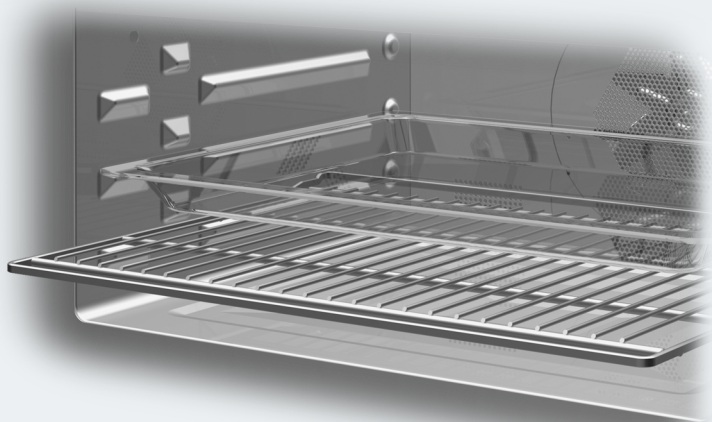




Operating and installation instructions





Speed oven




To prevent 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 conforms to current 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 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.

Warning and Safety instructions

Correct application

▶ This oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The oven is not suitable for outdoor use.

▶ The oven is intended only to cook, bake, roast, grill, defrost, bottle and reheat food.

Any other usage is at the owner's risk.

▶ Do not use the oven to store or dry items which could ignite easily.

If such items were dried in the oven, the moisture in the item would evaporate causing it to dry out and even self-ignite.

▶ This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.

They must be able to recognise the dangers of misuse.

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. Great care should be taken to ensure that children do not touch the appliance when it is being used. External parts of the oven such as the door glass, control panel and the vents become quite hot.
- ▶ Danger of injury! The maximum load capacity for the door is 8 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

Warning and Safety instructions

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ 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, the door seal or the oven interior walls.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate (voltage and frequency) corresponds to that of the household supply. This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in any 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 (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used when it has been built in.
- ▶ This oven must not be installed and operated in mobile installations (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.

Do not open the outer casing of the appliance.

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

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

▶ If the oven is delivered without a mains connection cable, or if the mains connection cable is damaged, it must only be replaced by a Miele approved service technician (see "Electrical connection") in order to avoid a hazard.

▶ 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"). It is only completely isolated from the electricity supply when:

- it is switched off at the mains circuit breaker, or
- it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

▶ For the oven to function correctly, it requires a sufficient intake of cool air. Ensure the intake of cool air to the oven is not impaired (e.g. due to the installation of insulation material inside the housing unit). Furthermore, the incoming cool air must not be excessively heated by other heat sources (e.g. fuel furnaces).

▶ If the oven is installed behind a furniture door, do not close the door while the oven is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the oven, the furniture unit and the flooring. Wait until the oven has cooled down completely before closing the furniture door.

Warning and Safety instructions

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.



- ▶ Do not use the oven to heat up the room.

Due to the high temperatures radiated, objects left near the appliance could catch fire.

- ▶ 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 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 and even to ignite on the 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 the Microwave Solo  function.





Once food is cooked through, use a lower power level 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 enamel on the floor of the oven.

When using Conventional Heat , Bottom Heat , Intensive Bake  or Fan Plus , do not line the floor of the oven with anything, e.g. aluminium foil or so-called protective liners. Nor should you place roasting pans or glass trays directly on the oven floor.

▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. 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 using microwave power, 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 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 top 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 boiling and in particular when re-heating liquids, milk, sauces etc., using microwave power without a boiling rod, 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. Danger of scalding and burning! The formation of bubbles can be so strong that the pressure forces the oven door open, with a danger of injury and damage.


Before cooking or reheating, thoroughly stir the liquid. Then wait at least 20 seconds before removing the container from the oven. During cooking and reheating you can also place a glass rod or similar in the container and use as a boiling rod, if available.

Warning and Safety instructions

- ▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.
- ▶ Eggs in their shells will explode if cooked with microwave power, even after taking them out of the oven. They can only be cooked in their shells using microwave heat in a specially designed egg-boiling device available from specialist shops. Hard-boiled eggs must not be reheated in the microwave oven either as they too will explode, even after taking them out of the oven.
- ▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and eggplants, 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.

Warning and Safety instructions

▶ 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 the oven.

▶ 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 "Containers suitable for microwave use - Plastics").

▶ Do not reheat food 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.

Warning and Safety instructions

▶ The oven can suffer damage when using Microwave Solo  or Microwave 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  or Conventional Heat .

▶ Do not use the appliance to heat up or bottle food in sealed jars and tins.

Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

▶ Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.

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


▶ 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.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this oven. Pressurised steam could reach the 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 on the stainless steel surface.

Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.
- ▶ Only use the Miele food probe supplied with this oven. If it is faulty, it must only be replaced with a suitable original Miele food probe.
- ▶ The plastic on the food probe can melt at very high temperatures. Do not use the food probe when grilling (Exception: Fan Grill ). If you are not using the food probe, do not store it in the oven.

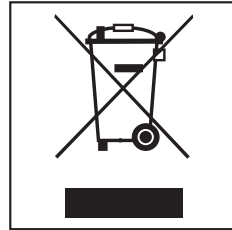
Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally 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. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

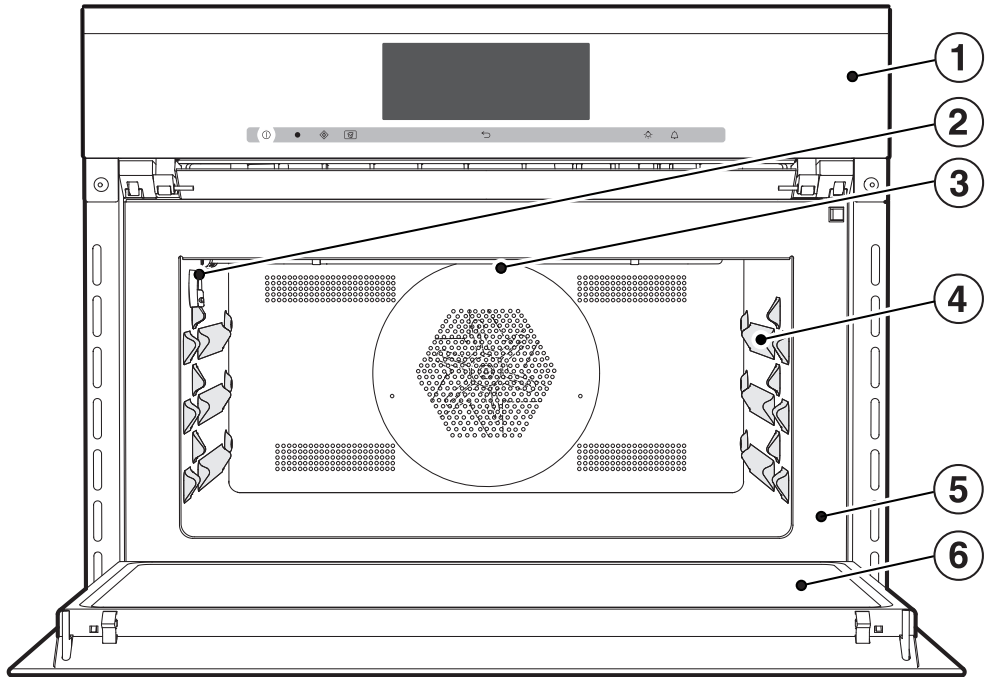
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.



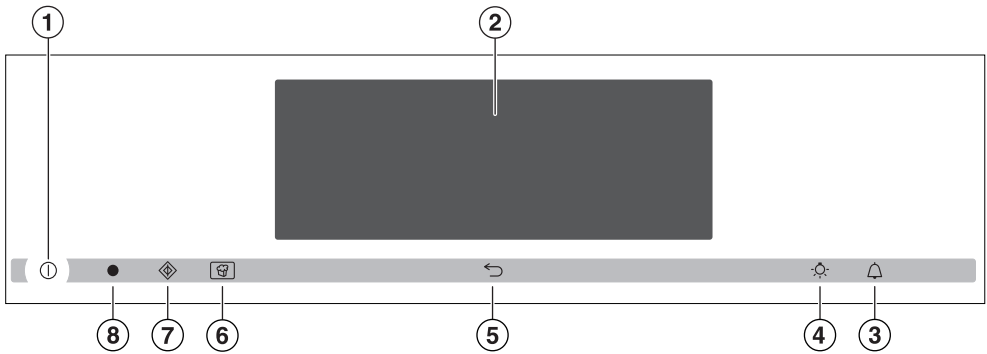
Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

Guide to the speed oven



- ① Controls
- ② Connection socket for the food probe
- ③ Top heat/grill element
- ④ 3 shelf levels for the glass tray and rack
- ⑤ Front frame with data plate
- ⑥ Door











- ① Recessed On/Off button ①
For switching the appliance on and off
- ② Display
Displays time of day and information for operation
- ③ 🔔 sensor
For setting the minute minder
- ④ ☀️ sensor
For switching the oven interior lighting on and off
- ⑤ ⬅️ sensor
To go back one step at a time
- ⑥ 🍿 sensor
For starting the Popcorn function
- ⑦ ⬠ sensor
For starting the Quick MW function
- ⑧ Optical interface
(for service technician use only)

Controls

Sensors controls

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

Sensor	Function	Notes
	For activating and deactivating minute minder / alarm	If a list of options is visible in the display or if a cooking process is running, you can enter a minute minder duration (e.g. when boiling eggs on the cooktop) or an alarm, i.e. a specific time, at any point (see "Minute minder + Alarm"). If the display is dark, the  sensor will not react until the oven is switched on.
	For switching the oven interior lighting on and off	If a menu is visible in the display or if a cooking process is running, touching  will switch the oven interior lighting on or off. If the display is dark, the  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.
	To go back a step	

Sensor	Function	Notes
	Popcorn	<p>The microwave starts with 850 W and a duration of 3 minutes (see "Popcorn").</p> <p>This function can only be used when no other cooking programmes are in use.</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>This function can only be used when no other cooking programmes are in use.</p>

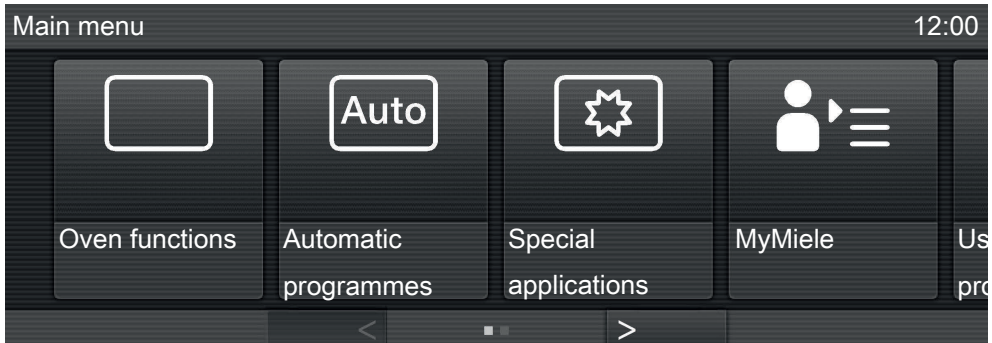
Controls

Touch display



The display can be scratched by pointed or sharp objects, e.g. pens. Only touch the touch display with your fingertips.

Touching the display with your finger creates a tiny charge which releases an electrical impulse. This impulse is recognised by the touch display.

The touch display is divided into three sections:



The menu path appears at the top left and shows you which menu or submenu you are in. Options within a menu are separated by a vertical line. If there is not enough space to show the whole menu path, additional options are indicated by ... I.









The time of day, alarm  und minute minder  are shown in the top right-hand corner of the display.

The middle section shows the current menu and options. You can scroll to the right or left by swiping your finger across the display.

The < and > arrow sensors at the bottom of the screen are used for scrolling to the left or right. The number of small squares between the arrows indicates the number of pages available and your position within the current menu.

Symbols

The following symbols may appear in the display:

Symbol	Meaning
	Some settings, e.g. display brightness and buzzer volume, are selected using a bar chart.
	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
	The system lock or sensor lock is switched on (see "Settings – System lock  "). The oven cannot be used.
	Alarm
	Minute minder
	Core temperature when using the food probe
	This indicates that there are more options available, which are not visible because there is not enough space in the display.

Controls

Operating principles

Each time you touch a possible option the relevant field lights up orange.

Selecting or calling up a menu

- Touch the field you want to select it.

Scrolling through menus

You can scroll left or right.

- Swipe the screen, i.e. place your finger on the Touch display and swipe it in the direction you want.
- Or: Using your finger, touch the arrows < and > to scroll left or right.

Exiting a menu

- Touch ↵, or touch an option in the menu path at the top of the screen, or touch ... l.

Depending on which menu you are in, this will take you back a level or back to the main menu.

Help function

The Help field appears with some functions and options.

- Touch the field.

Helpful information will then appear in text and pictures.

