

Operating instructions




Microwave oven



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

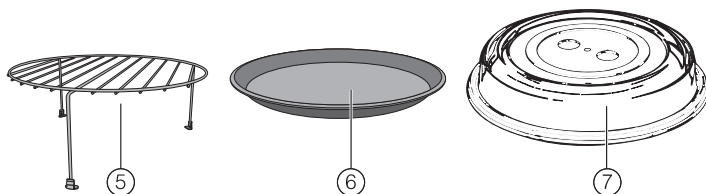
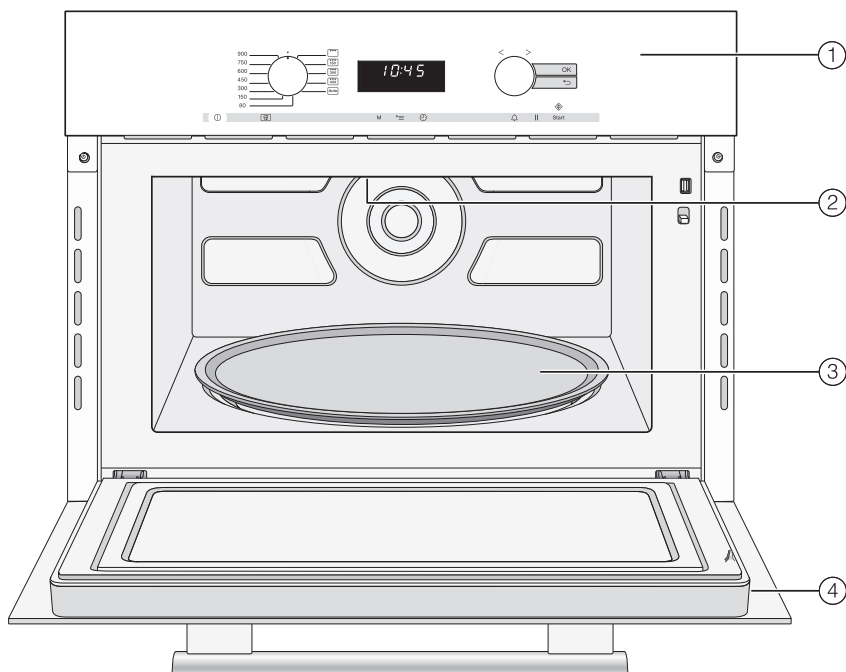
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Description of the appliance

Oven interior and accessories



① Control panel

② Grill

③ Turntable

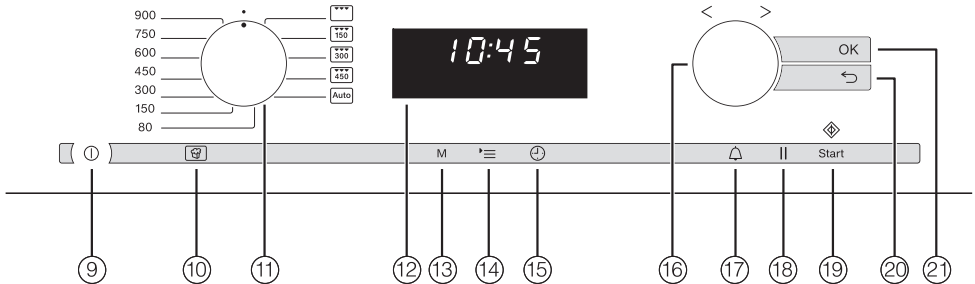
④ Appliance door








⑤ Grilling rack

⑥ Gourmet plate

⑦ Cover

Control panel



- ⑨ On/Off sensor ①
- ⑩ Popcorn  Automatic programme
- ⑪ Rotary selector
for microwave power, grill, combination programmes and Automatic programmes
(can be turned clockwise and anti-clockwise, and is retractable at ● position)
- ⑫ Electronic timer and clock display
- ⑬ Memory sensor
(to save a 1-3 stage programme sequence) **M**
- ⑭ Appliance settings 
- ⑮ Time of day 
- ⑯ Rotary selector for, e.g. entering time and weight
(can be turned clockwise and anti-clockwise, and is retractable)
- ⑰ Minute minder 
- ⑱ Stop sensor 
- ⑲ Start sensor / Add a minute sensor /
Quick start sensor (programmable) 
- ⑳ Back  sensor for deleting the previous entry
- ㉑ OK sensor

Description of the appliance

Accessories supplied

Grilling rack

The grilling rack can be used for all functions with and without microwave power, **except** for Microwave Solo mode.

To avoid the grilling rack being used inadvertently on Microwave Solo, it should not be kept inside the microwave oven.

Gourmet plate

The Gourmet plate is a round, non-stick grilling plate. It can be used to heat snacks or small meals quickly whilst maintaining crispness.

Cover

The cover supplied must only be used in the Microwave Solo mode.

It prevents the food from drying out and the oven from becoming dirty, and it accelerates the heating process.

Optional accessories

Glass tray

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

It is heat-resistant and microwave-safe.

When grilling directly on the rack, the glass tray should be placed underneath the rack to catch any fat or juices.

These products and other useful accessories can be ordered via the internet (depending on country) or from Miele (see back cover for contact details).



www.miele-shop.com

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

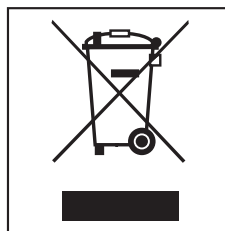
Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Rather than just throwing these materials away, please ensure they are offered for recycling.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposing of your old appliance

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

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



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

Warning and Safety instructions

This appliance complies with all relevant local and national safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage. To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

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

Correct application

- ▶ This appliance is designed for domestic use and for use in similar environments
 - by guests in hotel or motel rooms, bed & breakfasts, farm houses and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts, staff kitchen areas in shops, offices and other working environments and farm houses.

This appliance is not suitable for outdoor use.

- ▶ This microwave oven can only be used at elevations below 2000 m.

- ▶ This microwave oven is intended to cook, defrost, reheat, grill and bottle food. Any other usage is at the owner's risk.

Warning and Safety instructions

- ▶ When using the microwave function, any moisture will be vaporised. Therefore, if flammable materials are being dried in the microwave, they may dry out and ignite. Never use the microwave to store or dry items which could ignite easily.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

- ▶ Young children must not be allowed to use this appliance unless they are constantly supervised.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised to ensure that they do not play with the appliance.

Warning and Safety instructions

- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. When grilling with or without the microwave function, the oven interior, grill element and door can get hot. Do not let small children touch the oven while it is in operation, as there is the danger of being burnt.
- ▶ Danger of injury! The maximum load capacity for the door is 8 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

Technical safety

- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ If the connection cable is faulty, it must only be replaced by a Miele approved service technician to protect the user from danger.

Warning and Safety instructions

- ▶ Do not use the microwave 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.

Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Do not open the outer casing of the appliance.

- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

Warning and Safety instructions

- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- ▶ For safety reasons, this appliance may only be used when it has been fully installed.
- ▶ Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Installation work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

Warning and Safety instructions

► The appliance must be disconnected from the mains electricity supply before repairs, cleaning and maintenance work is carried out. The appliance is only completely isolated from the electricity supply when:

- it is switched off at the wall socket and the plug removed,
- the mains fuse is disconnected,
- or the screw-out fuse is removed (in countries where this is applicable).


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

► Appliances which are built-in behind a furniture door must only be operated when the door is open. Do not close the furniture door when the appliance is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the microwave oven and the furniture unit. Wait until the appliance has cooled down completely before closing the furniture door.

Warning and Safety instructions

- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Reliable and safe operation of this appliance can only be guaranteed if it has been connected to the mains electricity supply.

Correct use

 **Danger of burning!** The microwave oven gets hot during grilling (with and without the microwave function). Be careful not to burn yourself on the oven interior, grill element, food, accessories or the appliance door.
Use oven gloves when placing food in the microwave oven, turning or removing it and when adjusting shelves etc. in a hot microwave oven.

- ▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container.
Some foods may contain micro-organisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through (at temperatures of over 70 °C for more than 10 minutes). If in doubt, select a longer cooking or reheating time.

Warning and Safety instructions

► It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

► Always remember that times for cooking, reheating and defrosting in a microwave oven are usually considerably shorter than with traditional methods of food preparation.

Excessively long cooking times can lead to food drying out and burning, or could even cause it to catch fire.

Fire hazard!

There is also a danger of fire if bread, breadcrumbs, flowers, herbs, etc., are dried in the microwave oven. Do not dry these items in the microwave oven.

► Do not use the microwave function to heat up cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the appliance.

► The microwave 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 microwave.

Warning and Safety instructions

► The appliance could be damaged if used without food, or if it is incorrectly loaded. Therefore, do not use this appliance to pre-heat crockery or dry herbs and the like.

