

# Operating instructions

## Microwave oven



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

# Contents

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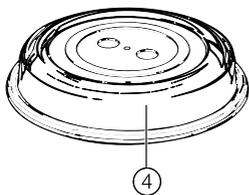
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# Guide to the appliance

## Oven interior and accessories



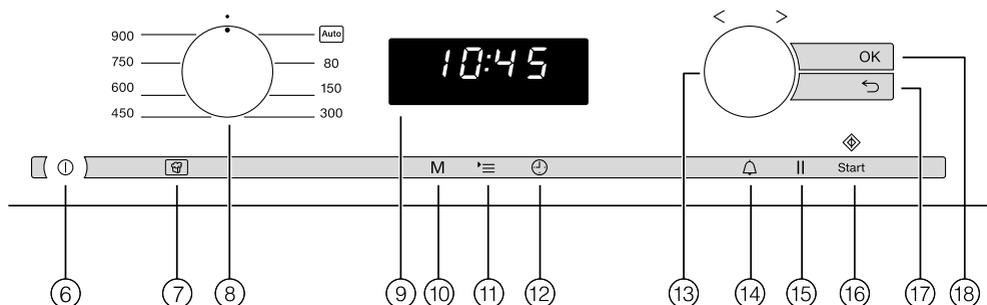
① Fascia panel

② Turntable

③ Appliance door

④ Cover

## Control panel



- ⑥ On/Off sensor ①
- ⑦ Automatic Popcorn programme 
- ⑧ Function selector for microwave power and automatic programmes (can be turned clockwise and anti-clockwise and can be retracted in the • position by pushing in)
- ⑨ Electronic timer and clock display
- ⑩ Memory (to save a 1-3 stage programme sequence) **M**
- ⑪ Appliance settings 
- ⑫ Clock display 
- ⑬ Rotary selector, e.g. to enter time and weight (can be turned clockwise and anti-clockwise and can be retracted by pushing in)
- ⑭ Minute minder 
- ⑮ Stop button **||**
- ⑯ Start / Add a minute / Quick start (programmable) 
- ⑰ Back  for cancelling last entry
- ⑱ OK button

# Guide to the appliance

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## Accessories supplied

### Cover

The cover supplied must only be used with Microwave Solo mode. It prevents the food from drying out and the oven from becoming dirty, and it accelerates the heating process.

**Tip:** These products and others can be ordered through the Miele Webshop. They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

### Disposal of the packing material

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

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

### Disposing of your old appliance

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



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

## Warning and Safety instructions

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

Read the Operating instructions carefully before using the appliance. They contain important information on the safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the appliance. Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

### Correct application

- ▶ This microwave oven is intended for use in the home and in similar environments, for example
  - in shops, offices and similar work settings
  - by the guests in hotels,
  - motels, bed & breakfasts and other typical home settings.

This appliance is not intended for outdoor use.

- ▶ Do not use the appliance at altitudes of above 2000 m.
- ▶ The microwave oven is intended for domestic use only to cook, defrost and to reheat food. Any other use is not permitted.
- ▶ Do not use the microwave oven to store or dry items which could ignite easily. If such items were dried in the microwave oven, the moisture in the item would evaporate causing it to dry out and even self-ignite. Never use the microwave oven to store or dry items which could ignite easily.

## Warning and Safety instructions

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- ▶ This microwave oven can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it. They may only use it unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the consequences of incorrect operation.
- ▶ This microwave oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised person or by Miele Service.

### Safety with children

- ▶ Children under eight years of age must be kept away from the appliance unless they are constantly supervised.
- ▶ Children aged eight and older may only use the microwave oven without supervision if they have been shown how to use it in a safe manner. Children must be able to recognise and understand the potential risks of improper use.
- ▶ Children must not be allowed to clean or maintain the appliance unsupervised.
- ▶ Children should be supervised in the vicinity of the microwave oven. Never allow children to play with the appliance.
- ▶ Danger of suffocation! Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate. Keep packaging material away from children.
- ▶ Danger of injury! The oven door can support a maximum weight of 8 kg. Children could injure themselves on an open door. Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

# Warning and Safety instructions

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## Technical safety

- ▶ A damaged appliance could be dangerous. Check the appliance for visible signs of damage. Do not use the appliance if it is damaged.
- ▶ If the electrical connection cable is faulty it must only be replaced by a Miele authorised service technician to protect the user from danger.
- ▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if
  - the appliance door is warped.
  - the door hinges are loose.
  - holes or cracks are visible in the casing, the door or the oven interior walls.
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the microwave oven will endanger your safety and may lead to appliance malfunctions. Do not open the appliance housing under any circumstances.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Compare this before connecting the appliance to the mains. Consult a qualified electrician if in any doubt.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the appliance to the mains.
- ▶ The electrical safety of this microwave oven can only be guaranteed when continuity is complete between it and an effective earthing system. It is essential that this standard safety requirement is met to avoid the risk of damage or electric shock. If in any doubt, please have the electrical installation tested by a qualified electrician.

## Warning and Safety instructions

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- ▶ For safety reasons, this appliance may only be used when it has been built in.
- ▶ Unauthorised or incorrect repairs and other work by unqualified persons could be dangerous. Repairs should only be carried out by a Miele authorised technician.
- ▶ While the microwave oven is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.
- ▶ The microwave oven must be disconnected from the mains power supply during repairs or cleaning and maintenance. It is only completely isolated from the electricity supply when:
  - the plug has been disconnected from the back of the appliance or the appliance has been switched off at the wall socket and the plug withdrawn.Pull by the plug and not by the mains connection cable to disconnect your appliance from the mains electricity supply.
  - the mains circuit breaker is switched off.
  - the mains screw-out fuse is removed (in countries where this is applicable).
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by genuine Miele original spare parts.
- ▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the appliance is in use. Heat and moisture can build up behind the closed furniture door. This can result in damage to the appliance and furniture unit. Leave the furniture front/door open until the appliance has cooled down completely.
- ▶ The appliance must not be used in a non-stationary location (e.g. on a ship).

## **Warning and Safety instructions**

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

### Correct use

- ▶ Always ensure that food is sufficiently cooked or reheated. The time required for this depends a number of factors, such as the nature of the food, its initial temperature and the amount to be cooked and recipe variations. Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in any doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.
- ▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. This can be achieved by stirring or turning the food, and observing a sufficiently long standing time (see charts), which should be added to the time needed for reheating, defrosting or cooking. During the standing time the temperature is distributed evenly in the food.
- ▶ Always remember that times for cooking, reheating and defrosting in a microwave oven are usually considerably shorter than with traditional methods of cooking food. Excessively long cooking times can lead to food drying out and burning, or could even cause it to catch fire. Fire hazard. There is also a danger of fire if breadcrumbs, flowers, herbs, etc., are dried in the microwave oven. Do not dry these items in the microwave oven.
- ▶ Cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy can ignite when heated even after they have been removed from the microwave oven. Do not heat these up in the microwave oven. Fire hazard.
- ▶ The microwave 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. Fire hazard.

## Warning and Safety instructions

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- ▶ The appliance can be damaged if it is used without food being placed in it or if it is incorrectly loaded. Therefore do not use the appliance to preheat crockery or to dry herbs or similar items.
- ▶ Always ensure that food or a suitable microwave browning dish has been placed in the microwave oven and that the turntable is in position before switching on.
- ▶ Pressure can build up when reheating in sealed containers, causing the container to explode. Never cook or reheat food or liquids in sealed containers, jars or bottles.  
With baby bottles, the screw top **and** teat must be taken off.
- ▶ 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. The dish is only warmed by the heat of the food. Before serving, always check the temperature of the actual food itself after taking it out of the microwave. 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.** 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.

## Warning and Safety instructions

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▶ 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. Danger of burning.

The formation of bubbles can be so strong that the pressure forces the oven door open. Danger of injury and damage to the appliance. Stir liquids well before heating. After heating, wait at least 20 seconds before removing the container from the oven. In addition, during heating a glass rod or similar item, if available, can be placed in the container.

▶ 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.

▶ Oils and fats can ignite if allowed to overheat. Never leave the microwave oven unattended when cooking with oil or fats. Do not use the appliance for deep-fat frying. Never attempt to put out oil or fat fires with water. Switch the oven off and extinguish the flames by leaving the door closed.

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

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot surfaces. Never heat undiluted alcohol in the microwave, as this can easily ignite. Fire hazard.