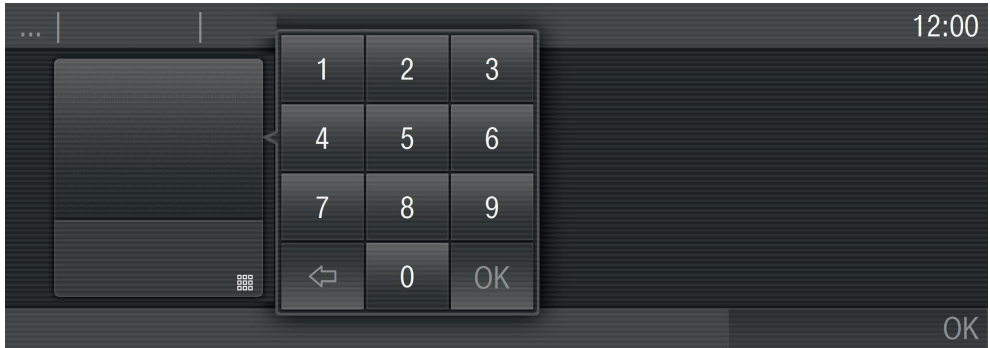
Entering numbers


You can enter numbers by scrolling through and touching the roller, or by using the numerical keypad.

To enter numbers using the roller:

- Swipe the roller up or down to select the number you want.

To enter numbers using the numerical keypad:



- Touch  in the bottom right of the input field.

The numerical keypad appears.

- Touch the required numbers.

Once you have entered a valid value, the OK sensor will light up green. The last figure entered can be deleted by using the arrow.

- Touch OK.

Entering letters

You can enter short names for your own user programmes using a keyboard.

- Touch the required letters or characters.
- Touch Save.

Features

Model numbers

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

Data plate

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

On the data plate are printed the model number, serial number and the connection data (voltage/frequency/maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Items supplied with delivery

The oven is supplied with:

- the operating and installation instructions for using the oven,
- a cookbook or order voucher for a cookbook depending on country,
- screws for fixing the oven to the housing unit,
- various accessories.

Standard and optional accessories

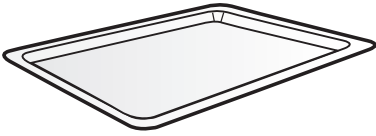
This oven is supplied with a glass tray, a rack and a food probe.

All accessories and cleaning and care products in these instructions are designed to be used with Miele ovens.


They can be ordered at www.miele-shop.com or from Miele.

Please state the model number of your oven and that of any accessories you wish to purchase.

Glass tray



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

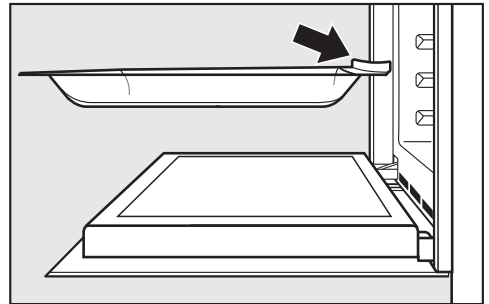
Always use the glass tray when using the Microwave Solo function .

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.

The glass tray has a non-tip safety notch which prevents it being pulled right out when it only needs to be pulled out partially.

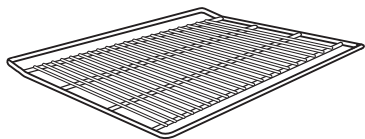
When pushing the glass tray back in, always ensure that the safety notch is at the **back** of the oven (see illustration).




- To remove the glass tray, lift it upwards slightly at the front when the safety notch connects with the sides of the oven.

Features


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.

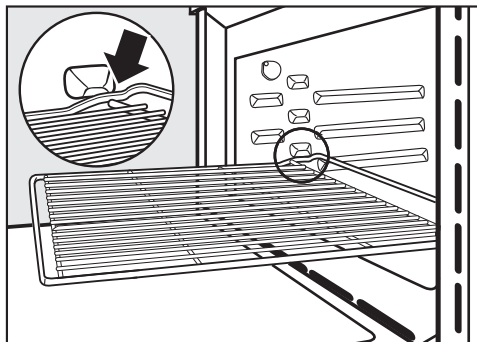
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

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.

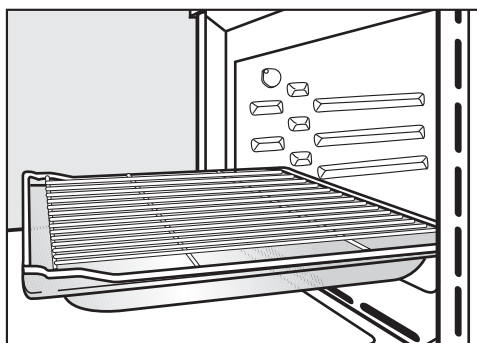
Do not place items weighing more than 8 kg on the rack.

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 (see illustration).

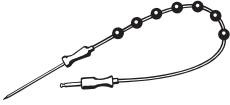


- To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven.



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


Food probe



Using the food probe enables the temperature during the cooking process to be monitored simply and accurately (see "Roasting - Food probe").

Round baking tray HBF 27-1

Microwave functions can damage the round baking tray.

Do not use the round baking tray with Microwave Solo  or with Microwave combination programmes.



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

Place the pizza tray on the rack.

The surface has been treated with PerfectClean enamel.

HUB Gourmet oven dishes and HBD oven dish lids

Microwave functions can damage the Gourmet oven dishes.

Do not use the Gourmet oven dishes with Microwave Solo  or with Microwave combination programmes.

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

The oven dishes have depths of 22 cm or 35 cm. They have the same width and height.

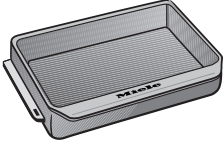
Suitable lids are available separately. Please quote the model number of your Miele oven dish when ordering a lid.

Features

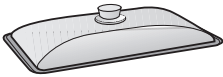
Depth: 22 cm

HUB 61-22

HUB 62-22*

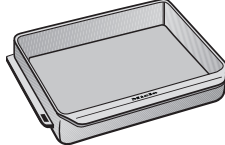


HBD 60-22

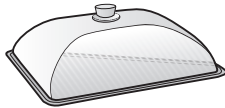


Depth: 35 cm

HUB 61-35**



HBD 60-35



Original Miele all purpose microfibre cloth

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

Original Miele oven cleaner

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

* Suitable for induction cooktops

** The Gourmet oven dish HUB 61-35 cannot be used in conjunction with its lid because the total height of these two items exceeds the height of the cavity.

Oven controls

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

They are also used to operate

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

Oven safety features

System lock

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

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

Cooling fan

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

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

Safety switch-off

A function **without microwave** can be started without selecting a cooking duration. To prevent overuse 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 **Microwave 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.

Features

PerfectClean treated surfaces

Surfaces treated with PerfectClean enamel are characterised by their exceptional non-stick properties and ease of cleaning.

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

You can cut up food on surfaces treated with PerfectClean enamel.


However, 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.

General settings

 The oven must be built into its housing unit before it can be used.

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

Welcome screen

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

- Follow the instructions in the display.

Set the language

- Select the language you want.
- Confirm with OK.

Select the country

- Select the country you want.
- Confirm with OK.

Setting the date

You can enter numbers by scrolling through and touching the roller, or by using the numerical keypad.

- Set the day, month and year.
- Confirm with OK.

Setting the time of day

You can enter numbers by scrolling through and touching the roller, or by using the numerical keypad.

- Set the time of day in hours and minutes.
- Confirm with OK.

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

Using for the first time

Time of day display

You will then be asked when you want the time of day to appear in the display when the oven is switched off (see "Settings - Time of day - Display"):

– On

The time is always visible in the display.

– Off

The display appears dark to save energy. Some functions are limited.

– Night dimming

The time only appears in the display between 5:00 and 23:00. It switches off at night to save energy.

■ Select the option you want.

■ Confirm with OK.

Some information about energy consumption will appear in the display.

■ Confirm with OK.

■ Follow any further instructions in the display.

Set up successfully completed will appear.

■ Confirm with OK.

The oven is now ready to use.

If you have selected the wrong language by mistake, proceed as described in "Settings - Language 🇩🇪".


Heating up the oven for the first time

New ovens can give off a slight 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 while the appliance is being heated up for the first time. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any protective wrapping and sticky labels from the oven.
- Take all 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.

The main menu will appear.

- Select Oven functions
- Select Fan Plus .

The recommended temperature will appear (160 °C).

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


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


Heat up the oven for at least 1 hour.

After at least an hour:

- Switch the oven off.

After heating up for the first time

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

- Switch the oven on.
- Touch  to turn on the oven lighting.
- Clean the oven interior with a clean sponge and a solution of warm 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

Calling up the "Settings" menu


From the main menu:

- Select  Settings.

You can check them or change them.

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

Changing and saving settings



- Select  Settings.
- Swipe across the screen until the setting you want appears, then touch it to select.

The settings which are currently selected will have a coloured frame around them.

- Swipe across the screen until the option you want appears, then touch it to select it.
- Confirm with OK.

The setting is now saved.

Settings overview

Menu option	Possible settings
Language 	... / deutsch / english / ... Country
Time	Display On / Off * / Night dimming Clock type Analogue * / Digital Clock format 24 h * / 12 h (am/pm) Set
Date	
Lighting	On / On for 15 seconds *
Start screen	Main menu Oven functions Automatic programmes Special applications MyMiele User programmes
Brightness	
Volume	Buzzer tones Keypad tone Welcome melody
Units	Weight g * / lb / lb/oz Temperature °C * / °F
Quick MW	Power level Duration
Popcorn	Duration
Keeping warm	On Off *

* Factory default

Settings



Menu option	Possible settings
Cooling fan run-on	Temperature- controlled * Time-controlled
Recommended temperatures	
MW power levels	
Safety	System lock On / Off * Sensor lock On / Off *
Showroom programme	Demo mode On / Off *
Factory default	Settings User programmes MW power levels Recommended temperatures MyMiele

* Factory default

Language

You can set the language and the country you want.

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





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

Time

Display

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

- On

The time of day always appears in the display. You can switch the lighting  on and off or use the alarm + minute minder , Quick MW  or Popcorn  functions by touching the relevant sensor.

- Off

The display is switched off to save energy. The oven has to be switched on before you can use it. This also applies to using the following functions: alarm + minute minder, oven lighting, Quick MW and Popcorn.

- Night dimming

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

Clock display

You can choose from an analogue clock face or a digital (h:min) display.

The date will also appear in the digital clock display.

Clock format

You can select the clock format for the time of day:

- 24 h

The time of day is shown in the 24-hour format.

- 12 h (am/pm)

The time of day is shown in the 12-hour format.

Setting the time of day

Set the hours and the minutes.

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

Settings

Date

Set the date.


When the oven is switched off, the date only appears if the oven is set to "Time of day – Clock type – Digital".

Lighting

- On

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

- On for 15 seconds

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

Start screen

The main menu will appear in the display when the oven is switched on. You can change this default setting so that, for instance, the oven functions or MyMiele settings appear in the display.

Brightness

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



- Select **Darker** or **Lighter** to change the brightness of the display.

Volume

Buzzer tones

The volume setting is represented by a bar with seven segments.



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

- Select **Quieter** or **Louder** to adjust the volume.
- Select **On** or **Off** to switch the buzzer tones on or off.

Keypad tone

The volume setting is represented by a bar with seven segments.



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

- Select **Quieter** or **Louder** to adjust the volume.
- Select **On** or **Off** to switch the keypad tone on or off.

Welcome melody

The melody that sounds when you touch the On/Off sensor ① can be switched on or off.

Units

Weight

– g

Weight in Automatic programmes is set using grams.

– lb

Weight in Automatic programmes is set using pounds.

– lb/oz

Weight in Automatic programmes is set using pounds and ounces.

Temperature

– °C

The temperature is displayed in degrees Celsius.

– °F

The temperature is displayed in degrees Fahrenheit.

Settings

Quick MW

The maximum preset power level is 1000 W with a duration of 1 minute.

- Power level

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

- Duration

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

80–300 W: maximum 10 minutes

450–1000 W: maximum 5 minutes

Popcorn

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


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

- Duration

The maximum duration that can be set is 4 minutes.

Keeping warm function

- On

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

- Off

The keeping warm function is deactivated.

Cooling fan run-on

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

- Temperature- controlled

The cooling fan is switched off when the oven compartment temperature drops below 70 °C.

- Time-controlled

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

Condensation can cause the cabinetry and the countertop to be damaged. This could lead to corrosion of the appliance.

If you leave food in the oven to keep it warm and have set the cooling fan to Time-controlled, moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Do not leave food in the oven to keep it warm if you have set the cooling fan to Time-controlled.

Recommended temperatures

If you cook with different temperatures a lot, it makes sense to change the recommended temperatures.

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

- Select the function you want.


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

- Change the recommended temperature.
- Confirm with OK.


Settings

MW power levels

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

The recommended power levels can be changed for Microwave Solo  and for Microwave combination programmes.

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

- Microwave Solo :
80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W
- Microwave combination programmes:
80 W, 150 W, 300 W
- Select the function you want.
- Change the recommended power level if necessary.
- Confirm with OK.

Safety


System lock

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

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

Select **On** to activate the system lock.


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

- **On**
The system lock is now active. If you want to use the oven, switch it on and touch the  symbol for at least 6 seconds.
- **Off**
The system lock is not active. You can use the oven as normal.

Sensor lock

The sensor lock prevents the oven being switched off or settings being altered by accident whilst in use.