► Always ensure that food, the Gourmet plate or a browning dish has been placed in the microwave, and that the turntable is in place, before switching on.

► Never cook or reheat food or liquids in sealed containers, jars or bottles.

With baby bottles, the screw top **and** teat must be loosened. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

► 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 actual food itself after taking it out of the microwave. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby.

Warning and Safety instructions

► 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. This can lead to the liquid boiling over suddenly and explosively. Danger of burning!

The formation of bubbles can be so strong that the pressure forces the oven door open. The user could be injured and the appliance damaged. To avoid this, always wait a minimum of 20 seconds before removing the container from the oven. You can also place a suitable glass rod or utensil into the cup or glass when heating liquids.

Warning and Safety instructions

► To avoid fuelling any flames, do not open the oven door if smoke occurs in the oven interior.

Interrupt the process by pressing the On/Off sensor. Switch off at the wall socket and remove the plug.

Do not open the door until the smoke has dispersed.

► Oils and fats are a fire hazard if allowed to overheat. Never leave the microwave oven unattended when cooking with oil or fats. Do not use the appliance for deep frying food. Do not attempt to extinguish oil or fat fires with water. Switch off the appliance and smother the flames by keeping the appliance door closed.

► Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

► Never heat undiluted alcohol in the microwave, as this can easily ignite. If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot surfaces. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

Warning and Safety instructions

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

► Food which is left in the microwave oven can dry out and the escaping moisture can lead to corrosion in the appliance. The control panel, worktop or furniture unit may also be damaged. Therefore, always cover food which is left in the microwave oven.

► Try to avoid the interior walls being splashed with food or liquids containing salt. If this does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.

► The oven interior can get hot during use. Danger of burning! Clean the interior of the microwave oven and accessories as soon as they have cooled down. If you wait too long, cleaning becomes not only difficult, but may become impossible in extreme cases. Under certain circumstances heavy soiling may damage the appliance and give rise to dangerous situations. Danger of burning! Please see instructions in "Cleaning and care".

Warning and Safety instructions

► Fire hazard! 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 wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed. Such items could be damaged or cause a fire hazard (see "Suitable containers for microwave ovens").

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

Before using single-use containers, make sure they are suitable for use in microwave ovens. See "Suitable containers for microwave ovens / Plastics".

► 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. Do not reheat food in the microwave oven in heat-retaining bags intended for use in normal ovens.

► 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 can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops. Eggs can burst, even after they have been taken out of the oven.

Do not heat up hard-boiled eggs in the microwave oven.

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

► Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used in this microwave oven if they have sufficiently large vent holes which allow the moisture to escape. Without vent holes, pressure can build up, causing the container to crack or shatter with the danger of injury.

► Only use a thermometer specifically approved for food use to measure the temperature of the food. Never use a thermometer containing mercury or liquid, as these are not suitable for use with very high temperatures and will break very easily.

► Do not use a steam cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

Warning and Safety instructions

The following applies to stainless steel surfaces:

- ▶ The coating on the stainless steel surfaces will become damaged by adhesives and lose its protective properties against soiling. Do not adhere stickers, adhesive tape or any other adhesive materials to stainless steel surfaces.
- ▶ Stainless steel scratches very easily and even magnets can cause damage to the surface.

Accessories

- ▶ Use only Miele Original spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.
- ▶ The rack and Gourmet plate supplied with the appliance are designed to be compatible with microwaves and can therefore be used for grilling with or without the microwave function. However, do not use the rack and Gourmet plate at the same time as the Gourmet plate will be damaged. Always place the Gourmet plate directly on the turntable.

Warning and Safety instructions

► The Gourmet plate gets extremely hot when in use. Always use oven gloves when handling it to avoid burns. Place it on a suitable heat-resistant mat or pot rest.

The rack gets hot during grilling (with and without the microwave function).

Take care not to burn yourself on it.

► Do not use the cover with the Gourmet plate, as the cover will get too hot.

Optional accessories

► Never place the hot glass tray (or any other hot cooking containers) on a cold surface, such as a tiled or granite worktop. The glass tray or container could crack or shatter, and the worktop surface could get damaged. Use a suitable heat-resistant mat or pot rest.

Description of the functions

How the microwave oven works

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

In order for microwaves to reach the food, they must be able to penetrate the cooking container being used. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use dishes 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 lead to the creation of sparks. 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 approx. 2.5 billion times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture content of food will affect the speed at which it is cooked. The more moisture a food contains, the faster it will cook.

Heat is produced directly in the food. This results in the following benefits:

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

Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened.

When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

What can a microwave oven do?

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

You can use the microwave in the following ways:

- Food can be defrosted, reheated or cooked by entering a power level and a time.
- Deep-frozen, ready-made meals can be defrosted and then reheated or cooked.
- The microwave oven can also be used for other tasks, e.g. for proving dough, melting chocolate and butter, dissolving gelatine or for bottling small amounts of fruit, vegetables and meat.

What functions does the microwave oven have?

Microwave Solo mode

This function is suitable for defrosting, reheating and cooking.

Grill

This is ideal for grilling thin cuts of meat, e.g. bacon.

Combination mode (Microwave + Grill)

This function is ideal for browning dishes with toppings. The microwave cooks the food, and the grill browns it.


Automatic programmes

You can choose from the following Automatic programmes:

- 9 defrosting programmes
(☼: Ad 1 to Ad 9),
- 4 cooking programmes for frozen food
(☼ ☼☼: Ac 1
- 10 cooking programmes for fresh food
(☼☼☼: Ac 5 to Ac 14).

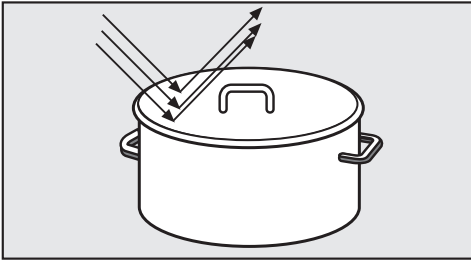
These programmes rely on the weight of the food being entered.

The weight of the food can be shown in either grams (g) or in pounds (lb) (see "Changing the settings").

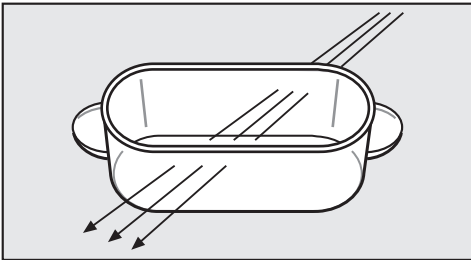
The appliance also has the Popcorn  Automatic programme.

Suitable containers for microwave ovens

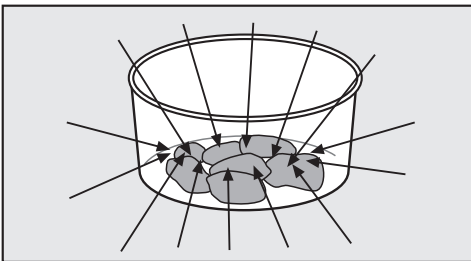
Microwaves



- are reflected by metal.



- pass through glass, porcelain, plastic and cardboard.



- and are absorbed by food.



Fire hazard!

Containers which are not microwave-safe can be destroyed, resulting in damage to the appliance.

Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Containers and lids with hollow handles or knobs in which moisture can collect are unsuitable.

Exception: The hollow spaces have vent holes.

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

Metal

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

Metal reflects microwaves and obstructs the cooking process.

Also, avoid using plastic containers where the foil lid has not been completely removed.

Suitable containers for microwave ovens

Exceptions:

- Ready-meals in aluminium foil dishes
These can be defrosted and reheated in the microwave oven, if recommended by the manufacturer. Important: Remove the lid and make sure the foil dish is at least 2 cm from the oven walls at all times. Important: 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 a microwave oven. The heat distribution will be more even.

Do not place aluminium foil dishes on the grilling rack in case the dish sparks or arcs. If sparks occur, transfer food to a microwave-safe container.

- Pieces of aluminium foil

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

Make sure that the aluminium foil is at least 2 cm from the microwave 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.

Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

Crystal glass is unsuitable as it contains lead which could cause the glass to crack in the microwave.

Porcelain

Porcelain is a suitable material.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles.

Earthenware

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

Earthenware can get very hot, and may crack.

Glazes and colours

Some glazes and colours contain metals which make them unsuitable for use in a microwave oven.

Wood

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

Suitable containers for microwave ovens

Plastics

When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

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

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

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

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

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.

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.

Disposable containers

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

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

Disposable containers are not always recyclable or biodegradable.

