



Operating and installation instructions





Microwave combination oven




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



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Warning and Safety instructions

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

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage or injury caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Warning and Safety instructions


Correct application

- ▶ This oven is intended for use in domestic households and similar working and residential environments.
- ▶ The oven is not intended for outdoor use.
- ▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, reheat, defrost and dry food. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ Danger of burning. Do not use the microwave combination oven to store or dry items which could ignite easily. If such items were dried in the microwave combination oven, the moisture in the item would evaporate causing it to dry out and even self-ignite.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ This oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose it is intended for. It is not suitable for room lighting.

Safety with children

- ▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- ▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean or maintain the appliance unsupervised.
- ▶ Please supervise children in the vicinity of the oven and do not let them play with it.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

Warning and Safety instructions

- ▶ Danger of burning. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.
- ▶ Danger of injury. The door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or swing on it. They could injure themselves.
- ▶ When the  sensor is touched the door opens all the way automatically. Make sure that no one is in its direction of travel as it could hit young children or pets for example if they are in the way.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.
- ▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if:
 - the door is warped,
 - the door hinges are loose,
 - holes or cracks are visible in the casing, the door or the oven interior walls.
- ▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- ▶ For safety reasons, this appliance may only be used after it has been built in.
- ▶ The oven must not be used in a non-stationary location (e.g. on a ship).

Warning and Safety instructions

- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Never open the casing of the appliance.
- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a special connection cable by a Miele authorised technician (see "Electrical connection").
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide" and "Electrical connection").
- ▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a solid fuel stove.
- ▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

Correct use

 Danger of burning.

The oven becomes hot when in use.

Depending on the function being used, you could burn yourself on the heating elements, oven interior, cooked food or oven accessories.

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



► Due to the high temperatures radiated, objects left near the oven when it is in use could catch fire.

Do not use the oven to heat up the room.

► Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat. Do not use the oven for deep fat frying.

Never use water to extinguish ignited oil or fat. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.


► Please be aware that durations when using microwave power are often considerably shorter when cooking, reheating and defrosting than when using functions without microwave power. Excessively long cooking times can lead to food drying out and burning or could even cause it to catch fire.

Make sure you keep to recommended grilling times when using the grill. Do not use Microwave solo  for drying items such as flowers, herbs, bread or rolls. Never use functions with the grill for bake-off products such as bread or bread rolls, or for drying flowers or herbs. Use Fan plus  for these procedures and monitor the process carefully.

► If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

Warning and Safety instructions

► When using residual heat to keep food in the oven warm, the high humidity and amount of condensation in the oven can cause corrosion in the oven. The control panel, the worktop or the housing unit can also suffer damage.





Always cover food when using Microwave solo  function. Once food is cooked through, use a lower power for continued cooking to reduce the amount of steam produced from the food.

When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function. The fan will then remain on automatically and dissipate the moisture.

► Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.

Always cover food that is left in the oven to keep warm.

► A build-up of heat can cause damage to the 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. Neither 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 and that it is hot enough. This can be achieved by stirring and/or turning the food, and observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.





Warning and Safety instructions

- ▶ When heating food and drinks, remember that the heat is created in the food itself, and that the container will normally be cooler. The dish is only warmed by the heat of the food.
Before serving, remember to allow a sufficient standing time and then always check the temperature of the food after taking it out of the steam oven. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby.
- ▶ The oven is not suitable for cleaning or disinfecting items. Items can get extremely hot and there is a danger of burning when the item is removed from the appliance.
- ▶ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure will build up which can cause the bottle or container to explode, posing a severe risk of injury.
- ▶ When heating up liquids, always place a suitable glass rod or utensil into the cup or glass.
When boiling and in particular when heating up liquids using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open. Stir liquid before it heats up or boils. Once it has heated up wait for a minimum of 20 seconds before removing the container from the microwave oven.
- ▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

Warning and Safety instructions

- ▶ Eggs in their shells will explode if cooked with microwave power, even after taking them out of the oven.
They can only be cooked in their shells using microwave heat in a specially designed egg-boiling device available from specialist shops. Hard-boiled eggs must not be reheated in the microwave oven either as they too will explode.
- ▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.
- ▶ To check food temperature, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food. Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.
- ▶ Do not use the oven to heat up cushions or pads filled with cherry kernels, wheat grains, lavender or gel, such as those used in aromatherapy.
These pads can ignite when heated even after they have been removed from the oven.
- ▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.
- ▶ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in Microwave mode.

Warning and Safety instructions

- ▶ **Fire hazard.** Using Microwave solo  or Microwave combination programmes with plastic dishes which are not microwave safe can cause them to melt and damage the appliance.
Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see "Suitable containers for microwave use").
- ▶ **For functions without microwave power:** plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire.
Only use containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.
- ▶ **Do not leave the microwave oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.**
Before using single-use containers make sure they are suitable for use in microwave ovens. See "Suitable containers for microwave use - Plastics".
- ▶ **Do not heat food up in the oven in heat-retaining bags which are intended for use in normal ovens.**
These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.
- ▶ **The oven can suffer damage when using Microwave solo  or Combination programmes if it is empty or incorrectly loaded.**
For this reason please do not use functions with microwave power to pre-heat crockery or to dry herbs. Instead use Fan plus  or Conventional heat .

Warning and Safety instructions


- ▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure will build up in the container, causing it to explode.
- ▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.
- ▶ The door can support a maximum weight of 8 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion to stainless steel surfaces inside the cabinet.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Warning and Safety instructions

Accessories

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the guarantee, 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 using the grill functions (exception: Fan Grill ). Do not store the food probe in the oven if it is not in use.

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.

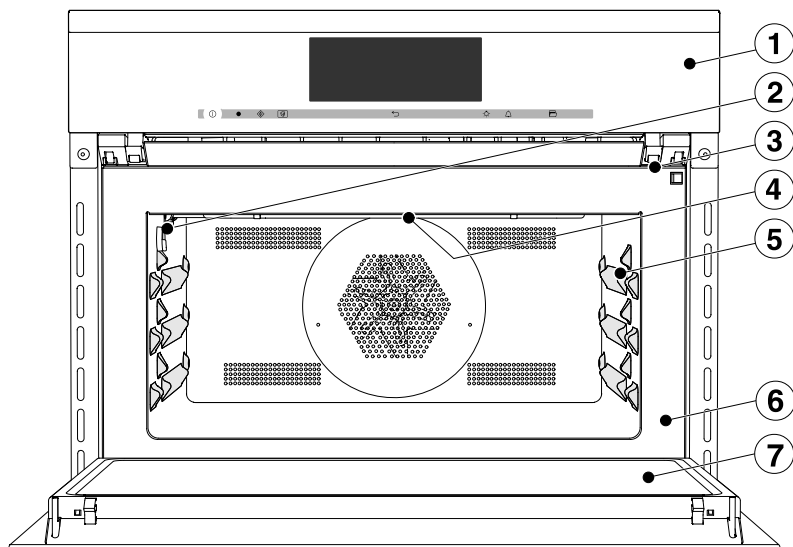
Disposing of your old appliance

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.

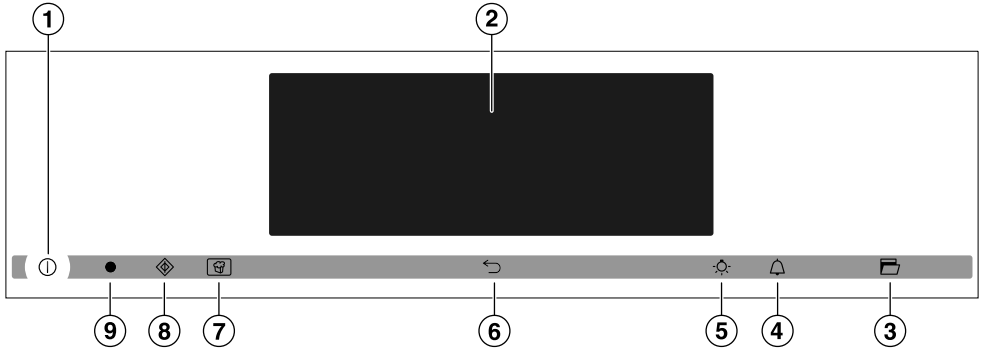








Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible by law for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that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

Overview



- ① Controls
- ② Connection socket for the food probe
- ③ Door locking mechanism
- ④ Top heat/grill element
- ⑤ 3 shelf levels for the glass tray and rack
- ⑥ Front frame with data plate
- ⑦ Door



- ① Recessed On/Off sensor ①
For switching on and off
- ② Display
Displays time of day and information for operation
- ③  sensor
For opening the door
- ④  sensor
For setting the minute minder
- ⑤  sensor
For switching the oven interior lighting on and off
- ⑥  sensor
To go back one step at a time
- ⑦  sensor
For starting the Popcorn function
- ⑧  sensor
For starting the Quick MW function
- ⑨ Optical interface
(for Miele service technician use only)

Controls



On/Off sensor ①






The On/Off sensor ① is recessed and reacts to touch.

It is used for switching the oven on and off.

Sensor 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 opening the door	<p>The door opens automatically. To close it press against the door frame with your hand or with a suitable pot holder or oven glove until the door shuts.</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p>
	For activating and deactivating the minute minder / alarm	<p>If a menu is showing in the display or if a cooking process is running, you can enter a minute minder duration (e.g. when boiling eggs on the hob) or set an alarm, i.e. a specific time, at any point (see "Alarm and minute minder").</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p>

Sensor	Function	Notes
	To go back a step	
	Popcorn	<p>Microwave mode starts with 850 W and a duration of 3 minutes (see "Popcorn").</p> <p>This function can only be used when no other cooking programme is 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 programme is in use.</p>
	For switching the oven interior lighting on and off	<p>If a menu is showing in the display or if a cooking process is running, touching  will switch the oven interior lighting on or off.</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p> <p>The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.</p>

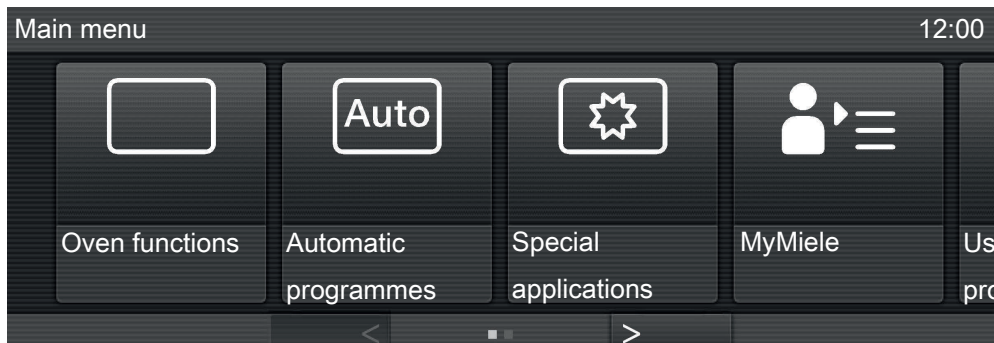
Controls

Touch display

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

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

The display is split into three sections.