– On

The sensor lock is now active. If you want to use the sensors, touch the  symbol for at least 6 seconds.

– Off

The sensors will now react to touch again.

Showroom programme

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

Demo mode

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

– On

Touch the OK for at least 4 seconds to activate Demo mode.

– Off

Touch the OK for at least 4 seconds to deactivate Demo mode. The oven can then be used as normal.

Settings

Factory default settings

- Settings

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

- User programmes

All user programmes will be deleted.

- MW power levels


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

- Recommended temperatures

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

- MyMiele

All MyMiele entries will be deleted.

You can personalise your oven using the MyMiele  function by inputting frequently used processes.

It is particularly useful with Automatic programmes as you do not need to work through every screen in order to start your programme.

You can also set processes that you have entered into MyMiele to appear in the Start screen (see "Settings – Start screen").

Adding an entry

You can add up to 20 entries.

■ Select MyMiele 

■ Select Add entry.

You can select options listed in the following categories:

- Oven functions 
- Automatic programmes 
- Special applications 
- User programmes 

■ Confirm with OK.

The selected item and its respective symbol will appear in the list.

■ Proceed as above for further entries as required. You can only choose options that have not already been selected.



MyMiele

Editing MyMiele

After selecting Edit you can

- add entries as long as MyMiele contains fewer than 20 entries,
- delete entries,
- sort entries as long as MyMiele contains more than 4 entries.



Deleting entries

- Select MyMiele  .
- Select Edit.
- Select Delete entry.
- Select the entry that you want to delete.
- Confirm with OK.


The entry will then be removed from the list.

Sorting entries

The order can be rearranged as long as there are more than 4 entries.

- Select MyMiele  .
- Select Edit.
- Select Sort entry.
- Select the entry.
- Select the position you want to move it to.
- Confirm with OK.

The entry will now appear in the position you want it in.

Using the  sensor, you can set a minute minder duration to time any activity in the kitchen, e.g. boiling eggs, or an alarm for a specific time.


Two alarms can be set simultaneously, two minute minder durations or an alarm and a minute minder duration.


Using the alarm


The alarm can be used to set a specific time at which a buzzer will sound on the oven.

Setting the alarm



If Time – Display – Off has been selected, you will need to switch the oven on before you can set the alarm. The time for the alarm will now appear in the display when the oven is switched off.

- Select .
- Select *New alarm*.
- Set the time for the alarm.
- Confirm with OK.

When the oven is switched off, the alarm time and  will appear in the display instead of the time of day.


If you are cooking at the same time or if you are in a different menu, the alarm time and  will appear in the top right-hand corner of the display.

At the set alarm time

-  will flash next to the time in the display.
- a buzzer will sound if the buzzer volume has been set (see "Settings - Volume - Buzzer tones").
- Touch  or the alarm symbol in the top right-hand corner of the display.

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

Changing an alarm


- Select the alarm in the top right-hand corner of the display or select  and then the alarm you want.

The alarm selected appears.

- Set the new time for the alarm.
- Confirm with OK.

The altered alarm is now saved and will appear in the display.

Deleting an alarm

- Select the alarm in the top right-hand corner of the display or select  and then the alarm you want.

The alarm selected appears.

- Select *Reset*.
- Confirm with OK.

The alarm will be deleted.

Minute minder + Alarm

Using the minute minder

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


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


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


Setting the minute minder

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



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

- Select .
- Select New minute minder time.
- Set the minute minder time you require.
- Confirm with OK.

When the oven is switched off, the minute minder time counts down in the display and  appears instead of the time of day.


If you are cooking at the same time or if you are in a different menu, the minute minder time and  will appear in the top right-hand corner of the display.

At the end of the minute minder time

-  will flash,
- the time will count upwards,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").
- Touch  or the minute minder time in the top right-hand corner of the display.

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

To change the time set for the minute minder


- Select the minute minder duration in the top right-hand corner of the display or select  and then the duration you want.

The minute minder time selected appears.

- Set the new minute minder time you require.
- Confirm with OK.

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

To cancel the time set for the minute minder

- Select the minute minder duration in the top right-hand corner of the display or select  and then the duration you want.

The minute minder time selected appears.








- Select *Reset*.
- Confirm with OK.

The minute minder is now cancelled.




Overview of functions

Your oven has a range of functions for preparing a wide variety of recipes.


Functions which do not use microwave energy

Oven function	Recommended temperature	Temperature range
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 to the food straight away.	160 °C	30–250 °C
Auto Roast  This is used for roasting. The oven heats initially to a high temperature (230 °C) which seals the meat to keep it succulent and tasty. 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
Grill  For grilling and toasting bread, open sandwiches etc. and browning baked dishes. The grill is ready for use when the entire top heat/grill element glows red.	Setting 3	Setting 1–3
Fan Grill  For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using the Grill  function, as the fans distribute the heat to the food straight away.	200 °C	100–220 °C
Intensive Bake  For baking cakes, tarts, pies, quiches and pizzas that require a crisper base or moist toppings. Intensive Bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.	170 °C	50–220 °C

Overview of functions

Oven function	Recommended temperature	Temperature range
Conventional Heat  For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures. If using an older recipe or cookbook, set the oven temperature for Conventional Heat 10 °C lower than that recommended. This won't change cooking times.	180 °C	30–250 °C
Bottom Heat  Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.	190 °C	100–200 °C
Gentle Bake  Ideal for cooking bakes and gratins that need to be crispy on top.	190 °C	100–230 °C



Microwave function

Oven function	Recommended power level	Power level range
Microwave Solo  This function is used to rapidly defrost, reheat and cook food.	1000 W	80–1000 W




Overview of functions

Microwave combination programmes

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

Oven 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 searing 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 and keep it succulent and tasty. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting. The microwave function switches on to reduce the cooking duration. A microwave power level of maximum 300 W can be set for a Microwave combination programme.	160 °C	100–200 °C

Overview of functions

Oven function	Recommended temperature	Temperature range
<p>Microwave + Grill </p> <p>For grilling and toasting bread, open sandwiches etc. and browning baked dishes. The grill is ready for use when the entire top heat/grill element glows red. The use of microwave power reduces the grilling time.</p> <p>A microwave power level of maximum 300 W can be set for a Microwave combination programme.</p>	Setting 3	Setting 1–3
<p>Microwave + Fan Grill </p> <p>For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using the Microwave and Grill  function, as the fan distributes the heat to the food straight away. The use of microwave power reduces the grilling time.</p> <p>A microwave power level of maximum 300 W can be set for a Microwave combination programme.</p>	200 °C	100–200 °C

Microwave power

How the microwave function works

In a microwave 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 as 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 billion 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

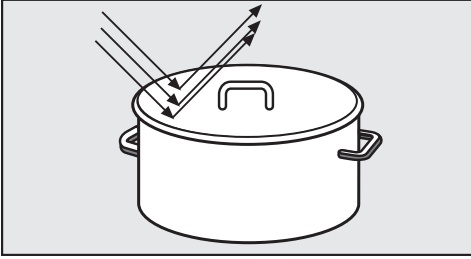
- Food can generally be cooked without adding much liquid or cooking oil.
- Cooking, reheating and defrosting is quicker than using conventional methods.
- Nutrients, such as vitamins and minerals, are generally retained.
- The colour, texture and taste of food are not significantly impaired.

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.

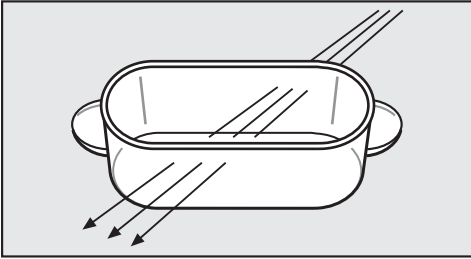
Microwave power

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

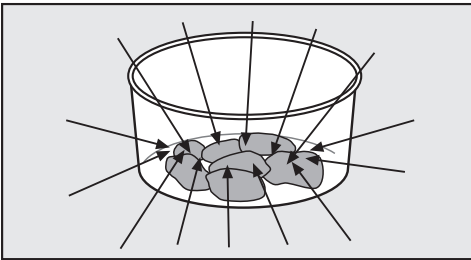
Selecting containers for microwave use




Microwaves are reflected by metal.



They pass through glass, porcelain, plastic and cardboard.



They 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 glass are ideal for use in the microwave oven.

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 or silver edging, 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.


Selecting containers for microwave use

Plastics

Plastic containers and plastic disposable containers may only be used with Microwave Solo  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.

Only use plastic containers in Microwave Solo  programmes, not in combination programmes.

– Plastic microwave containers

These are readily available from retail outlets.

– Styrofoam containers

Styrofoam containers can be used for 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.

Selecting 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 the oven.


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 combination 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 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.

Selecting containers for microwave use

– Aluminium foil pieces

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:

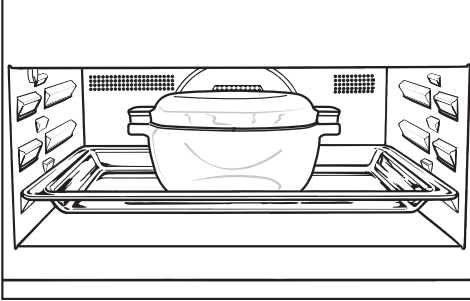
- Place the container in the middle of the glass tray and slide the tray into shelf level 1.
- Close the door.
- Select Microwave Solo .
- Set the highest power level (1000 W) and a duration of 30 seconds.
- Confirm with OK and start the process.

If a cracking noise is heard accompanied by sparks during the test, switch the appliance 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.

Selecting containers for microwave use

Placing the dish in the oven



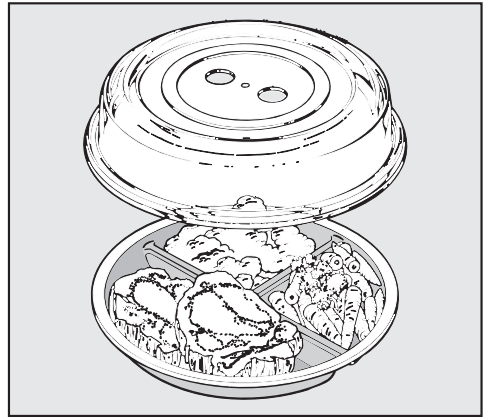
- Insert the glass tray on shelf level 1.
- The dish containing the food should always be placed in the middle of the glass tray.


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

The cover:

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- speeds up the reheating 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.

These 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.

Selecting containers for microwave use




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

The cover should not form a seal with the 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 top. The cover could get too hot and could start to melt.

- Do **not** use the cover if:
 - cooking breaded food,
 - cooking food which requires a crisp finish,
 - cooking food with a Microwave combination programme.

 Pressure can build up when reheating in sealed containers, jars or bottles, causing them to explode. Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top and teat must be removed.

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 heat in the oven automatically switches off. The fan continues 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.
- Use Fan Plus  as you can cook at temperatures 10–30 °C lower than when using other functions.
- 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.
- Your oven will use as little energy as possible if you set the time of day display to Time – Display – Off.
- With the factory default setting Lighting – On for 15 seconds the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching .
- The oven heating will switch off automatically shortly before the end of a cooking process for which an automatic switch-off time has been set or which is using the food probe. Cooking continues using residual heat. The heat in the oven is sufficient to complete the cooking process. Energy save will appear in the display. The cooling fan and, depending on the function selected, also the hot air fan, remain switched on.
- 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

Basic operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven if pre-heating is not required.
- Select Oven functions
- Select the function you want.

The oven function and recommended temperature will appear.

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

- Change the recommended temperature if necessary.

The recommended temperature will be automatically accepted within a few seconds. If required, select **Change** to go back to the temperature selection option (see "Using the oven - further functions - Changing the temperature").

- Confirm with OK.

The required and the actual temperature will appear.

You will see the temperature increasing. A buzzer will sound when the selected temperature is first reached (See "Settings - Volume - Buzzer tones").

After the cooking process:

- Remove the food from 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.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

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

Functions without microwave power




Using the oven - further functions

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

You can select cooking durations and further settings from **Open further settings**.

- Select **Change**.
- Select **Open further settings**.

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

- Duration
- Core temperature (This only appears if you are using the food probe. You cannot set a cooking duration when using the food probe.)
- Finish at
- Start at (only appears after a Duration or Finish at has been set.)
- Rapid Heat-up (This only appears if a temperature of more than 100 °C has been set for Fan Plus , Auto Roast  or Conventional Heat .)
- Crisp function (Moisture reduction for making items crispy on the outside or baking deep filled fresh fruit cakes).
- Change function (You can change the cooking function during operation.)


Changing the temperature

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

- If the recommended temperature is suitable for your recipe, touch **OK**.
- If it is not suitable for your recipe, you can change it for this particular cooking programme.

You can also permanently reset the recommended temperature to suit your personal cooking practices (See "Settings - Recommended temperatures").

Functions without microwave power

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.

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

The altered target temperature is saved. The target and actual temperatures are displayed.

Rapid Heat-up

Rapid Heat-up can be used to speed up the heating-up phase.

The Rapid Heat-up function switches on automatically if you set a temperature of more than 100 °C for Fan Plus , Auto Roast  or Conventional Heat .

Do not use Rapid Heat-up to pre-heat the oven when baking pizzas or delicate mixtures (e.g. small baked goods with a high sugar content, choux pastries, sponges). These will get brown too quickly on the top.