Testing dishes for their suitability

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

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

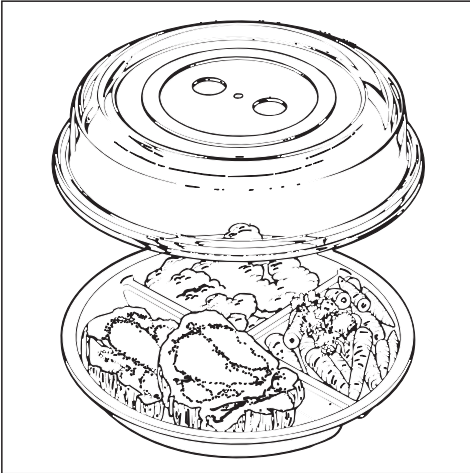
If a crackling noise is heard accompanied by sparks during the test, switch the appliance off immediately (touch the On/Off sensor). Any crockery which causes this reaction is unsuitable for use with microwave power. If any doubt exists about the suitability of containers, please contact the supplier.

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

Suitable containers for microwave ovens

The cover

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



Always cover food with the cover supplied when cooking on Microwave Solo.

Alternatively, use lids or covers made of microwave-safe glass or plastic, or 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.

⚠ Never cook or reheat food or liquids in sealed containers, jars or bottles.

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

Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Do not use a lid or cover if

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

⚠ Because the cover can only withstand temperatures of up to 110 °C, it must only be used in Microwave Solo mode.


It must not be used in conjunction with the Gourmet plate. At temperatures in excess of 110 °C, the plastic can melt and fuse with the food.

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

Before using for the first time

After unpacking, let the appliance stand for approx. 2 hours at room temperature after transporting it to its final location before connecting it to the mains.

During this time a temperature equalisation occurs between the appliance and the ambient temperature.
This is important for the correct electronic functioning of the appliance.

 **Danger of suffocation!** Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

- Remove all the packaging materials from the appliance.



Do not remove the cover to the microwave outlet inside the oven interior, nor the film covering the inside of the door.

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

- Check the appliance for any damage.

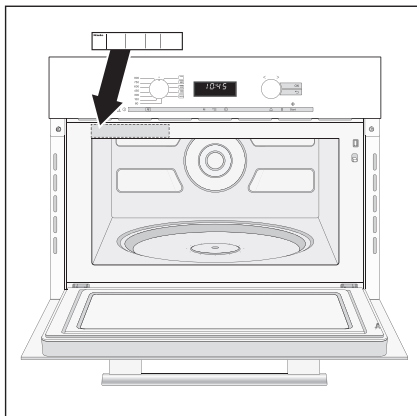
Do not use the microwave if

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


Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

Before using for the first time

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



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

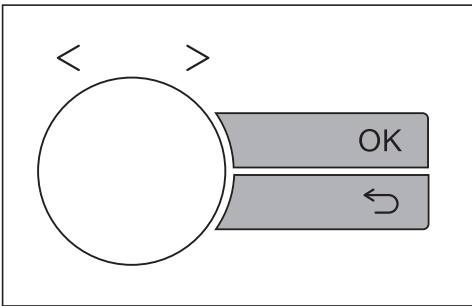
 The appliance must be built in before it can be used. Otherwise it poses an electric shock hazard.

- Press and release both rotary selectors if they are retracted.

Setting the time of day

- Connect the appliance to the mains electricity supply.

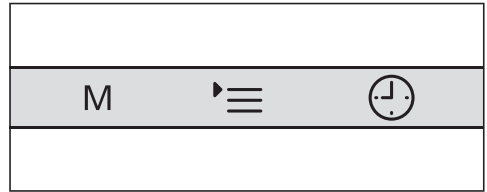
12:00 and the ⌚ symbol will flash in the display until the current time of day is set.



- Turn the time selector to set the time of day.
- Touch the OK sensor or ⌚ to confirm. The set time is now saved.

You can change from the 24-hour format to the 12-hour format (see "Changing the settings").

Altering the time of day



- Touch the ⌚ sensor. The ⌚ symbol will flash for a few seconds in the display.
- Change the time of day with the time selector while the ⌚ symbol is flashing.
- Touch the OK sensor or ⌚ to confirm, otherwise the display will revert back to the previously set time.

Invisible time display

The time display switches off and continues to run in the background if the appliance has not been used for more than approx. 10 minutes. The display appears dark.


The appliance is switched off and must be switched on with the ON/OFF sensor ⌚ before it can be used again.

You can change this setting if you want the time of day always to be visible (see "Changing the settings").

Operation

Opening the door

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



Danger of injury! The maximum load capacity for the door is 8 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

Placing a dish in the microwave oven

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

Turntable

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

Do not operate the microwave without the turntable in place.

The turntable starts turning automatically when the appliance is operated.

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


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

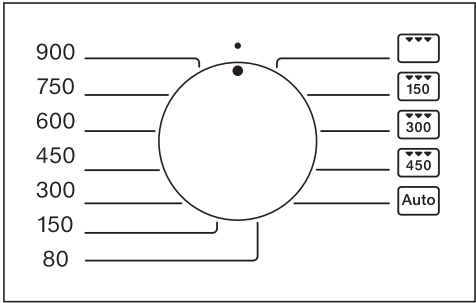
Closing the door

If the door has been opened during a cooking process, touch the Start sensor to resume cooking.

Starting a programme

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

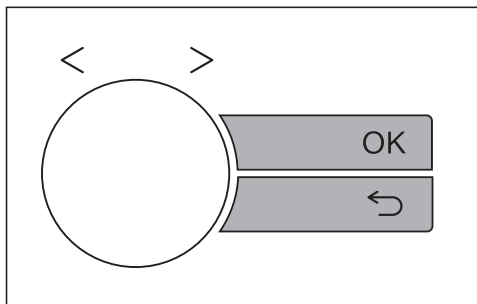
- Use the power selector to select a microwave power level.
The  symbol and the power level will light up in the display. 00:00 will flash until the minutes are entered.



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

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

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



- Set the required time using the time selector.

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

The time required depends on:

- the initial temperature of the food.
Food taken from the refrigerator will need longer to reheat or cook than food already at room temperature.
- the type and texture of the food.
Fresh vegetables contain more water and cook more quickly than stored vegetables.

- the frequency of stirring or turning the food.
Frequent stirring or turning heats the food more evenly, and it is therefore ready in a shorter time.

- the amount of food.

As a general rule, allow approx. time and a half for double the quantity. For a smaller quantity, possibly shorten the time but ensure food is cooked thoroughly.

- the shape and material of the container.

- Touch the Start sensor to start the programme.

The interior lighting comes on.

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

"door" message

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

Operating the appliance without food can damage the appliance.

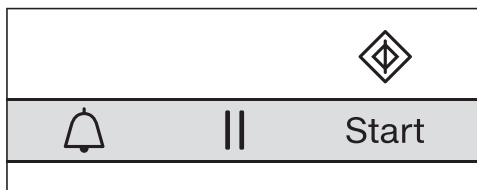
If the door has been closed for 20 minutes or longer when the "Start" sensor is touched, the word **door** will appear in the display to remind you to open the door and make sure there is food in the appliance. You cannot start a process until you do this.

Operation

Interrupting or restarting a programme

At any time you can . . .

. . . **interrupt a programme:**



- Touch the **||** sensor, or open the appliance door.

The time stops counting down.

. . . **continue a programme:**

- Close the door and touch Start.

The programme will continue.

Altering the settings

If you discover after starting a programme that . . .

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

- select a new level.

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

- interrupt the programme (touch the **||** sensor), use the time selector to set a new time, and continue the programme by touching Start.

Or alternatively:

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

Or alternatively:

- touch the Start sensor during operation to increase the cooking time. Each touch of the sensor increases the time by another minute. (Exception: The time increases by 30 seconds when the microwave oven is being used at maximum power.)

Cancelling a programme

- Touch the **||** sensor, or open the appliance door.

The time stops counting down.

- Touch the ↶ sensor.

At the end of a programme


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

The audible tone is repeated several times. After this, a short reminder tone sounds at regular intervals for approx. 20 minutes after the end of the programme. You can deactivate this function (see "Changing settings").

- If you would like to stop the audible tone, touch the ↶ sensor.

Keep warming function

The keeping warm function will switch on automatically at 80 W for a maximum of 15 minutes approx. 2 minutes after the end of a cooking programme which has used at least 450 W, providing the door remains closed and no sensors are touched.


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

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




The keeping warm function cannot be set as a separate function.


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

Quick start (programmable)

Touching the Start/ sensor is sufficient to set the appliance operating at maximum power.

Three set times are stored in the memory:

- 30 sec.: Touch Start / once
- 1 min.: Touch Start / twice
- 2 min.: Touch Start / three times

Touching Start / four times in a row will return you to the first saved time, etc.

The cooking duration can be increased by touching the Start button during operation; each time the Start button is touched, the cooking duration is increased by another 30 seconds.

Programming durations

To alter the set durations:

- Use the "Start /" sensor to select the time you want to reprogramme (touch once, twice or three times) and hold the Start / sensor.
- While your finger is on the Start sensor, alter the time with the time selector (to max. 15 minutes). The altered programme runs when the Start  sensor is released.