The menu path appears at the top left and shows you which menu or sub menu you are in. Options within a menu are separated by a vertical line. If there is not enough space to show the whole path, additional options are indicated by ... I. The time of day, alarm ⌚ and minute minder ⏰ are shown at the top right hand side 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 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.

Main menu

-  Functions
-  Automatic programmes
-  Special applications
-  MyMiele
-  User programmes
-  Settings

Symbols

The following symbols may appear in the display:

Symbol	Explanation
	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 <i>OK</i> to access the information.
	The system lock or sensor lock is switched on (see "Settings – Safety"). 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

Operation

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

To select or open a menu

- Touch the field you want once with your finger.

Scrolling

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: touch the < or > arrows to scroll from left to right.

Exiting a menu

- Touch ↩ or touch an option in the menu or touch ... I.

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.

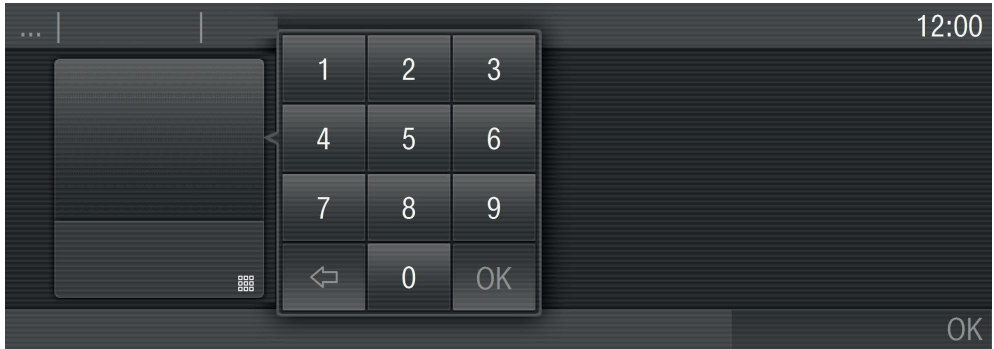
Entering numbers

You can enter numbers by swiping and touching the roller or via 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 will appear.

- Touch the numbers you want.

Once you have entered an accepted value the *OK* sensor will light up green. The last input figure can be deleted using the arrow.

- Touch *OK*.

Entering letters

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

- Touch the letters or characters you want.
- 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 is located on the front frame, visible when the door is open.

The data plate states the model number of your oven, the serial number as well as connection data (voltage, frequency and maximum connected load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Items supplied

The oven is supplied with:

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

Accessories supplied and available to order

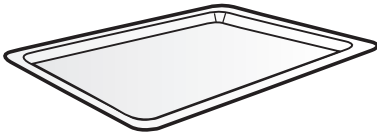
This oven is supplied with a glass tray, a rack and a food probe.

All the accessories listed as well as the cleaning and care products are designed for Miele ovens.


These are available to order via the Miele Webshop, the Miele Spare Parts Department (see end of this booklet for contact details) or from your Miele dealer.

When ordering, please quote the model number of your oven and the reference number of the accessories required.

Glass tray



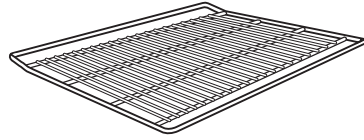
The glass tray is suitable for use with all cooking functions.


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

Do not place items weighing more than 8 kg on it.

Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop. The glass tray could get damaged. Use a suitable heat-resistant mat or pot rest.


Rack with non-tip safety notches



The rack can be used with microwave combination programmes or with oven functions without microwave power. However, it is **not suitable** for use with the Microwave Solo  function.

Danger of burning! The rack gets hot when used with cooking programmes.

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

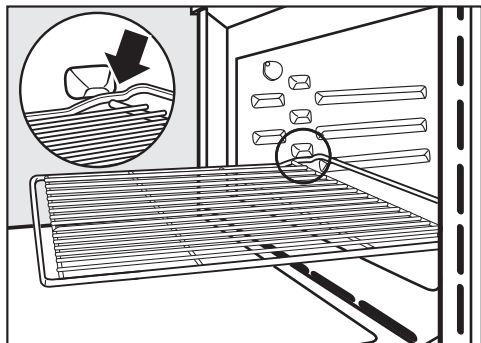
Do not use the rack with Microwave Solo . This could cause arcing which could damage the oven and the rack. Do not place the rack directly on the floor of the oven. Instead, use one of the oven shelves.

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

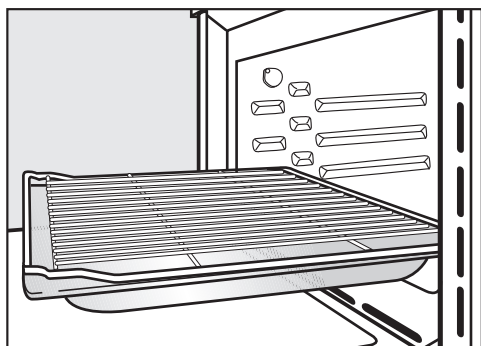
The rack has non-tip safety notches which prevent it being pulled right out when it only needs to be pulled out partially.

When pushing the rack back in, always ensure that the safety notches are at the **back** of the oven.

Features



- 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

The round baking tray can get damaged by microwaves.

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

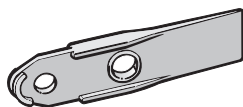


The round baking tray is suitable for cooking pizza, shallow cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

Place the round baking tray on the rack.

The enamelled surface has been treated with PerfectClean.


Opener



The opener can be used to lever the door open during a power cut. To do so insert the opener at an angle into the gap between the control panel and the door.

HUB Gourmet oven dishes HBD Gourmet oven dish lids

Gourmet oven dishes and their lids can suffer damage when subjected to microwaves.

Do not use these oven dishes or their lids with Microwave solo  or with Microwave combination programmes.

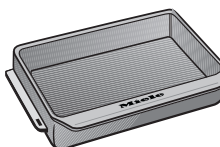
Miele gourmet oven dishes have to be placed on the rack on shelf level 1. They have a non-stick coating.

Gourmet oven dishes are available in two sizes. The width and the height are the same for both.

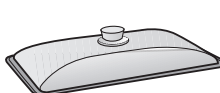
Suitable lids are available separately. Please quote the model number when ordering a lid.

Depth: 22 cm

HUB 61-22
HUB 62-22 **

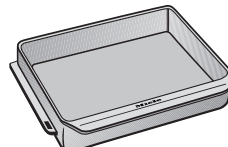


HBD 60-22

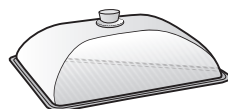


Depth: 35 cm *

HUB 61-35
HUB 62-35 **



HBD 60-35



* The oven dish cannot be used in conjunction with its lid in ovens with three shelf levels because the total height of these two items exceeds the height of the cavity.

** suitable for use on induction hobs

Miele microfibre cloth

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

Miele oven cleaner

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

Features

Oven controls

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

They are also used for

- Time of day display
- Minute minder
- Switching cooking processes on and off automatically
- Automatic programmes
- Creating User programmes
- Selecting settings

Safety features

System lock

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

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

Sensor lock

The sensor lock prevents the oven being switched off by accident or settings being altered whilst food is cooking. Once activated, the sensor lock deactivates the sensors and fields in the display a few seconds after a programme has been started (see "Settings – Safety – Sensor lock").

Cooling fan

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

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

The cooling fan will switch itself off automatically after a certain period of time (see "Settings – Cooling fan run-on").

Safety switch-off

A function **without microwave** can be started without selecting a cooking duration. To prevent over-use and the consequent danger of fire, the oven will switch itself off automatically after a certain length of time. This can be between 1 hour and 12 hours depending on the function and temperature chosen.

If a **combination programme** is followed in quick succession by another programme using microwave power, the magnetron (which produces the microwaves) cannot be switched on again until approx. 10 seconds have elapsed. Therefore wait a short while before starting the second process.

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are much easier to keep clean than conventional enamel surfaces, if cleaned regularly.

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

Food can be sliced or cut up on PerfectClean surfaces.

Do not use ceramic knives as these will scratch the PerfectClean surface.


Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The oven compartment and the rack have a PerfectClean finish.

Using for the first time

Standard settings

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

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

Welcome screen

The Welcome 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*.

Set the country

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

Set the date

Numbers can be entered by swiping the roller or by using the numerical keypad.

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

Set the time

Numbers can be entered by swiping 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 12 hour format (see "Settings - Time - Clock format").

Time of day display

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

- On

The time always shows in the display.

- Off

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

- Night dimming

The time only shows in the display between 05:00 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 ".

Using for the first time



Heating up the oven for the first time

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.

Ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Take the accessories out of the oven and clean them (see "Cleaning and care").
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.
- Switch the oven on with the On/Off sensor ①.

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 the empty oven for at least an hour.

After at least an hour:

- Switch the oven off with the On/Off sensor ①.

After heating up for the first time


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

- Switch the oven on with the On/Off sensor ①.
- Select  to turn on the oven lighting.
- Clean the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Open the "Settings" menu


From the main menu:

- Select  Settings.

You can now check or change the settings.

Settings cannot be changed 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 it.



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

Settings overview

Option	Available 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 setting

Option	Available settings
Cooling fan run-on	Time controlled Temperature 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 setting

Settings

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.

Tip: If you have selected the wrong language by mistake, select  Settings and the  symbol to get back to the Language  menu.

Time of day

Display

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

- On
The time of day always appears in the display. You can open the door , 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 appears dark to save energy. The oven has to be switched on before the door can be opened with the  sensor. The same applies if you want to use the Alarm + Minute minder , Lighting , Quick-MW  and Popcorn  functions.
- Night dimming
To save energy the time is only shown in the display between 05:00 and 23:00. The rest of the time it is not visible. The oven has to be switched on before it can be used again.

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 whether the time shows as a 24 h or 12 h clock.

- 24 h
The time of day is shown in 24 hour clock format.
- 12 h (am/pm)
The time of day is shown in 12 hour clock format.

Setting the time

Set the hours and the minutes.

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

Synchronise


This option only appears if you are connected to the Miele@home system (see separate instructions).

Date

Set the date.

When the oven is switched off, the date only appears if the oven is set to "Time – 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 (see "MyMiele").

Brightness

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



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

Settings

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 are filled the volume 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 are filled the volume 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 grammes.
- 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.

Quick MW

The maximum power level of 1000 W and the maximum duration of 1 minute are pre-set for starting the microwave immediately.

- 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 pre-set at 850 W and the duration at 3 minutes for starting the microwave immediately. 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

- On

The Keeping warm function is activated as standard with Microwave solo , if a power level of min. 450 W and a cooking duration of min. 10 minutes has been selected.

If food is not removed from the oven at the end of a programme, the Keeping warm 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 Keeping warm function is cancelled when the door is opened.

- Off

The Keeping warm function has been deactivated.

Settings

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 switches off when the temperature in the oven drops below 70 °C.
- Time controlled
The cooling fan switches off after a period of about 25 minutes.

Condensate can damage the oven housing unit, damage the worktop and lead to corrosion in the oven.