You can switch-off "Rapid Heat-up" for a relevant cooking process.

Functions without microwave power

Rapid Heat-up

- On

The top and ring heating elements come on together with the fan to enable the oven to reach the required temperature as quickly as possible.

- Off

Only the heating elements for the oven function selected are switched on.

To switch off the Rapid Heat-up function:

- Select Change.
- Select Open further settings.
- Select Rapid Heat-up.

Off will appear in the Rapid Heat-up field.

- Confirm with OK.

Rapid Heat-up has been deactivated.

Instead of Rapid Heat-up, Heating-up phase will appear.

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. If the recipe requires pre-heating, place the food in the oven once the temperature indicator light goes out.

Pre-heat the oven when cooking the following food with the following oven functions:

Fan Plus

- dark bread doughs,
- beef sirloin joints and fillets.

Conventional Heat

- cakes or biscuits with a short baking time (up to 30 minutes),
- delicate mixtures (e.g. sponges),
- dark bread doughs,
- beef sirloin joints and fillets.

- Select the required oven function and the temperature.

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

- Wait for the heating-up phase to finish.

A buzzer will sound when the set temperature is reached as long as the buzzer is switched on (see "Settings - Buzzer tones").

- Place the food in the oven.

Functions without microwave power

Using the Crisp function (moisture reduction)

It is a good idea to use this function when cooking items which are moist on the inside but which should be crispy on the outside, e.g. frozen chips, croquettes or pork with crackling.

It is also suitable for deep filled fresh fruit cakes, such as plum or apple cake.

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

You can activate the "Crisp function" with any function. It must be activated separately for a cooking process. For best results, activate it at the beginning of the cooking process.

- Select Change.
- Select Open further settings.
- Select Crisp function.

On will appear in the Crisp function field.

- Confirm with OK.

Moisture reduction is now activated.

Changing the oven function

You can change the oven function during operation.

- Select Change.
- Select Open further settings.
- Select Change function.
- Select the function you want.

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

- Change the temperature if necessary.
- Confirm with OK.

The oven function has been changed.

The times already entered will be kept.

Functions without microwave power

Setting durations

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

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

– Duration

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

A cooking duration cannot be entered if you are using the food probe. When using the food probe, the cooking duration is determined by when the set core temperature is reached.

– Finish at

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

A **Finish at** time cannot be entered if you are using the roast probe. When using the roast probe, the end time is determined by when the set core temperature is reached.

– Start at

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

Start at can only be used together with **Duration** or **Finish at**, except when using the roast probe.

Functions without microwave power

Switching off automatically

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

Select **Duration** and set 00:30 h or select **Finish at** and set the time to 12:15.

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

Setting the "Duration"

- Select **Change**.
- Select **Open further settings**.
- Set the cooking duration.
- Confirm with **OK**.

Setting the "Finish at" time

- Select **Change**.
- Select **Open further settings**.
- In the **Finish at** field, set the time at which the food should be ready.
- Confirm with **OK**.

Switching on and off automatically

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

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

- **Duration and Finish at**
- **Duration and Start at**
- **Finish at and Start at**

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

- Select **Change**.
- Select **Open further settings**.
- Set a duration of 00:30 h in the **Duration** field.
- Set a time of 12:30 in the **Finish at** field.
- Confirm with **OK**.

The **Start at** time will be calculated automatically. **Start at 12:00** will appear in the display.

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

Functions without microwave power

Sequence of a programme that switches on and off automatically

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

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

Once this temperature is reached, a buzzer will sound if this option has been switched on (see "Settings - Volume - Buzzer tones").

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

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

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

The oven heating and lighting will switch off. *Process finished* will appear in the display.

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via *Change*.

During the cooling down phase the cooling fan will continue to run for a while.

Changing an entered cooking time

- Select *Change*.

All options that can be changed will appear.

- Change to the time you want.
- Confirm with *OK*.

These settings will all be deleted in the event of a power cut.

Cancelling cooking

- Touch ↵ twice.

Cancel cooking? appears in the display.

- Select *Yes*.

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

Microwave Solo

Basic operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven if pre-heating is not required.

- Select Oven functions

- Select Microwave Solo .

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

- Change the recommended power level if necessary.
- Set the cooking duration.

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

- Select Start.

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

The time remaining will then appear in the display. To interrupt cooking at any time, touch Stop.

At the end of the cooking duration

- Process finished appears in the display,
- the cooling fan remains switched on,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via Change.

- Remove the food from 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.

The cooling fan will switch off after a set time.

Using the oven - further functions

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


When **Open further settings** is selected, further options will appear in the display which you can select or change for your programme:

- Select **Change**.
- Select **Open further settings**.

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

- Microwave power
- Finish at
- Start at
- Change function (You can change the cooking function during operation.)

Changing the microwave power level

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

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

You can also permanently reset the recommended power level to suit your personal cooking practices (See "Settings - MW power levels").

- Select **Change**.
- Alter the power level and wait for approx. 15 seconds.

The process will restart with the new microwave power level.

Changing the cooking duration

- Select **Change**.
- Change the cooking duration.
- Select **Start**.

The programme will restart with the new duration.

Changing the oven function

You can change the cooking function during operation (see "Functions without microwave power - Changing the oven function").

Setting further durations

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

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

- **Finish at**

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

A **Finish at time** cannot be entered if you are using the roast probe. When using the roast probe, the end time is determined by when the set core temperature is reached.

- **Start at**

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

Switching on and off automatically

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

- **Duration and Finish at**
- **Duration and Start at**

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

- Set a duration of 05:00 in the **Duration** field.
- Select **Open further settings**.
- Set a time of 12:30 in the **Finish at** field.
- Confirm with **OK**.

The **Start at time** will be calculated automatically. **Start at 12:25** will appear in the display.

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

Sequence of a programme that switches on and off automatically

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

After starting the time remaining will appear in the display.

You can follow the time counting down in the display.

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

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

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via Change.

Changing an entered cooking time

- Select Change.
- Select Open further settings, if required.

All options that can be changed will appear.

- Change to the time you want.
- Touch OK to confirm or select Start if the programme is already running.

These settings will all be deleted in the event of a power cut.

Deleting a finish time

- Select Change.
- Select Open further settings.
- Set the time to "- - -" in the Finish at field.
- Select Start.

The cooking duration finish time is now deleted.

The programme will start using the duration set.

Cancelling cooking

- Touch ↶ twice.

Cancel cooking? appears in the display.

- Select Yes.

The main menu will appear. Any cooking durations set will be deleted.

Microwave combination programmes

Microwave combination programmes use microwave power with another cooking function (e.g. Fan Plus, Grill or Auto Roast). This combination enables shorter cooking durations.

- Set the power level, temperature and duration.

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

Basic operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven if pre-heating is not required.

- Select Oven functions

- Select the function you want.

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

A microwave power level of maximum 300 W can be set for a Microwave combination programme. See "Overview of functions" for a description of the recommended temperature range for each function.

- Select Start.

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

The power level, duration and the target and actual temperature will appear. You will see the temperature increasing. When the selected temperature is first reached, a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

The time remaining will appear in the display.

The microwave will switch on once the target temperature is reached.

Microwave combination programmes

At the end of the cooking duration

- Process finished appears in the display,
- the oven heating switches off automatically,
- the cooling fan remains switched on,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via **Change**.

- Remove the food from 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.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

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

Using the oven - further functions

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

You can select cooking durations and further settings from **Open further settings**.

- **Select Change**.
- **Select Open further settings**.

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

- Finish at
- Start at
- Duration MW

(You can shorten the duration of the microwave cooking phase)

- **Change function** (You can change the cooking function during operation.)

Microwave combination programmes

Changing the microwave power level and temperature

- Select Change.
- Change the power level or temperature.
- Confirm with OK.

The altered value is now saved and will appear in the display.


Using the Crisp function (moisture reduction)

You can activate or deactivate the Crisp function (see "Functions without microwave power - Using the Crisp function (Moisture reduction)").

Changing the oven function

You can change the cooking function during operation (see "Functions without microwave power - Changing the oven function").

Setting further durations

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

Shortening the duration of the microwave phase

Microwave power remains on for the entire cooking process in a Microwave combination programme. You can, however, reduce the duration for microwave power during a Microwave combination programme via Duration MW.

- Select Change.
- Select Open further settings.
- Set the duration in the Duration MW field.
- Confirm with OK.

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

List of food types

Automatic programmes are accessed via Automatic programmes .

- Cakes
- Cookies/ Muffins
- Bread
- Bread mixes
- Bread rolls
- Pizza & Quiche
- Meat
- Game
- Poultry
- Fish
- Bakes/Gratins
- Frozen meals
- Desserts
- Side dishes
- Cook with microwave

Using Automatic programmes

From the main menu:

- Select Automatic programmes

A list of food types will appear in the display.

- Select the type of food.

The Automatic programmes available for the food type selected will then appear.

- Select the Automatic programme that you want to use.

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

Depending on the programme you have selected, further information or prompts will appear regarding:

- Roasting or baking dish
- Shelf level
- Using the food probe
- Duration

- Follow the instructions in the display.

Useful tip: Please see the separate cookbook for recipes.

Automatic programmes

Notes on using these programmes

- When using the Automatic programmes, the recipes provided are designed as a guide only. You can use them for other similar recipes, including those using different quantities.
- The oven interior needs to be at room temperature before starting an Automatic programme.
- Some programmes require the addition of liquid during cooking. You will be prompted by a message in the display when this needs to be done (e.g. "Add liquid at ...").
- Some programmes require a pre-heating phase before food is placed in the oven. A prompt will appear to tell you when to add the food.
- The duration quoted for Automatic programmes is an estimate. It may increase or decrease depending on the programme. When using the food probe, the duration will be determined by when the core temperature is reached. The duration, in particular with meat, will vary depending on the initial temperature of the food.

Search

(Depending on language)

You can search by food type and by the name of the Automatic programme under Automatic programmes.

There is a full text search which can also be used to search for parts of words.

From the main menu:

- Select Automatic programmes

A list of food types will appear in the display.

- Select Search.
- Use the keyboard to type in the search text, e.g. "Bread".

The number of hits will be shown in the bottom right of the display.

If no match is found, or if there are more than 40 matches, the hits field will be deactivated and you will need to change the search text.

- Select hits.

The food types and Automatic programmes available will then appear.

- Select the Automatic programme you want or the food type and then the Automatic programme.

The Automatic programme will start.

- Follow the instructions in the display.

User programmes

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

- Each one can have up to 10 cooking stages. This enables you to save your most frequently used recipes very accurately. In each stage you need to select settings such as function, temperature and duration or core temperature.
- You can specify the shelf level(s) for the food.
- You can enter the name of the programme for your recipe.


When you next select the programme, it will start automatically.

There are different ways of creating a User programme:

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

Then name the programme.

Creating a User programme

- Select User programmes 

- Select Create programme.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display.

- Select and confirm the settings you want to change.

Depending on the cooking function selected, you can switch on the Rapid Heat-up and Crisp function functions via Open further settings.

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

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

- If additional cooking stages are required, select *Add* and proceed as for the 1st cooking stage.

- When you have finished setting all the cooking stages, select *Finish*.

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

- Select the shelf levels(s) you want.
- Confirm with *OK*.

A summary of your settings will appear in the display.

- Check the settings and touch *OK* to confirm or select *Change* to correct the settings.

- Select *Save*.

- Enter the programme name using the keyboard.

You can add a line break for longer programme names using the] symbol.

- Once you have entered the programme name, select **Save**.

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


- Confirm with **OK**.

You can start the saved programme immediately, delay the start or change the cooking stages.

The option **Change cooking stages** is described in "Changing User programmes".

Starting a User programme

- Place the food in the oven if pre-heating is not required.

- Select **User programmes** 

The programme names will appear in the display.

- Select the required programme.

You can start the saved programme immediately, delay the start or display the cooking stages.

- Start now

The programme will start straight away and the oven heating will switch on.

- Start later

This option only appears if you are using the food probe. You can specify when you want the programme to start. The oven heating will switch on automatically at the time you set.

- Finish at

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

- Start at

You can specify when you want the programme to start. The oven heating will switch on automatically at the time you set.

User programmes

– Display stages

A summary of your settings will appear in the display. You can alter the settings via **Change** (see "Changing User programmes").


- Select the required menu option.
- Confirm the message regarding which shelf level to use with **OK**.

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

Changing User programmes

Changing cooking stages

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

- Select **User programmes** 

The programme names will appear in the display.


- Select **Edit**.
- Select **Change programme**.
- Select the required programme.
- Select **Change cooking stages**.

You can change the specified settings for a cooking stage or add more cooking stages to the programme.

- Change the programme as you wish (see "Creating a User programme").
- Check the settings and confirm with **OK**.
- Select **Save**.

The changes to your programme will be saved.

Changing a name

- Select User programmes 

The programme names will appear in the display.


- Select Edit.
- Select Change programme.
- Select the required programme.
- Select Change name.
- Change the name (see "Creating a User programme") and select *Save*.

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

- Confirm with OK.

The new name for your programme will be saved.

Deleting User programmes

- Select User programmes 


The programme names will appear in the display.

- Select Edit.
- Select Delete programme.
- Select the required programme.
- Select OK.