## Warning and Safety instructions

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- ▶ Heating up food in closed containers e.g. tins or sealed jars results in an increase in pressure which can cause them to explode. Do not use the microwave oven for bottling food or for heating up food in tins.
- ▶ 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 microwave oven. This can also cause damage to the control panel, worktop and surrounding kitchen furniture. Always cover food that is left in the oven to keep warm.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion to stainless steel surfaces inside the cabinet.
- ▶ The oven interior can get hot during use. Danger of burning! Clean the oven interior and accessories as soon as it has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible. Stubborn soiling could damage the microwave oven in certain circumstances and could even be dangerous. Fire hazard.  
Please refer to the relevant instructions in "Cleaning and care".
- ▶ Fire hazard. Plastic containers which are not suitable for use in microwave ovens can be badly damaged and cause damage to the appliance if used. 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").  
Using these items could result in damage to the container or present a fire risk.

## Warning and Safety instructions

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▶ Only those plastic disposable containers which are specified by the manufacturer as suitable for use in a microwave oven may be used.

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

▶ Heat-retaining packaging consists of, among other things, a thin layer of aluminium foil. Microwaves are reflected by metal. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

Do not use heat-retaining packaging, such as bags for grilled chicken for warming food in the microwave oven.

▶ If you cook eggs without their shells using microwave power, the yolks could explode due to the resulting pressure. Prick the yolk several times before cooking to avoid this.

▶ Eggs heated in their shells using microwave power can burst, even after they have been taken out of the oven. Eggs can only be cooked in their shells in a specially designed egg-boiling device. Do not reheat hard-boiled eggs in the microwave oven.

▶ Food with a thick skin or peel, such as tomatoes, sausage, potatoes and aubergines can burst when heated. Pierce or score the skin of these types of food several times to allow steam to escape.

▶ 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 microwave oven.

## Warning and Safety instructions

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- ▶ Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.  
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.
- ▶ The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.

### **The following applies for stainless steel surfaces:**

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

### **Accessories**

- ▶ Only use original Miele accessories. If other parts are used, warranty, performance and product liability claims will be invalidated.

### How the microwave oven 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 are reflected off the metal appliance walls. This enables the microwaves to reach the food from all sides and heat it up. Microwave distribution is improved with the turntable engaged.

In order for microwaves to reach the food, they must be able to penetrate the cooking container being used. Microwaves can pass through 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 microwaves and this could cause sparking. The microwaves cannot be absorbed.

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

As heat is produced directly in the food, this has the following advantages:

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

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

# Modes of operation

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## What can a microwave oven do?

In the microwave oven, food is cooked, reheated or defrosted quickly.

You can use the microwave oven in the following ways:

- Food can be defrosted, reheated or cooked by entering a power setting and a duration.
- Deep-frozen, ready-made meals can be defrosted and then reheated or cooked.
- The microwave oven can also be used for other tasks, e.g. for proving dough, melting chocolate and butter, dissolving gelatine etc.

## Microwave oven functions

### Microwave Solo

Suitable for defrosting, reheating and cooking.

### Automatic programmes

You can choose from the following automatic programmes:

- nine defrosting programmes (☼: Ad 1 to Ad 9),
- three cooking programmes for frozen food (☼☼☼: Ac 1 to Ac 3),
- and four cooking programmes for fresh food (☼☼☼☼: Ac 4 to Ac 7).

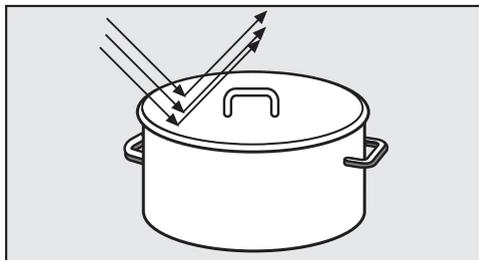
These programmes are weight dependent. You enter the weight of the food and then the cooking duration is calculated automatically.

The weight of the food can be displayed as metric (g) or imperial (lb) (see "Changing settings").

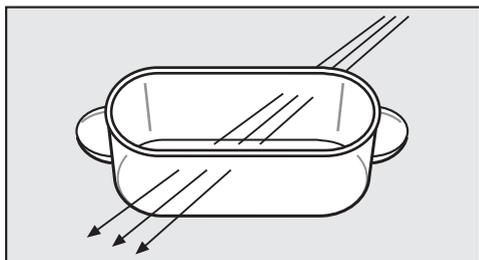
In addition to these, there is also the automatic Popcorn programme .

# Suitable containers for microwave ovens

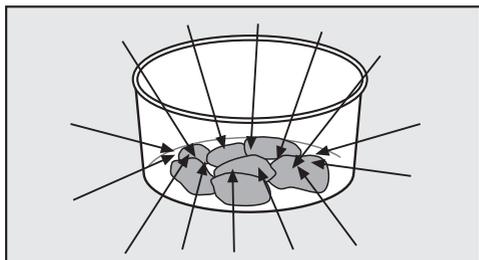
## Microwaves



– are reflected by metal,



– pass through glass, porcelain, plastic and card,



– and are absorbed by food.

### ⚠ Fire hazard.

Containers which are not suitable for use in microwave ovens can be badly damaged and cause damage to the appliance if used.

Please observe the information on suitable containers!

## Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped shallow containers. Food heats up more evenly in these containers than in square containers.

⚠ Containers and lids with hollow handles or knobs in which moisture can collect are unsuitable, unless the hollowed areas are adequately vented.

Without vent holes pressure can build up, causing the container to crack or shatter. Danger of injury!

## Metal

Metal containers, aluminium foil, metal cutlery, and china with metallic decoration such as gold rims or cobalt blue must not be used with microwave mode.

Metal reflects microwaves and obstructs the cooking process.

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

Exceptions:

– Ready-meals in aluminium foil dishes.

These can be defrosted and reheated in the microwave oven, if recommended by the manufacturer. Important: remove the lid and make sure the foil dish is at least 2 cm from the oven walls at all times. However, food is only heated from the top. Transferring the food from the aluminium foil container to a dish

# Suitable containers for microwave ovens

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suitable for use in a microwave oven will result in more even heat distribution.

Please note that sparks and arcing can occur when using aluminium foil dishes in the microwave. If this occurs transfer the food to a microwave safe container.

– Pieces of aluminium foil

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

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

– Metal meat skewers or clamps

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

## Glazes and colours

Some dishes have glazes and colours containing metallic substances.

These dishes are unsuitable for microwave functions.

## Glass

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

Crystal glass is unsuitable as it contains lead which could cause the glass to crack in the microwave. It is therefore not suitable.

## Porcelain

Porcelain is a suitable material.

However do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause pressure.

## Earthenware

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

Earthenware can get very hot and may crack.

Danger of burning.

Wear protective gloves when removing dishes from the oven.

## Wood

Moisture contained in the wood evaporates during the cooking programme.

This causes the wood to dry and crack.

Wooden dishes are therefore not suitable.

## Plastic

 Plastics must be heat-resistant to a minimum of 110 °C.

Otherwise the plastic may melt and fuse with the food.

Use only plastic utensils suitable for use with Microwave Solo.

Special plastic utensils designed for use in microwave ovens are available from retail outlets.

# Suitable containers for microwave ovens

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

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand. The holes allow the steam to escape. This prevents a build-up of pressure from forming and the bag from bursting.

There are also special bags available for steam cooking which do not need to be pierced. Please follow instructions given on the packet.

 Fire hazard.

Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire.

## Disposable containers

Only those plastic disposable containers which are specified by the manufacturer as suitable for use in a microwave oven may be used.

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

To protect the environment the use of disposable containers should be avoided.

## Testing containers

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

- Place the item you wish to test in the centre of the oven.
- Close the door.
- Turn the power selector to 900 W.
- Enter a duration of 30 seconds with the time selector.
- Touch Start.

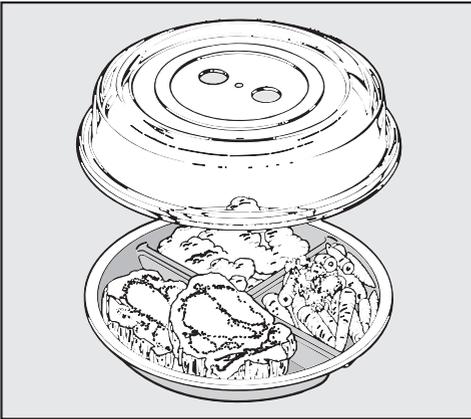
If a crackling noise is heard accompanied by sparks during the test, switch the appliance off immediately (touch On/Off button) Any crockery which causes this reaction is unsuitable for use with microwave power. If any doubt exists about the suitability of containers, please contact the supplier.