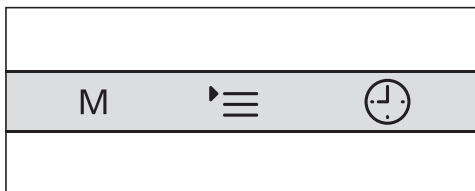
An interruption to the power supply will cancel any altered programmed durations, and they will need to be entered again.


Operation

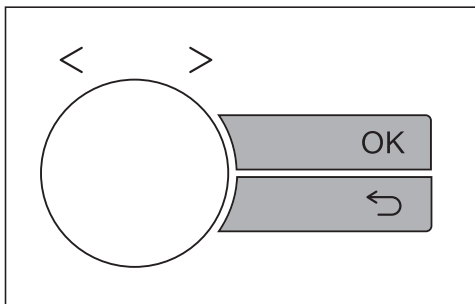
System lock





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


Activating the system lock



- Touch the '≡' sensor.  and *P* light up in the display, and the '≡' symbol flashes.




- Turn the rotary selector until *S 0* appears in the display.
S 0 and '≡' light up in the display and  flashes.
- Confirm with OK.
S 0 lights up in the display and  flashes.
- Turn the rotary until *S 1* appears in the display.
S 1 lights up in the display and  flashes.
- Confirm with OK.
'≡' and *S 1* light up in the display, and  flashes.

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

Almost all functions are now locked. Only the minute minder can be used when the system lock is activated (see "Minute minder").

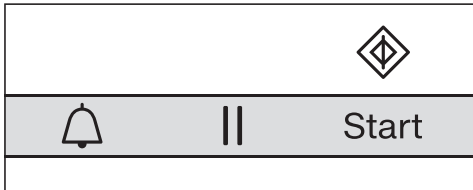
After an interruption to the mains power supply, the system lock will need to be reactivated.

Deactivating the system lock

- If you would like to deactivate the system lock, touch and hold the OK sensor for a few seconds until an audible tone sounds.
The  symbol will disappear.

Minute minder

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



- Touch the sensor. 00:00 flashes in the display and the symbol lights up.
- Use the time selector to set the minute minder time you require.
- Touch the Start sensor to start the minute.
The minute minder will also start on its own after a few seconds if the Start sensor is not touched.
- At the end of the minute minder time, an audible tone sounds, 0:00 appears and the symbol flashes.
- Touch the sensor once. The symbol will disappear and the time of day reappears.

Otherwise, the audible tone will repeat several times before the time begins to count upwards in seconds. This enables you to see how long ago the minute minder time elapsed.

Altering a minute minder entry

- Touch the sensor.
The current minute minder is stopped.

- Use the time selector to alter the time.
- Touch Start/ to continue the minute minder.

Minute minder + cooking process

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

- Touch the sensor during the cooking process.
00:00 flashes in the display and the symbol lights up.
- Use the time selector to set the minute minder time you require.
- After a few seconds, the minute minder time set will begin to count down.
A few seconds later, the display will change again to show the cooking duration counting down. The minute minder time counting down in the background is represented by the symbol in the display.

The Start sensor is not used in this instance to start the minute minder, as touching the Start sensor would also increase the cooking duration by a minute.

Requesting the minute minder time remaining

- Touch the button.
The minute minder time still remaining will appear in the display.

Operation - Grilling

The grill can be used on 4 settings: by itself, and in combination with the Microwave function at one of three different power levels.

If the total grilling time required is less than 15 minutes, the grill should be pre-heated for approx. 5 minutes before placing food under it.

Thin, flat cuts of fish and meat should usually be turned halfway through grilling for even results. Larger, thicker pieces should be turned several times.


Grilling times depend on the type and thickness of the food, and on the user's preference for a rare or well-cooked result.

When grilling directly on the rack, a heat-resistant, microwave-safe dish should be placed underneath the rack to catch any fat or juices.

Useful tip: The glass tray is very suitable for this. It can be ordered as an optional accessory from Miele.

The Gourmet plate supplied is not suitable for catching dripping fat. Because it is empty, it will overheat and the surface coating may be damaged.

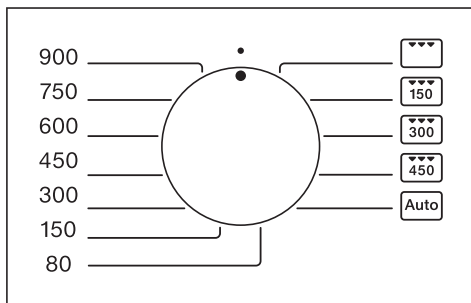
- Place the food in a suitable container.
- Place the rack and a heat-resistant, microwave-safe dish/glass tray or the container with the food on the turntable.



 The rack and container/glass tray become hot during use. Danger of burning!

The container/glass tray and grill rack will be easier to clean if washed in soapy water immediately after grilling.

Grilling without the Microwave function

This function is ideal for grilling thin cuts of meat, e.g. steak or sausages.



- Turn the power selector to the  symbol.
The grill symbol  will light up in the display and 00:00:00 will flash.
- Select a cooking duration using the time selector.
- Touch the Start sensor.
An audible tone will sound at the end of the process.

Changing the duration

The cooking duration can be changed during operation. To do this, interrupt the cooking process by touching the **||** sensor, and change the duration.

Continue the cooking process by touching the Start sensor.

The cooking duration can also be extended during operation by pressing the Start sensor once for each minute you wish to extend the cooking duration by.

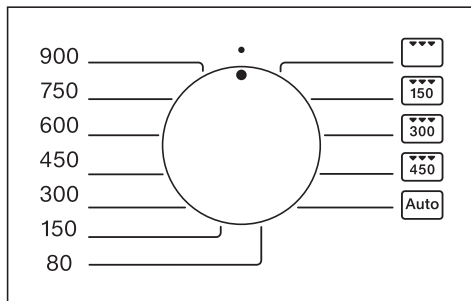
The area on the ceiling around the grill becomes discoloured over time. This is an unavoidable consequence of use, and does not impair the function of the appliance in any way.

Combination mode - Microwave + Grill

This function is ideal for baking and browning. The microwave cooks the food, and the grill browns it.

The grill can be combined with one of three different microwave power levels: 150, 300 and 450 W.

It is possible during the cooking process to switch between the different power levels without interrupting the programme.



- Use the power level selector to select the required combination **150**, **300** or **450**.
The microwave power level and the grill symbol **||** will light up in the display. 0:00 will flash.
- Select a cooking duration using the time selector.
- Touch the Start sensor.
An audible tone will sound at the end of the process.

Changing the duration

The cooking duration entered can be changed during operation if required. Interrupt the process by touching the **||** sensor. Then change the duration. To continue, touch the Start sensor.


The cooking duration can also be extended during operation by touching the Start sensor once for each minute you wish to extend the cooking duration by.

Gourmet plate

Use

The Gourmet plate gets extremely hot when in use. Always use oven gloves when handling it to avoid burns. Place it on a suitable heat-resistant mat or pot rest.

Before using for the first time

Before using the Gourmet plate for the first time, fill it with 400 ml water and add 30-40 ml vinegar or lemon juice. Heat for 5 minutes on 450 W + Grill .

The Gourmet plate has an easy-to-clean anti-stick coating so that food can be removed easily. The coating is susceptible to cuts and scratches. Therefore do not cut food up directly on the plate.

Use wooden or plastic utensils to mix or turn food. Metallic or sharp objects can damage the coating.


Searing / Browning food

Because food does not stick to the anti-stick coating, only very little fat or oil is necessary when cooking with this dish.

Never leave the Gourmet plate unattended when cooking with oil or fats as these are a fire hazard if allowed to overheat.

- When using the Gourmet plate, make sure that the food is ready to transfer to the Gourmet plate as soon as it has heated up.
- Place the Gourmet plate directly on the turntable.

Do not place it on the rack. Make sure there is a gap of approx. 2 cm between the Gourmet plate and the interior walls of the appliance, otherwise sparking could occur and damage the Gourmet plate and the oven interior.

- Heat up the plate on 450 W + Grill  for approx. 5 minutes.

Do not overheat the empty Gourmet plate, otherwise the coating could be damaged. Do not place the plate under the rack to catch dripping fat when grilling.


If using oil, you can either heat up the oil on the Gourmet plate, or you can heat the oil separately and then add it to the plate.


Butter, however, should always be added to the Gourmet plate after heating up. It has a lower burning point than oil and would get too dark or burn if added too soon.


Always dry meat, poultry, fish and vegetables thoroughly before placing them on the Gourmet plate.


Do not use the Gourmet plate to cook eggs or reheat cooked eggs. The eggs may explode.


Some suggested uses


Pre-heat the Gourmet plate directly on the turntable for max. 5 minutes at 450 W + Grill .