The programme will be deleted.

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


Quick MW

If you touch the Quick MW sensor , the oven will start with a set microwave 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 preset.

Useful tip: You can alter the power level and the duration. The maximum duration will depend on the power level selected (see "Settings – Quick MW").

This function can only be used when no other cooking programmes are in use.


- Touch  until the cooking process begins.
Touching this sensor repeatedly increases the duration in set stages.

The time remaining will appear in the display.

You can interrupt the cooking process at any time with *Stop* and cancel it with .

At the end of the programme


- Process finished appears in the display,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

With the Popcorn sensor  the microwave starts with a set microwave power level and cooking duration.

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

Useful tip: The duration can be changed up to a maximum of 4 minutes (see "Settings – Popcorn"). The power level cannot be changed.

This function can only be used when no other cooking programmes are in use.

- Touch  until the cooking process begins.

The time remaining will appear in the display.

You can interrupt the cooking process at any time with *Stop* and cancel it with ↶.

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


- Process finished appears in the display,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

Baking

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Oven functions



Depending on how the food is prepared, you can use Fan Plus , Conventional Heat , Intensive Bake  or MW + Fan Plus  (see "Overview of functions").



MW + Fan Plus  is particularly suitable for dough which requires longer baking, such as rubbed in, beaten mixtures and yeast recipes, because the cooking duration is shortened.

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

Bakeware

The choice of bakeware depends on the oven function and how the food is prepared.

- Fan Plus , Intensive Bake 
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.

- Conventional Heat 
Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass, ceramic and coated dishes can be used. Avoid bright, shiny metal tins as they result in uneven or poor browning, and in some cases cakes might not cook properly.
- 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 paper

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

Baking charts

In the charts the data for the recommended function is printed in bold.

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

Temperature

As a general rule, select a temperature in the middle of those given in the chart.

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

Baking 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

The shelf level on which you place your food for baking depends on the oven function and number of trays being used.

– **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

– **Conventional Heat**

Cakes in baking tins: Shelf level 1
Flat items (e.g. biscuits, tray bakes):
Shelf level 2

– **Intensive bake**

As a general rule, use shelf level 1.

– **MW + Fan Plus**

Insert the glass tray on shelf level 1
and place the baking container on it.

Useful 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.
- Place cakes in rectangular tins on the rack with the longer side across the width of the oven for optimum heat distribution and even results.

Baking

Creamed mixture

Cakes/Biscuits		🌡️ [°C]	🔌 [W]	📏 ³ ₁	🕒 [min.]
Sand cake	🌀	140–160	–	1	60–80
	☐	150–170	–	1	60–80
Ring cake	🌀	150–170	–	1	65–80
	🌀🔌	160	80	1	60–70
	☐	160–180	–	1	55–70
Muffins	🌀	150–170	–	2	25–40
	☐	160–180 ¹⁾	–	2	25–40
Small cakes (1 glass tray) ^{*)}	🌀	150²⁾	–	2	30–36
	☐	160 ^{1) 2)}	–	2	28–32
Small cakes (2 glass trays) ^{*)}	🌀	150²⁾	–	2+3	44–50³⁾
Marble cake (tin)	🌀	150–170	–	1	60–70
	☐	160–180	–	1	60–70
Fresh fruit cake, with meringue or icing (glass tray)	🌀	150–170	–	2	35–45
	☐	160–180	–	2	35–45
Fresh fruit cake (glass tray)	🌀	150–170	–	2	35–45
	☐	170–190	–	2	30–40
Fresh fruit cake (tin)	🌀	150–170	–	1	55–65
	☐	160–180	–	1	50–60
Flan base	🌀	150–170	–	1	30–35
	☐	170–190 ¹⁾	–	1	15–20
Small cakes/biscuits	🌀	150–170	–	1	15–30
	☐	160–180 ¹⁾	–	1	12–20

🌀 Fan Plus / 🌀🔌 MW + Fan Plus / ☐ Conventional Heat

🌡️ 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.

2) Switch off Rapid Heat-up during the heating-up phase.

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

Rubbed in mixture

Cakes/Biscuits		🌡️ [°C]	📏 ₁ ³	🕒 [min.]
Flan base		150-170	1	30-38
		170-190 ¹⁾	1	20-25
Streusel cake (glass tray)		150-170	2	40-50
		160-180	1	35-45
Small cakes/biscuits		150-170	2	20-30
		160-180 ¹⁾	2	12-20
Drop cookies (1 glass tray) ^{*)}		140	1	42-49
		160 ¹⁾	2	22-27
Drop cookies (2 glass trays) ^{*)}		140	2+3	42-49 ³⁾
Cheese cake		150-170	1	75-85
		160-180	1	55-65
		150-170	1	65-75
Apple cake (baking tin 20 cm) ^{*)}		160 ²⁾	2	110-120
		170 ²⁾	2	65-75
		160 ²⁾	1	110-120
Apple pie		150-170	1	65-75
		160-180	1	55-65
		150-170	1	60-70
Apricot tart with topping (tin)		150-170	1	60-70
		160-180	1	55-65
		150-170	1	60-70

 Fan Plus /  Conventional Heat /  Intensive Bake

🌡️ Temperature / 📏₁³ Shelf level / 🕒 Duration

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

¹⁾ Pre-heat the oven.

²⁾ Switch off Rapid Heat-up during the heating-up phase.

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

Baking

Yeast mixtures and quark dough

Cakes/Biscuits		🌡️ [°C]	🌀 [W]	📏 ³ ₁	🕒 [min.]
Streusel cake (glass tray)	🌀	150–170	–	2	35–45
	☐	160–180	–	2	30–40
Fresh fruit cake (glass tray)	🌀	150–170	–	2	40–50
	🌀🌀	170	150	2	35–45
	☐	170–190	–	2	40–50
Gugelhupf	🌀	140–160	–	1	55–65
	☐	150–170	–	1	45–70
Stollen	🌀	150–170	–	1	55–75
	☐	160–180	–	1	55–65
White bread	🌀	160–180	–	1	40–50
	☐	160–180	–	1	35–45
Dark rye bread	🌀	150–170	–	1	110–130
	☐	150–170	–	1	110–130
Pizza (rack)	🌀	170–190	–	2	40–50
	🌀🌀	180	80	2	30–40
	☐	170–190 ¹⁾	–	2	30–40
	🌀	170–190	–	2	30–40
Onion tart (glass tray)	🌀	150–170	–	2	35–40
	☐	170–190 ¹⁾	–	2	30–40
	🌀	150–170	–	2	30–40
Apple turnovers	🌀	150–170	–	2	25–35
	☐	160–180 ¹⁾	–	2	20–25

🌀 Fan Plus / 🌀🌀 MW + Fan Plus / ☐ Conventional Heat / 🌀 Intensive Bake

🌡️ Temperature / 🌀 Microwave power level in combination programmes / 📏³₁ Shelf level /

🕒 Duration

¹⁾ Pre-heat the oven.

Whisked mixture

Cakes/Biscuits		🌡️ [°C]	📏 ₁ ³	🕒 [min.]
Sponge cake	🌀	150–170	1	30–35
	☐	160–180 ¹⁾	1	22–30
Tart / flan base (2 eggs)	🌀	150–170	1	25–30
	☐	160–180 ¹⁾	1	15–20
Whisked sponge cake ^{*)}	🌀	170 ²⁾	2	32–37
	☐	180 ^{1) 2)}	2	18–24
Swiss roll	🌀	150–170	2	20–25
	☐	180–200 ¹⁾	1	8–13

Choux pastry, puff pastry, meringues and frozen pizza

Cakes/Biscuits		🌡️ [°C]	📏 ₁ ³	🕒 [min.]
Choux buns	🌀	160–180	2	30–40
Puff pastry	🌀	170–190	2	25–35
	☐	170–190 ¹⁾	2	15–25
Macaroons	🌀	120–140	2	35–45
	☐	120–140 ¹⁾	2	28–38
Frozen pizza (rack)	🌀	200	2	12–16
	☐	220 ¹⁾	1	12–16

🌀 Fan Plus / ☐ Conventional Heat

🌡️ Temperature / 📏₁³ Shelf level / 🕒 Duration

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

¹⁾ Pre-heat the oven.

²⁾ Switch off Rapid Heat-up during the heating-up phase.

Roasting

Oven functions

Fan Plus , Auto Roast

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.



This combination programme is **not** suitable for cooking delicate cuts of meat such as roast beef or fillet steak. The centre would be too well cooked before the exterior is browned.

Cooking containers

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

- Fan Plus  / Auto Roast :
Gourmet oven dishes, ovenproof ceramic dishes and glass dishes.

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

- MW + Fan Plus  / MW + Auto Roast :
Dishes must be suitable for use in a microwave oven 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.

Useful tips

- Browning: Browning only occurs towards the end of the roasting time. If cooking with a roasting dish, 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 10minutes. 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

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 a temperature in the middle of those 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 only required when roasting beef sirloin joints and fillets.

Roasting duration





The roasting time can be determined by multiplying the thickness of the roast [cm] with the time per cm [min./cm] stated below, depending on the type of meat:

- Beef/Venison: 15–18 min./cm
- Pork/Veal/Lamb: 12–15 min./cm
- Sirloin joints/Fillets: 8–10 min./cm




















Roasting times are approx. 20 minutes longer per kilo for frozen meat. Frozen meat weighing less than approx. 1.5 kg does not need to be defrosted before roasting.

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





Shelf levels

- Fan Plus  / Auto Roast :
Rack with meat on it on shelf level 1
- MW + Fan Plus  /
MW + Auto Roast :
Rack or glass tray with meat on it on shelf level 1

Beef, venison and poultry

Meat		 1) 2) [°C]	 [W]	 [min.]	 3) 4) [°C]
Topside of beef, approx. 1 kg		170–190	–	100–120	85–90
		190–210	–	100–120	85–90
Fillet of beef/Sirloin joint, approx. 1kg 5)		190–210 6)	–	30–50	40–65 7)
		200–220 6)	–	20–50	40–65 7)
Haunch of venison, approx. 1 kg		180–200	–	100–120	70–85
		190–210	–	100–120	70–85
Saddle of venison, approx. 1 kg		180–200	–	50–80	70–85
		190–210	–	60–90	70–85
Poultry, approx. 1 kg		170–190	–	50–60	85
		180	300	35–45	85
		180–200	–	50–60	85
Poultry, approx. 4 kg		160–180	–	180–210	85
		160	150	100–130	85
		180–200	–	190–210	85
























 MW + Fan Plus /  Auto Roast /  Conventional Heat

 Temperature /  Microwave power level in combination programmes /  Duration /  Core temperature for food probe




- 1) Roast in a covered dish. When roasting on the rack or glass tray, 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 become brown, but will not be cooked properly.
- 3) If the meat is very heavily marbled with fat, select the highest core temperature given in the chart.
- 4) When using the food probe, enter an appropriate core temperature for the food being cooked.
- 5) Do not cover the food.
- 6) 6) Heizen Sie den Garraum vor.Pre-heat the oven.
- 7) Depending on required degree of doneness: rare: 55–60 °C, medium: 65–70 °C, well-done: 70–75 °C

Roasting

Pork, veal, lamb and fish

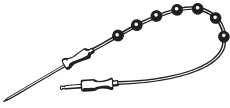
Meat/Fish		 1) 2) [°C]	 [W]	 [min.]	 3) 4) [°C]
Roast pork (Leg, shoulder, neck), approx. 1 kg		160–180	–	90–120	78–90
		180	150	80–90	78–90
		180–200	–	110–130	78–90
Gammon joint, approx. 1 kg		170–190	–	60–70	70–80
		180	150	50–60	70–80
		180–200	–	60–70	70–80
Meat loaf, approx. 1 kg		160–180 6)	–	60–70	75–85
		180 6)	300	35–45	75–85
		180–200 6)	–	60–70	75–85
Veal, approx. 1 kg		160–180	–	100–120	75–80
		180	150	70–80	75–80
		160–180	–	100–120	75–80
Leg of lamb, approx. 2 kg		170–190	–	100–120	75–85
		180	150	80–100	75–85
		180–200	–	100–120	75–85
Saddle of lamb, approx. 2 kg 5)		180–200	–	60–80	70–80
Fish, whole, approx. 1.5 kg		160–180	–	40–50	70–80
		170	150	30–40	70–80
		180–200	–	40–50	70–80

 Auto Roast /  MW + Fan Plus /  Conventional Heat

 Temperature /  Microwave power level in combination programmes /  Duration /  Core temperature for food probe

- 1) Roast in a covered dish. When roasting on the rack or glass tray, 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 become brown, but will not be cooked properly.
- 3) If the meat is very heavily marbled with fat, select the highest core temperature given in the chart.
- 4) When using the food probe, enter an appropriate core temperature for the food being cooked.
- 5) Do not cover the food.
- 6) Pre-heat the oven.

Food probe



The food probe enables the roasting process to be monitored simply and reliably.

How the food probe works

The metal tip of the food probe is inserted into the food. There is a temperature sensor in the metal tip which measures the core temperature of the food during cooking. The rise in the core temperature reflects the extent to which the food is cooked. You can programme the core temperature to be lower or higher, depending on whether you want your meat to be rare, medium or well-done.









