

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

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

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

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

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

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal.

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# Before connecting your new appliance

## Important safety precautions

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

Please keep the instruction manual in a safe place. Pass on the instruction manual to the new owner if you sell the appliance.

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## Before installation

### Disposing in an environmentally-responsible manner



Unpack oven and remove all packing material.

This appliance is labelled in accordance with the European Directive 2002/96/EC concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable.

### Transport damage

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

### Electrical connection

If the power cable is damaged, it must be replaced by a specialist trained by the manufacturer in order to prevent hazards.

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# Installation and connection

This appliance is only intended for domestic use.

Place the tabletop appliance on a firm, level surface (at least 85 cm above the floor). The ventilation slots on the left side, rear side and the underside must not be obstructed.

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The fuse protection must be rated at 10 amperes (automatic circuit breaker with trigger characteristic L or B). The mains voltage must correspond with the voltage specified on the rating plate.

The socket must only be installed and the connecting cable must only be replaced by a qualified electrician. The appliance plug must always be within reach.

Adapters, multiway strips and extension leads must not be used. Overload can lead to a fire hazard.

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# Important information

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## Safety information

This appliance complies with all relevant safety regulations for electrical appliances. Repairs may only be carried out by after-sales service technicians who have been fully trained by the manufacturer. Improper repairs run the risk of causing serious injury to the user.

This appliance is intended for domestic use only. Only use the microwave oven for preparing foodstuffs.

Children must only be allowed to use the microwave if they have been properly instructed. They must be able to operate the appliance correctly and understand the risks outlined in this instruction manual.

You should only use the microwave with the turntable in place.

Always place the food in a container on the turntable.

Ensure that liquid which has boiled over does not leak through the turntable drive into the inside of the appliance.

The microwave must only be switched on when there is food in the cooking compartment. The appliance may overload if it is switched on without any food in it. An exception to this rule is for short-term testing of ovenware (see notes on ovenware).

The surfaces of heating and cooking appliances will become hot during operation.

Keep children at a safe distance. There is a risk of burning.

Do not store items on top of the appliance.

The connecting leads from electrical appliances must not become trapped in the oven door. This could cause damage to the insulation.

There is a risk of short-circuiting or electrocution.

Never store combustible items in the oven compartment as they may ignite when the oven switched on.

There is a risk of burning.

Do not open the oven door if you can see smoke inside the oven. Pull out the plug.

Clean the appliance on a regular basis. The surface of the appliance could be destroyed and the appliance could corrode over time if it is not cleaned with sufficient care. Microwave energy could escape.

The oven door must always close properly. Keep the door seal areas clean.

Do not use high-pressure cleaners or steam jets. There is a danger of short-circuiting.

Keep the microwave away from excessive heat and from dampness.

It is hazardous for anyone other than a competent person carrying out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

If the oven door is damaged, do not use the oven again until it has been repaired by an after-sales service technician. Otherwise microwave energy may escape.

You must not open the casing. The oven is a high voltage appliance.

In the event of a fault, remove the mains plug. Then call the after-sales service.

The oven compartment lamp must only be replaced by an after-sales service technician.

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## Safety information for microwave operation

### Food preparation



Use of the microwave is intended exclusively for the preparation of food. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated grain or cereal pillows could catch fire, even several hours later.

Risk of fire.

### Microwave power and time



Do not select a microwave power or time setting that is higher than necessary. The food could catch fire. The appliance could be damaged.

Risk of fire.

Follow the information provided in the instruction manual.

### Ovenware



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

Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any liquid that penetrates this cavity could cause the ovenware to crack.

There is a risk of injury.

Meals heated in the microwave oven give off heat. The ovenware can become hot.

There is a risk of burning.

Always use an oven cloth or oven gloves to remove ovenware and accessories from the microwave.

### Packaging



Never heat meals in heat-retaining packages.

Risk of fire.

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

Airtight packaging may burst when food is heated.

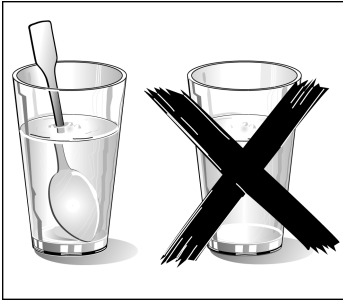
There is a risk of burning.