If you have set the cooling fan to *Time controlled* and leave food in the oven to keep warm moisture levels in the oven will 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 often it makes sense to change the recommended temperatures.

After selecting this option a list of 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*.

MW power levels

If you cook with different recommended power levels often 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 touch the  symbol for at least 6 seconds.
- *Off*
The system lock is not active. You can use the oven as normal.

Settings

Sensor lock

The sensor lock prevents the oven being switched off by accident or settings being altered whilst food is cooking. Once activated, the sensor lock deactivates the sensors and fields in the display a few seconds after a programme has been started.

- On
The sensor lock is activated. Touch the  symbol for at least 6 seconds to use the sensors again. The sensor lock is then deactivated for a short period.
- Off
The sensor lock is not active. All sensors react to touch as normal.

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 you switch the oven on whilst it is in Demo mode the following message will appear in the display: Demo mode active. The appliance will not heat up.

- On
Touch OK for at least 4 seconds to activate demo mode.
- Off
Touch OK for at least 4 seconds to deactivate demo mode. The oven can then be used as normal.

Factory default

- Settings
Any settings that you have altered will be reset to their factory default settings.
- 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 their 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").

To add 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.

To edit MyMiele

After selecting Process 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.

To delete entries

■ Select MyMiele .

■ Select Process.

■ Select Delete entry.

■ Select the entry that you want to delete.

■ Confirm with OK.

The entry will then be removed from the list.

To sort entries

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

■ Select MyMiele .

■ Select Process.


■ 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 set an alarm 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 specify a particular time for a buzzer to sound.

Setting the alarm



If Time – Display – Off has been selected, you will need to switch the oven off 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 side 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").
- Select  or touch the alarm symbol in the top right hand side 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 side 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 show in the display.

Deleting an alarm

- Select the alarm in the top right hand side 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 in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.


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


To set 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 duration 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 at the top right hand side of the display.

At the end of the minute minder duration

- 🕒 will flash,
 - the display will show the time counting upwards,
 - A buzzer will sound if the buzzer is switched on (see "Settings – Volume – Buzzer tones").
- Touch 🕒 or the minute minder time in the top right hand side of the display.
- The buzzer will stop and the symbols in the display will go out.

To change the duration

- Select the minute minder duration at the top right hand side of the display or select 🕒 and then the duration you want.

The minute minder duration selected appears.

- Set a new minute minder duration.
- Confirm with *OK*.

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

To cancel the duration

- Select the minute minder duration at the top right hand side of the display or select 🕒 and then the duration you want.

The minute minder duration selected appears.








- Select *Reset*.
- Confirm with *OK*.

The minute minder duration is now cancelled.




Overview of functions

Your oven has a range of oven functions for preparing food.


Functions which do not use microwave energy

Function	Recommended temperature	Temperature range
Fan plus  This function is used for baking and roasting on different levels at the same time. A lower temperature can be selected than when using Conventional heat  , as the fan distributes the heat around the oven compartment straight away.	160 °C	30–250 °C
Auto roast  This is used for roasting. The oven heats initially to a high temperature (approx. 230 °C) to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.	160 °C	100–230 °C
Grill  For grilling larger quantities of thin cuts (e.g. steak) and browning baked dishes. The whole of the grill glows red to create the required level of heat.	Level 3	Level 1–3
Fan grill  For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill  function, as the fan distributes the heat around the oven compartment straight away.	200 °C	100–220 °C
Intensive bake  For baking cakes with 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

Function	Recommended temperature	Temperature range
Conventional heat  For baking and roasting traditional recipes, cooking 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 will not change cooking times.	180 °C	30–250 °C
Bottom heat  Use this setting towards the end of cooking to 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

Function	Recommended power setting	Power 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.

Function	Recommended temperature	Temperature range
Microwave + Fan plus  For rapid reheating and cooking of food, browning it at the same time. This combination programme saves the most time and energy. When baking do not set the microwave power higher than 150 W.	160 °C	30–220 °C
Microwave + Auto roast  This is used for roasting at a high temperature and continued cooking at a lower temperature. During the searing phase the oven heats up to a high temperature (230 °C) to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting. The cooking duration is reduced by the use of the microwave function during cooking. The maximum microwave power level that can be set is 300 W.	160 °C	100–200 °C

Overview of functions

Function	Recommended temperature	Temperature range
Microwave + Grill  For grilling larger quantities of thin cuts (e.g. steak) and browning baked dishes. The whole of the grill glows red to create the required level of heat. The use of microwave power reduces the grilling time. The maximum microwave power level that can be set is 300 W.	Level 3	Level 1–3
Microwave + Fan grill  For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using Microwave + Grill  , as the fan distributes the heat to the food straight away. The use of microwave power reduces the grilling time. The maximum microwave power level that can be set is 300 W.	200 °C	100–200 °C

Microwave power

How it works

In a microwave combination oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior, and rebound off the metal sides of the oven interior to reach the food from all sides.

In order for microwaves to reach the food, they must be able to penetrate the cooking utensil being used. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could cause sparking. The microwaves cannot be absorbed.

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

Advantages

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

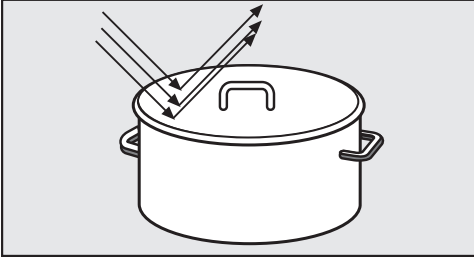
Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

Microwave power level

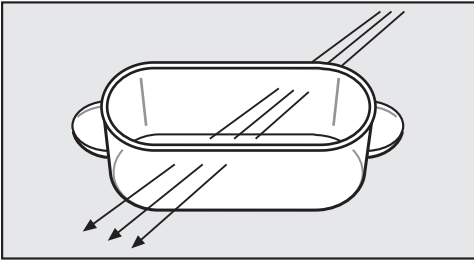
The following power levels can be selected:

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

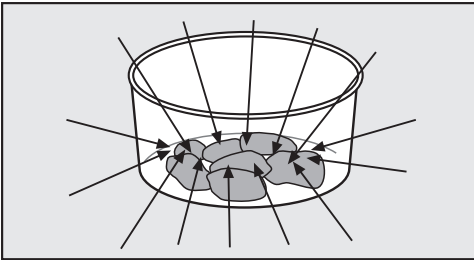
Suitable containers for microwave use




Microwaves are reflected by metal,



pass through glass, porcelain, plastic and card,



and are absorbed by food.

Fire hazard. Non-microwave safe dishes can suffer damage or damage the oven if used with Microwave solo  or Microwave combination programmes.

The material and shape of the containers used affect cooking results and times.

Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Suitable containers for microwave use

Glassware

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

Exception: Do not use crystal glass as it contains lead which can crack or shatter with microwave power.

Porcelain

Porcelain is a suitable material.

Exception: Do not use porcelain with gold rims or cobalt blue or items with hollow knobs or handles, as insufficient ventilation may cause a build-up of pressure.


Earthenware

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

Danger of burning. Wear oven gloves when removing earthenware dishes from the oven.


Suitable containers for microwave use

Plastics

Plastic containers and plastic disposable containers may only be used for the Microwave solo function  if they have been declared as suitable for microwave use by the manufacturer. To protect the environment it is best to avoid using single-use containers.

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

Plastics must be heat-resistant to a minimum of 110 °C. Otherwise the plastic may melt and fuse with the food.

Plastic containers must only be used with Microwave solo . They must not be used with Microwave combination programmes.

– Plastic microwave containers

These are readily available from retail outlets.

– Styrofoam containers

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

– Plastic "Boil-in-the-bag" bags

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape.

This prevents a build-up of pressure and reduces the risk of the bag bursting.

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

– Roasting bags and tubes

Please follow the manufacturer's instructions when using roasting bags and tubes.



Fire hazard.


Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire. There is a danger that they will ignite when heated.

– Melamine containers

Melamine is not suitable for use in this oven. Melamine absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Suitable containers for microwave use

Unsuitable containers for microwave use

 Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in Microwave mode.


Metal

Metal reflects microwaves and obstructs the cooking process.

Do not use metal containers, aluminium, foil, metal cutlery and china with metallic decoration such as gold rims or cobalt blue with Microwave programmes.

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

Exceptions:

The rack **supplied** can be used with microwave combination programmes or with oven functions without microwave power. However, it is **not suitable** for use with the Microwave Solo  function.

Do not place the rack directly on the floor of the oven. Instead, use one of the oven shelves.

- Metal bakeware can be used with microwave combination programmes.
- Ready-meals in aluminium foil trays can be defrosted and reheated in the oven as long as the lid is removed.

When using aluminium foil trays there is a risk of arcing or sparks occurring in the oven. For this reason place the foil tray on the glass tray and not on the rack.

The foil tray must be at least 2 cm away from the oven walls. It must not touch them.

However, as food is only heated from the top it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for use in a microwave oven. The heat distribution will be more even.

Suitable containers for microwave use

- Pieces of aluminium foil

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

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

- Metal meat skewers or clamps

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

Glazes and colours


Some glazes and colours contain metal and are therefore unsuitable for microwave functions.

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Testing dishes for their suitability

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

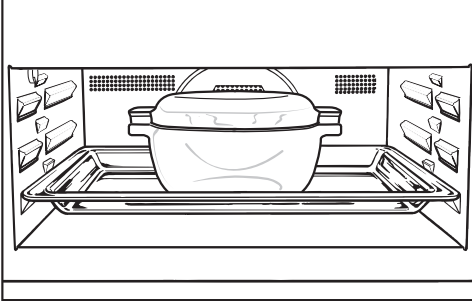
- Place the empty container in the middle of the glass tray and slide the tray into shelf level 1.
- Close the door.
- Select Microwave solo .
- Set the highest microwave power level (1000 W) and a duration of 30 seconds.
- Confirm with *OK* and start the programme

If a cracking noise is heard accompanied by sparks during the test, switch the oven off immediately. Any crockery which causes this reaction is unsuitable for use with microwave power. If any doubt exists about the suitability of a container, please contact the supplier.

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

Suitable containers for microwave use

Placing the dish in the oven



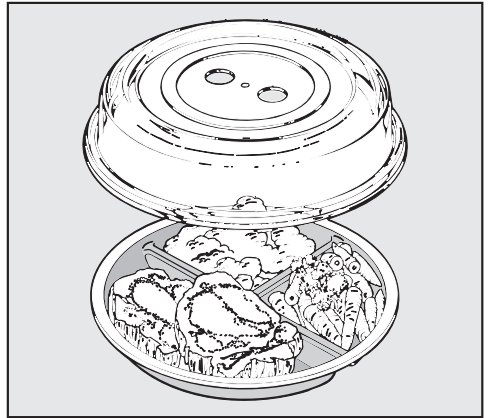
- Insert the glass tray on shelf level 1.
- The dish containing the food should always be placed in the middle of the glass tray.


Placing the food directly on the floor of the oven would give unsatisfactory and uneven results as the microwaves would not be able to reach the food from below.