A core temperature of up to 99 °C can be set. Please refer to the roasting chart and "Low temperature cooking" for the core temperatures applicable for different types of meat.

The cooking time will be similar when cooking with or without the wireless roast probe.

When the food probe can be used

Some Automatic programmes and Special applications will prompt you to use the food probe.

You can also use it with your own User programmes and with the following functions:

- Auto Roast 
- Fan Plus 
- Conventional Heat 
- Fan Grill 
- Microwave 
- MW + Auto Roast 
- MW + Fan Plus 
- MW + Fan Grill 

Roasting

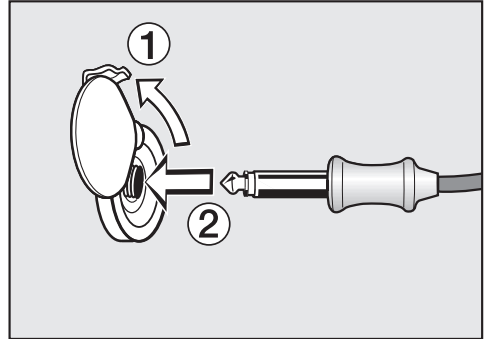
Important notes about using the food probe

Please note:

- You can place the meat in a pot, on the rack or in the glass tray, depending on the function selected.
- The metal tip of the food probe must be fully inserted into the centre of the food.
- When cooking poultry, insert the metal tip into the thickest part of the breast. You can find the thickest part of the breast by pressing the area with your thumb and index finger.
- Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.
- If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.
- When using roasting bags or aluminium foil, insert the probe through the bag or foil into the centre of the meat. You can also place the meat, with the food probe inserted, inside the foil. Follow the roasting bag / aluminium foil manufacturer's instructions.

Using the food probe

- Fully insert the metal tip of the food probe into the centre of the meat.
- Place the food in the oven.



- Plug the food probe into the connection socket so that it clicks into place.
- Close the door.
- Select the oven function or Automatic programme.
- Set the temperature or power level if necessary.
- Set the core temperature if necessary.

The core temperatures cannot be changed for the Automatic programmes.

You can also delay the start of the cooking programme to a later time. Select the **Start at** option. In Automatic programmes select **Start later**.

You can estimate approximately when the food will be ready as the duration of the cooking programme is about the same as if you were cooking food without using the food probe.

You cannot enter a **Duration** or **Finish at** time, as the total cooking duration is determined by how long it takes for the core temperature to be reached.

Time remaining display

If the temperature set for a cooking process is above 140 °C, the estimated time left for the cooking process will appear in the display after a short while.

The time remaining is calculated from the cooking temperature selected, the required core temperature and the pattern of the increasing core temperature.

The time remaining first shown is an estimate. As the cooking process continues, the time remaining is revised continuously, and a more accurate revised figure shown.

Altering the cooking or core temperature or selecting a different function will delete the time left information. The time remaining will be recalculated if the door is kept open for a long period of time.

Roasting

Displaying the core temperature

As soon as the time remaining appears, you can also display the actual core temperature.

- Select Change.
- Select Display core temperature.
- Select On.
- Confirm with OK.

The actual core temperature will also appear in the display.

Using residual heat

The heating in the oven switches off shortly before the end of the cooking programme. The residual heat in the oven is sufficient to complete the cooking process.

Using the residual heat in the oven saves energy.

Energy save phase will appear in the display to show that the oven is in energy save mode. The measured core temperature is no longer visible.

The cooling fan continues to run, as does the hot air fan if a "fan" setting has been chosen.

When the core temperature selected has been reached,

- Process finished will appear,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

Useful tip: If the food is not yet cooked sufficiently, insert the food probe into another place and repeat the programme.

Low temperature cooking

This type of cooking is ideal for cooking beef, pork, veal or lamb when a tender result is required.

First the meat needs to be seared all over briefly at a high temperature on the cooktop in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking time will cook it to perfection and ensure it is very tender.

The meat will relax and the juices inside will start to circulate evenly throughout the meat to reach the outer layers.

This will give very tender and succulent results.

Useful tips

- Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.
- For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter).
- Do not cover meat during cooking.

The cooking duration is approx. 2–4 hours and depends on the weight and size of the meat, as well as the desired degree of doneness and browning.

Cooking duration/Core temperatures

Meat	Duration [min]	Core temperature [°C]
Fillet of beef	80–100	59
Sirloin joint		
– Rare	60–90	55–60
– Medium	120–150	65–70
– Well-done	180–240	70–75
Pork fillet	120–150	65–80
Gammon*	150–210	75–80
Veal fillet	80–100	60
Saddle of veal*	180–210	65–75
Saddle of lamb*	90–120	65–75

* Boned

After cooking


Because the cooking and core temperatures are very low:

- Meat can be carved straight from the oven. It does not need to rest.
- The cooking result won't be affected if the meat is left in the oven after the finish of the programme. It can be kept warm until you serve it.
- The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Low temperature cooking

Using the "Low temperature cooking" special application

Use the glass tray with the rack placed on top of it.

- Select Special applications 
- Select Low temperature cooking.
- Set the required temperature.
- Set the core temperature.
- Follow the instructions in the display. Place the glass tray and rack in the oven for the pre-heating phase.
- While the oven is pre-heating, sear the meat on all sides on the cooktop.



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.

- As soon as Use the food probe appears in the display, place the seared meat on the rack and insert the metal tip of the food probe fully into the centre of the meat.

Please also refer to the information in "Roasting - Food probe".



Take care: the grill element in the oven will be hot.
Danger of burning!

- Plug the food probe into the connection socket so that it clicks into place.
- Close the door.

At the end of the programme, Process finished will appear in the display and a buzzer will sound if the buzzer is switched on (see "Settings – Volume – Buzzer tones").

If the meat is not cooked to your satisfaction, you can cook it for longer.

Low temperature cooking - setting the temperature manually

Use the glass tray with the rack placed on top of it.
Do not use the Rapid Heat-up function to pre-heat the oven.

- Place the glass tray with the rack on top into the oven on shelf level 1.
- Select Oven functions
- Select Conventional Heat and a temperature of 130 °C.
- Switch off Rapid Heat-up by selecting Change – Open further settings – Rapid Heat-up – Off.
- Pre-heat the oven together with the glass tray and the rack for approx. 15 minutes.
- While the oven is pre-heating, sear the meat on all sides on the cooktop.

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 seared meat on the rack.
- Select Change.
- Reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

You can set the cooking process to finish automatically (see "Functions without microwave power - Setting the duration").

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.

Preparing food for grilling

Rinse meat under cold running water and then pat dry. 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.

Oven functions

Grill

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

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

Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces.

The top heat/grill element and fan are switched on alternately.

MW + Grill , MW + Fan Grill

The grilling duration is shorter.

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





Cooking containers

- 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.

Grilling

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

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

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



Danger of burning!

Wear oven gloves when placing 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 Fan Grilling guide).
- Close the door.
- Turn the food halfway through grilling if you want both sides to be brown.

Grilling chart

Check the food after the shortest time quoted.

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

Grill setting (Grill , MW + Grill)

- Setting 3: Thinner foods are cooked quickly when placed close to the grill element on this setting.
- Setting 2: For a lighter, golden finish, e.g. on gratins and bakes.
- Setting 1: Thicker foods should be grilled further from the grill on this setting.

Temperature (Fan Grill , MW + Fan Grill)

As a general rule, select the lower temperature given in the chart. 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 top heat/grill element for approx. 5 minutes with the door closed.

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

Shelf levels

- Grill , MW + Grill :
Use shelf level 2 or 3 depending on the height of the food.
- Fan Grill , MW + Fan Grill :
Use shelf level 1 or 2 depending on the height of the food.

Grilling duration

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

Testing to see if cooked




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

- Rare: If there is very little resistance 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 great resistance, it is cooked through.

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




Useful tip: If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.




Fan Grill


- Use the Fan Grill  function for meat, fish, poultry and vegetables.
- Always pre-heat for at least 5 minutes before Fan Grilling.
- It is not necessary to turn food when Fan Grilling. Only one side of the food, however, will become brown.
- The door must be closed when using Fan Grill .
- When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.
- **Ovens with the Crisp function:** Activate the Crisp function (moisture reduction) at the beginning of the Fan Grill  function. This is great for items that are moist on the inside and should be crispy on the outside.

All temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.


Grilling

Food to be grilled	 [°C]	 3	 [min.]
Lean thin sausages	180	3	8–10
Thick sausages	180	3	15–20
Lean beef fillet steak	220	3	6–12
Chicken breast fillet	200	3	14–18
Whole butterflied chicken	200	1	30–35
Thin white fish fillets	220	3	6–10
Thick fish fillets, cutlets or steaks	200	3	10–15
Oily fish	200	3	8–12
Lamb loin chops	190	3	12–16
Lamb back straps	220	3	8–10
Vegetables, capsicum, zucchini, sweet potato, eggplant	200	3	12–15
Potato wedges or small roast potatoes	220	2	20–25
Kebabs and satays (red meat)	200	3	12–15
Chicken satays	200	3	12–15

 Temperature /  Shelf level /  Duration








Fan Grill  can be used for small roasts but is only recommended for lean, tender cuts of meat, e.g. lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 200 °C on shelf level 3 for approximately 25 minutes, depending on thickness.

Grill

- Use for thick toasts, muffins, cheese on toast, focaccia, bruschetta and bacon.
- Pre-heat grill for at least 5 minutes at 200–220 °C.
- Select the appropriate shelf level for the thickness of the food.
- The door must be closed when using the Grill  function.

This is a suggested guide only. Personal taste and size of serves will vary times and temperatures.

Microwave: Defrost/Reheat/Cook

	Oven function	 / 	Suitable for:
Defrost		80 W	Very delicate foods such as cream, butter, cream and butter cream gateaux, 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	Meals which need to be browned, e.g. gratins	

 Microwave Solo/Microwave power level /  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: Defrost/Reheat/Cook

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.

The food probe can be used to monitor the temperature when reheating or cooking (see "Roasting - Food probe").

With Microwave combination programmes

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

A lid is not usually required.

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

- Place the glass tray on shelf level 2.

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

During the defrosting, reheating and cooking process

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

Microwave: Defrost/Reheat/Cook

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.


Use the food probe to monitor the temperature when reheating or cooking (see "Roasting - Food probe" in the operating):

Fish: minimum 70 °C

Poultry: minimum 85 °C


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

Tips on reheating

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

We do not recommend heating or reheating food or drinks for babies or young children in the microwave oven. Any decision to do this is the responsibility of the user, and should only be done with the utmost care. Pasteurised or sterilised cooked food should be gently heated for 30–60 seconds at 450 W, and tasted to make sure it is not too hot for a baby's palate before serving. The food probe can also be used for temperature-controlled reheating of food.

Pressure can build up when reheating in sealed containers, jars or bottles, causing them to explode. Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top and teat must be removed.

Eggs can explode when using microwave power. Never reheat hard boiled eggs using Microwave Solo  even without the shell.

When boiling and in particular when reheating 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. To avoid this, always wait a minimum of 20 seconds before removing the container from the oven and place a suitable glass rod or utensil into the cup or glass when heating liquids.


Microwave: Defrost/Reheat/Cook

Tips on cooking

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and eggplants may explode when cooking or reheating with microwave power.

They should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

Eggs 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.

Puncture the skin of the egg yolk several times before cooking.

Microwave: Defrost/Reheat/Cook

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.




Charts 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 a duration in the middle of those given in the chart.
- Place the food on the glass tray and use shelf level 1.

Microwave: Defrost/Reheat/Cook

Chart for defrosting food




	Quantity	 [W]	 [min.]	 [min.] ¹⁾
Dairy products				
Cream	250ml	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	500ml	150 W	14–16	10–15
Quark	250 g	150 W	10–12	10–15
Cakes / Pastry / Bread				
Sand cake (1 slice)	Approx. 100 g	150 W	1–2	5–10
Sand cake	Approx. 300 g	150 W	4–6	5–10
Fresh fruit cake (3 slices)	Approx. 300 g	150 W	6–8	10–15
Yeast 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 (4 slices)		150 W	6–8	5–10
Fruit				
Strawberries, raspberries	250 g	150 W	7–8	5–10
Red currants	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: Defrost/Reheat/Cook

Chart for reheating food

	Quantity	 [W]	 [min:sec]	 [min.] ¹⁾
Drinks ²⁾				
Coffee, drinking temperature 60–65 °C	1 cup (200 ml)	1000 W	00:50–1:10	–
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	00:50–1:00 ³⁾	1
Mulled wine, drinking temperature 60–65 °C	1 glass (200 ml)	1000 W	00:50–1:10	–
Food ³⁾				
Baby food (room temperature)	1 jar (200 g)	450 W	00:30–1:00	1
Cutlets, roasted	200 g	600 W	3:00–5:00	2
Fish fillet, roasted	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	250ml	600 W	4:00–5:00	1
Soup / Casserole	250ml	600 W	4:00–5:00	1
Soup / Casserole	500ml	600 W	7:00–8:00	1

 Microwave power /  Reheating 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.

²⁾ 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. To avoid this, always wait a minimum of 20 seconds before removing the container from the oven and place a suitable glass rod or utensil into the cup or glass when heating liquids.




³⁾ Durations apply for food with an initial temperature of approx. 5 °C.