Fish fingers (frozen), 150 g + 1 tbsp. oil , min. 3 – 4 minutes each side.

Hamburgers, 2 burgers + 1 tbsp. oil , min. 3 – 4 minutes each side.

Croquette potatoes (frozen), 10 – 12 + 1 tbsp. oil , min. 6 – 8 minutes, turning halfway through.

Fillet steak, approx. 200 g , min. 5 minutes each side (according to taste).

Pizza (frozen), 300 g, , min. 7 – 9 minutes.

Pizza (fresh), without pre-heating , approx. 15 minutes (depending on topping).

Recipes

The preparation times given refer to the total time required for preparing and cooking. Standing times and times for marinating food are given separately.

Croque monsieur (Serves 3)

Preparation time: 10 – 15 minutes

6 slices of bread
30 g soft butter
75 g grated Emmental cheese
3 slices of cooked ham

Butter the bread. Add the cheese to three of the bread slices in equal amounts and arrange a slice of ham on top of each. Place the remaining three slices of bread on top of the ham with the buttered side face down. Pre-heat the Gourmet plate for 5 minutes at 450 W + Grill. Remove from the microwave oven, then place the bread on the Gourmet plate. Now place the Gourmet plate on the turntable, and brown for approx. 3 minutes per side at 450 W + Grill.

Other fillings could include tuna, finely sliced onion rings, pineapple, cheese and ham.

Gourmet plate

Vegetable stir fry (Serves 3)

Preparation time: 25 – 35 minutes

2 onions
1 tbsp. oil
100 g mushrooms, cleaned
150 g baby carrots or carrot slices
100 g broccoli florets
1 red capsicum or 100 g capsicum strips
1 tomato
Salt, pepper
30 g grated Parmesan cheese

Slice the onions into fine rings. Halve, quarter and deseed the capsicum, and then cut into strips. Dice the tomato. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Place the oil and the onions on the Gourmet plate. Place the plate on the turntable and brown the onions for approx 2 minutes at 450 W + Grill. Add the mushrooms, carrots, broccoli, capsicum strips, diced tomato and seasoning. Mix well. Cook for 6 minutes at 450 W + Grill. Turn out and sprinkle with Parmesan cheese before serving.

Home-made potato rösti (Serves 2)

Preparation time: 25 – 30 minutes

400 g peeled potatoes
2 small onions
50 g grated Emmental cheese
Salt, pepper
20 g butter

Coarsely grate the potato and onion, and mix together with the cheese, salt and pepper. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Add the butter and melt. Remove from the oven, add the potato mixture and press it into the Gourmet plate. Place the Gourmet plate back on the turntable, and cook for approx 8 minutes at 450 W + Grill. Turn over, and cook for a further 4 minutes until golden.

Garnish with smoked salmon or strips of ham and sour cream.

Pork fillets (Serves 2)

Preparation time: 15 – 20 minutes

1 pork fillet (approx. 400 g)
4 rashers streaky bacon
Salt, pepper
10 g butter
200 g sliced mushrooms
200 ml double cream
1 tbsp. brandy

Cut the pork into 4 slices. Season each slice with salt and pepper, and wrap in a rasher of streaky bacon. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Add the butter to the plate, and place the pork slices on top. Now place the Gourmet plate on the turntable, and brown for approx. 3 minutes per side at 450 W + Grill. Transfer the meat to a serving dish, cover and keep warm. Add the mushrooms, cream and brandy to the juices from the meat. Lightly cook for approx. 4 minutes at 900 W. Serve with the meat.

Pork fillet in a Roquefort sauce

Preparation time: 10 – 12 minutes

Cut the pork into 4 slices. Cook each side for approx. 4 minutes in the pre-heated Gourmet plate at 450 W + Grill. Add 50 ml white wine, 125 ml cream, 2 tbsp. roux (made from 1 tbsp. each of flour and melted butter) and 150 g Roquefort cheese, or another blue cheese. Stir the sauce until smooth, and cook for a further 3 minutes.

Curry chicken (Serves 3)

Preparation time: 25 – 35 minutes

600 g chicken or turkey breasts
1 tbsp. oil
1 tbsp. white wine
1 tbsp. apple juice
1/2 tbsp. lemon juice
Salt, freshly ground black pepper
1 tsp. curry powder
A pinch of finely chopped rosemary
A pinch of ground ginger
A pinch of cayenne pepper
1/2 tsp. Tabasco sauce
20 g butter

Dice the meat into 2 x 2 cm pieces. Combine the rest of the ingredients apart from the butter, mix together well, and sprinkle over the meat. Turn the meat so it is well coated with the herbs and spices, and leave to stand for approx. 30 minutes. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Remove from the microwave oven, melt the butter in the heated plate, then add the meat. Place the plate back on the turntable, and cook for approx. 4 minutes at 450 W + Grill. Turn the meat, and cook for a further 4 minutes on the same setting. Drain surplus liquid from the meat if necessary so that it browns well.

Gourmet plate

Fisherman's salmon (Serves 2)

Zubereitungszeit: 5 – 10 Minuten

2 pieces of salmon fillet (each 150 g)

1/2 tbsp. lemon juice

Salt, white pepper

Drizzle the salmon with the lemon juice, and leave to stand for approx. 10 minutes. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Remove from the oven, pat the fish dry with kitchen paper, and place on the Gourmet plate, pressing down on it slightly. Place the Gourmet plate back on the turntable, and cook for approx. 1 1/2 – 2 minutes per side at 450 W + Grill.

Serve with rice, hollandaise sauce or melted butter and a fresh green salad.

Pineapple cake

Preparation time: 20 – 25 minutes

For the cake:

2 eggs

80 g sugar

1½ ripe bananas

30 g chocolate chips

100 g plain flour

¾ tsp. baking powder

Topping:

1 tin pineapple chunks

(drained weight 240 g)

1 tbsp. brown sugar

1 tbsp. desiccated coconut

Beat together the eggs and sugar until frothy. Mash the bananas with a fork, and add to the egg mixture. Sift together the flour and the baking powder, stir in the chocolate chips, and fold into the mixture. Spread the mixture on the Gourmet plate. Scatter the drained pineapple over the mixture, and sprinkle over the sugar and desiccated coconut. Place the Gourmet plate on the turntable. Bake the cake for approx. 10 minutes at 450 W + Grill until golden. Cut into 8 slices.

Quick almond tart

Preparation time: 20 – 25 minutes

For the pastry:

100 g plain flour

½ level tsp. baking powder

75 g butter or margarine

30 g sugar

Filling:

75 g butter

100 g chopped almonds

A few drops of almond essence

30 g sugar

4 g vanilla sugar

75 ml cream

To spread over the top:

50 g apricot jam

Mix together the flour, baking powder, butter and sugar, and knead to a smooth dough. Roll out the mixture on the Gourmet plate, and build up the edges to 1 cm. Place the Gourmet plate on the turntable, and bake the base for approx. 4 minutes at 450 W + Grill. For the filling, melt the butter in a pan on the cooktop, stir in the rest of the ingredients and simmer for approx. 5 minutes. Whilst still hot, spoon the mixture into the base. Place the Gourmet plate on the turntable, and bake the tart for approx. 5 minutes at 450 W + Grill until golden. When cool, spread with apricot jam. Cut into 8 slices.

Operation - Automatic programmes

All of the Automatic programmes are weight dependent.

The weight of the food can be shown in either grams (g) or in pounds (lb) (see "Changing the settings").

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

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

Automatic defrosting

There are 9 programmes for defrosting different types of food. The standing time for programme Ad 5 is up to 30 minutes, depending on the weight, and approx. 10 minutes for the remaining programmes.

Ad 1  Steak, chops (0.2 – 1.0 kg)

Ad 2  Roast (0.2 – 2.0 kg)

Ad 3  Mince (0.2 – 1.5 kg)

Ad 4  Chicken thighs
(0.2 – 1.5 kg)

Ad 5  Chicken (0.8 – 4.0 kg)

Ad 6  Fish fillet (0.5 – 1.5 kg)

Ad 7  Fish, whole (0.15 – 1.5 kg)

Ad 8  Cakes (0.1 – 1.4 kg)


Ad 9  Bread (0.1 – 1.5 kg)


This programme is best used for sliced breads. If possible, place single slices in the appliance, or separate the slices

when the signal sounds at halfway through defrosting.

Automatic cooking


There are 4 programmes for frozen food and 10 programmes for fresh food. The standing time for each of these programmes is approx. 2 minutes.


 Only use the cover supplied with the microwave on Microwave Solo mode.