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

# Suitable containers for microwave ovens

## The cover

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- speeds up the cooking process.
- prevents food from drying out.
- helps keep the oven interior clean.



- When using Microwave Solo, always cover food with the cover supplied.

You can use a cling film recommended for use in a microwave oven (pierce as instructed by the manufacturer) instead of the cover if wished. Heat can cause normal clingfilm to distort and fuse with the food.

⚠ The cover can withstand temperatures of up to 110 °C. At higher temperatures the plastic can distort and fuse with the food. Therefore it must only be used in microwave ovens and only in Microwave Solo mode.

⚠ If the cover is used with a container which only has a narrow diameter, the cover could form a seal around the container and 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.

Make sure that the cover does not form a seal.

## Do not use a lid or cover if

- food coated with breadcrumbs is being cooked.
- cooking meals which are to be given a crisp finish.

⚠ Pressure can build up when reheating in sealed containers, causing the container to explode. Sealed glass containers, such as jars of baby food or liquids, must be opened before they are placed in the oven. Do not attempt to heat them up unopened. With baby bottles, the screw top and teat must be taken off.

## Before using for the first time

After installation, let the appliance stand for approx. 2 hours at room temperature before using it.

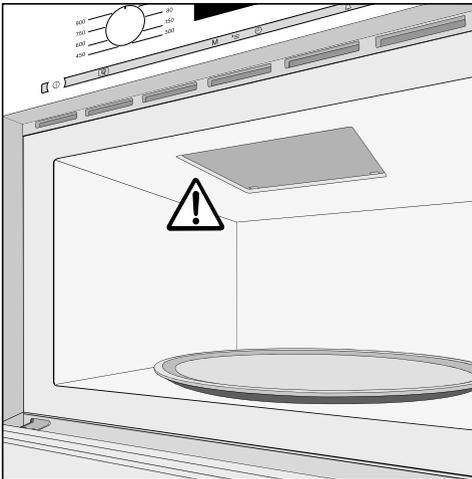
This is to allow time for the temperature to equalise between the temperature in the room and the appliance. This is important for the correct electronic functioning of the appliance.

### ⚠ Danger of suffocation!

Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate.

Keep packaging material away from children.

- Remove all the packaging materials from the appliance.



Do not remove the cover to the microwave outlet inside the oven.

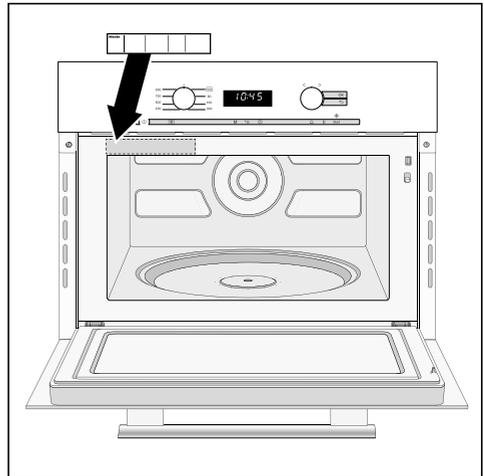
- Check the appliance for any damage.

⚠ Do not use the appliance if

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

Operating a damaged appliance can result in microwave leakage and present a hazard to the user.

- Clean the inside of the oven and all the accessories with hot water applied with a well wrung-out soft sponge or cloth.



- Stick the enclosed short instructions to the frame behind the door as illustrated, making sure they do not block any of the vents.

# Time of day display

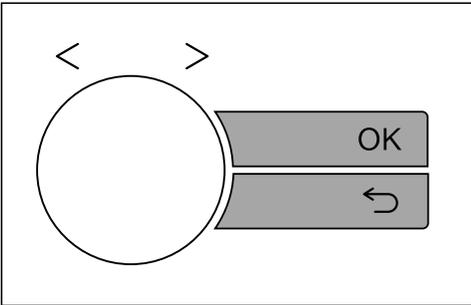
 The appliance must be built in before it can be used.

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

## Set the time

- Connect the appliance to the mains electrical supply.

12:00 lights up in the display, and the ⌚ symbol flashes until the current time of day is set.

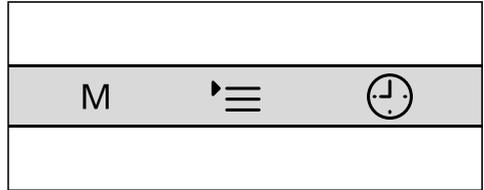


- Turn the time selector to set the time.
- Touch the "OK" or ⌚ sensor to confirm your selection.

The set time is now adopted.

You can switch between the 24-hour and 12-hour format (see "Changing settings").

## Altering the time of day



- Touch ⌚.

The ⌚ symbol will flash in the display for a few seconds.

- While the ⌚ symbol is flashing, alter the time with the time selector.
- Touch the "OK" or ⌚ sensor to confirm your selection, otherwise the clock will revert to the original time.

## Hidden clock display

If the appliance is not used for 10 min, the time display is switched off but the clock continues to operate in the background. The display appears dark. The appliance is switched off and must be switched on using the ON/OFF button ⌚ before it can be used again.

You can deactivate this appliance setting if you would like to see the clock display at all times (see "Changing settings").

## Opening the door

If the microwave oven is being used, opening the door will interrupt the cooking programme.

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

## Placing the dish in the oven

Ideally the dish should be placed in the middle of the oven.

## Turntable

The turntable helps the food to cook, reheat or defrost evenly.

Do not operate the microwave without the turntable in place.

The turntable starts turning automatically when the appliance is operated.

Do not cook, reheat or defrost food directly on the turntable. Check that the dish is not larger in size than the turntable.

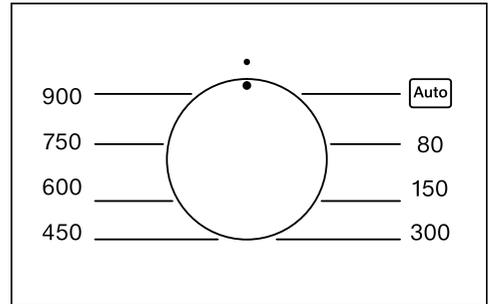
Turn or stir food during cooking, or turn the dish so that it heats up evenly.

## Closing the door

Close the door and touch "Start" again to resume an interrupted cooking programme.

## Starting a programme

Use the appropriate selector to choose the microwave power level and the cooking duration.



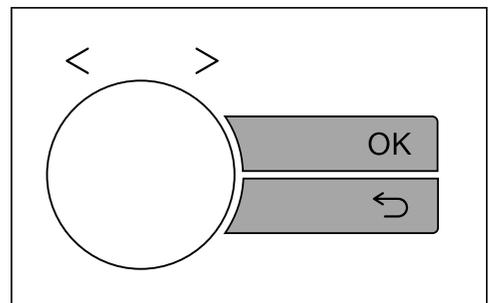
■ Use the power selector to select a microwave power level.

 and the microwave power level will light up in the display. 00:00 will flash for entering the minutes.

There is a choice of 7 power levels. The higher the power level, the more microwaves reach the food.

When heating up food which cannot be stirred or turned during cooking, as with a plated meal, it is best to use a lower microwave power level.

This ensures the heat is distributed evenly. Heat for long enough to cook the food properly.



# Operation

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- Set the required duration using the time selector.

The duration selected is visible in the display.

A duration of between 10 seconds and 90 minutes can be set. Exception: If the maximum microwave power level has been selected, a maximum cooking duration of only 15 minutes can be set. If you then continue to select full power, the power level may reduce to 600 W, and this is shown in the display (protection against overheating).

The duration required depends on:

- the initial temperature of the food.  
Food taken straight from the refrigerator takes longer to cook than food which has been kept at room temperature.
- the type and texture of the food.  
Fresh vegetables contain more water and cook more quickly than stored vegetables.
- the frequency of stirring or turning the food.  
Frequent stirring or turning heats the food more evenly, and it is therefore ready in a shorter time.
- the amount of food.  
As a general rule, allow approx. time and a half for double the quantity and for a smaller quantity, possibly shorten the duration.
- the shape and material of the container.

- Touch "Start" to start the programme.

