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.</p> <ul style="list-style-type: none"> ■ Switch the oven back on.
<p>Cakes and biscuits are not sufficiently baked in the times given in the chart</p>	<p>A different temperature from the one given in the recipe was used.</p> <ul style="list-style-type: none"> ■ Select the temperature required for the recipe.
	<p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
<p>Browning is uneven.</p>	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> ■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected.
	<p>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.</p> <ul style="list-style-type: none"> ■ Dark matt tins are best for baking.

Problem solving guide

Problem	Cause and remedy
<p>The food is not sufficiently heated or is not cooked at the end of a set duration when using microwave power</p> 	<p>The oven was not restarted after interrupting a cooking process using microwave power.</p> <ul style="list-style-type: none">■ Restart the programme to ensure the food is heated or cooked properly. <p>When cooking or heating with microwave power, the time set was too short.</p> <ul style="list-style-type: none">■ Check that the correct duration is selected for the microwave power level. The lower the microwave power level the longer the cooking duration.
<p>Food has cooled down too quickly after being reheated or cooked in Microwave mode.</p>	<p>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.</p> <ul style="list-style-type: none">■ 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.
<p>The oven lighting switches off after a short time.</p>	<p>The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see “Settings - P 7”).</p>

Problem solving guide

Problem	Cause and remedy
<p data-bbox="76 204 365 260">The oven lighting does not switch on.</p>  <p>The diagram shows a top-down view of an oven's interior lighting assembly. It features a circular glass lens in the center, surrounded by a metal mounting ring. A screw is shown being inserted into the side of the mounting ring. A small registered trademark symbol (®) is visible on the bottom right of the mounting ring.</p>	<p data-bbox="400 204 818 229">The halogen lamp needs replacing.</p> <div data-bbox="404 236 1046 363" style="border: 1px solid gray; padding: 5px;"><p data-bbox="418 248 687 284">⚠ Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool.</p></div> <div data-bbox="404 379 1046 561" style="border: 1px solid gray; padding: 5px;"><p data-bbox="418 392 1025 549">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.</p></div> <ul data-bbox="400 584 1039 1066" style="list-style-type: none"><li data-bbox="400 584 927 609">■ Disconnect the appliance from the mains.<li data-bbox="400 619 1016 676">■ Remove the screw to the lamp cover using a T20 Torx screwdriver, and take off the cover.<li data-bbox="400 686 1014 775">■ Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. Remove the halogen lamp.<li data-bbox="400 785 1039 874">■ Replace it with a new halogen lamp (Osram 66725, 230V, 25W, thermally stable up to 300°C, G9 fitting).<li data-bbox="400 884 1025 1034">■ 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.<li data-bbox="400 1043 960 1069">■ Reconnect the oven to the electricity supply.

Service

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

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.