Never use a cover when the grill is switched on. You can recognise this by the grill symbol  in the display with the selection of programmes (Ac 3, 4, 8, 9, 10, 11, 13 and 14). The plastic can otherwise melt and fuse with the food. Never use a cover when the grill is switched on

Cooking frozen food

Ac 1  Vegetables (0.05 – 2.0 kg)

Ac 2  Ready meals which can be stirred (0.3 – 1.0 kg)


Ac 3  Bakes and gratins
(0.2 – 1.2 kg)


Ac 4  Chips (0.2 – 0.75 kg)

Cooking fresh food

Ac 5  Vegetables (0.05 – 2.0 kg)






Ac 6  Potatoes (0.1 – 1.5 kg)

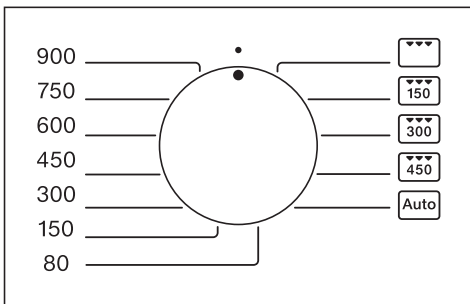
Ac 7  Rice (0.05 – 0.5 kg)



Ac 8  Bakes and gratins
(0.25 – 2.0 kg)

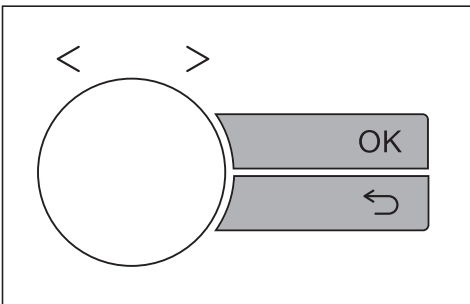
Ac 9  Kebabs (0.2 – 1.6 kg)


Operation - Automatic programmes

- Ac 10  Chicken thighs
(0.2 – 1.5 kg)
- Ac 11  Chicken (small, whole)
(0.8 – 1.8 kg)
- Ac 12  Fish fillet in sauce
(0.4 – 2.0 kg)
- Ac 13  Fish bake (0.25 – 1.5 kg)
- Ac 14  Fish, whole (0.15 – 1.5 kg)







- Turn the power level selector to **Auto**.
The symbols for the first selectable Automatic programme appear in the display: The symbol for microwave power level  and **Ac 1** light up and the Defrost symbol  flashes.



- Turn the rotary selector until the required Automatic programme appears in the display: for example, **Ac 11** for chicken .

- Touch OK.

Either g or lb will flash in the display to request the weight to be entered, and the symbols for the functions ( for Microwave and  for Grill), as well as  and/or  will light up depending on the group to which the Automatic programme belongs.




The minimum weight of the required Automatic programme also lights up.

- Change the weight with the rotary selector.

- Touch OK.

The duration based on the weight entered appears in the display and the Start symbol flashes.

- Touch the Start sensor.

The duration will begin to count down, and the symbols for the functions that are currently in use will light up ( and/or ) , as well as .

An audible tone will sound halfway through the cooking time.

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

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

An audible tone will sound when the cooking programme is complete. The interior lighting will go out.

Operation - Automatic programmes

Popcorn

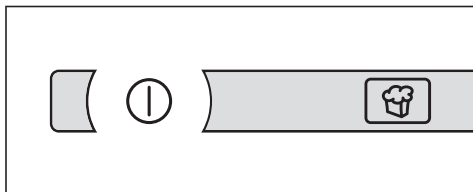
This Automatic programme is suitable for making microwave popcorn.

Microwave popcorn is available in stores in a variety of weights. This programme is intended for a net weight of approx. 100 g. With weights other than 100 g, the time parameters for this programme can be altered in certain intervals (see "Changing the settings"). The time parameters for a programme in use, however, cannot be altered.

The programme is not suitable for making popcorn with natural popping corn or maize kernels. Use only specially labelled microwave popcorn in a sealed bag with this Automatic programme.

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

Ensure the bag is able to expand unhindered in the microwave oven. If it touches the walls and gets caught on them, a build-up of heat may occur.




- Touch .

The programme will start after a few seconds. It starts immediately if the Start sensor is pressed.

After a short time, the popping of the corn will be audible.

- Stop the programme before the end if the popping noises become infrequent. Take note of the instructions on the packaging.

The bag will be very hot. Therefore, exercise caution when removing it from the microwave oven.

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

It is important to follow the weight guidelines for the programme concerned. If the weight guidelines are exceeded, the food will not cook sufficiently.

Ac 5 Vegetables

Place the prepared vegetables in a container. Depending on the freshness and moisture content of the vegetables, add 30-40 ml water and a little salt or seasoning. Enter the weight including that of the water, place the covered cooking container on the turntable and cook. Halfway through the cooking duration, an audible tone will sound to prompt you to turn or stir the food.

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

Carrots in a chervil cream sauce (Serves 2)

Preparation time: 25 – 35 minutes

350 g carrots, washed and peeled

5 g butter

50 ml vegetable stock (instant)

75 g crème fraîche

1/2 tbsp. white wine

Salt and pepper

A pinch of sugar

1/2 tsp. mustard

1 tbsp. fresh chervil, chopped, or

1/2 tbsp. dried chervil, chopped

Approx. 1/2 tbsp. cornflour

Cut the carrots into fine batons or slices (approx. 3 – 4 mm thick) and place in a cooking container.

Combine the rest of the ingredients to make a smooth sauce, and pour over the carrots.

Cover and cook. Stir when the audible tone sounds halfway through the cooking duration.

Setting: Cooking fresh food Ac 5 

Weight: 525 g

Place cooking container on the turntable.

Recipes - Automatic programmes

Ac 6 Potatoes

This programme can be used to cook new potatoes, boiled potatoes and bouillon potatoes. Enter the weight for the potatoes and the cooking liquid.

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

When cooking new potatoes, add approx. 1/2 tbsp. water per potato. If cooking the potatoes in their skins, pierce the skins several times with a fork or skewer before cooking, then cover the container and cook.

Golden curried potatoes (Serves 3)

Preparation time: 25 – 35 minutes

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

Cut the potatoes into large cubes (approx. 3 x 3 cm), or use small potatoes.

Place all of the ingredients into a suitable container and mix well.

Cover and cook. Stir when the audible tone sounds halfway through the cooking duration, then continue cooking.

Setting: Cooking fresh food Ac 6 

Weight: 1000 g

Place cooking container on the turntable.

Ac 7 Rice

This programme can be used to cook rice in the microwave oven. Enter the dry weight of the rice.

Pour boiling water over the rice in a ratio of 1 part rice to 2 parts water.

Cook the rice uncovered.

Ac 8 Gratin/Bakes

Vegetable gratin (Serves 4)

Preparation time: approx. 40 minutes

400 g cauliflower or broccoli
400 g carrots

For the cheese sauce:

20 g margarine
20 g plain flour
300 ml vegetable stock (instant)
200 ml milk
100 g Emmental cheese, diced
50 g Gouda cheese, grated
Salt, pepper and ground nutmeg
1/2 tbsp. chopped parsley

Cut the cauliflower or broccoli into small rosettes, and finely slice the carrots (3 mm thick). Place the vegetables in a baking dish (approx. 24 cm in diameter), and mix well.

Melt the margarine in a pan on the cooktop, stir in the flour and then add the stock and milk whilst continuing to stir. Stir in the Emmental cheese, and simmer until the cheese has melted. Season generously with salt, pepper and nutmeg, and stir in the parsley. Pour the sauce over the vegetables, sprinkle with Gouda and bake uncovered.

Setting: Cooking fresh food Ac 8 

Weight: 1500 g

Place cooking container on the turntable.

Potato cheese gratin (Serves 4)

Preparation time: 25 – 30 minutes

500 g potatoes, peeled
250 ml cream
125 g crème fraîche
150 g Gouda, grated
1 clove of garlic
Salt, black pepper, nutmeg
Butter

Slice the potatoes finely, mix with approx. 2/3 of the cheese, and place in the base of a baking dish (approx. 24 cm in diameter) which has been greased and rubbed with the garlic. Mix together the cream and crème fraîche, season with salt, pepper and nutmeg and pour over the potato and cheese mixture. Sprinkle with the rest of the cheese and bake uncovered.

Setting: Cooking fresh food Ac 8 

Weight: 1050 g

Place cooking container on the turntable.

Recipes - Automatic programmes

Ac 9 Kebabs

Pork kebabs (8 skewers)

Preparation time: 25 – 35 minutes
+ 1 hour resting time

1 pork fillet, approx. 300 g
1 red capsicum
2 onions

For the marinade:

4 tbsp. oil
Pepper, salt, sweet paprika and chilli powder

8 wooden skewers

Cut the pork fillet into 16 cubes. Wash the capsicum and cut into bite-sized pieces. Peel the onion and cut into eighths.

Arrange the meat, capsicum and onions alternately on the skewers. Mix together the ingredients for the marinade, and brush onto the kebabs. Set aside for 1 hour.