The interior lighting comes on.

A programme can only be started if the door is closed.

## "door" message

The "door" message in the display is a reminder that the appliance should not be used without food inside it.

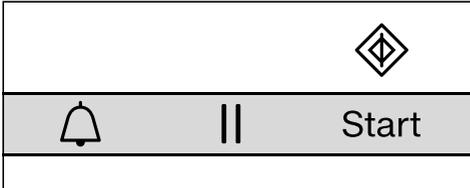
Operating the appliance without food can damage the appliance.

If the Start button is pressed without the door having first been opened, the word **door** appears in the display. If the door has been closed for 20 minutes or longer when the Start button is pressed, the word door will appear in the display to remind you to open the door and make sure there is food in the oven before you press Start. You cannot start a process until you do this.

## Interrupting or re-starting a programme

At any time you can . . .

. . . **interrupt a programme:**



- Touch II, or open the appliance door.

The duration stops counting down.

. . . **continue a programme:**

- Close the door and touch "Start".

The programme will continue.

## Altering settings

If you discover after starting a programme that . . . . .

. . . . . the **microwave power level** is too high or too low, you can

- select a new level.

. . . . . the **duration** set is too short or too long, you can

- interrupt the programme (touch II), use the time selector to set a new duration and continue the programme by touching "Start",

or alternatively:

- use the time selector to change the duration and continue the programme by touching "Start",

or alternatively:

- the cooking duration can be increased by touching "Start" during operation. Each time "Start" is touched, the cooking duration is increased by another minute. (Exception: the cooking duration is increased in increments of 30 seconds when the maximum microwave power level is being used).

## Cancelling a programme

- Touch II, or open the appliance door. The duration stops counting down.

- Touch ↶.

## At the end of a programme

An audible tone will sound when the cooking programme is complete. The interior lighting goes off.

The audible tone is repeated several times. The audible tone will sound briefly as a reminder at regular intervals after the end of the programme. You can deactivate this function (see "Changing settings").

- If you want to stop the audible tone, touch ↶.

# Operation

## Automatic keeping-warm function

The keeping warm function will switch on automatically after the end of a cooking programme which has used at least 450 W, providing the door remains closed and no buttons are pressed.

After approx. 2 minutes the keeping warm function will switch on at 80 W for a maximum period of 15 minutes.

, 80 W and **H:H** will light up in the display.

Opening the door or operating one of the buttons or selectors while the keeping warm function is in progress cancels the function.

The keeping warm function cannot be set separately.

You can deactivate this function (see "Changing settings").

## Quick start (programmable)

Pressing the Start/ button is sufficient to set the appliance operating on maximum power.

Three set times are stored in the memory:

- 30 s: press Start /  1 x
- 1 min: press Start /  2 x
- 2 min: press Start /  3 x

Pressing Start /  four times in succession will bring back the first stored duration and so on.

The cooking duration can be increased by pressing "Start" during operation; each time "Start" is pressed, the cooking duration is increased by another 30 seconds.

## Programming durations

Set durations can be altered.

- Use the Start /  button to select the duration you want to re-programme (press once, twice or three times) and hold the Start /  button pressed in.
- Alter the duration with the time selector (to max 15 minutes).

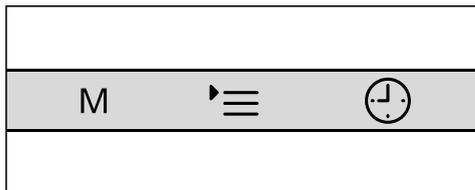
The altered programme runs when you take your finger off the Start /  button.

An interruption to the power supply will cancel any altered programmed durations, and they will need to be entered again.

## System lock

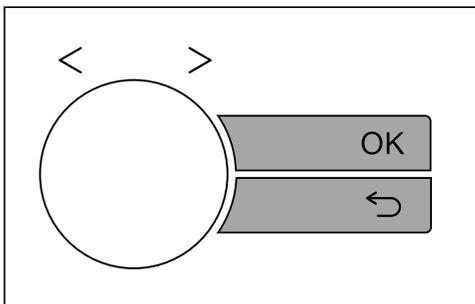
The system lock prevents the appliance being used by children, for example.

### Activating the system lock



- Touch .

 and *P* appear in the display and the  symbol flashes.



- Turn the rotary selector anti-clockwise until 5  appears in the display.

5  and \*≡ appear in the display and the  symbol flashes.

- Confirm with OK.

5  will light up in the display, and  will flash.

- Turn the rotary selector anti-clockwise until 5 / appears in the display.

5 / will light up in the display, and  will flash.

- Confirm with OK.

\*≡ and 5 / appear in the display and the  symbol flashes.

After a few seconds the display changes to the time of day and the  symbol.

Almost all functions are now locked.

Only the minute minder can be used when the system lock is activated (see "Minute minder").

After an interruption to the mains power supply, the system lock will need to re-activated.

## **Cancelling the system lock**

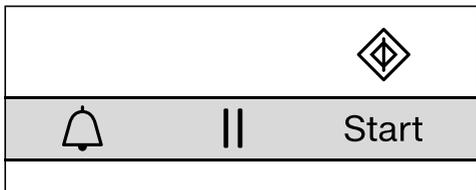
- To cancel the system lock, touch OK for a few seconds until an audible tone sounds.

The  symbol will go out.

# Operation

## Using the minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs. The time set counts down in one second steps.



- Touch .

00:00 flashes and the  symbol lights up in the display.

- Use the time selector to set the minute minder time you require.
- Touch "Start" to start the minute minder.

The minute minder time will start itself after a few seconds if the Start button is not pressed.

- At the end of the minute minder time, an audible tone sounds, 0:00 appears and the  symbol flashes.
- Touch the  sensor once. The  symbol will go out and the time of day will appear again.

Otherwise, the audible signal is repeated several times more, until the time counts upwards in seconds to show that the minute minder time set has already expired.

## Altering a minute minder entry

- Touch .

The current minute minder time is stopped.

- Alter the minute minder time with the time selector.

- Touch Start /  to continue.

## Minute minder + cooking function

The minute minder can be used at the same time as a cooking function, and counts down in the background.

- Touch  during the cooking programme.

00:00 flashes and the  symbol lights up in the display.

- Use the time selector to set the minute minder time you require.
- Wait a few seconds and the minute minder set will begin to count down.

A few seconds later, the display will change again to show the cooking duration counting down. The minute minder time counting down in the background is represented by the illuminated  symbol.

Do not touch "Start" in this instance to start the minute minder, as touching "Start" would also increase the cooking duration by a minute.

## To find out the minute minder time remaining

- Touch .

The minute minder time still remaining will show in the display.

# Operation - Automatic programmes

All of the automatic programmes are weight dependent.

The weight of the food can be displayed as metric (g) or imperial (lb) (see "Changing settings").

After selecting a programme, enter the weight of the food. The appliance automatically calculates the duration according to the weight entered.

After cooking, allow the food to stand at room temperature for the suggested number of minutes ("standing time") to allow the heat to be distributed evenly through the food.

## Automatic defrosting

There are nine programmes for defrosting different types of food. The standing time for programme Ad 5 is up to 30 minutes, depending on weight, and approx. 10 minutes for the remaining programmes.

Ad 1  Steak, chops  
200 – 1500 g

Ad 2  Roast  
200 – 2000 g

Ad 3  Minced meat  
200 – 1500 g

Ad 4  Chicken thighs  
200 – 1500 g

Ad 5  Chicken  
800 – 4000 g

Ad 6  Fish fillet  
150 – 1500 g

Ad 7  Whole fish  
150 – 1500 g

Ad 8  Cakes  
100 – 1400 g

Ad 9  Bread  
100 – 1500 g

This programme is particularly suitable for defrosting frozen sliced bread. If possible, place single slices in the appliance, or separate the slices when the buzzer sounds.

## Automatic cooking

There are three programmes for frozen food and four programmes for fresh food.

The standing time for each of these programmes is approx. 2 minutes.