Cover

A cover:

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







- When using Microwave solo  always cover the food with a lid or cover made of microwave safe glass or plastic.

Suitable covers are available from retail outlets.


Alternatively, use a clingfilm recommended for use in a microwave oven (pierce as instructed by the manufacturer). Heat can cause normal clingfilm to distort and fuse with the food.

Suitable containers for microwave use




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

The cover must not form a seal with the cooking container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the sides of the cover. The cover could get too hot and could start to melt.

- When reheating food **do not use** a cover for for:
 - breaded food
 - food which requires a crisp finish
 - food which you are reheating with a Microwave combination programme

 Pressure can build up when reheating in sealed containers, causing the container to explode. Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Tips on saving energy

- Remove any accessories from the oven that you do not require for cooking.
- Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.
- If possible, do not open the door during a programme. If the door is opened during a programme that is not using microwave power, the heating in the oven automatically switches off. The fans continue to operate. As soon as the door is closed again, the programme will continue.
- In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.
- When using functions without microwave: it is best to use dark baking tins and containers with a matt finish made from non-reflective materials (enamelled steel, oven-proof glassware, non-stick coated cast aluminium). Shiny materials such as stainless steel or aluminium reflect heat, preventing it reaching the food efficiently. Do not cover the oven floor or the rack with heat-reflective aluminium foil.
- Monitor the cooking duration to avoid wasting energy when cooking. If possible set a cooking duration or use a food probe.
- Use Fan plus  as a lower temperature can be selected than with other functions, because the fan distributes the heat to the food straight away.
- Fan grill  can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
- Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.
- Dishes which you are unable to prepare at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.
- 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 .

Tips on saving energy

- 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 phase 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

Simple operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven.
- Select Oven functions ☐.
- Select the function you want.

Function and recommended temperature will appear.

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

- Change the recommended temperature if necessary.

The temperature will be automatically accepted within a few seconds. If required, touch **Change** to go back to the temperature selection option (see "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 cooking:

- Take the food out of the oven.
- Switch the oven off.

Cooling fan

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

The cooling fan will switch itself off automatically after a certain period of time (see "Settings – Cooling fan run-on").

Functions without microwave power




Advanced operation

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).
- Ready at
- Start at (this only appears after a Duration or Ready at time 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).

To alter 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").

- Confirm with **OK** if the recommended temperature is suitable for your recipe.
- 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 cooking preferences. See "Settings - Recommended temperatures".

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.

Functions without microwave power

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  and Conventional heat .

Rapid heat-up should be switched off when cooking pizza and delicate items (e.g. sponge or biscuits). These will get brown too quickly on the top.

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

Rapid heat-up

– On

The top heat/grill element and the ring heating element 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.

Functions without microwave power

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

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

Fan plus

- dark bread dough
- beef sirloin joints and fillet

Conventional heat

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

■ Select the required oven function and the temperature.

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

■ Wait for heating-up to finish.

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

■ Place the food in the oven.

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. 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 function

You can change the cooking 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 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**, **Ready 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.

- **Ready at**
You can specify when you want cooking to finish. The oven will switch off automatically at the time you set.

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

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

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

Switching off automatically

Example: it is 11:45. The food takes 30 minutes to cook and should be ready at 12:15.

Select **Duration** and set a duration of 0:30 h or select **Ready at** and set the time to 12:15.

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

Setting the "Duration".

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

Set "Ready at"

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

Functions without microwave power

Switching on and off automatically

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

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

- Duration **and** Ready at
- Duration **and** Start at
- Ready 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 0:30 h in the **Duration** field.
- Set a time of 12:30 in the **Ready 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.

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.

Functions without microwave power

Changing the set time

- Select **Change**.

All options that can be changed will appear.

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

These settings will all be deleted in the event of an interruption to the power supply.

Cancelling cooking

- Touch ↵ twice.

Cancel cooking? will appear in the display.



- Select **Yes**.

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

Simple operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven.
- 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 continues to run.
- 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.

- Take the food out of the oven.
- Switch the oven off.

Cooling fan

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

The cooling fan will switch itself off automatically after a certain period of time (see "Settings – Cooling fan run-on").

Microwave solo

Advanced operation

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:

- Power level
- Duration
- Ready 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.**
- **Change the power level.**
- **Select Start.**

The programme 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 function

You can change the cooking function during operation. See "Functions without microwave power - Changing the 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 **Ready at** or **Start at**.

- **Ready at**

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

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

- **Start at**

Set the time you want cooking to start at. 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 Ready 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 5:00 minutes in the **Duration** field.
- Select **Open** further settings.
- Set a time of 12:30 in the **Ready 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 the set time

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

All options that can be changed will appear.

- Change it 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 an interruption to the power supply.

Deleting a finish time

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

The finish time is now deleted.

The programme will start using the duration set.

Cancelling cooking

- Touch ↶ twice.

Cancel cooking? will appear 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, 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.

Simple operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven.

- 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 required 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 only switch on when the required temperature has been reached.

Microwave combination programmes

At the end of the cooking duration

- Process finished appears in the display.
- The oven heating will switch off automatically,
- The cooling fan continues to run.
- 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**.

- Take the food out of the oven.
- Switch the oven off.

Cooling fan

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

The cooling fan will switch itself off automatically after a certain period of time (see "Settings – Cooling fan run-on").

Advanced operation

You have placed the food in the oven, selected a temperature, a microwave 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:

- Ready 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 show 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 function

You can change the cooking function during operation. See "Functions without microwave power - Changing the 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


You can select how long you want microwave power to be on for 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**.

Automatic programmes

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
- Rolls
- Pizza, Quiche & Co.
- Meat
- Game
- Poultry
- Fish
- Bakes & gratins
- Frozen food
- Dessert
- Side dishes
- Cook with microwave

To use an Automatic programme

From the main menu:

- Select Automatic programmes .

A list of food types will appear in the display.

- Select the food category.

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

- Select the Automatic programme that you want.

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

Depending on the Automatic programme selected tips will appear about the following:

- Type of cookware
- Shelf level
- Using the food probe
- Duration

- Follow the instructions in the display.

Tip: Please see the separate booklet for recipes.

Notes on use

- 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 Automatic 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 Automatic 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.

Automatic programmes

Search

(Depending on language)

In Automatic programmes you can search by food type and by the name of the Automatic programme.

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.

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. Each stage contains 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.

To create 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.

User programmes

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 "To change a User programme".

To start a User programme

- Place the food in the oven.
- Select **User programmes** .

The programme names will appear in the display.

- Select the programme you want.

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.


- **Ready at**
You can specify when you want cooking to finish. The oven 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.
- **Display cooking stages**
A summary of your settings will appear in the display. You can alter the settings via **Change** (see "To change a User programme").
- Select the option you want.
- Confirm the message regarding which shelf level to use with **OK**.

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

To change a User programme

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 Process.
- Select Change programme.
- Select the programme you want.
- 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 "To create a User programme").
- Check the settings and confirm with OK.
- Select Save.

The changes to your programme will be saved.

To change the name

- Select User programmes .

The programme names will appear in the display.


- Select Process.
- Select Change programme.
- Select the programme you want.
- Select Change name.
- Change the name (see "To create 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 has been saved.

To delete a User programme

- Select User programmes .


The programme names will appear in the display.

- Select Process.
- Select Delete programme.
- Select the programme you want.
- Confirm with 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 power level and duration, e.g. to reheat a drink.

The maximum power level of 1000 W and a maximum duration of 1 minute are pre-set.


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

This function can only be used when no other cooking programme is in use.

- Touch , until the cooking process begins.


Touching it repeatedly increases the duration in set stages.

The time remaining will appear in the display.

You can interrupt the cooking programme 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").

If you touch the Popcorn sensor  the microwave starts with a set microwave power and cooking duration.


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

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

This function can only be used when no other cooking programme is in use.

- Touch  until the cooking process begins.

The time remaining will appear in the display.

You can interrupt the cooking programme 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 packet.

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 good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

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.

- 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, tin or aluminium baking tins with a matt finish, heat-resistant glass or ceramic dishes. Avoid using bright, shiny metal tins as they give an uneven and poor browning result 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 parchment

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

Notes on using the baking charts

The data for the recommended function is printed in bold.

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

Temperature

You are generally advised to select the middle duration.

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

Duration

Check if the food is cooked at the end of the shortest time quoted. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels ³₁

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 depth 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.























Tips

- Set the cooking duration. When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.
- Position rectangular tins with the longer side across the width of the oven for optimum heat distribution and even baking results.

Baking

Baking charts

Creamed mixture

Cakes / biscuits		🌡️ [°C]	🔌 [W]	📏³₁	🕒 [min]
Sponge 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 topping (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.

- 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 duration has elapsed.

Rubbed in mixture

Cakes / biscuits		🌡️ [°C]	📏 ³ ₁	⌚ [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 (Apple pie) (baking tin Ø 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.

- 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 duration 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 (glass tray)	🌀	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.

Sponge mix

Cakes / biscuits		🌡️ [°C]	📏 ³ ₁	⌚ [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 *		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 goods

Cakes / biscuits		🌡️ [°C]	📏 ³ ₁	⌚ [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 / 📏³₁ Shelf level / ⌚ Duration

* The settings also apply for testing in accordance with EN 60350-1.

1) Pre-heat the oven.

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

Roasting

Functions

Fan plus / Auto roast

Use this programme for roasting meat, fish and poultry that needs to be well browned.

MW + Fan plus , MW + Auto roast

The programme duration is shorter with these functions.



The following microwave power levels should be used throughout roasting:

- For meat and fish: max. 300 W,
- For poultry: 150 W.



These combination programmes are **not** suitable for roasting sirloin joints or fillet. The centre would be too well cooked before the exterior is browned.

Dishes

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

- Fan plus  / Auto roast :
roasting pans, ovenproof ceramic dishes and glass dishes.

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

- MW + Fan plus  /
MW + Auto roast :
Dishes must be suitable for use in a microwave oven, must be heat-resistant and must not have metal lids (see "Suitable containers for microwave use").

Pot roasting

We recommend roasting in covered oven dishes. Meat will be tender and there will be sufficient stock for making gravy. The oven also stays cleaner than when roasting on the rack.

- Season the meat and place it in the roasting dish. Dot with butter or margarine or brush with oil if necessary. For large lean cuts of meat (2-3 kg) and fatty poultry add about 1/8 litre of water to the dish.
- When using a roasting bag, follow the manufacturer's instructions.

Roasting on the rack

Add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.

Do not add too much liquid during cooking as this will hinder the browning process.

Tips

- Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.
- At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.
- For a crisp finish, baste poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting

Notes on using the roasting charts

Unless otherwise stated, the durations given are for an oven which has not been pre-heated.

Please observe the temperature range, the microwave power level, the shelf levels and the durations. These also take the type of cooking container, the size of the meat and cooking practices into account.

Temperature

As a general rule, select the middle temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart.

Roasting will take longer at the lower temperature, but will be more even.

When roasting on the rack, set a temperature approx. 20 °C lower than for roasting in a covered oven dish.