Put the kebabs on the grilling rack, and place on the glass tray in the microwave oven. Turn halfway through grilling when the audible tone sounds.

Setting: Cooking fresh food Ac 9 

Weight: 100 g per kebab

Place the grilling rack supporting the food on the glass tray on the turntable.

Chicken kebabs (8 skewers)

Preparation time: 25 – 35 minutes
+ 1 hour resting time

4 chicken breasts, each approx. 120 g
4 pineapple rings (tinned)
16 apricot halves (tinned)

For the marinade:

2 tbsp. vegetable oil
2 tbsp. sesame oil
Salt and pepper

½ tsp. paprika
½ tsp. curry powder

A little chilli powder

Optional: ground ginger or ground coriander

8 wooden skewers

Cut each chicken breast into 4 pieces. Cut the pineapple slices into quarters. Drain the apricots well.

Mix together all of the ingredients for the marinade.

Arrange the chicken pieces, pineapple and apricots alternately on the wooden skewers, brush with the marinade and set aside for 1 hour.

Put the kebabs on the grilling rack, and place on the glass tray in the microwave oven. Turn halfway through cooking when the audible tone sounds.

Setting: Cooking fresh food Ac 9 

Weight: 100 g per kebab

Place the grilling rack supporting the food on the glass tray on the turntable.

Ac 10 Chicken drumsticks

Brush the drumsticks with melted butter or oil, and season. Place the drumsticks on the grilling rack, and place on the glass tray in the microwave oven. Halfway through cooking, when an audible tone sounds, turn the drumsticks over and continue to cook.

Ac 11 Chicken

Cut the chicken in half. Brush with melted butter or oil, and season. Arrange the two halves with the cut side uppermost on the grilling rack on top of the glass tray, and place in the microwave oven. Halfway through cooking, when an audible tone sounds, turn the chicken over and continue to cook.

For programmes Ac 9 and Ac 10

For a good colour and flavour when grilling chicken, sprinkle with a mixture of paprika and curry powder.

Ac 12 Fish fillet in sauce

Fish curry (Serves 4)

Preparation time: 35 – 45 minutes

300 g pineapple pieces (tinned)
1 red capsicum
1 small banana
500 g perch or rosefish fillets
1 1/2 tbsp. lemon juice
30 g butter
100 ml white wine
100 ml pineapple juice
Salt, sugar and chilli powder
1 tbsp. cornflour

Dice the fish and place in a suitable container. Drizzle with lemon juice.

Quarter the capsicum, remove the seeds and pith, and cut into narrow strips. Peel and slice the banana. Add to the fish along with the capsicum and pineapple pieces, and mix well. Add the butter.

Mix together the wine, juice, seasoning and cornflour to make a smooth sauce, and pour over the fish. Mix everything thoroughly, then cover and cook.

Setting: Cooking fresh food Ac 12 

Weight: 1200 g

Place cooking container on the turntable.

Recipes - Automatic programmes

Ac 13 Fish bake

Crispy fish pie (Serves 2)

Preparation time: 25 – 35 minutes

400 g perch or rosefish fillets

1 1/2 tbsp. lemon juice

Salt and white pepper

50 g butter

2 tsp. mustard

1 onion, finely diced

40 g Gouda cheese, grated

20 g golden breadcrumbs

1 tbsp. freshly chopped dill

Drizzle the fish fillet with the lemon juice, and leave to stand for approx. 10 minutes. Grease a shallow baking dish with a little butter.

Pat the fish dry, season with salt and pepper and arrange in the dish.

Melt the butter for 40 – 50 seconds at 450 W, then mix well with the mustard, onion, Gouda, breadcrumbs and dill.

Spread over the fish. Cook until golden.

Setting: Cooking fresh food Ac 13 

Weight: approx. 600 g

Place cooking container on the turntable.

Perch and tomato gratin (Serves 4)

Preparation time: 35 – 45 minutes

500 g perch or rosefish fillet

1 tbsp. lemon juice

500 g tomatoes

Herb salt

2 tsp. oregano, finely chopped

150 g Gouda cheese, grated

Cut the perch into pieces, drizzle with lemon juice and leave to stand for approx. 10 minutes.

Dice the tomatoes, and place in a baking dish with the fish and half of the cheese.

Season generously with herb salt and oregano, and mix well.

Sprinkle with the rest of the cheese and bake uncovered.

Setting: Cooking fresh food Ac 13 

Weight: approx. 1150 g

Place cooking container on the turntable.

Ac 14 Fish

Grilled trout (Serves 4)

Preparation time: 25 – 30 minutes

4 trout, 250 g each

2 – 4 tbsp. chopped parsley

Salt, pepper, lemon juice

Butter

Clean the trout, season inside and out and fill with herbs.

Place the trout on the lightly oiled grilling rack, spread with soft butter, and place in the microwave oven on the glass tray.

Setting: Cooking fresh food Ac 14 

Weight: 1000 g

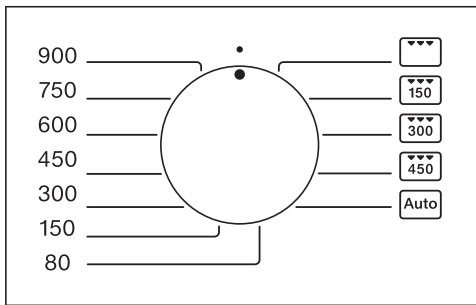
Place the grilling rack supporting the food on the glass tray on the turntable.

Saving a favourite programme (memory)

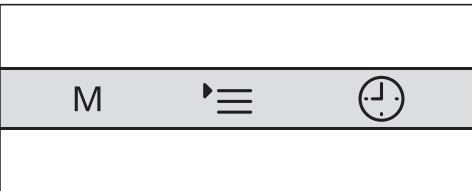
One favourite programme can be saved in memory. This programme can be used for your most frequently cooked recipe. The programme can have up to 3 stages (e.g.: 1 minute at 600 W, followed by 2 minutes on Grill, and finally 3 minutes at 150 W + Grill).

Programming

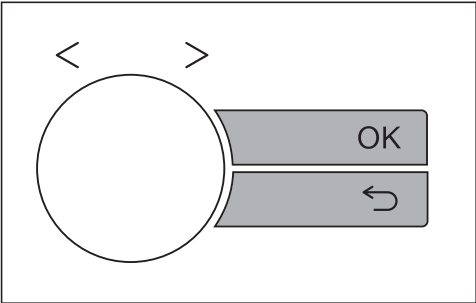
(The example given is for a 3-stage programme)



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



- Touch **M**.
The number 1 will flash in the display.
- Select the function and duration for the next stage.



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

Afterwards you can use the rotary control on the right to scroll through your entries and check them.

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

If there is no food in the appliance, touch the **||** sensor as soon as you have started the programme so that the appliance is not damaged by having no food in it.

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

Saving a favourite programme (memory)

Calling up your favourite programme

- Turn the power level selector to the 12 o'clock position.
- Touch **M**.
- Turn the rotary selector on the right to check the individual programme stages.
- Touch the Start sensor.

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

Changing an entry

Entering a new programme overrides the previously saved programme.

- Turn the power level selector to the 12 o'clock position.
- Touch **M**.
The first programme stage is visible in the display.
- Touch OK to change the first stage.
The number 1 will flash in the display.
- Enter the new programme sequence as previously described.

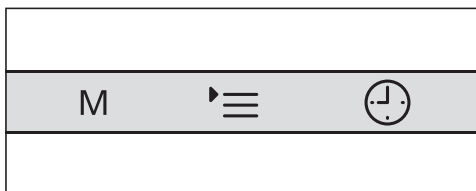
Changing the settings

You can change the standard default settings by altering the "status" of the setting.

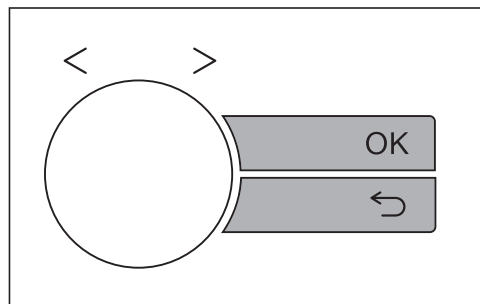
Please consult the chart for the different options.

The factory default settings are marked with a star* in the chart.

To change the settings, proceed as follows:



- Touch '≡'.
'≡' flashes in the display and *P* and  light up.



- Touch OK.
P 1 appears in the display.
- Use the time selector to select the setting that you wish to change (*P 1* to *P 11* and *P 0*). Turn it until the setting required appears in the display.
- Touch OK to select the setting.
The current status will appear in the display, e.g. *5 1*.

- Turn the time selector if you wish to change the status (see chart), and confirm your entry by touching OK (for *P 8* and *P 0*, touch and hold OK for approx. 4 seconds).