### Cooking food from frozen

Ac 1  Vegetables  
50 – 2000 g

Ac 2  Ready meals which can be stirred  
300 – 1000 g

Ac 3  Bakes / gratin  
200 – 1200 g

### Cooking fresh food

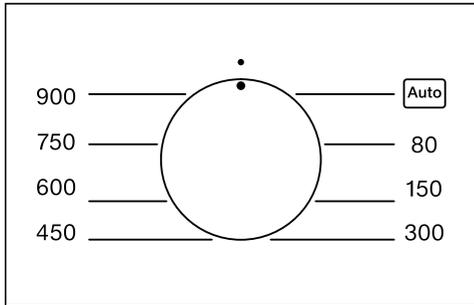
Ac 4  Vegetables  
50 – 2000 g

Ac 5  Potatoes  
100 – 1500 g

Ac 6  Rice  
50 – 500 g

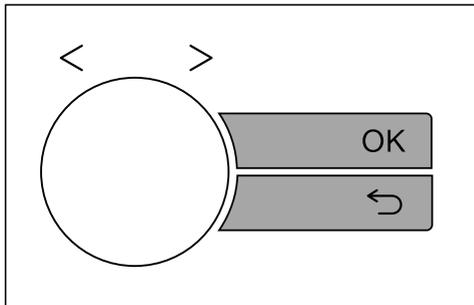
Ac 7  Fish fillet in sauce  
400 – 2000 g

# Operation - Automatic programmes



- Turn the power selector to **Auto**.

The symbol for the first available automatic programme will appear in the display: The microwave power symbol and *Ad: 1* light up, the defrost symbol flashes.



- Turn the rotary selector until the automatic programme you want appears in the display: e.g. the *Ad 5* programme for defrosting chicken .

- Touch OK.

Either g or lb flash in the display as a prompt to enter the weight, and the function symbol for microwave power, as well as and/or light up, depending on which group the selected automatic programme belongs to. The minimum weight for the selected automatic programme also continues to show in the display.

- Use the rotary selector to alter the weight.

- Touch OK.

The duration corresponding to the weight set appears in the display and the start symbol flashes.

- Touch Start.

The duration will begin to count down and , and/or light up.

An audible tone will sound halfway through the cooking duration.

- Interrupt the programme to turn or stir the food, and then continue the programme.

The programmed duration can, if necessary, be extended by a few minutes during operation by touching Start repeatedly until the time required shows in the display. In all programmes it is only possible to extend the time by a few minutes.

An audible tone will sound when the cooking programme is complete. The interior lighting goes off.

## Operation - Automatic programmes

### Popcorn

This automatic programme is suitable for making microwave popcorn.

Microwave popcorn is commercially available in packets of various sizes. This programme is designed for a packet size of approx. 100 g. The duration for this programme can be altered within a certain interval to suit different packet sizes (see "Changing settings").

The duration cannot, however, be altered whilst the programme is running.

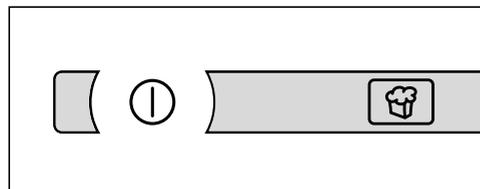
The programme is not suitable for making popcorn from kernels.

Only use this automatic programme for popcorn which is specifically labelled as microwave popcorn.

- Place the packet on the turntable according to the instructions on the packaging.

Make sure that the packet has enough room to expand. If it comes into contact with the wall of the oven interior and gets stuck there, a heat build-up may occur.

Ensure that the packet can inflate unhindered.



- Touch .

The programme will start after a short time. It will start immediately if Start is touched.

You will soon hear the first kernels popping.

- Stop the programme before the end if the popping noises become infrequent. Follow the instructions on the packaging.

 The packet is very hot.  
Take care when removing it.

## Recipes for Automatic programmes

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Below are some recipe suggestions for the Automatic programmes using the "Cooking fresh food " function . These can be adapted to suit your requirements.

If the weight guidelines are exceeded, the food will not cook sufficiently.

It is important to follow the weight guidelines for the programme concerned.

### Ac 4 Vegetables

#### Method

Place the prepared vegetables in a container. Add 3 - 4 tbsp water and a little salt or other seasoning, depending on freshness and moisture content. Enter the weight including that of the water, place the covered cooking container on the turntable and cook. About halfway through the cooking duration, an audible tone will sound to prompt you to turn or stir the food.

When cooking vegetables in a sauce, the weight entered must include the sauce. Do not exceed the maximum weight guidelines.

### Carrots in a chervil cream sauce (serves 2)

Preparation time: 25 – 35 minutes

#### Ingredients

350 g carrots, cleaned  
5 g butter  
50 ml vegetable stock (instant)  
75 ml crème fraîche  
1 tbsp white wine  
Salt and pepper  
1 pinch of sugar  
1/2 tsp mustard  
1-2 tbsp chervil, fresh, chopped or  
1 tbsp chervil, dried and ground  
Approx. 1 tbsp cornflour

#### Method

Peel carrots, then cut into batons or slice (approx. 3 – 4 mm thick). Combine the rest of the ingredients, and pour over the carrots. Cover and cook. Stir when the audible tone sounds.

Setting: Cooking fresh food Ac 4 

Weight: 525 g

Shelf level: Turntable

### Ac 5 Potatoes

This programme can be used to cook peeled, new and bouillon potatoes.

#### Method

Enter the weight for the potatoes and the cooking liquid.

For peeled potatoes, peel, wash and drain the potatoes and place them in a cooking container. Season with a little salt, cover and cook.

When cooking potatoes, add approx. 1 tbsp water per potato. If cooking the potatoes in their skins, pierce the skins several times with a fork or skewer before cooking, then cover the container and cook.

### Golden curried potatoes (serves 3)

Preparation time: 25 – 35 minutes

#### Ingredients

500 g peeled potatoes  
1 onion, finely diced  
10 g butter  
1 – 2 tbsp curry powder  
250 ml vegetable stock (instant)  
50 ml double cream  
125 g peas (frozen)  
Salt and pepper

#### Method

Coarsely dice the potatoes (approx. 3 x 3 cm) or use small potatoes. Mix together all the ingredients in a suitably large dish. Cover and cook. Stir when the audible tone sounds then continue cooking.

Setting: Cooking fresh food Ac 5 

Weight: 800 g

Shelf level: Turntable

## Recipes for Automatic programmes

---

### Ac 6 Rice

Use this programme for cooking rice in the microwave.

#### Method

Enter the weight of the dry rice.

Add boiling water in the ratio of 1 part rice to 2 parts water.

Cook uncovered.

### Ac 7 Fish fillet in sauce: Fish curry (serves 4)

Preparation time: 35 – 45 minutes

#### Ingredients

300 g pineapple chunks  
1 red pepper  
1 small banana  
500 g firm white fish  
3 tbsp lemon juice  
30 g butter  
100 ml white wine  
100 ml pineapple juice  
Salt, sugar and chilli powder  
2 tbsp cornflour

#### Method

Dice the fish and place in a suitable container. Drizzle with lemon juice. Quarter the peppers, remove the seeds and pith, and cut into narrow strips. Peel and slice the banana. Add to the fish together with the pepper and pineapple pieces and mix well. Add the butter. Mix together the wine, juice, seasoning and cornflour to make a smooth sauce and pour over the fish. Mix everything thoroughly, then cover and cook.

Setting: Cooking fresh food Ac 7 

Weight: approx. 1200 g

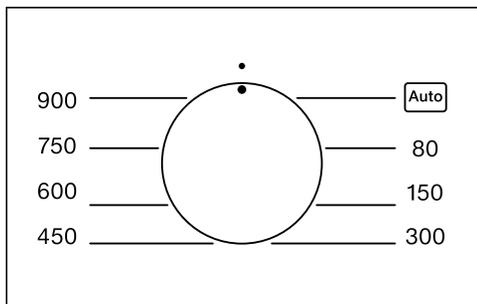
Shelf level: Turntable

## Saving your favourite programme (Memory)

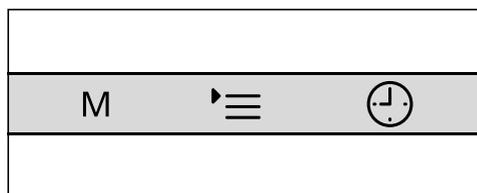
You have the option of saving one favourite programme to memory. This programme can be used for your most frequently cooked recipe. This programme can have up to 3 stages (e.g.: 2 minutes at 600 W, followed by 10 minutes at 450 W and finally 3 minutes at 300 W).