Pre-heating

Pre-heating is generally only required when roasting beef sirloin joints and fillet.





Roasting duration

The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min/cm], depending on the type of meat:

- Beef/venison: 15–18 min/cm
- Pork/veal/lamb: 12–15 min/cm
- Sirloin/fillet: 8–10 min/cm



















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

Shelf levels ³




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


Roasting charts

Beef, game 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
Beef fillet or sirloin joint, approx. 1 kg 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 the food probe




- 1) Roast in a covered dish. When roasting on the rack, set the temperature approx. 20 °C lower than for roasting in a covered oven dish.
- 2) Do not select a higher temperature than that advised. The meat will 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.
- 7) Depending on required degree of doneness: rare: 40–45 °C, medium: 50–60 °C, well done: 60–70 °C


Roasting

Pork, veal, lamb and fish

Meat/Fish		 ^{1) 2)} [°C]	 [W]	 [min]	 ^{3) 4)} [°C]
Roast pork (leg, shoulder, neck) ³⁾ , 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

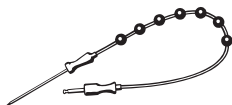
 Auto roast /  MW + Fan plus /  Conventional heat

 Temperature /  Microwave power level in combination programmes /  Duration /

 Core temperature for the food probe

- 1) Roast in a covered dish. When roasting on the rack, set the temperature approx. 20 °C lower than for roasting in a covered oven dish.
- 2) Do not select a higher temperature than that advised. The meat will 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 it 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 duration for roasting meat by temperature using the probe is similar to the duration when cooking by time.

When to use it

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 solo 
- MW * + Auto roast 
- MW + Fan plus 
- MW + Fan grill 

Roasting

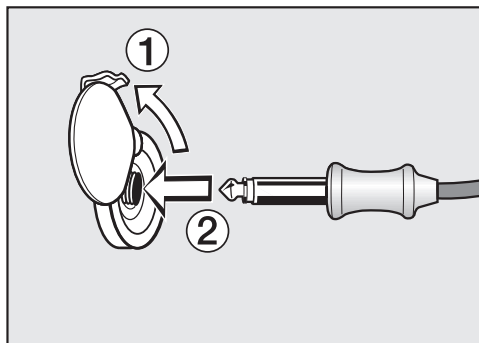
Important notes about using the food probe

Please note:

- You can place the meat in a pot, on the rack or in the glass dish, 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

- Insert the metal tip of the food probe fully into the food.
- Place the food in the oven.



- Insert the plug of the food probe into the socket until you feel it engage.
- 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 **Ready at** time, as the total cooking duration is determined by how long it takes for the core temperature to be reached.

Time left 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.

To display 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.

Roasting

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").

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

Low temperature cooking

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

First sear the meat all over at a high temperature on the hob in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking duration 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.

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, vegetable oil).
- Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and weight of the meat and on how well cooked you want it as well as the level of browning required.

Cooking duration / Core temperatures

Meat	 [min]	 [°C]
Fillet of beef	80–100	59
Sirloin joint		
– Rare	50–70	48
– Medium	100–130	57
– Well done	160–190	69
Pork fillet	80–100	63
Gammon*	140–170	68
Fillet of veal	80–100	60
Saddle of veal *	100–130	63
Saddle of lamb *	50–80	60

 Duration

 Core temperature

* Off the bone


After cooking

- Meat can be carved straight from the oven. It does not need to rest.
- The cooking result will not be affected if the meat is left in the oven after the programme has finished. 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" function

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

- Select Special applications .
- Select Low temp. cooking.
- Set the 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.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.



Danger of burning.

Wear oven gloves when placing hot 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".



Danger of burning

The top heating element / grill element in the oven will be hot.



- Insert the plug of the food probe into the socket until you feel it engage.
- 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 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 touching Change – Open further settings – Rapid heat-up – Off.
- Pre-heat the oven together with the glass tray and the rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.



Danger of burning.

Wear oven gloves when placing hot 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 this procedure 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.

Functions

Grill

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

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

Fan grill

For grilling larger items, e.g. rolled meat, poultry.

The top heating / grill element and the fan switch on and off alternately.

MW + Grill , MW + Fan grill

The grilling duration is shorter.

The maximum microwave power level that can be set is 300 W.

Trays and racks

- Grill on the rack.
- Brush the rack with oil, and place the food on it. It is best to grill food of a similar thickness at the same time so that the grilling duration for each item does not vary too greatly.

Preparing food for grilling

Trim the meat. Do not season meat with salt before grilling as this draws the juices out.





Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.


Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

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

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

- Place the food on the rack.
- Select 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 hot food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

- Place the food on the appropriate shelf level (see the Grilling chart).
- Close the door.
- Turn the food halfway through grilling.

Notes on the grilling chart

The data for the recommended function is printed in bold.

Check the food after the shortest duration quoted.

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

Grill level (Grill , MW + Grill

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

Temperature (Fan grill , MW + Fan grill

As a general rule, select the lower temperature. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through. Thin cuts can generally be grilled at 220 °C, thicker cuts at 180–200 °C.





Grilling

Pre-heating

Always pre-heat the grill for approx. 5 minutes with the door closed.

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

Shelf levels

- Grill , 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

- Thin pieces of fish and meat usually take 6–8 minutes per side.
It is best to grill food of a similar thickness at the same time so that the grilling duration for each item does not vary too greatly.
- Thicker pieces need about 7–9 minutes per side
- With rolled meat, allow approx. 10 minutes per cm diameter.

Testing to see if cooked

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







- Rare: If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
- Medium: If there is some resistance, the inside will be pink.
- Well-done: If there is very little resistance, it is cooked through.

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

Tip: If the surface of thicker cuts of meat is cooked but the centre is not cooked, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.



Grilling chart

For grill functions, pre-heat the grill for approx. 5 minutes with the door closed.
Do not use microwave power whilst pre-heating the oven.








Food to be grilled	 ³ from the bottom	Level	  ¹⁾ [min]	  [°C]	 ¹⁾ [min]
Thin cuts					
Steak	2/3 ²⁾	3	18–22	220	10–16
Burgers *	2	3	1st side 16–18 2nd side 12–14	–	–
Kebabs	2	–	–	220	15–20
Chicken kebabs	2	–	–	220	15–20
Escalopes	2/3 ²⁾	–	–	220	14–18
Burgers	2/3 ²⁾	3	20–25	220	20–25
Bratwurst	2/3 ²⁾	3	15–20	–	–
Fish fillet	2/3 ²⁾	3	15–20	–	–
Trout	2/3 ²⁾	–	–	220	20–25
Toast *	3	3	5–7	–	–
Cheese toast	2	3	5–9	–	–
Tomatoes	2/3 ²⁾	3	10–12	220	6–8
Peaches	2	3	4–8	220	7–10
Thicker cuts					
Chicken, approx. 1 kg	1/2 ³⁾	1/2	50–60	180–200 150 W + 200 ⁴⁾	45–55 35–45
Rolled meat, Ø 10 cm, approx. 1.5 kg	1	1/2	80–100	180–200	80–100
Pork, approx. 1 kg	1	–	–	180–200	100–120

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

* The settings also apply for testing in accordance with EN 60350-1.

- 1) Turn the food halfway through grilling.
- 2) Select the shelf level according to the thickness of the food.
- 3) Use shelf level 2 for Fan grill .
- 4) Select MW + Fan grill .

Microwave defrosting, reheating and cooking

	Function	 / 	Suitable for:
Defrost		80 W	Very delicate food such as cream, butter, gateaux and filled sponge cakes, cheese
		150 W	All other types of food
Reheat		450 W	Food for babies and children
		600 W	All types of food; frozen ready-meals which do not need browning.
		850 W	
		1000 W	Drinks
Cooking		850 W Heating up	Casseroles; porridge and rice pudding, frozen foods which do not need browning.
		450 W Continued cooking	
		150 W Simmering	
	Select a Microwave combination programme if you want to shorten cooking durations and have a crisp finish to the dish.		
		300 W + 160–180 °C	Sear using a high temperature to start with, then continue cooking with a lower temperature.
	300 W + 150–170 °C	Ready-meals which need to be browned, e.g. gratins	

 Microwave Solo / Microwave power /  MW + Auto roast /  MW + Fan plus /  Temperature

The duration required depends largely on the nature of the food, the amount and its initial temperature. Food that has been refrigerated, for example, takes longer to reheat than food at room temperature. Please refer to the relevant charts.

Microwave defrosting, reheating and cooking

Before defrosting, reheating and cooking

- Place food (including frozen) in a dish that is suitable for microwave use, and cover it.
- Place the dish in the middle of the glass tray on shelf level 1.

The food probe can be used to monitor the temperature when reheating or cooking (see "Roasting - Food probe" in the operating instructions supplied with the appliance).



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.

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.

Microwave defrosting, reheating and cooking

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 instructions supplied with the appliance):


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.


Microwave defrosting, reheating and cooking

Tips on reheating

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

Heat baby food for only approx. 30-60 seconds at 450 W. You can also use the food probe for temperature controlled heating.

Pressure can build up when reheating in sealed containers, causing the container to explode. Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Never reheat hard boiled eggs using the Microwave solo function  even without the shell. The eggs can explode.

When heating liquids, milk, sauces etc, using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout.

This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken, which can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open.

To avoid this, stir liquid before heating it up. After heating it up wait for at least 20 seconds before removing the container from the oven. Placing a suitable glass rod or similar utensil in the container can help prevent it from boiling over.


Microwave defrosting, reheating and cooking

Tips on cooking

Food with a thick skin or peel, such as tomatoes, sausage, potatoes and aubergines can burst when heated.

Pierce or score the skin of these types of food several times to allow steam to escape.

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

Eggs can only be cooked in their shells using Microwave Solo  in a specially designed egg-boiling device.

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

Prick the yolk several times before cooking to avoid this.

Microwave defrosting, reheating and cooking

Use	Notes
Defrosting large quantities of food at once, e.g. 2 kg fish	The glass tray can be used on shelf level 1 for defrosting food.
Reheating food	Always cover food when reheating it, except when reheating meat/fish coated in breadcrumbs.
Cooking vegetables	Add a little water to vegetables which have been kept stored. Vegetable cooking times depend on the texture of the vegetable. Fresh vegetables contain more water than vegetables which have been stored and usually cook more quickly.
Cooking frozen ready-meals	Deep-frozen, ready-made meals can be defrosted and then reheated or cooked in one process. Follow the instructions on the packet.




Tables for defrosting, reheating and cooking food using Microwave solo

The following notes apply to all charts:

- Take note of the recommended microwave power levels, durations and standing times. These take the consistency, the quantity and the initial temperature of the food into account.
- You are generally advised to select the middle duration.
- Place the food on the glass tray and use shelf level 1.