Follow the information provided on the packaging.

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



## Drinks



There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter.

There is a risk of burning.

When heating liquids, always place a spoon in the container. This will prevent delayed boiling.

Never heat drinks in containers that have been tightly sealed.

There is a risk of explosion.

Never overheat alcoholic drinks.

There is a risk of explosion.

## Baby food



Never heat baby food in closed containers. Always remove the lid or teat.

Stir or shake well after the food has been heated. This is the only way to ensure even heat distribution.

Check the temperature of the food before it is given to the child.

There is a risk of burning.

## Foods with shells or skin



Never cook eggs in their shells. Never reheat hard-boiled eggs as they may crack or explode. The same applies to shellfish and crustaceans.

There is a risk of burning.

Always prick the yoke when frying or poaching eggs.

Always prick foodstuffs with a peel or skin such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting.

## Drying food



Never use the microwave to dry food.

Risk of fire

## Food with a low water content



Do not defrost or heat food at too high a power or for too long if the food has a low water content, e.g. bread.

Risk of fire

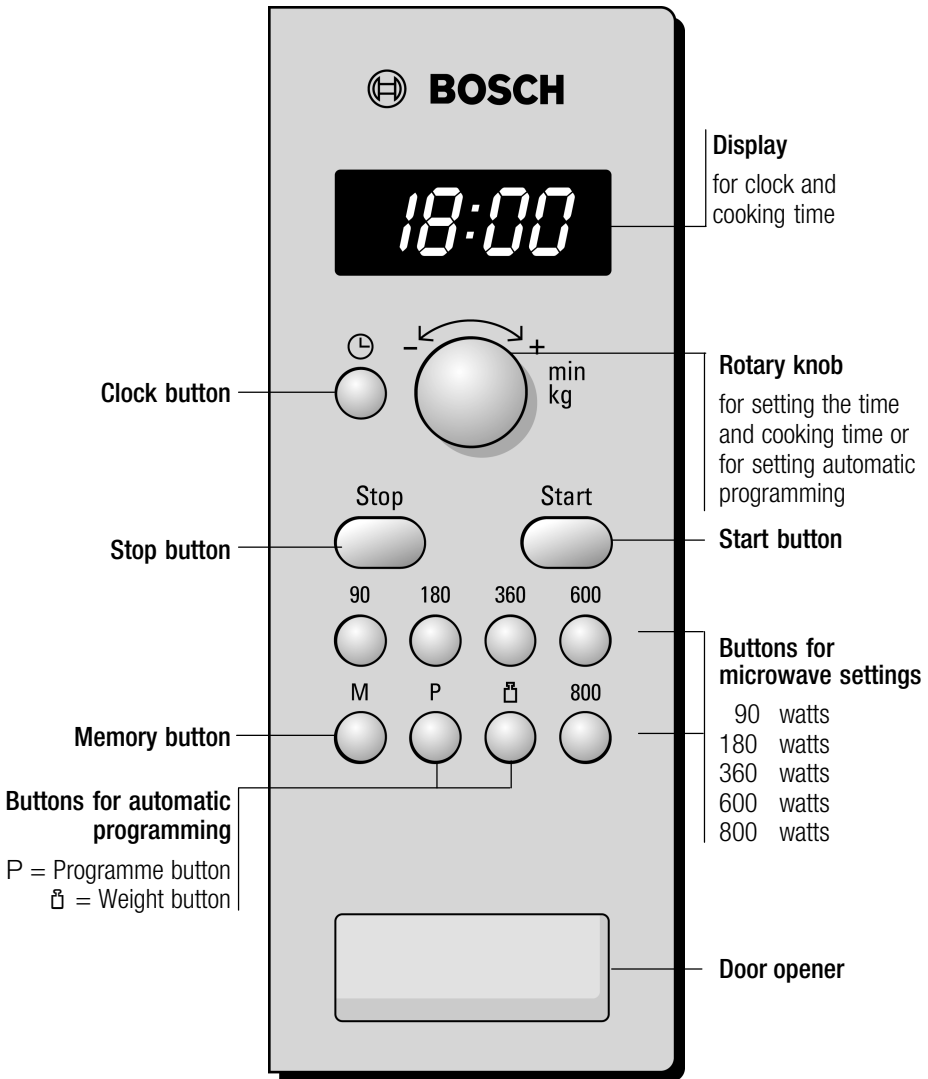
## Cooking oil



Never use the microwave to heat cooking oil on its own.