### Programming

(The example given is for a three-stage programme)



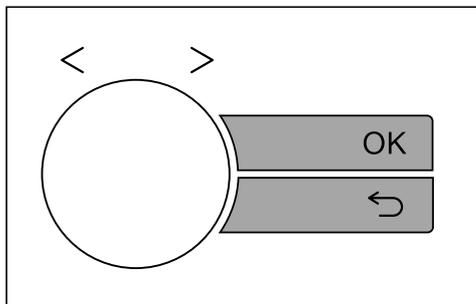
- Turn the power level selector to the 12 o'clock position.



- Touch **M**.

1 will flash in the display.

- Select the function and duration for the first stage.



- Touch OK.
- Then select the second function and duration.
- Confirm with OK.
- Now select the third function and duration and then touch OK. Touch OK.
- When you have finished programming, turn the power selector to the 12 o'clock position.

You can then scroll through your entries and check them using the rotary selector.

- Start the programme to save the entry. Only ever run the entire programme with food in the appliance.

⚠ If there is no food in the appliance, touch II as soon as you have started the programme so that the appliance will not get damaged by having no food in it.

1- and 2-stage programmes can be saved in the same way. The programming process is finished when the power selector is in the 12 o'clock position and the programme has been started.

# Saving your favourite programme (Memory)

---

## To access your favourite programme

- Turn the programme selector to the 12 o'clock position.
- Touch **M**.
- Turn the rotary selector to view the individual programme steps.
- Touch Start.

In the event of a power cut, the favourite programme is no longer saved and must be re-entered.

## To change an entry

Entering a new programme overrides the previously saved programme.

- Turn the programme selector to the 12 o'clock position.
- Touch **M**.

The first step appears in the display.

- Touch OK to alter the first step.

1 will flash in the display.

- Enter the new programme sequence as described above.

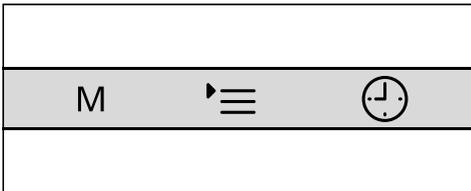
## Changing settings

Some of the standard settings for the appliance (which are set at the factory) have an alternative which you can select if required.

Please consult the chart for the different options.

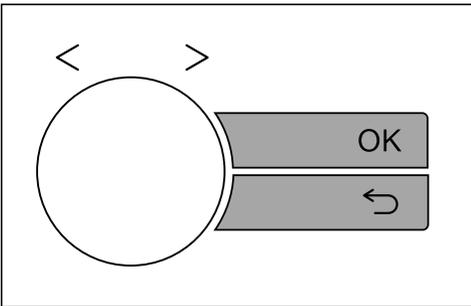
The factory settings are marked with a star\* on the chart.

To change a setting, proceed as follows:



- Touch '≡.

*P* and  appear in the display and the '≡ symbol flashes.



- Touch OK.

*P* *l* will appear in the display.

- Use the rotary selector to select the setting you wish to change (*P* *l* to *P* *ll* and *P* *U*). Turn it until the setting required shows in the display.

- Touch "OK" to call up the setting.

The currently valid status appears in the display, e.g. *S* *l* etc.

- Turn the rotary selector if you wish to change the status (see chart), and confirm your entry by touching OK (for *P* *B* and *P* *U*, touch OK for approx. 4 seconds).

The change to the setting is then stored in memory. *P* will appear in the display again together with the number for the setting.

The other settings can be changed in the same way.

Touch  if you have not changed one setting and wish to switch to another.

- Touch '≡ if you do not want to change any more settings.

The altered settings are retained after a power cut.

If there is too long a pause before the next entry, the time of day reappears in the display. If this happens, repeat your entries.

## Changing settings

Setting		Settings available (* factory default)	
P 1	Time of day display	5 0 *	If the appliance is not used for a while, the time display is switched off but the clock continues to operate in the background. The appliance is also switched off and must be switched on again before it can be used.
		5 1	The time of day display is switched on and remains visible. The appliance is ready for operation.
P 2	Buzzer volume	5 0	Buzzer is deactivated.
		5 1 — 5 7, 5 4 *	Buzzer is activated. You can adjust the volume. When you select a status, you will hear the corresponding buzzer.
P 3	Keypad tone	5 0	Keypad tone is deactivated.
		5 1 *	Keypad tone is activated.
P 4	Clock display	24 h *	24 hour display is activated.
		12 h	12 hour display is activated.
P 5	Reminder tone	5 0	Reminder tone is deactivated.
		5 1 *	The reminder tone sounds briefly every 5 minutes in the first few minutes after the end of the programme.
P 6	Unit of weight	5 1 *	Food weight is displayed in grammes (g).
		5 2	Food weight is displayed in pounds (lb).
P 7	Display brightness	5 1 — 5 7, 5 4 *	Different levels of brightness can be set. The brightness assigned to a status will appear when the status is selected.
P 8	Demo mode (for dealer showroom use only)	5 0 *	Demo mode is deactivated.
		5 1	Demo mode is activated. When a button or selector is operated, RES_ shows briefly in the display. The appliance cannot be operated.

## Changing settings

Setting		Settings available (* factory default)	
<i>P 9</i>	Automatic keeping-warm function	<i>5 0</i>	The automatic keeping warm function is deactivated.
		<i>5 1 *</i>	The automatic keeping warm function is activated.
<i>P 10</i>	"door" message	<i>5 0</i>	The "door" message does not appear.
		<i>5 1 *</i>	The "door" message appears if the door has not been opened for about 20 minutes. Start is then blocked.
<i>P 11</i>	Popcorn	2:30	The maximum duration for this programme can be altered between these values.
		2:40	
		2:50	
		3:20*	
		3:50	
<i>P 0</i>	Factory default settings	<i>5 0</i>	Factory default settings have been changed.
		<i>5 1 *</i>	Factory default settings have been restored, or have not been changed.

# Reheating

Select the following microwave power levels to reheat food:

Beverages	900 W
Food	600 W
Food for babies and children	450 W

 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 1/2 to 1 minute at 450 W, and tasted to make sure it is not too hot for a baby's palate before serving. When reheating other food or drink, heat to a high temperature and allow to cool to a suitable heat for eating. For formula milk follow the manufacturer's instructions.

## Tips on reheating

Always use a lid or cover for reheating food, except when a drier finish is needed, e.g. breaded poultry/meat.

 Never reheat sealed jars. Remove the lid from baby food jars.

With baby bottles, the screw top and teat must be taken off.

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

Never reheat hard boiled eggs using Microwave Solo mode, even without the shell. The eggs can explode.

Food taken straight from the refrigerator takes longer to cook than food which has been kept at room temperature. The time required depends on the nature of the food, its initial temperature and the amount to be cooked.

Always ensure that food is sufficiently cooked or reheated.

If in any doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.

Stir or turn food from time to time during cooking. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

## After reheating

Be careful when removing a dish from the oven. It may be hot.

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.

Allow food to stand for a few minutes at room temperature at the end of a reheating process. This enables the heat to spread evenly throughout the food.

 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.

# Cooking

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Place the food in a microwave safe container and cover it.

When cooking, it is a good idea to select a power level of 900 W to start with and then when the food is hot reduce the power level to 450 W for more gentle continued cooking.

For dishes such as **rice** or **semolina pudding**, first select a power level of 900 W, and then reduce it to 150 W for simmering.

## Tips on cooking

Vegetable cooking durations depend on the texture of the vegetable. Fresh vegetables contain more water than vegetables which have been stored, and usually cook more quickly. Add a little water to vegetables which have been kept stored.

Food taken straight from the refrigerator takes longer to cook than food which has been kept at room temperature.

Stir or turn food from time to time during cooking. This helps it cook more evenly.

 It is very important to make sure that food which goes off easily, such as fish is cooked sufficiently. Ensure that this type of food is cooked for an appropriate length of time.

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

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

Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops.

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

Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first.

## After cooking

Be careful when removing a dish from the oven. It may be hot.

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.

Allow food to stand for a few minutes at room temperature at the end of cooking. This enables the heat to spread evenly throughout the food.

 Do not refreeze food once it has thawed.

Defrosted food should be used up as quickly as possible as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

Select the following microwave power levels for defrosting food:

- 80 W  
for defrosting very delicate food, e.g. cream, butter, gateau and cheese.
- 150 W  
for defrosting everything else.

Remove the food from its packaging and place in a microwave-proof container. Defrost uncovered. Turn, stir or separate the food about halfway through the defrosting time.

To defrost meat, unpack the frozen meat and place it on an upturned plate in a glass or porcelain container so that the meat juice can run off and be collected. Turn halfway through defrosting.