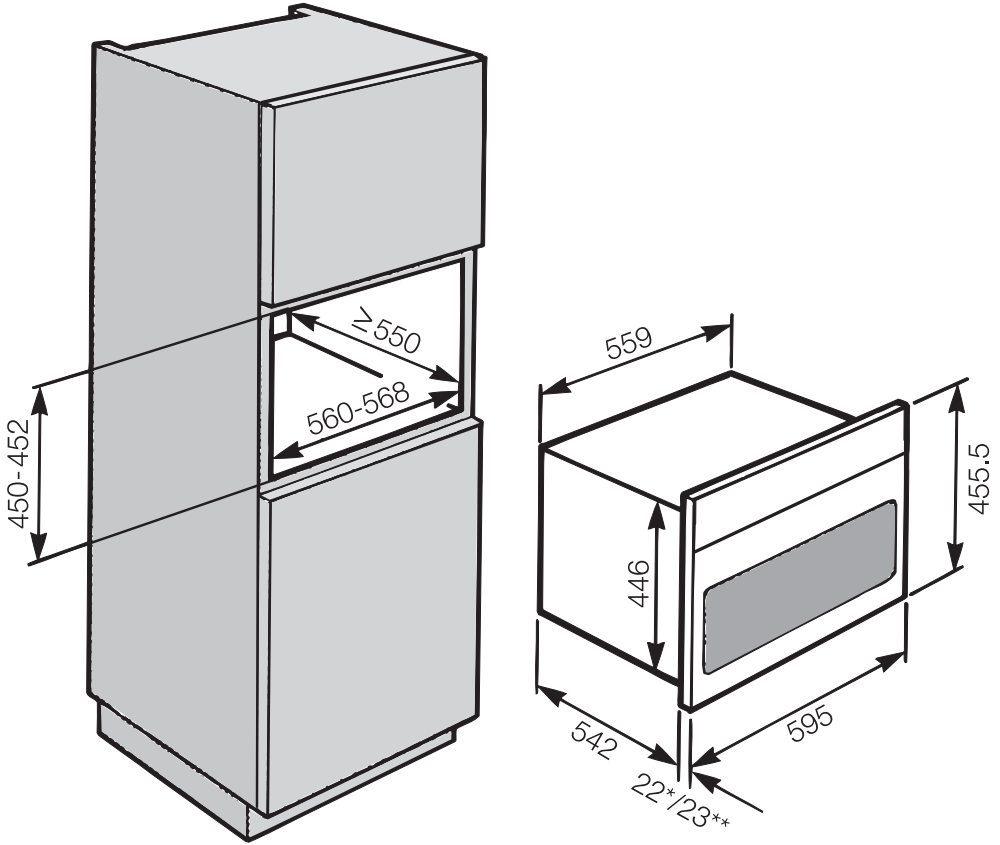


**WARNING - THIS APPLIANCE
MUST BE EARTHED**

Appliance and niche dimensions

Dimensions are given in mm.

Installation in a tall unit



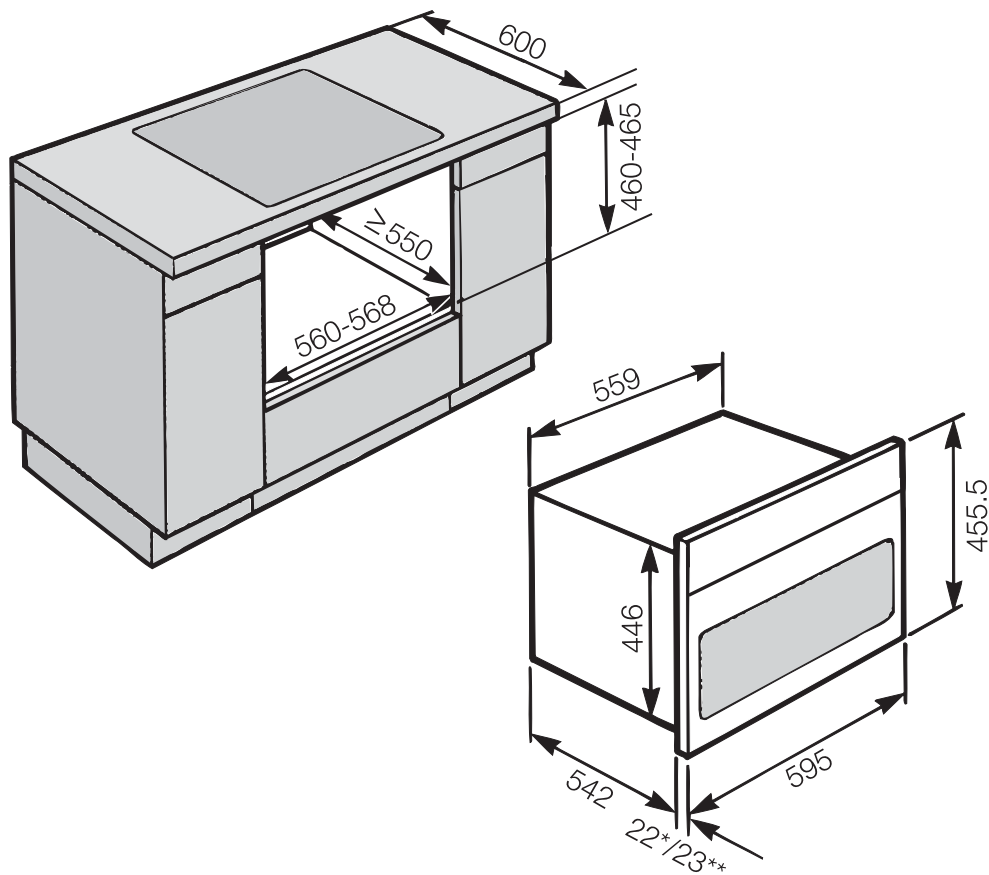
* Ovens with glass front

** Ovens with metal front

Building-in diagrams

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.