Risk of fire

# The control panel



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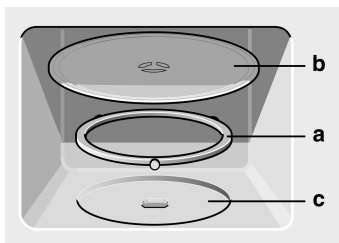
## Push-in control knobs

The knob can be pushed in at any position. Simply press the control knob to release it or push it in. The knob can be turned to the right or left.

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## Accessories

### The turntable



To insert the turntable:

1. Place the support ring **(a)** in the shaft **(c)** in the centre of the cooking compartment base.
- 2 Place the turntable **(b)** on the support ring **(a)**.

You should only use the appliance with the turntable in place. Ensure that the support ring is properly fitted. The turntable can turn anti-clockwise or clockwise.

### Optional accessories

You can buy optional accessories from your after-sales service. Please specify the HEZ number.

Steamer dish	HEZ 86 D 000
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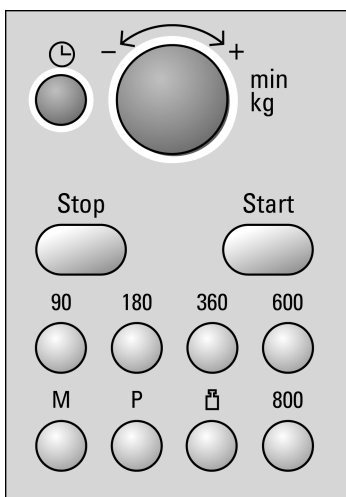
# Before using for the first time

When the appliance is connected or after a power cut, three zeros will appear in the display panel.

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## Setting the time

The dark buttons in the picture are needed for making settings



1. Press clock.  
12:00 and appear in the display.
2. Set the time using the rotary knob.
3. Press clock.  
 goes out in the display.

The current time is set.

### Hiding the clock

Press clock and then press stop.  
The display is blank.

### Resetting the clock

Press clock.  
12:00 appears in the display. Make the settings as described in steps 2 and 3.

### Changing the time e.g. from summer to winter time

Make the settings as described in steps 1-3.

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# The microwave

Microwaves are converted to heat in foodstuffs. The microwave is ideal for rapid defrosting, heating up, melting and cooking.

Try out the microwave straight away. You could heat up a cup of water for your tea, for example.

Use a large cup without any decorative gold or silver trim and place a teaspoon in it. Place the cup containing the water on the turntable.

1. Press 800.
2. Set 1:30 minutes using the rotary knob.
3. Press Start.

A signal sounds after 1 minute and 30 seconds. The water is hot.

As you are drinking your tea, please take time to read again the safety information that can be found at the front of the instruction manual. It is very important.

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## Ovenware

### Suitable ovenware

Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials do not reflect microwaves.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

## Unsuitable ovenware

Metal ovenware is unsuitable.

Metal reflects microwaves. Food in covered metal containers will remain cold.

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

## Utensil test:

Do not switch on the microwave unless there is food inside.

The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is unsuitable for use in the microwave: Heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated.

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## Microwave settings

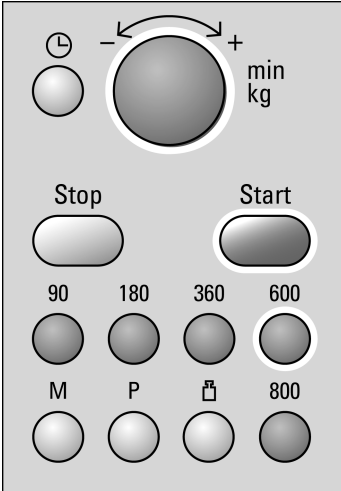
<b>Microwave setting</b>	<b>suitable for</b>
800 watts	Heating liquids
600 watts	Heating and cooking food
360 watts	Cooking meat and heating delicate foods
180 watts	Defrosting and continued cooking
90 watts	Defrosting delicate foods

## Note

The 800 watt microwave setting can be set for up to 30 minutes, the 600 watt setting can be set for up to 1 hour, and the remaining microwave settings can be set for up to 1 hour and 39 minutes.