 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. Risk of salmonella poisoning.

Fish does not need to be fully defrosted before cooking.

Defrost until the food has started to thaw. The surface will then be sufficiently thawed to take herbs and seasoning.

## Defrosting and cooking

Deep-frozen food can be defrosted and immediately reheated or cooked.

First select 900 W followed by 450 W.

Remove the food from its packaging and place in a covered microwave-proof dish for defrosting and reheating or cooking. Exception: Minced meat should be left uncovered while cooking.

Food with a high water content such as soup, stew and vegetables should be stirred several times during the process. Carefully separate and turn slices of meat halfway through the programme. Turn pieces of fish at the halfway stage.

After defrosting and reheating or cooking allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

## Examples of use:

Food	Quantity	MW power level (W)	Duration (in minutes)	Notes
Melting butter/margarine	100 g	450	1:00 – 1:10	Do not cover
Melting chocolate	100 g	450	3:00 – 3:30	Do not cover, stir halfway through melting
Dissolving gelatine	1 packet + 5 tbsp water	450	0:10 – 0:30	Do not cover, stir halfway through dissolving
Preparing flan topping/jelly glaze	1 packet + 250 ml liquid	450	4 – 5	Do not cover, stir halfway through heating
Yeast dough	Starter dough made with 100 g flour	80	3 – 5	Cover and leave to prove
Chocolate coated marshmallows	20 g	600	0:10 – 0:20	Place on a plate, do not cover
Steeping oil for salad dressing	125 ml	150	1 – 2	Heat uncovered on a gentle heat
Tempering citrus fruits	150 g	150	1 – 2	Place on a plate, do not cover
Cooking bacon	100 g	900	2 – 2:30	Place on kitchen paper, do not cover
Softening ice cream	500 g	150	1 – 3	Place open container in the appliance
Skinning tomatoes	Qty 3	450	6 – 7	Cut a cross into the top of each tomato, cover, and heat in a little water. The skins will slip off easily. Take care, as the tomatoes may get very hot.
Strawberry jam	300 g strawberries, 300 g jam sugar	900	7 – 9	Mix the fruit and sugar in a deep container, cover and cook

The information given in this chart is intended only as a guide.

## Note for test institutes

Test food acc. to EN 60705	MW power level (W)	Duration (min)	Standing time* (min)	Notes
Custard, 1000 g	300	38 – 40	120	Container see Standard, dimensions at the upper rim (25 x 25 cm)
Sponge cake, 475 g	600	7 – 7:30	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Minced meat, 900 g	600 450	4 17	5	Container see Standard, dimensions at the upper rim 250 mm x 124 mm, cook uncovered
Defrost meat, (minced meat) 500 g	300 150	3 6:30	10	Container see standard, do not cover, turn halfway through defrosting
Raspberries, 250 g	150	7	3	Container see Standard, cook uncovered

\* Allow the food to stand at room temperature for the standing time quoted to enable the heat to spread evenly throughout the food.

## Cleaning and care

Disconnect the microwave oven from the power supply before cleaning.

Under no circumstances should a pressure cleaner be used to clean the microwave oven. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

### Oven interior and inside of the door

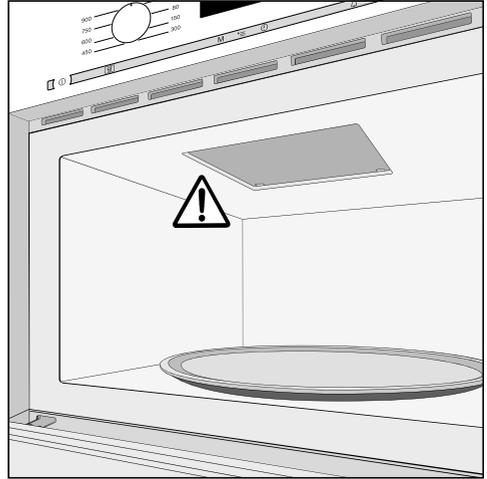
 The oven interior can get hot during use. Danger of burning! Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Stubborn soiling could damage the microwave oven in certain circumstances and could even be dangerous. Fire hazard.

Clean the oven interior as soon as it has cooled down.

The oven interior and door interior can be cleaned using a damp cloth with a little washing-up liquid or with a mild cleaning agent. Wipe dry with a soft cloth.

For more heavy soiling, heat a glass of water for 2 or 3 minutes until the water begins to boil. The steam will collect on the walls and soften the soiling. The oven interior can now be wiped clean using a little washing-up liquid if necessary.



Do not remove the cover to the microwave outlet inside the oven.

Do not let water or any object find its way into or block the air vents in the door frame.

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

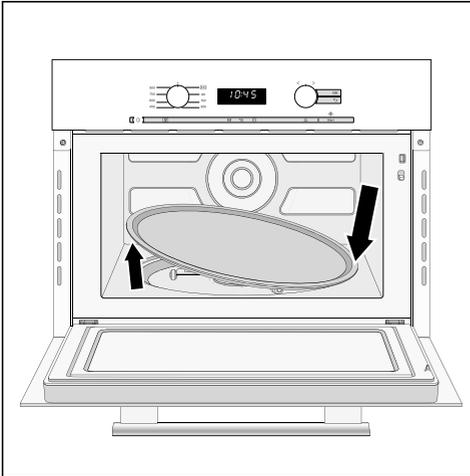
Do not use scouring agents. These will scratch.

To neutralise odours in the microwave oven, put a cup of water with some lemon juice in the appliance and simmer for a few minutes.

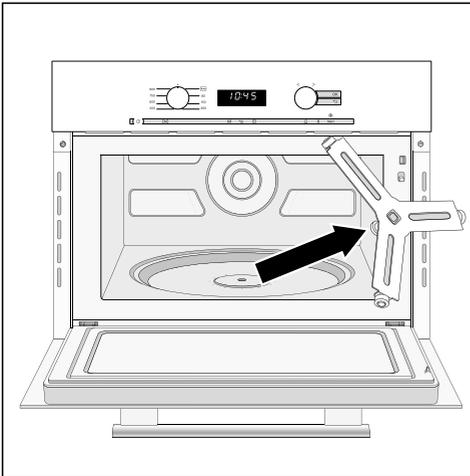
The door should be kept clean at all times and checked at regular intervals for any signs of damage.

 If any damage to the door is noticed, the appliance should not be used until the fault has been rectified by a Miele authorised and trained service technician.

## To clean the interior:



- Remove the turntable, and wash in the dishwasher or by hand.



- Always keep the roller ring underneath it clean as well as the oven floor. Otherwise the turntable will not turn smoothly.
- Clean the surfaces between the turntable and the roller ring.

Do not turn the turntable and/or locator manually, as this could damage the drive motor.

## Appliance front

Do not let water or any object find its way into or block the air vents in the door frame.

Soiling that is left too long might become impossible to remove and could cause the external surfaces to alter or discolour.

Remove any soiling on the front of the appliance straight away.

Clean the front with a clean sponge and a solution of hot water and washing-up liquid. After cleaning, wipe dry using a soft cloth.

A clean, damp microfibre cloth without cleaning agent can also be used.

All surfaces are susceptible to scratching.

Scratches on glass can in some circumstances lead to breakage. Contact with unsuitable cleaning agents can alter or discolour the external surfaces.

Please observe the cleaning instructions.

## To avoid damaging the surfaces of the appliance, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

## Cleaning and care

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- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- eraser blocks,
- sharp metal scrapers.

### **Accessories supplied**

#### **Cover**

Wash the cover after each use.

The cover can be washed in a dishwasher. However, discolouration caused by natural dyes, e.g. from carrots, tomatoes or ketchup, may occur.

This discolouration is irreversible but does not affect the stability of the cover.