Microwave defrosting, reheating and cooking

Chart for defrosting food




	Quantity	 [W]	 [min]	 [min] ¹⁾
Dairy products				
Cream	250 ml	80 W	13–17	10–15
Butter	250 g	80 W	8–10	5–10
Cheese slices	250 g	80 W	6–8	10–15
Milk	500 ml	150 W	14–16	10–15
Quark	250 g	150 W	10–12	10–15
Cakes / Pastry / Bread				
Sponge cake (1 slice)	Approx. 100 g	150 W	1–2	5–10
Sponge cake	Approx. 300 g	150 W	4–6	5–10
Fresh fruit cake (3 slices)	Approx. 300 g	150 W	6–8	10–15
Butter cake (3 slices)	Approx. 300 g	150 W	5–7	5–10
Cream cake (1 slice)	Approx. 100 g	80 W	1:30	5–10
Cream cake (3 slices)	Approx. 300 g	80 W	4–4:30	5–10
Yeast buns, puff pastries (Qty 4)		150 W	6–8	5–10
Fruit				
Strawberries, raspberries	250 g	150 W	7–8	5–10
Red / blackcurrants	250 g	150 W	8–9	5–10
Plums	500 g	150 W	12–16	5–10
Meat				
Minced beef	500 g	150 W	16–18	5–10
Chicken	1000 g	150 W	34–36	5–10
Vegetables				
Peas	250 g	150 W	8–12	5–10
Asparagus	250 g	150 W	8–12	10–15
Beans	500 g	150 W	13–18	10–15
Red cabbage	500 g	150 W	15–20	10–15
Spinach	300 g	150 W	12–14	10–15

 Microwave power /  Defrosting duration /  Standing time

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

Microwave defrosting, reheating and cooking

Chart for reheating food

	Quantity	 [W]	 [min:sec]	 [min] ¹⁾
Drinks ²⁾				
Coffee (drinking temperature 60–65 °C)	1 cup (200 ml)	1000 W	0:50–1:10	–
Milk (drinking temperature 60–65 °C)	1 cup (200 ml)	1000 W	1:00–1:50 ³⁾	–
Water, bringing to the boil	1 cup (125 ml)	1000 W	1:00–1:50	–
Baby bottle (milk)	approx. 200 ml	450 W	0:50–1:00 ³⁾	1
Mulled wine, grog (drinking temperature 60–65 °C)	1 glass (200 ml)	1000 W	0:50–1:10	–
Food ³⁾				
Baby food (room temperature)	1 jar (200 g)	450 W	0:30–1:00	1
Cutlets, cooked	200 g	600 W	3:00–5:00	2
Fish fillet, cooked	200 g	600 W	3:00–4:00	2
Roast meat in gravy	200 g	600 W	3:00–5:00	1
Side dishes	250 g	600 W	3:00–5:00	1
Vegetables	250 g	600 W	4:00–5:00	1
Gravy	250 ml	600 W	4:00–5:00	1
Soup / casserole	250 ml	600 W	4:00–5:00	1
Soup / casserole	500 ml	600 W	7:00–8:00	1

 Microwave power /  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 defrosting, reheating and cooking


Chart for cooking food

	Quantity	850 W ⌚ [min]	+	450 W ⌚ [min]	⌚ [min] ¹⁾
Meat					
Meatballs in gravy (400 g meat)		10–12	–		2–3
Stew (750 g meat)		16	+	15	2–3
Poultry					
Chicken in mustard sauce	Approx. 800 g	4	+	12	2–3
Chicken curry	Approx. 900 g	5	+	12	2–3
Chicken risotto	Approx. 1.6 kg	10	+	15	3–5
Fish					
Fillet in sauce	Approx. 900 g	8–10	–		2–3
Fish curry	Approx. 1.5 kg	5	+	12	3–5
Fresh vegetables					
Carrots	300 g	2	+	6	2
Cauliflower florets	500 g	6	+	10	2
Peas	450 g	5	+	10	2
Peppers, cut into strips	500 g	5	+	10	2
Kohlrabi batons	500 g	3	+	8	2
Brussels sprouts	300 g	3	+	9	2
Asparagus	500 g	5	+	8	2
Broccoli florets	300 g	4	+	4	2
Leeks	500 g	5	+	8	2
Green beans	500 g	4	+	12	2
Frozen vegetables					
Peas, mixed veg.	450 g	5	+	11	2
Spinach	450 g	5	+	7	2
Brussels sprouts	300 g	4	+	6	2
Broccoli	300 g	3	+	6	2
Leeks	450 g	4	+	8	2
Desserts					
Quark souffle (500 g quark)		10–12	–		–
Fruit compote (500 ml fruit juice or 500 g fruit)		6–8	–		–

⌚ Duration / ⌚ Standing time

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

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 dough
- Low temp. cooking

This Special application is described in "Low temperature cooking".

- Pizza

This section also gives information on the following applications:


- Gentle bake
- 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 food category.
- 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.

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, poultry and fish do not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.


Drying food

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 thick wedges.
 - Peel and slice bananas.
 - Clean mushrooms and cut them in half 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	 [min]
Fruit	120–480
Vegetables	180–480
Herbs *	50–60

 Drying time

- * 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.


- Store in sealed glass jars or tins.

Special applications

Reheat

This programme is designed for reheating cooked food.

Only use heat-resistant containers which are microwave safe.

- Place the food to be reheated in its dish covered on the rack
- Select Special applications .
- Select Reheat.
- Select the food category.
- 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 for pre-heating your crockery.

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

Use heat-resistant dishes.

- 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.

Proving 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 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




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 a few examples.

Food	 [°C]	 3 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.

Frozen food/Ready meals

Tips

Cakes, pizza, baguettes

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

Oven chips, croquettes or similar items

- Place them on baking paper on the rack.
- Use the lowest temperature recommended on the manufacturer's packaging.
- Turn several times during cooking.

Method

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the pre-heated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest duration recommended on the packaging.

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 could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately.

Stubborn soiling could damage the oven in certain circumstances.

Clean the oven interior, the inside of the door and the door seal as soon as the oven has cooled down.

Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Check the door and door seal for any sign of damage. If any damage is noticed, the oven should not be used again in Microwave mode until the fault has been rectified by a service technician.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents on the oven front
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- glass cleaning agents
- cleaning agents for ceramic hobs
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- melamine eraser blocks
- sharp metal scrapers
- wire wool
- stainless steel spiral pads
- spot cleaning
- oven cleaner *

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

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

Soiling is, therefore, best removed after each use of the oven.

Only the glass tray is dishwasher proof.

Tips

- Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.
- The top heat/grill element can be lowered to make it easier to clean the oven.
- To neutralise odours in the oven, put a container of water with some lemon juice in the oven and heat for a few minutes.

Normal soiling

Moisture inside the oven can cause damage.

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

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning make sure all residual cleaning agent is thoroughly removed with clean water. This is particularly important when cleaning PerfectClean surfaces as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

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 cloth only.

Cleaning and care

Stubborn soiling

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not try to remove this discolouration! Clean these following the instructions given here.

- Moisten stubborn soiling with a solution of hot water and washing-up liquid and leave for a few minutes to take effect.
- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, rinse thoroughly with clean water, and dry with a soft cloth.

- Very stubborn soiling on PerfectClean treated enamel can be cleaned using Miele oven cleaner. It must be applied to the surface when cold. Follow instructions on the packaging.

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

- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

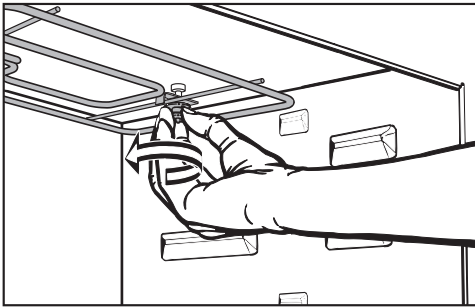
Lowering the top heat/grill element

If the oven interior roof is badly soiled, the top heat/grill element can be lowered to make cleaning easier. It is recommended to clean the oven interior roof regularly with a damp cloth or dishwashing sponge.



Danger of burning.

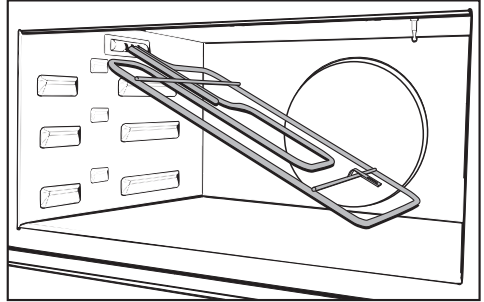
Make sure the oven heating elements are switched off and that the oven cavity is cool.



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

Use caution not to damage the element.

Do not use force to lower the element.



- Carefully lower the element.

Use caution not to damage the roof liner.


Do not use the abrasive side of the dishwashing sponge to clean the roof liner.

- Clean the roof of the oven with a damp cloth or a dishwashing sponge.
- After cleaning, raise the top heat/grill element gently back up again. Refit the nut and tighten to secure the element back in position.






Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.





If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

 **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 oven yourself.


Problem	Cause and remedy
The display is dark.	The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off. <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").
	There is no power to the oven. <ul style="list-style-type: none">■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele Service.
A programme will not start.	The door is still open for a programme using Microwave power <ul style="list-style-type: none">■ Check whether the door is closed properly.
	A power level or a duration is not set for a programme using microwave power <ul style="list-style-type: none">■ If using a programme with microwave power, make sure that you have entered a power level and a duration.
	The necessary settings for a microwave combination programme have not been set. <ul style="list-style-type: none">■ Make sure you have entered a microwave power level, a duration and a temperature.

Problem	Cause and remedy
The door cannot be opened.	<p>The time of day display is deactivated. When the appliance is switched off the display is dark and the sensors will not react.</p> <ul style="list-style-type: none"> ■ As soon as the oven has been switched on again the time will reappear in the display and the  sensor will react (see "Settings – Time of day – Clock display").
	<p>The oven is not switched on at the mains.</p> <ul style="list-style-type: none"> ■ Make sure that the plug is correctly inserted in the socket and that the socket switch has been flicked to on, or that the appliance has been switched on at the mains. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele. ■ If you need to open the door, for instance because there is still food in the oven, use the opener supplied to lever the door open. Insert the opener at an angle in the gap between the control panel and the door. You can also pull the door open by grasping the side of the door with both hands and pulling carefully until it opens.
System lock  appears in the display when the oven is switched on.	<p>The system lock  has been activated.</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"> ■ Deactivate 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 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 has appeared 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.