# Setting procedure

Example:  
600 watts



1. Press the desired microwave setting.  
The set microwave setting lights up and 1:00 min appears in the display.
2. Set the cooking time using the rotary knob.
3. Press Start.

You will see the cooking time counting down.

**The cooking time has elapsed**

A signal sounds. Open the appliance door or press Stop. The clock reappears in the display.

**Changing the cooking time**

Use the rotary knob to change the cooking time and Start again.

**Pausing**

Press Stop once or open the appliance door. Press the Start button again after closing the door.

**Cancelling**

Press Stop twice or open the door and press Stop once.

**Note**

You can also set the cooking time first and then the microwave power.

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# Tables and Tips

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## Notes on the tables

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

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

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

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

A rule of thumb can be applied:

Double the amount - almost double the time

Half the amount - half the time.

Always place the ovenware on the turntable.

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## Defrosting

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

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

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

Leave defrosted items to stand at room temperature for a further 10 to 20 minutes so that the temperature can stabilize. With poultry, the giblets can be removed at this point. Meat can still be prepared even if it is frozen in the centre.



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

## Defrosting, heating up or cooking frozen foods

Take ready-made meals out of their packaging. They will heat up more quickly and evenly if you place them in microwavable dishes. Different parts of the meal may heat up at different rates.

Food which is laid flat heats up quicker than if it is piled high. Therefore it is best to spread out the food so that it lies flat in the container. You should not place layers of food on top of each other.

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

You should stir or turn the food two to three times during heating.

Once you have heated up the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.

The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices.

	<b>Amount</b>	<b>Microwave setting in watts</b> <b>Time in minutes</b>	<b>Notes</b>
Menu, plated meal, ready-made meals in 2 to 3 parts	300-400g	600 W, 8 - 11 min.	
Soups	400 g	600 W, 8 - 10 min.	
Stews	500 g	600 W, 10 - 13 min.	
Meat in sauce e.g. goulash	500 g	600 W, 12 - 17 min.	Separate the pieces of meat when stirring.
Fish, e.g. fillets	400 g	600 W, 10 - 15 min.	You may add water, lemon juice or wine.
Bakes e.g. lasagne and cannelloni	450 g	600 W, 10 - 15 min.	
Side dishes rice and pasta	250 g 500 g	600 W, 3 - 5 min. 600 W, 8 - 10 min.	Add a little liquid.
Vegetables e.g. peas, broccoli and carrots	300 g 600 g	600 W, 8 - 10 min. 600 W, 14 - 17 min.	Add water to cover the base of the dish.
Creamed spinach	450 g	600 W, 11 - 16 min.	Cook without adding any water.

## Heating food

Take ready-made meals out of their packaging. They will heat up more quickly and evenly if you place them in microwavable dishes. Different parts of the meal may heat up at different rates.



When heating liquids, always place a teaspoon in the container to stop the liquid from boiling over. When boiling is delayed, the liquid comes to the boil without the customary steam bubbles. Even if the container only vibrates a little, the liquid can boil over a lot or spatter. This can cause injuries and scalding.

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

You should stir or turn the food several times during heating. Monitor the temperature.

Once you have heated up the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.

	Amount	Microwave settings in watts Time in minutes	Notes	
Menu, plated meal, ready-made meals in two to three parts	300 - 400 g	600 W, 10 - 15 min.		
Drinks	150 ml 300 ml 500 ml	800 W, 1 - 2 min. 800 W, 2 - 3 min. 800 W, 3 - 4 min.	Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.	
Baby food e.g. baby's bottles	50 ml 100 ml 200 ml	360 W, approx. ½ min. 360 W, approx. 1 min. 360 W, approx. 1½ - min.	Without the lid or teat. Always shake well after heating. You must check the temperature.	
Soup	1 bowl 2 bowls	200 g 400 g	600 W, 2 - 3 min. 600 W, 4 - 5 min.	
Meat in sauce	500 g	600 W, 8 - 11 min.	Separate slices of meat.	
Stew	400 g 800 g	600 W, 6 - 8 min. 600 W, 8 - 11 min.		
Vegetables	1 portion 2 portions	150 g 300 g	600 W, 2 - 3 min. 600 W, 3 - 5 min.	Add a little liquid.