# Problem solving guide

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

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

## What to do if . . .

Problem	Cause and remedy
<b>. . . a programme will not start.</b>	Check whether, <ul style="list-style-type: none"><li>■ the appliance door is closed properly.</li><li>■ the system lock has been activated (see "System lock").</li><li>■ "door" has appeared in the display. The door has remained closed for 20 minutes or longer (see "door message").</li><li>■ the appliance is plugged into the mains supply and switched on at the socket.</li><li>■ the mains fuse has tripped. If it has, there could be a fault with the appliance, the household electricity supply or another appliance (disconnect the appliance from the mains supply and contact a qualified electrician or the Miele Service Department, see "After sales service").</li></ul>
<b>. . . a noise can be heard after a cooking programme.</b>	This is not a fault! 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 on the oven housing unit. It will switch off automatically.
<b>. . . the display does not light up.</b>	The time of day display has been switched off. <ul style="list-style-type: none"><li>■ Switch on the appliance using the On/Off button (Ⓛ).</li></ul>
<b>. . . the turntable does not turn smoothly.</b>	The area underneath the turntable could be dirty. <ul style="list-style-type: none"><li>■ Check whether there is any soiling underneath the turntable.</li><li>■ Check whether the surfaces between the turntable and the roller ring are clean.</li><li>■ Clean the area underneath the turntable.</li></ul>

## Problem solving guide

Problem	Cause and remedy
<p><b>. . . food is not adequately defrosted, heated or cooked at the end of the selected cooking duration.</b></p>	<p>The duration or power level were insufficient to cook the food.</p> <ul style="list-style-type: none"> <li>■ Check whether the correct power level was selected for the duration set. The lower the power level, the longer the duration required.</li> <li>■ Check whether the programme has been interrupted and not restarted.</li> </ul>
<p><b>. . the microwave function is working but not the oven lighting.</b></p>	<p>The lamp is faulty. You can then operate the appliance as normal, but not the lighting.</p> <ul style="list-style-type: none"> <li>■ Contact Miele Customer Service if you need to replace the lighting.</li> </ul>
<p><b>. . . strange noises are heard when the microwave oven is being used.</b></p>	<p>The food is covered with aluminium foil.</p> <ul style="list-style-type: none"> <li>■ Remove the aluminium foil.</li> </ul>
	<p>Sparks are being created by the use of crockery with a metallic finish.</p> <ul style="list-style-type: none"> <li>■ Please observe the information on suitable containers.</li> </ul>
<p><b>. . . the time of day in the display is not accurate.</b></p>	<p>The time of day must be reset following an interruption to the power supply.</p> <ul style="list-style-type: none"> <li>■ Set the correct time of day.</li> </ul>
<p><b>. . . food cools down too quickly.</b></p>	<p>In the microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat. If food is cooked at a high power level, it is possible that the heat may not have reached the centre of the food, so it is hot on the outside but cold in the centre. During standing time heat is transferred to the centre of the food.</p> <ul style="list-style-type: none"> <li>■ When reheating food with different densities, such as plated meals, it is therefore sensible to select a lower power level and lengthen the duration required.</li> </ul>

## Problem solving guide

Problem	Cause and remedy
<b>. . . the microwave oven switches itself off during a cooking, reheating or defrosting programme.</b>	There may be insufficient air circulation. ■ Check whether the air inlet or outlet is blocked. Remove any obstruction.
	The appliance switches off automatically in cases of overheating. ■ Cooking can be continued after a cooling-down period.
	The appliance switches itself off again. ■ Contact Miele Service.

## After sales service

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### Contact in case of malfunction

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

Contact details for Miele are given at the end of this booklet. N.B. A call-out fee will be charged for service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

This information can be found on the data plate located on the front of the oven interior.

### Warranty

The appliance warranty is valid for 2 years from date of purchase. In the UK, you must activate your cover by calling 0330 160 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).

For further information, please refer to your warranty booklet.

 Before connecting the appliance, ensure that it has not been damaged in any way.

Do not use a damaged appliance.

The microwave oven is supplied with a mains cable with moulded plug for connection to an a.c. single phase 220-240 V 50 Hz mains supply.

The following fuse protection is necessary: connection to an earthed socket, protected by a 10 A circuit breaker or a fused plug and socket. See data plate for fuse rating.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

The electrical installation must be in compliance with current local and national safety regulations. In the U.K. it must comply with BS 7671.

Ensure that the plug and switched socket are accessible at all times.

If the appliance is hardwired or if the switch is not accessible after installation, an additional means of disconnection means must be provided.

Switches with an all-pole contact gap of at least 3 mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices (EN 60335).

This **connection data** can be found on the data plate located on the front of the oven interior or on the back of the appliance. Please ensure these match the household mains supply.

If the connection cable is damaged, it must be replaced by a Miele approved service technician.

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

The appliance must not be connected to the inverter of an autonomous power supply such as e.g. **a solar power system**. When the appliance is switched on, power surges could result in a safety switch-off. This could damage the electronic unit.

The appliance must not be used with so-called **energy saving devices** either. These reduce the amount of energy supplied to the appliance, causing it to overheat.

# Installation

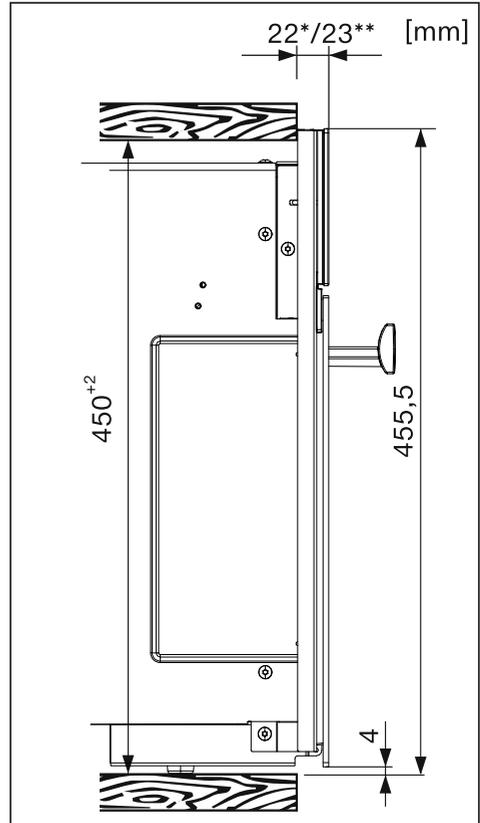
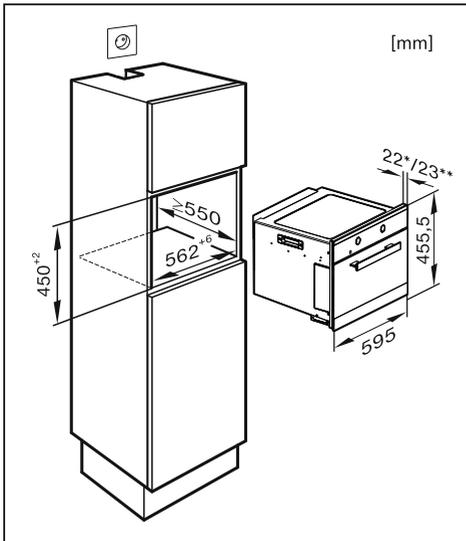
When building in the appliance, ensure that there is adequate ventilation to the front of the appliance.

Do not obstruct the air vents with any objects!

Lifting the microwave oven by the door handle could cause damage to the door.

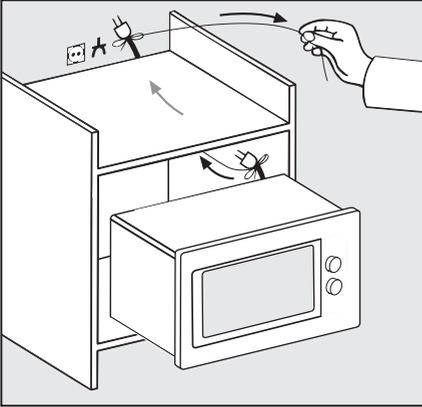
Use the handle cut-outs on the side of the housing to lift the appliance.

## Building-in dimensions

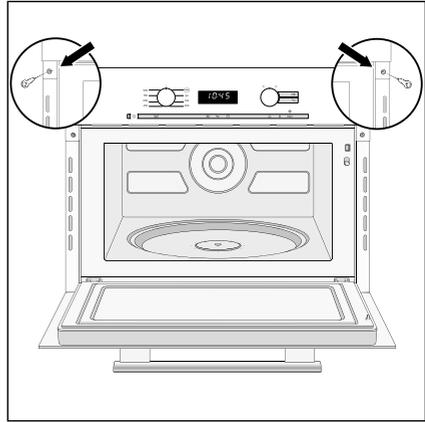


## Carrying out installation

The appliance must be built in before it can be used.



- Slide the appliance into the niche. Feed the cable with the plug through the back of the unit.



- Align the appliance.
- Open the appliance door and secure the appliance into the side walls of the furniture unit using the screws provided.









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