Problem solving guide

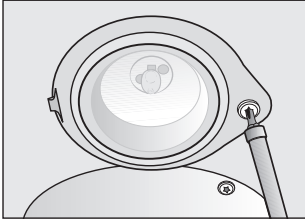
Problem	Cause and remedy
Maximum operating duration reached appears in the display .	<p>The oven has been operating for an unusually long time and this has activated the safety switch-off function.</p> <ul style="list-style-type: none"> ■ Confirm with OK. Touch  to delete the message Process finished. <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 Service.
You cannot set the core temperature.	<p>The food probe is not recognised by the oven.</p> <ul style="list-style-type: none"> ■ Check that the food probe is engaged in the socket properly. <p>If the oven still does not recognise the food probe it must be faulty. A replacement food probe can be ordered from Miele or from your Miele dealer.</p>
If the door is opened whilst using Microwave solo , the oven stops making a noise.	<p>This is not a fault. If the door is opened while Microwave solo  is being used, the door contact switch will turn off the microwave and switch the cooling fan to a lower speed.</p>
A noise can be heard after a cooking process.	<p>The fan remains switched on after a cooking programme (see "Settings - Cooling fan run-on").</p>
An abnormal sound can be heard when the oven is operating in microwave mode.	<p>Metal was used during a programme with microwave power.</p> <ul style="list-style-type: none"> ■ Check if there are sparks caused by using metal dishes (see "Suitable containers for microwave use").
	<p>The food was covered with aluminium foil during a programme with microwave power.</p> <ul style="list-style-type: none"> ■ If necessary, remove the foil cover.
	<p>The wire oven rack was used during a programme with microwave.</p> <ul style="list-style-type: none"> ■ Always use the glass tray for programmes with microwave power.

Problem solving guide

Problem	Cause and remedy
The oven has switched itself off.	<p>The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.</p> <ul style="list-style-type: none"> ■ Switch the oven back on.
Cakes and biscuits are not sufficiently baked in the times given in the chart	<p>A different temperature from the one given in the recipe was used.</p> <ul style="list-style-type: none"> ■ Select the temperature required for the recipe.
	<p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
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 that the correct temperature and shelf level have been selected.
	<p>The cookware used was not suitable for the programme chosen. Bright shiny tins are not very suitable. Try using a different tin next time. These reflect heat, which means that the heat does not penetrate to the food effectively, resulting in uneven or poor browning.</p> <ul style="list-style-type: none"> ■ Dark matt tins are best for baking.
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.

Problem solving guide

Problem	Cause and remedy
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 heating food with different densities, such as with menu cooking, it is sensible to start with a low power level and select a longer reheating duration.
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	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="415 244 1042 363"> <p data-bbox="418 248 687 284">⚠ Danger of burning.</p> <p data-bbox="418 292 1023 352">Make sure the oven heating elements are switched off and that the oven cavity is cool.</p> </div> <div data-bbox="415 387 1042 555"> <p data-bbox="418 392 1023 550">The lamp cover consists of two parts, a glass piece and mounting. It can get damaged if it falls. Hold the lamp cover securely when removing it so that it does not fall. Place a tea towel over the floor of the oven and the open door to protect them.</p> </div> <ul data-bbox="400 584 1037 1072" style="list-style-type: none"> <li data-bbox="400 584 925 611">■ Disconnect the appliance from the mains. <li data-bbox="400 619 1014 679">■ Remove the screw to the lamp cover using a T20 Torx screwdriver, and take off the cover. <li data-bbox="400 687 1014 778">■ Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. Remove the halogen lamp. <li data-bbox="400 786 1037 877">■ Replace it with a new halogen lamp (Osram 66725, 230V, 25W, thermally stable up to 300°C, G9 fitting). <li data-bbox="400 885 1023 1037">■ 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 1045 958 1072">■ Reconnect the oven to the electricity supply.

After Sales / Guarantee

After sales service

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

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to 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 is given on the data plate, visible on the front frame of the oven, with the door fully open.

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

Electrical connection: UK

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with current national and local safety regulations (BS 7671 in the UK).

This appliance is supplied with a mains cable for connection to a 230 V, 50 Hz single phase supply.

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

Connection should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been installed.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Switches with a minimum all-pole contact gap of 3mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Please contact a qualified electrician for advice.

If the cable is damaged a new cable must be fitted by a Miele approved service technician.

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

Important UK

The wires in the mains lead are coloured in accordance with the following code:

- Green/yellow = earth
- Blue = neutral
- Brown or black = live

WARNING

THIS APPLIANCE MUST BE EARTHED

Electrical connection

Electrical connection: Other countries

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with local and national safety regulations.

Hong Kong

This appliance is supplied with a power cord with plug for connection to a 230 V, 50 Hz socket outlet.

Taiwan

This appliance is supplied with a power cord with plug for connection to a 220 V, 60 Hz socket outlet.

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

For extra safety it is advisable to install a suitable residual current device (RCD) / ground fault interrupter (GFI). Contact a qualified electrician for advice.

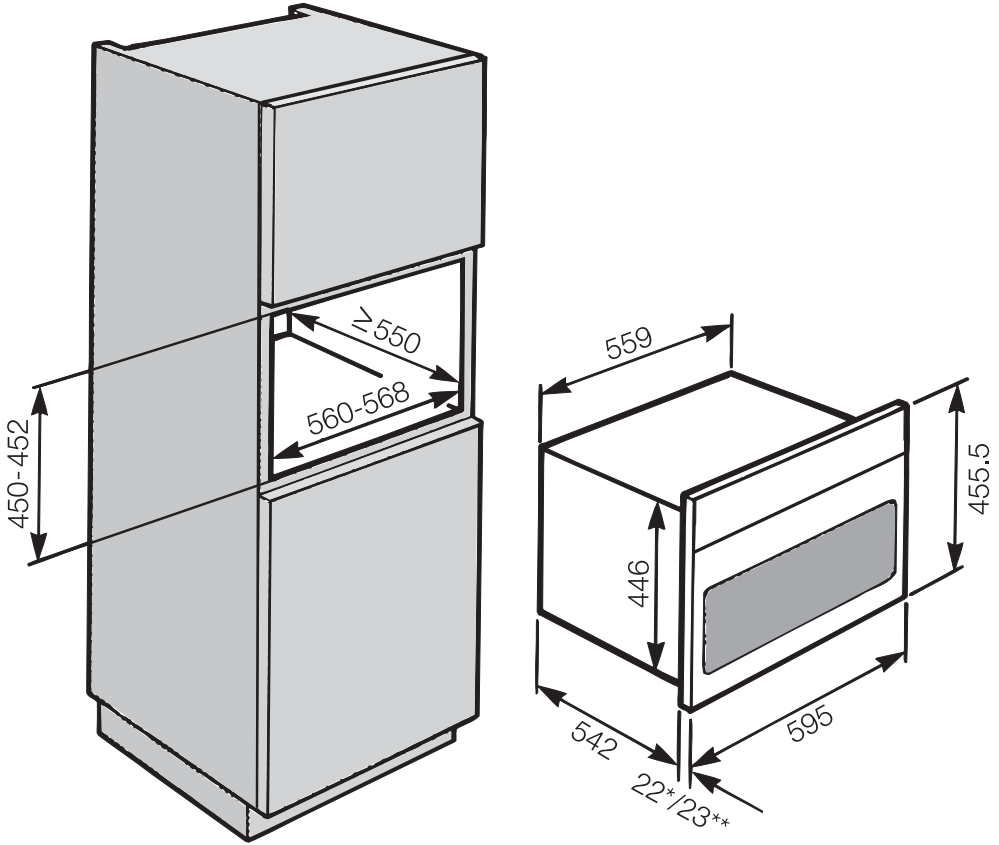
If the cord is damaged a new cord must be fitted by a Miele approved service technician.

WARNING
THIS APPLIANCE MUST BE
GROUNDED

Appliance and niche dimensions

Dimensions are given in mm.

Installation in a tall unit



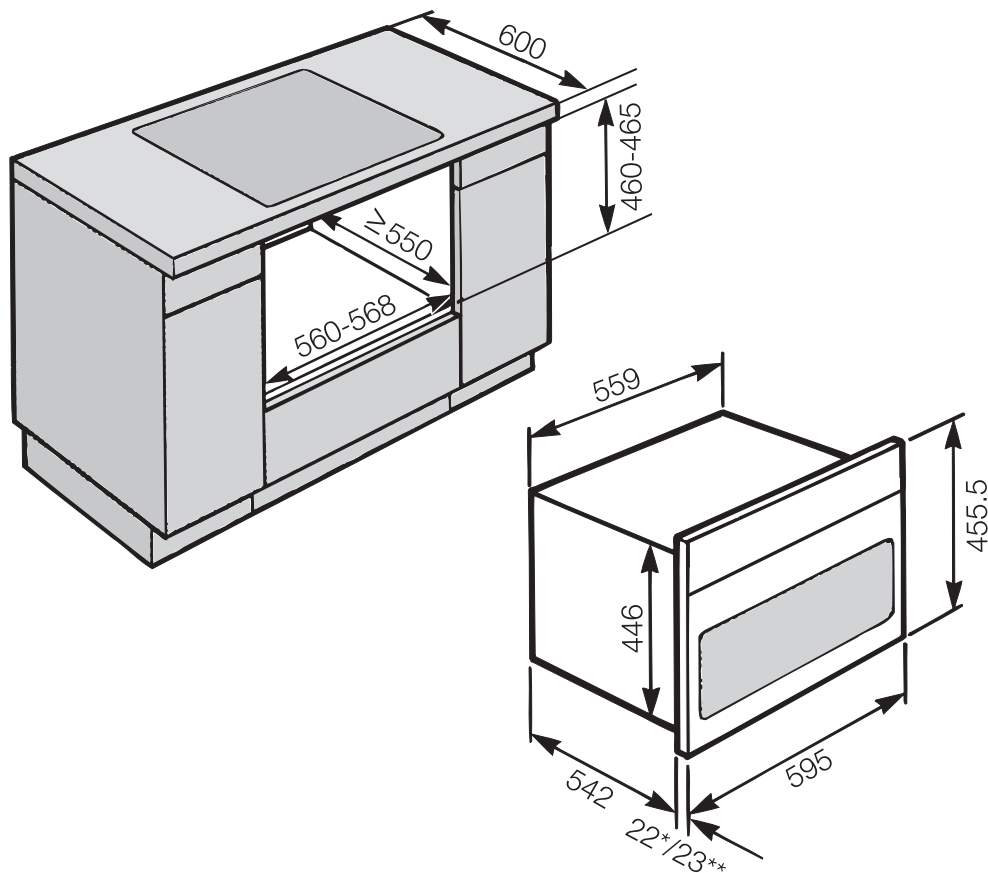
* Ovens with glass front

** Ovens with metal front

Building-in diagrams

Installation in a base unit

When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.