## Cooking food

Always cook food in covered dishes. You should stir or turn the food during cooking.

The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices.

Food which is laid flat heats up quicker than if it is piled high. Therefore it is best to spread out the food so that it lies flat in the container. If possible, you should not place layers of food on top of each other.

Once you have cooked the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.

	<b>Amount</b>	<b>Microwave settings in watts Time in minutes</b>	<b>Notes</b>
Fresh whole chicken without giblets	1.2 kg	600 W, 25 - 30 min.	Turn half way through the cooking time.
Fresh fish fillet	400 g	600 W, 5 - 10 min.	
Fresh vegetables	250 g 500 g	600 W, 5 - 10 min. 600 W, 10 - 15 min.	Cut vegetables into pieces of equal size. Add 1 to 2 table-spoons of water per 100 g of vegetables.
Side dishes e.g. potatoes	250 g 500 g 750 g	600 W, 8- 10 min. 600 W, 11 - 14 min. 600 W, 15 - 22 min.	Cut potatoes into pieces of equal size. Pour water into the container to a depth of about 1 cm, and stir.
Rice	125 g 250 g	600 W, 5 - 7 + 180 W 12 - 15 min. 600 W, 6 - 8 + 180 W 15 - 18 min.	Add double the amount of liquid.
Sweets e.g. pudding (instant), fruit, compote	500 ml 500 g	600 W, 6 - 8 min. 600 W, 9 - 12 min.	Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking.

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## Microwave tips

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**You cannot find any information about the settings for the quantity of food you have prepared.**

Increase or reduce the cooking times using the following rule of thumb:

Double amount = double cooking time

half amount = half the cooking time

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**The food has become too dry.**

Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid.

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**When the time has elapsed, the food is not defrosted, hot or cooked.**

Set a longer time. Large quantities and food which is piled high require longer times.

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**When the time has elapsed, the food is overheated at the edge but not done in the middle.**

Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time.

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**After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle.**

Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times.

Liquid will be produced when defrosting meat, poultry or fish.

Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods.

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### Note

Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Please wipe away the condensation after cooking.

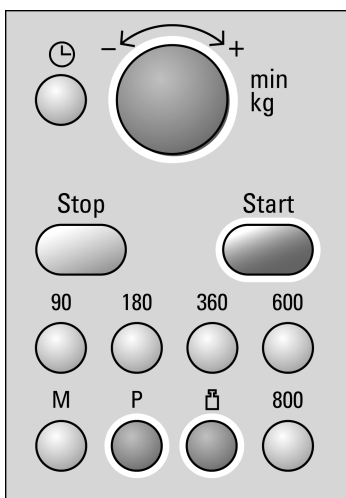
# Automatic programming


You can use the automatic programming to defrost food with the greatest of ease and prepare dishes quickly and easily.

Your microwave oven has 7 automatic programmes.

You will find the appropriate food and weight range for each programme in the tables. You can set any weight within the weight range.

## Setting procedure



1. Press "P" repeatedly until the desired programme number appears.
2. Press . "P" and a default weight light up in the display.
3. Use the rotary knob to set the weight of the dish.
4. Press Start.

You will see the cooking time for the programme counting down.

### When the cooking time has elapsed

A signal sounds. The appliance switches off. Press Stop or open the appliance door.

### Adjustment

Press Stop twice and reset.

### Pausing

Open the appliance door. Start again after closing. The programme will then continue.

### Cancelling

Press Stop twice.

## Notes

For some programmes, a signal sounds after a certain time. Open the appliance door and stir the food or turn the meat or poultry. Press Start again after closing the door.

You can query the programme number and weight using "P" or  $\text{P}$ . The relevant value is shown for 3 seconds in the display.