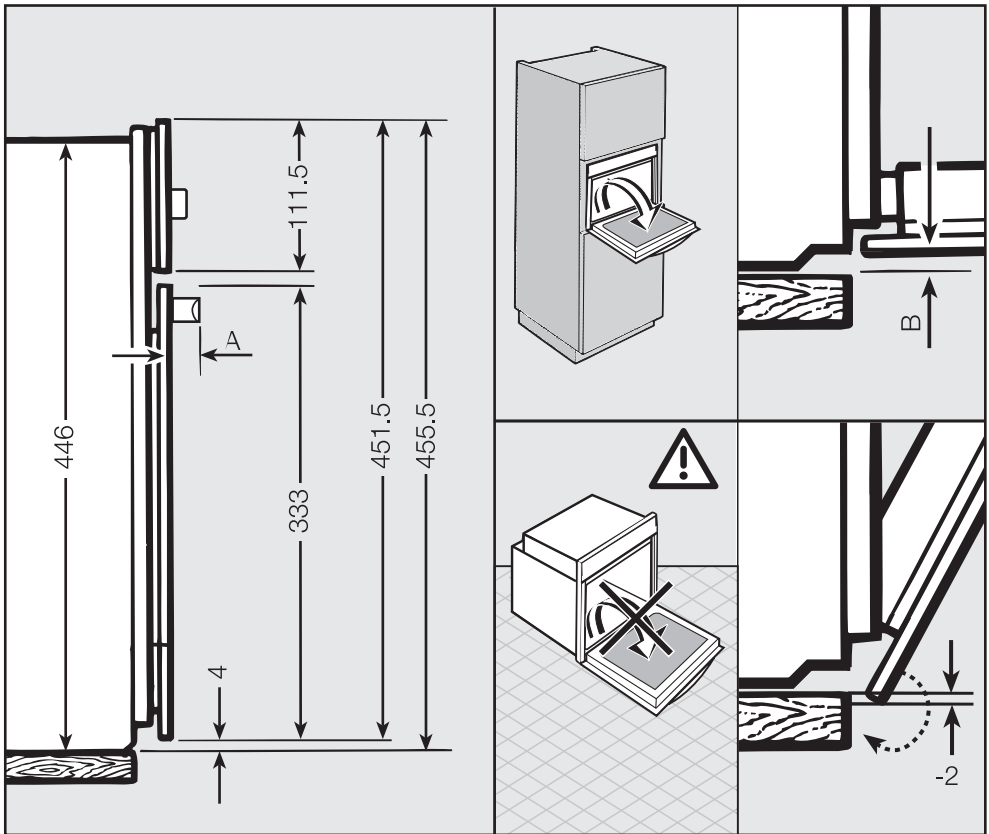


* Ovens with glass front

** Ovens with metal front

Front dimensions

Dimensions are given in mm.




A H61xx: 45 mm

H62xx: 42 mm

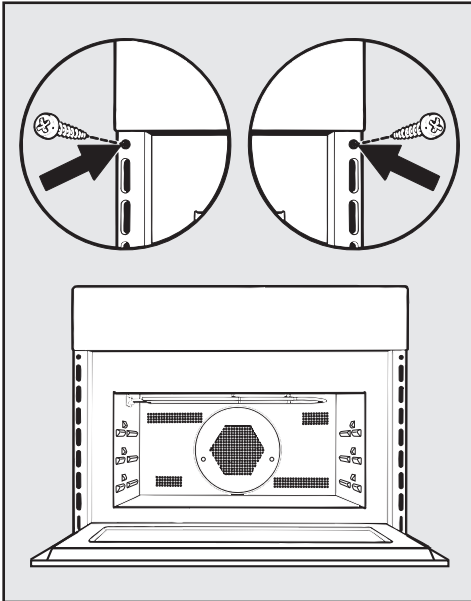
B Ovens with glass front: 2.2 mm

Ovens with metal front: 1.2 mm

Installation

 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]	 ¹⁾ [min]	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.

Note for test institutes

Test food acc. to EN 60350-1

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

 Function /  Temperature / ³ 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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H6100BM; H6200BM