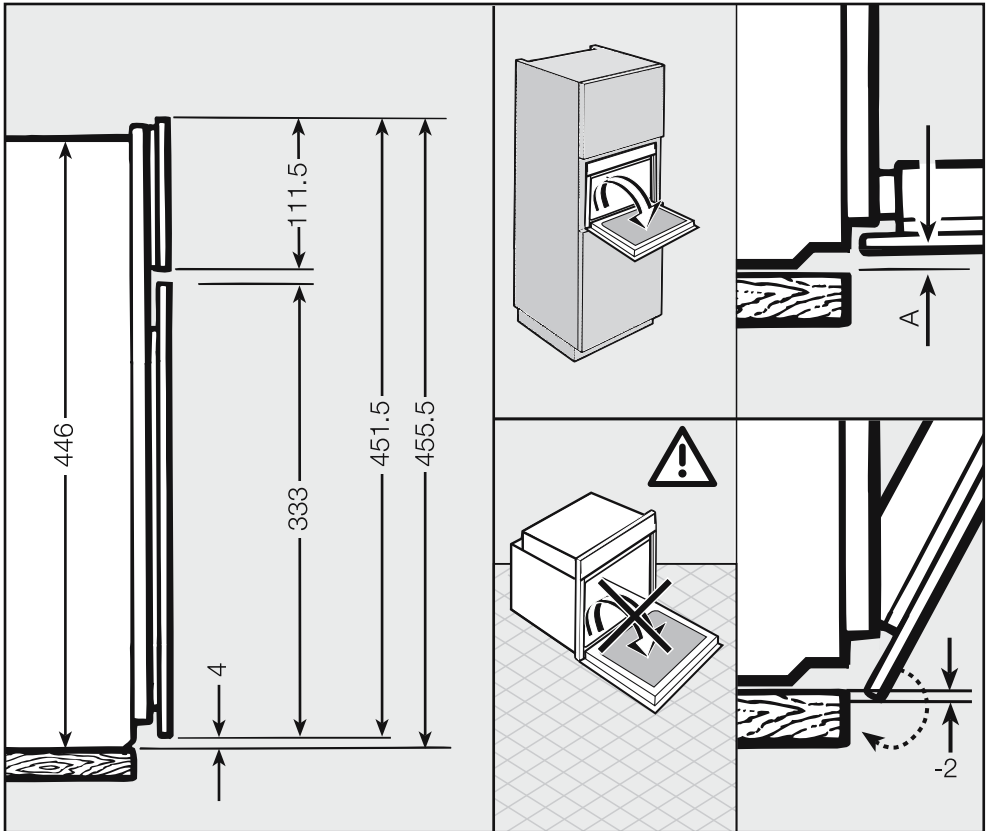


* Ovens with glass front

** Ovens with metal front


Front dimensions

Dimensions are given in mm.

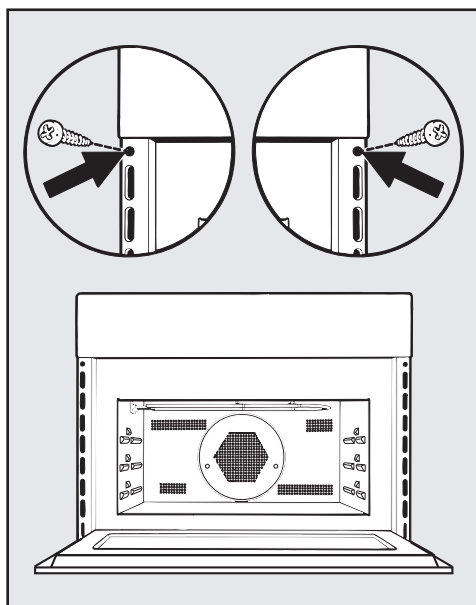



- A** Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

Installation















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








- Connect the mains cable from the oven to the isolator.
- Push the oven into the housing unit up to the oven trim and align it.



- Open the door with the  sensor and use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.

Test food acc. to EN 60705 (Function: Microwave solo)


















Test food		 [W]	 [min]	 ¹⁾ [min]	Notes ²⁾
Custard, 1000 g		600 + 450	4 + 20	120	Container see Standard, dimensions at the upper rim 250 mm x 250 mm, cook uncovered
Sponge cake, 475 g		450	7:30–8:30	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Minced meat, 900 g		600 + 450	8 + 12	5	Container see Standard, dimensions at the upper rim 250 mm x 124 mm, cook uncovered
Potato gratin, 1100 g		300 + 180 °C	30–35	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Cake, 700 g		80 + 170 °C	30–35	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Chicken, 1200 g		300 + 180 °C	40–50	5	Place the glass tray with the rack on top into the oven
Defrost meat (minced meat), 500 g	 ³⁾	Meat \ 500 g	Approx. 17	10	Container see Standard, cook uncovered
		150	16–18	10	Container see Standard, cook uncovered
Raspberries, 250 g	 ³⁾	Fruit \ 250 g	Approx. 8	3	Container see Standard, cook uncovered
		150	7:30	3	Container see Standard, cook uncovered





 Function /  Microwave power /  Defrosting or cooking duration /  Standing time
 Functions:  Microwave /  MW+Fan plus /  Special applications





- 1) Allow the food to stand at room temperature for the standing time quoted to enable the heat to spread evenly throughout the food.
- 2) Place the glass tray into the oven on shelf 1 and place the container on it.
- 3) Special applications \ Defrost

Note for test institutes

Test food acc. to EN 60350-1

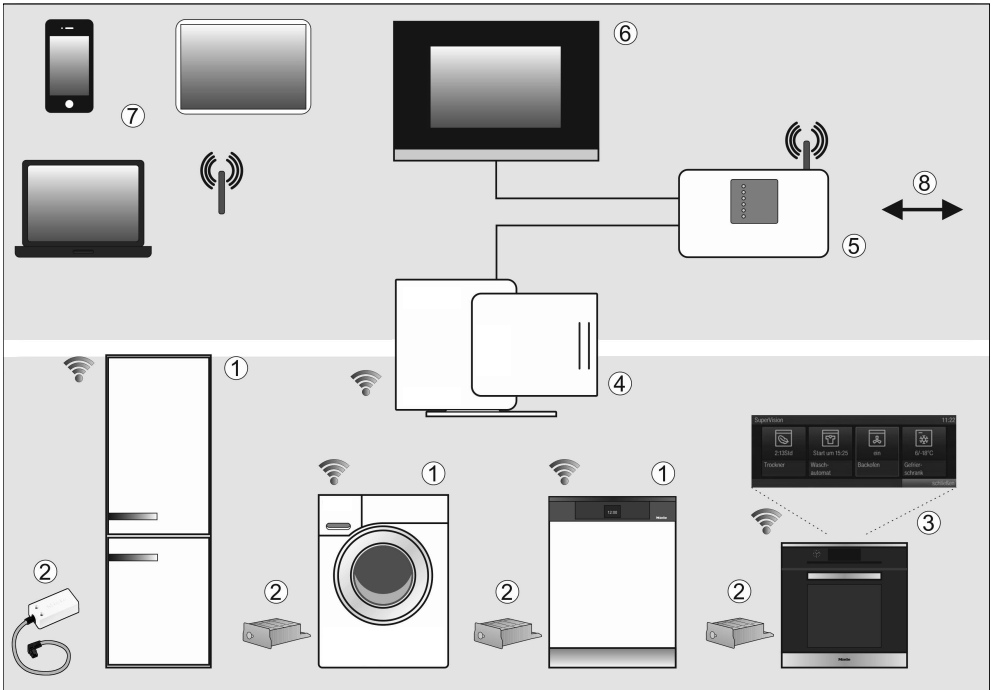
Test food	Accessories		 [°C]	 ³	 [min]	Pre-heat
Drop cookies	1 glass tray		140	2	42–49	No
			160	2	22–27	Yes
	2 glass trays ¹⁾		140	2+3	42–49	No
Small cakes	1 glass tray		150	2	30–36	No
			160	2	28–32	Yes
	2 glass trays		140	2+3	44–50	No
Whisked sponge	Springform ²⁾ Ø 26 cm		170	1	32–37	No
			180	1	18–24	Yes
Apple cake	Springform ²⁾ Ø 20 cm		160	1	110–120	No
			160	1	110–120	No
			170	1	65–75	No
Toast	Rack		–	3	1:30–2:30	Yes, 5 minutes
Burgers	Rack on the glass tray		–	2	1st side: 16–18 2nd side: 12–14	Yes, 5 minutes

 Function /  Temperature / ³ Shelf level /  Cooking duration

 Fan plus /  Conventional heat /  Intensive bake /  Grill

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

2) Use a dark coloured, matt tin and place it on the rack.



- ① Miele@home communication enabled appliance
- ② Miele@home communication stick XKS3000Z or communication module XKM3000Z
- ③ Miele@home communication enabled Master appliance with SuperVision functionality
- ④ Miele@home Gateway XGW3000
- ⑤ WiFi router
- ⑥ Connection to a Home automation system
- ⑦ Smartphone, Tablet PC, Laptop
- ⑧ Internet connection

Please note that the Miele@home and SuperVision system is currently only available in selected countries.

This appliance ①/③ is network enabled and can be connected to the Miele@home system via a communication module or communication stick ② and a conversion kit where required.

The Miele@home system enables network enabled appliances to send information via the household wiring network to a master appliance ③ such as an oven with SuperVision functionality, about their operational status, as well as information about the progress of the programme.

Displaying information and controlling appliances

- SuperVision master appliance ③
The status of other signed on appliances can be shown in the display of some network enabled appliances.
- Mobile device ⑦
A PC, Notebook, Tablet PC or a Smartphone can be used within the reception area of a household WLAN ⑤ to display status information about signed on appliances and carry out certain functions.
- Household network ⑥
The Miele@home system enables smart living. The Miele@home Gateway ④ allows other network enabled appliances to integrate into the household bus system.

- In Germany, network enabled appliances can be integrated into the QIVICON Smart Home Platform instead of the Miele@home Gateway (www.qivicon.de).

SmartStart (depending on household appliance)

Smart grid enabled appliances can be started automatically at a time when electricity costs are favourable or when a favourable supply of electricity is available (e.g. from a solar power system).

Optional accessories (depending on household appliance)

- Communication module XKM3000Z or communication stick XKS3000Z
- Conversion kit for communication system XKV
- Miele@home Gateway XGW3000

These accessories are supplied with their own installation and operating instructions.

Further information

Further information regarding Miele@home is available on the internet and in the instruction manuals of the various Miele@home components.

Miele uses software to operate and control the appliance.

The copyright authorisation from Miele and other relevant software suppliers (e.g. Adobe) must be respected.

Miele and their suppliers reserve the rights to the software components.

In particular the following are prohibited:

- copying and distribution,
- modifications and derivations,
- decompilation, reverse engineering, disassembling and other such reductions of software.

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United Kingdom

Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Customer Contact Centre Tel: 0330 160 6600
E-mail: mielecare@miele.co.uk
Internet: www.miele.co.uk

Australia

Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353
Internet: www.miele.com.au

China

Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: info@miele.cn, Internet: www.miele.cn

Miele (Hong Kong) Limited

41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1025, Fax: (852) 3579 1404
Email: customerservices@miele.com.hk
Website: www.miele.hk

India

Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola, New Delhi - 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland

Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG

Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

Malaysia

Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand

Miele New Zealand Limited
IRD 98 463 631
Level 2, 10 College Hill
Freemans Bay, Auckland 1011, NZ
Tel: 0800 464 353
Internet: www.miele.co.nz

Singapore

Miele Pte. Ltd.
163 Penang Road
04 - 03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: info@miele.com.sg
Internet: www.miele.sg

South Africa

Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates

Miele Appliances Ltd.
Gold & Diamond Park
Office No. 217-6, Sheikh Zayed Road
P.O. Box 11 47 82 - Dubai
Tel: +971 4 3044 999
Fax: +971 4 3418 852
800-MIELE (64353)
E-Mail: info@miele.ae
Internet: www.miele.ae

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