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## Defrosting programmes

You can use the 4 defrost programmes to defrost meat, poultry and bread.

## Preparing food

Use food which has is thinly cut and properly portioned, and which has been frozen and stored at  $-18\text{ }^{\circ}\text{C}$ .

Remove all packaging from the food to be defrosted, and weigh the food. You will need to know the weight in order the set the programme.

## Ovenware

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

## Standing time

The defrosted food should be left to stand for 10-30 minutes to allow the temperature to stabilise. Large pieces of meat need to stand for longer than small ones. Thinly cut pieces of meat and mince should be separated before being left to stand.

The food can then be prepared further, even though thick pieces of meat may still be frozen in the middle. With poultry, the giblets can be removed at this point.

## Signal

For some programmes, a signal sounds after a certain time. Open the appliance door and stir the food or turn the meat or poultry. Press start again after closing the door.

## Warning!

Liquid will be produced when defrosting meat or poultry. Under no circumstances should this liquid be used or be allowed to come into contact with other foods.

Food	Programme number	Weight range
Minced Meat	P 01	0,2-1,0 kg
Meat in pieces	P 02	0,2-1,0 kg
Poultry, Poultry in portion	P 03	0,4-1,8 kg
Bread	P 04	0,2-1,0 kg

## Cooking programmes

You can use the 3 cooking programmes to cook rice, potatoes and vegetables.

### Ovenware

Always cook the food in a microwaveable dish with a lid. You should use a large, tall dish for cooking rice.

### Preparing food

Weigh the food. You will need this information in order to set the programme.

Rice: Do not use boil-in-the-bag rice.

Add the amount of water specified in the instructions on the packaging. This is usually two to three times the weight of the rice.

Potatoes: For boiled potatoes, cut the fresh potatoes into small, even pieces. Add a tablespoon of water and a little salt per 100 g potatoes.

Fresh vegetables: Weigh the fresh, washed vegetables. Slice the vegetables into small, even pieces. Add a tablespoon of water per 100 g vegetables.

### Signal

A signal will sound part way through the programme. Stir the food.

### Standing time

Stir the food once more when the programme comes to an end. Leave the food to stand for 5-10 minutes to allow the temperature to stabilise.

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

Food	Programme number	Weight range
Rice	P 05	0.05-0.2 kg



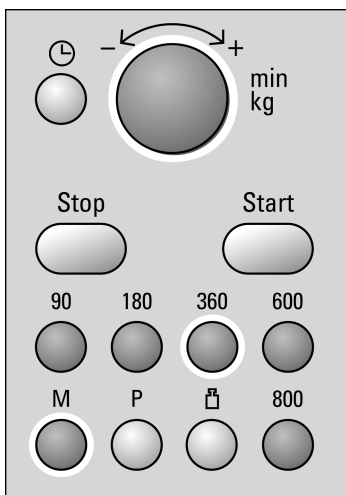
Food	Programme number	Weight range
Potatoes	P 06	0.15-1.0 kg
Vegetables	P 07	0.15-1.0 kg

## Memory

You can use the memory to create your own programme. The memory function is useful if you prepare one dish particularly frequently. You can store the setting and call it up at any time.

### Storing memory settings

Example:  
360 W, 25 minutes



1. Press "M".  
"M" appears in the display.
2. Press the desired microwave setting.  
"M", the selected setting and 1:00 min light up in the display.
3. Set the cooking time using the rotary knob.
4. Confirm with "M".  
The clock reappears in the display.

The setting is stored.

You can store the memory settings and start the appliance immediately. To do this, press Start instead of "M".

## Notes

You cannot store several microwave power settings one after the other.

You cannot save automatic programmes.

Adding to the memory:

Press "M". The old settings are displayed. Save the new programme as described in steps 1-4.

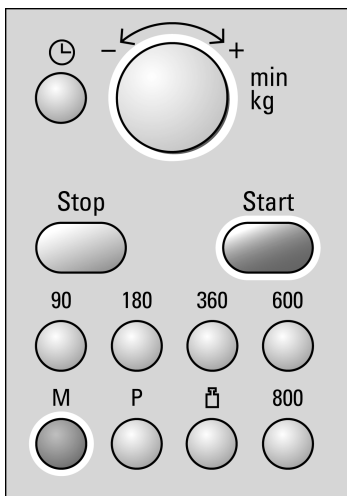
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## Starting the Memory function

It is very easy to Start the saved programme. Place your meal into the appliance. Close the appliance door.