For food which is not normally stored in the fridge an initial temperature of approx. 20 °C is assumed.

With the exception of baby food and delicate sauces, food should be heated to a temperature of 70–75 °C.

Microwave: Defrost/Reheat/Cook


Chart for cooking food

	Quantity	850 W + 450 W		 [min.] ¹⁾
		 [min.]	 [min.]	
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				
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
Capsicums, 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 vegetables	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	–	–

 Microwave power /  Duration /  Standing time

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

Your oven has the following Special applications in addition to the Automatic programmes:

■ Select Special applications 

The following Special applications are available:

- Defrost
- Drying
- Reheat
(Reheating plated meals)
- Heat crockery
- Prove yeast dough
- Low temperature cooking
This Special application is described in "Low temperature cooking".
- Pizza
- Sabbath programme

This section also gives information on the following applications:


- Gentle Bake
- Bottling
- Frozen food/Ready meals

Special applications


Defrost

Use the Defrost function to gently defrost frozen food.

Only use heat-resistant containers which are microwave safe.

- Select Special applications 
- Select Defrost.
- Select the type of food.
- Enter the weight of the food.
- Follow the instructions in the display.

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

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

Useful tips


- Place the food to be defrosted on the glass tray without its packaging.
- When defrosting poultry, put it on the rack over the glass tray to catch the defrosted liquid so that the meat is not lying in this liquid.
- Meat and poultry need to be fully defrosted before cooking. Fish, on the other hand, can be partially defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Drying


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


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

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

- Prepare the food for drying.
 - Peel and core apples, and cut into slices 0.5 cm thick.
 - Stone plums, if necessary.
 - Peel, core and cut pears into wedges.
 - Peel and slice bananas.
 - Clean mushrooms, then either halve or slice them.
 - Remove parsley and dill from the stem.
- Distribute the food to be dried evenly over the glass tray or the rack.
- Select Special applications 
- Select Drying.
- Alter the recommended temperature, if necessary, and then set the duration.
- Follow the instructions in the display.

Food	Drying time
Fruit	2–8 hours
Vegetables	3–8 hours
Herbs*	50–60 minutes

- * Because this programme uses the fan, you should use Conventional Heat  with a temperature of 80–100 °C for drying herbs.
- Reduce the temperature if condensation begins to form in the oven.

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

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

Dried fruit must be completely dry, but also soft and elastic. Juice must not escape when cut.


- Store in sealed glass jars or tins.

Special applications

Reheat

This programme is designed to reheat cooked food.

Only use heat-resistant containers which are microwave safe.

- Place the food to be reheated in its dish covered on the glass tray.
- Select Special applications 
- Select Reheat.
- Select the type of food.
- Enter the weight of the food.
- Follow the instructions in the display.



Danger of burning!


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

Heat crockery

This programme is designed to pre-heat your crockery.

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

Use heat-resistant crockery.

- Place the rack on shelf level 1 and place the crockery to be pre-heated on it.
- Select Special applications 
- Select Heat crockery.
- Alter the recommended temperature, if necessary, and then set the duration.
- Follow the instructions in the display.




Danger of burning!

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

Prove yeast dough

This programme is designed specifically for proving yeast dough.


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

- Select Special applications 
- Select Prove yeast dough.
- Alter the recommended temperature, if necessary, and then set the duration.
- Follow the instructions in the display.

Pizza

This programme is designed specifically for baking pizza.

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

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


Special applications

Sabbath programme

This programme is designed for religious observance.

Select the Sabbath programme and then select the oven function and temperature.

The programme will only start after the door is opened and closed:

- The cooking process will begin after approx. 5 minutes using Conventional Heat .
- The oven will heat up to the temperature you have set and will maintain this temperature for a maximum of 72 hours.
- The interior lighting does not come on, even when the door is opened.



If you have selected Lighting – On, the lighting will remain switched on throughout the programme.

- Sabbath programme appears constantly in the display.
- The time of day display is switched off.

A Sabbath programme that has been started cannot be changed, nor can it be saved under User programmes.

Using the Sabbath programme

The programme can only be cancelled by switching the oven off.

- Select Special applications .
- Select Sabbath programme.
- Select Conventional Heat .

The Sabbath programme cannot be started if the minute minder is being used.

- Set the required temperature.
- Confirm with OK.

The oven is now ready for placing the food in it.

Sabbath programme  and the set temperature will appear in the display.

- Open the door when you want to start the programme.
- Place the food in the oven.
- Close the door.

The oven heating will switch on after 5 minutes.


If you want to end the programme early:

- Switch the oven off.




Gentle Bake




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


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

- Select Oven functions 
- Select Gentle Bake and alter the recommended temperature if necessary.
- Follow the instructions in the display.

The table contains just a few examples.

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

 Temperature /  Shelf level / 
Duration

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

Special applications

Bottling



Containers for bottling



Danger of injury!

Do not use the appliance to heat up or bottle food in sealed tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

Only use special jars for bottling:

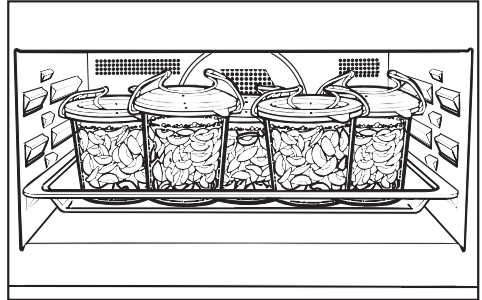
- Fan Plus : Jars with screw-top lids.
- Microwave : Microwave safe bottling jars sealed with clips or clear adhesive tape.

Danger of sparking!

Close the jars with clear adhesive tape or with clips suitable for microwave use. Never use metal clips or jars with screw-on lids.


Preparation

The instructions are for 5 jars with a capacity of 0.5 litre each.



- Prepare the jars in the usual way. Fill the jars up to 2 cm below the rim.
- Insert the glass tray on shelf level 1 and place the jars on it.

Bottling with Fan Plus

- Select Fan Plus  and a temperature of 150–170 °C.
- Wait until bubbles evenly rise in the jars.

Reduce the temperature at the right time to avoid the produce boiling over.

Fruit/Cucumbers

- Switch the oven off as soon as bubbles are visible in the jars. Then leave the jars in the warm oven for a further 25–30 minutes.


Vegetables

- Reduce the temperature to 100 °C as soon as bubbles are visible in the jars.

	Bottling duration [min.]
Asparagus, carrots	60–90
Peas, beans	90–120

- Switch off the oven after the bottling duration. Then leave the jars in the warm oven for a further 25–30 minutes.

Bottling with Microwave Solo

- Select Microwave Solo  and a power level of 850 W.
- Wait until bubbles evenly rise in the jars.
This takes about 3 minutes per jar. With 5 jars, therefore, it takes 15 minutes.

Reduce the temperature at the right time to avoid the produce boiling over.

Fruit/Cucumbers

- Switch the oven off as soon as bubbles are visible in the jars. Then leave the jars in the warm oven for a further 25–30 minutes.

Vegetables

- Reduce the power level to 450 W as soon as bubbles are visible in the jars.

	Bottling duration [min.]
Asparagus, carrots	approx. 15
Peas, beans	approx. 25

- Switch the oven off after the bottling duration.

Special applications

After bottling



Danger of burning!
Wear oven gloves when removing
the jars from the oven.

- Take the jars out of the oven.
- Cover the jars with a towel and leave to set for approx. 24 hours.
- Remove the clips or the adhesive tape.
- Make sure all jars are closed properly when storing them.

Frozen food/Ready meals

Useful tips

Cakes, pizza, baguettes

- Bake on a layer of baking paper placed on the rack.
- Use the lowest temperature recommended on the manufacturer's packaging.

Oven chips, croquettes or similar items

- Place these frozen foods on the glass tray.
Place baking paper underneath.
- Use the lowest temperature recommended on the manufacturer's packaging.
- Turn several times during cooking.

Preparation

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the oven on the shelf level recommended on the packaging when the temperature indicator light goes out.
- Check the food at the end of the shortest time recommended on the packaging.

Useful tip: This oven offers Automatic programmes for some Frozen food/Ready meals (see "Automatic programmes").

Cleaning and care



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 may cause a breakage.

Remove any cleaning agent residues immediately.

Stubborn soiling could damage the oven in certain circumstances.

Clean the oven interior, inside of the door and 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 any oven function using microwave power until the fault has been rectified by a service technician.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, 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 cooktops,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers,
- sharp metal tools,
- steel wool or metal scourers,
- stainless steel spiral pads,
- spot cleaning,
- oven cleaner*.

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

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

Failure to maintain the oven in a clean condition could lead to deterioration of the surfaces that could adversely affect the life of the appliance and result in a hazardous situation.

Remove any soiling immediately.

Only the glass tray is dishwasher proof.

Useful 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 substance 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 agents are thoroughly removed with clean water. This is particularly important when cleaning surfaces treated with PerfectClean enamel as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning and care

Food probe

Do not put the food probe into water or clean it in the dishwasher as this will damage it.

Clean the food probe with a damp towel only.

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.
 - If necessary, the scouring pad on the back of a non-scratching washing-up sponge can be used 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 the Original Miele oven cleaner. It must be applied to surfaces when cold. Follow the instructions on the packaging.

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

- If necessary, the scouring pad on the back of a non-scratching washing-up sponge can be used to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

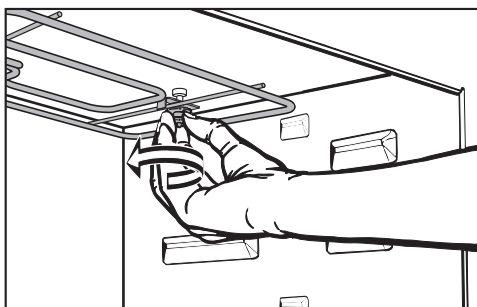
Cleaning and care

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. The oven ceiling should be cleaned regularly with a damp cloth or sponge.

! Danger of burning!

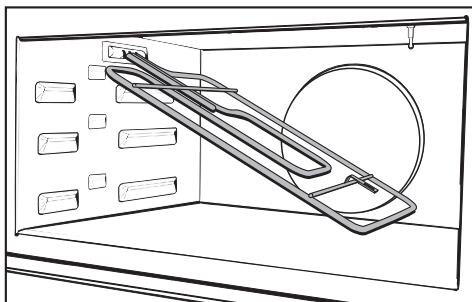
Make sure the oven heating elements are switched off and that the oven cavity is cool.



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

The top heat/grill element can get damaged.

Do not use force to lower the top heat/grill element.



- Carefully lower the top heat/grill element.

The mica sheet can be damaged on the top of the oven cavity.


Do not use the rough side of a sponge to clean the top of the oven cavity.

- Clean the roof of the oven with a damp cloth or a soft 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









With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).

Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

 **Danger of injury!** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the appliance yourself.

Problem	Possible 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 – Time of day - Display").
	<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>If you are cooking with microwave power, the door may be open.</p> <ul style="list-style-type: none"> ■ Check whether the door is closed properly.
	<p>If you are cooking with microwave power, the power level or duration is not selected.</p> <ul style="list-style-type: none"> ■ Check whether a microwave power level and a duration have been selected.
	<p>If you are cooking using a microwave combination programme, not all of the required settings have been entered.</p> <ul style="list-style-type: none"> ■ Check whether you have entered a microwave power level, a duration and a temperature.


Problem solving guide

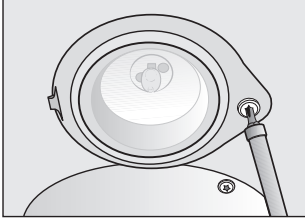
Problem	Possible cause and remedy
System lock  appears in the display when the oven is switched on.	<p>The system lock  has been switched on.</p> <ul style="list-style-type: none"> ■ It can be released for a programme to be run by touching the  symbol for at least 6 seconds. ■ The system lock can be permanently deactivated (see "Settings – System lock ").
The oven does not heat up.	<p>Demo mode has been activated. The oven can be operated but does not heat up.</p> <ul style="list-style-type: none"> ■ You need to deactivate the Demo mode (see "Settings - Showroom programme").
Power cut - process cancelled appears in the display.	<p>There has been a power cut which has caused a current cooking process to stop.</p> <ul style="list-style-type: none"> ■ Switch the oven off and then back on again. ■ Start the programme again.
12:00 appears in the display.	<p>The power supply was interrupted for longer than 200 hours.</p> <ul style="list-style-type: none"> ■ Reset the time and date.
Maximum operating hours reached appears in the display.	<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"> ■ Confirm by touching OK. Touch  to delete the message Process finished. <p>The oven is now ready to use.</p>
 Fault XX appears in the display.	<p>There is a problem that you cannot resolve.</p> <ul style="list-style-type: none"> ■ Call Miele.
You cannot set the core temperature.	<p>The food probe is not recognised by the oven.</p> <ul style="list-style-type: none"> ■ Check whether the food probe is correctly plugged into the connection socket. <p>If the oven still does not recognise the food probe, it must be faulty. A replacement food probe can be ordered from Miele.</p>
If the door is opened whilst using Microwave Solo  , the oven stops making a noise.	<p>This is not a fault. If Microwave Solo  is being used, the door contact switch will switch off microwave power and reduce the speed of the cooling fan when the door is opened.</p>

Problem solving guide

Problem	Possible cause and remedy
A noise can be heard after a cooking process.	The fan remains switched on after a cooking programme (see "Settings - Cooling fan run-on").
An abnormal sound can be heard when the oven is operating in microwave mode.	A metal dish has been used during a cooking programme using microwave power. <ul style="list-style-type: none"> ■ Check if there are sparks caused by using metal dishes (see "Suitable containers for microwave use").
	Check if the food is covered with aluminium foil. <ul style="list-style-type: none"> ■ If it is, remove the foil.
	Check if the rack is inside the oven. <ul style="list-style-type: none"> ■ Always use the glass tray when using the oven with microwave power.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. <ul style="list-style-type: none"> ■ Switch the oven back on.
Cakes and biscuits are not baked properly after following the times given in the baking chart.	A different temperature from the one given in the recipe was used. <ul style="list-style-type: none"> ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. <ul style="list-style-type: none"> ■ Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.