**1.** Press "M".  
The stored settings are displayed.

**2.** Press Start.  
The cooking time counts down in the display.



### The cooking time has elapsed

A signal sounds. The appliance switches off. Open the appliance door or press Stop.

### Pausing

Open the appliance door. Press the Start button again after closing the door. The programme will then continue.

### Cancelling the setting

Press Stop twice or open the appliance door and press Stop once.

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# Changing the signal duration

You will hear a signal when the appliance is switched off. You can change the duration of the acoustic signal.

Press start for approximately 6 seconds.

The new signal duration is adopted. The clock reappears in the display.

The following are possible:

Short signal duration – 3 tones

Long signal duration – 30 tones.

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# Care and cleaning



Do not use high-pressure cleaners or steam jets. There is a danger of short-circuiting.

Do not use caustic or abrasive cleaning agents. The surface could be damaged. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

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## Cleaning agents

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### Appliance exterior

#### with stainless steel fronts

Use soapy water and dry with a soft cloth.

Use a soft cloth to subsequently dry off any soapy water. Always remove limescale, fat, eggwhite marks and starchy residue immediately.

Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.

<b>Appliance interior</b>	Hot soapy water or a vinegar solution. Clean with a sponge.  Use oven cleaner if there is heavy soiling: Only use in a cold oven.
<b>Turntable and roller ring</b>	Clean the turntable and the roller ring with washing-up liquid. Wipe the recess in the cooker with a damp cloth. Ensure that water does not leak through the turntable drive into the inside of the appliance. The support ring must slot into place properly when you re-insert it.
<b>Door panel</b>	Glass cleaner

## Troubleshooting

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

<b>Problem</b>	<b>Possible cause</b>	<b>Notes/remedial action</b>
The appliance does not work.	The plug is not plugged into the mains.	Plug it in.
	Power cut	Check whether the kitchen light switches on.
	Blown fuse	Look in the fuse box to make sure that the fuse for the appliance is OK.
	Faulty control	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on.
Three zeros flash in the display.	Power cut	Reset the time.
The appliance is not in operation. A cooking time appears in the display.	The rotary knob was accidentally pressed.	Press the stop button.
	Start was not pressed after the setting had been made.	Press start or clear the setting with stop.

<b>Problem</b>	<b>Possible cause</b>	<b>Notes/remedial action</b>
The microwave does not work.	The door is not properly closed.	Check whether leftover food or a foreign object is trapped in the door.
	Start was not pressed.	Press start.
The food takes longer than usual to heat up.	The microwave setting is too low.	Select a higher microwave setting.
	You have placed a larger amount of food than normal in the appliance.	Double the amount = double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
The turntable is making a scratching or grinding noise.	There is dirt or a foreign object in the area around the turntable drive.	Clean the roller ring and recess in the cooking compartment.
Microwave operation is cancelled for no obvious reason.	The microwave has a fault.	If this fault occurs repeatedly, please call the after-sales service.

**Repairs may only be carried out by fully trained after-sales service technicians.** Incorrect repairs may result in serious injury to the user.

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# After-sales service

Our after-sales service is there for you in the event that your appliance needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

## E number and FD number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. You will see the rating plate containing these numbers on the right-hand side when you open the oven door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.
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After-sales service ☎
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## Technical data

Power supply	AC220-230 V, 50 Hz
Microwave Input	1.270 W
Microwave Output	800 W
Microwave Frequency	2.450 MHz
Dimensions (H x W x D)	
- appliance	28.0 x 46.2 x 32.0 cm
- cooking compartment	19.4 x 29.0 x 30.0 cm
Weight	13.5 kg
TÜV tested	Yes
CE mark	Yes

This appliance complies with the standards EN 55011 and CISPR 11.

The product is classified in group 2, class B.

Group 2 means that microwaves are used for the purpose of heating foodstuffs.

Class B means that the appliance is suitable for use in a private household environment.