Problem solving guide

Problem	Possible cause and remedy
Browning is uneven.	<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 whether the correct temperature and shelf level have been selected.
	<p>The material or colour of the baking tin was not suited to the oven function. 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.
The food is not sufficiently heated or is not cooked at the end of a set duration when using microwave power .	<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.
Food has cooled down too quickly after being reheated or cooked in microwave mode.	<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 reheating food with different densities, such as with menu cooking, it is sensible to start with a low power level and select a longer reheating duration.
The oven lighting switches off after a short time.	<p>The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - Lighting").</p>

Problem	Possible cause and remedy
<p data-bbox="76 202 365 260">The oven lighting does not switch on.</p> 	<p data-bbox="400 202 818 229">The halogen lamp needs replacing.</p> <div data-bbox="404 244 1039 368" style="border: 1px solid black; padding: 5px;"> <p data-bbox="417 256 687 292">⚠ Danger of burning!</p> <p data-bbox="417 300 1023 357">Make sure the oven heating elements are switched off and that the oven cavity is cool.</p> </div> <div data-bbox="404 384 1039 603" style="border: 1px solid black; padding: 5px;"> <p data-bbox="417 399 992 488">The lamp cover consists of two parts: a glass piece and a mounting. It may be damaged if it is dropped.</p> <p data-bbox="417 496 1023 585">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="400 624 1031 1169" style="list-style-type: none"> <li data-bbox="400 624 1014 713">■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or switch off at the mains circuit breaker. <li data-bbox="400 721 1014 778">■ Remove the screw to the lamp cover using a T20 Torx screwdriver, and take off the cover. <li data-bbox="400 786 1014 876">■ Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. Pull the halogen lamp out. <li data-bbox="400 884 1031 973">■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). It must be thermally stable up to 300 °C. <li data-bbox="400 981 1023 1134">■ 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 1142 958 1169">■ Reconnect the oven to the electricity supply.

After sales service and warranty

After sales service

In the event of any faults which you cannot easily remedy, please contact Miele.

See back of this booklet for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

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

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Danger of injury! All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety and building code regulations. Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Ensure power is not supplied to the appliance until after installation or repair work has been carried out. The appliance is supplied with a mains connection cable for connection to AC 50 Hz, 230 V.

The fuse rating must be at least 10 A.

Connection should be made via a fused connection unit or suitable isolator which complies with national and local safety regulations. For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip current of 30 mA.

Connection to a switched socket is recommended as this provides easier access in the case of a service call.

If the switch is not accessible after installation, an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

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

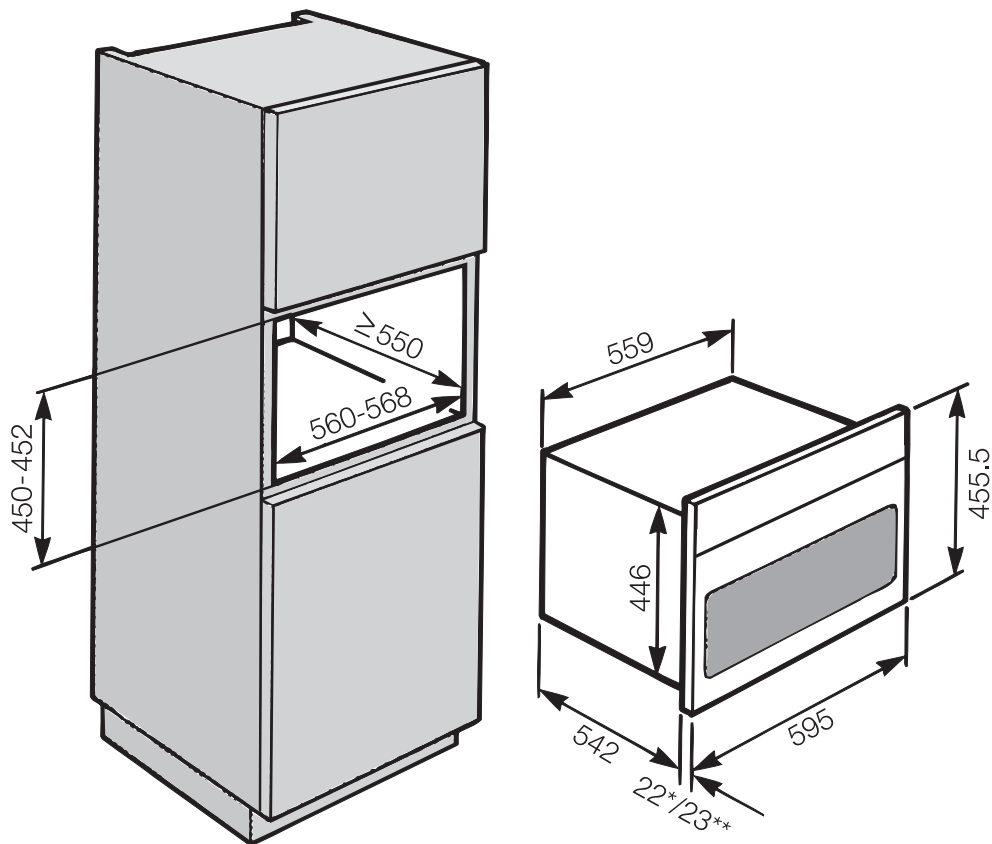
If the connection cable is damaged, it must be replaced by a Miele approved service technician in order to avoid a hazard.

Building-in diagrams

Appliance dimensions and unit cut-out

Dimensions are given in mm.

Installation in a tall unit

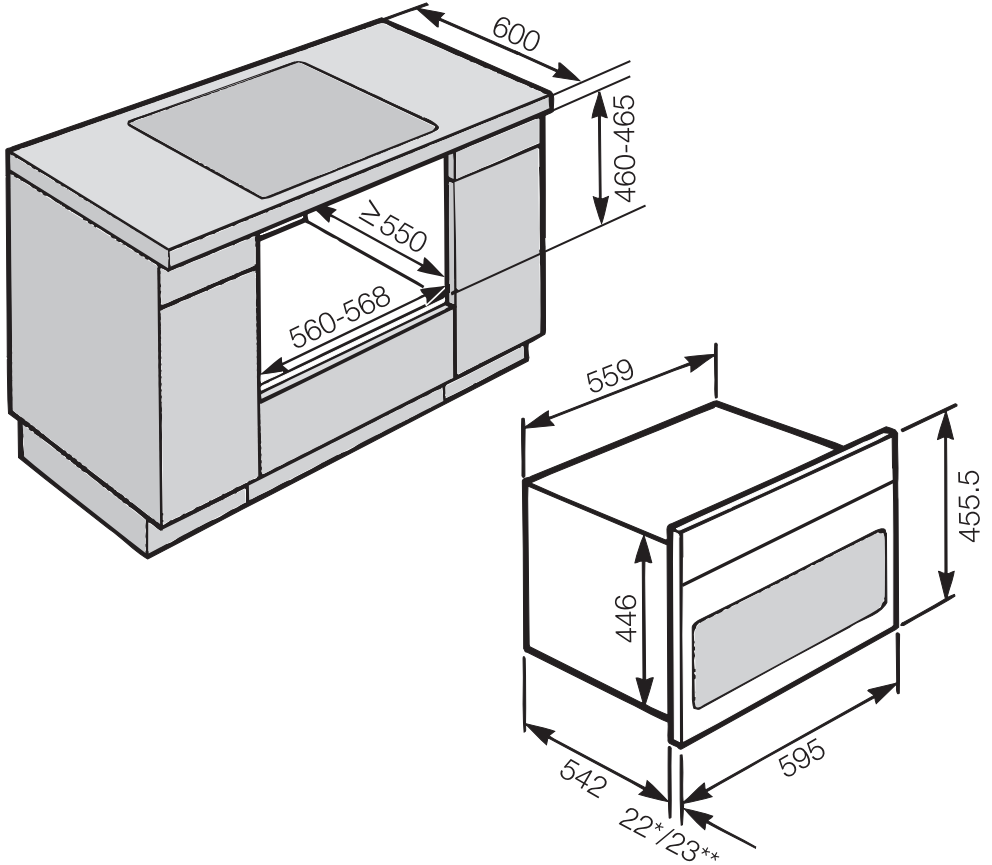


* Ovens with glass front

** Ovens with metal front

Installation in a base unit

If fitted underneath a cooktop, the installation instructions for the cooktop must also be taken into account.



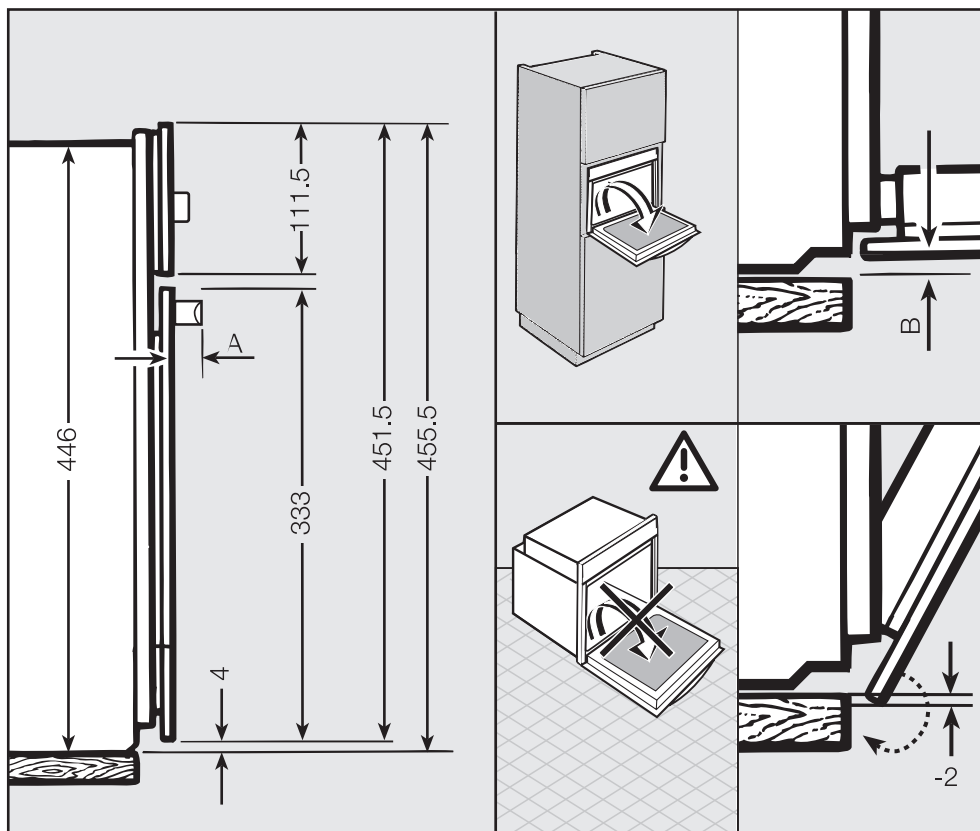
* Ovens with glass front

** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.




A H67xx: 45 mm

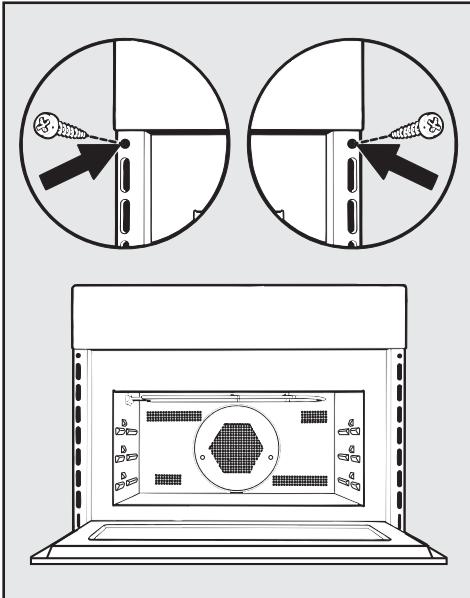
H68xx: 42 mm

B Ovens with glass front: 2.2 mm

Ovens with metal front: 1.2 mm

 The oven must be built into its housing unit before it can be used.

- 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.

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You can obtain an overview of the integrated Open Source components, along with a copy of the relevant licence, at www.miele.com/device-software-licences after entering your appliance's model code.

Miele can provide the source code for all software components licenced under GNU General Public Licence and comparable Open Source licences.

To obtain the relevant source code, please send an e-mail to info@miele.com.

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