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

The other settings can be changed in the same way.

If you do not want to change a setting and want to switch to another setting, touch ↶.

- If you want to change further settings, touch '≡'.

The altered settings are retained after a power cut.

If you wait a while before the making the next entry, the time of day will appear in the display. If this happens, repeat the entries.

Changing the settings


Setting		Settings available (* factory default)	
P 1	Time of day display	5 0 * 5 1	The time of day disappears and continues to run in the background if the appliance has not been used for some time. The appliance is switched off and must be switched on before using. The time of day is switched on and remains visible. The appliance is ready to use.
P 2	Audible tones	5 0 5 1 to 5 7, 5 4 *	The audible tones are switched off. The audible tones are switched on. You can change the volume. When you select a status, the corresponding audible tone will sound simultaneously.
P 3	Keypad tones	5 0 5 1 *	The keypad tones are switched off. The keypad tones are switched on.
P 4	Time of day	24 h * 12 h	24-hour format is activated. 12-hour format is activated.
P 5	Reminder tone	5 0 5 1 *	The reminder tone is deactivated. The reminder tone sounds every 5 minutes for a while after the end of a programme.
P 6	Unit of weight	5 1 * 5 2	The weight of food is displayed in grams (g). The weight of food is displayed in pounds (lb).
P 7	Display brightness	5 1 to 5 7, 5 4 *	You can set different levels of brightness. When you select a status, the corresponding level of brightness appears immediately.
P 8	Demo mode (for showroom use only)	5 0 * 5 1	Demo mode is deactivated. Demo mode is activated. When a sensor or selector is operated, <i>NE5_</i> appears briefly in the display. The appliance can be operated, but the microwave function and the grill are inactive.
P 9	Keeping warm function	5 0 5 1 *	The keeping warm function is deactivated. The keeping warm function is activated.

Changing the settings

<i>P 10</i>	"door" message	<i>S 0</i> <i>S 1 *</i>	The "door" message does not appear. The "door" message appears if the door has not been opened for approx. 20 minutes. Start is blocked, as it is assumed that there is no food in the appliance.
<i>P 11</i>	Popcorn	02:30 02:40 02:50 03:20 * 03:50	The maximum duration for this programme can be altered between these limits.
<i>P 0</i>	Factory default settings	<i>S 0</i> <i>S 1 *</i>	Factory default settings have been changed. Factory default settings have been restored, or have not been changed.


Select the following microwave power levels to reheat food:

Drinks 900 W
Food 600 W
Food for babies and toddlers . . . 450 W

 We do not recommend heating or reheating food or drinks for babies or young children in the microwave oven. Any decision to do this is the responsibility of the user, and should only be done with the utmost care. Pasteurised or sterilised cooked food should be gently heated for $\frac{1}{2}$ to 1 minute at 450 W, and tasted to make sure it is not too hot for a baby's palate before serving. When reheating other food or drink, heat to a high temperature and allow to cool to a suitable heat for eating. For formula milk, follow the manufacturer's instructions.

Tips on reheating

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

 Always remove the lids from jars, especially jars of baby food.

Remove the screw cap with the rubber teat before warming baby bottles.

To avoid a boiling delay and liquids boiling over suddenly and explosively, ensure liquids are stirred before heating. After heating, always wait a minimum of 20 seconds before removing the container from the oven. You can also place a suitable glass rod or utensil into the cup or glass when heating liquids.

Never reheat hard boiled eggs in a microwave oven, even without the shell. The eggs may burst.

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


Always ensure that food is sufficiently reheated.

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

Reheating


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

After reheating

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

Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

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

 After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand.

Place the food in a microwave-proof dish and cover it.

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

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

Tips on cooking

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

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

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

Ensure that food such as meat and fish which can spoil easily is thoroughly cooked for an appropriate length of time.

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

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

Eggs can burst, even after they have been taken out of the oven.

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

The pressure could otherwise cause the egg yolk to explode.

After cooking

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

Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

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

Defrosting / Defrosting and reheating or cooking

Do not refreeze food once it has thawed. Defrosted food should be used up as quickly as possible as food soon loses its nutritional value and goes off. Defrosted food may only be refrozen after it has been cooked.

Defrosting

Select the following microwave power settings to defrost food:

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

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

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

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

Fish does not need to be fully defrosted before cooking.

Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Defrosting followed by reheating or cooking

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

After defrosting, select 900 W followed by 450 W.

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

Soups, stew and vegetables should be stirred several times during the process. Carefully separate and turn slices of meat halfway through the programme. Turn pieces of fish at the halfway stage as well.

After defrosting followed by reheating or cooking

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

You can preserve small portions of fruit, vegetables and meat in preserving jars with your microwave oven. Prepare the jars in the usual way.

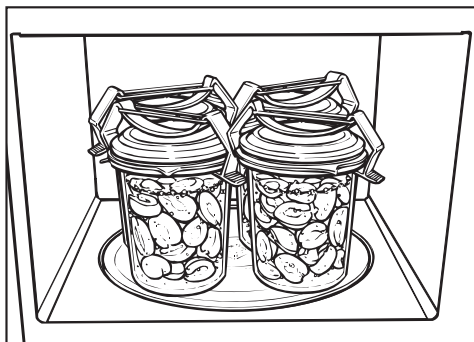
Fill the jars up to 2 cm below the rim.

Close the jars with clear adhesive tape or with clips suitable for microwave use.

Never use metal clips or jars with screw-on lids.

Do not use tins for bottling. Pressure can build up and they may explode, resulting in injury or damage.

Do not attempt to place more than four $\frac{1}{2}$ - litre jars onto the turntable at the same time.



Set to 900 W and bring the content in the jars to bubble. The time required depends on:

- the initial temperature of the produce in the jar.
- the number of glass jars.

Duration until bubbles evenly ascend in all jars:

1 glass jar approx. 3 minutes

2 glass jars approx. 6 minutes

3 glass jars approx. 9 minutes

4 glass jars approx. 12 minutes

This is sufficient time for bottling fruit and cucumbers.

For vegetables, reduce the power to 450 W once the produce starts bubbling. Cook

- carrots for approx. 15 minutes

- peas for approx. 25 minutes.

After bottling

Take the glass jars from the microwave oven, cover the jars with a cloth and allow to cool for approx. 24 hours.

Remove the clips or the adhesive tape and make sure the glasses are closed properly.

Some suggested uses


Produce	Quantity	MW power level (in watts)	Duration (in minutes)	Notes
Melting butter and margarine	100 g	450	1:00 – 1:10	Do not cover.
Melting chocolate	100 g	450	3:00 – 3:30	Do not cover. Stir occasionally.
Dissolving gelatine	1 packet + 2 1/2 tbsp. water	450	0:10 – 0:30	Do not cover. Stir occasionally.
Preparing flan topping/jelly glaze	1 packet + 250 ml liquid	450	4 – 5	Do not cover. Stir occasionally.
Yeast dough	Made with 100 g flour	80	3 – 5	Cover and leave to prove.
Chocolate covered cream cake	20 g	600	0:10 – 0:20	Place on a plate, do not cover.
Salad dressings	125 ml	150	1 – 2	Heat uncovered on a gentle heat.
Tempering citrus fruits	150 g	150	1 – 2	Place on a plate, do not cover.
Frying bacon	100 g	900	2 – 2:30	Place on kitchen paper, do not cover.
Softening ice cream	500 g	150	1 – 3	Place open ice cream container in microwave.
Skinning tomatoes	3 tomatoes	450	6 – 7	Cut a cross shape into the top of each tomato, cover, and heat in a little water. The skins will slip off easily. Take care, as the tomatoes may get very hot.
Strawberry jam	300 g strawberries, 300 g jam sugar	900	7 – 9	Mix the fruit and sugar in a deep container, cover and cook.
Defrosting and baking bread rolls	2 rolls	150 + Grill Grill	1 – 2 4 – 6	Place uncovered on the rack, turning halfway through.

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

Disconnect the microwave oven from the power supply before cleaning (e.g. switch off at the socket and remove the plug).

Do not use a steam cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

Oven interior and inside of the door

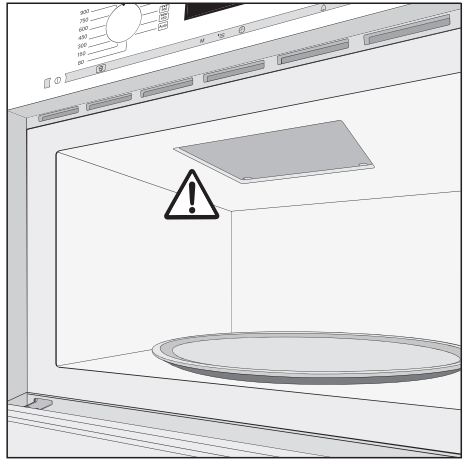
 The oven interior can get hot during use. To avoid the danger of being burnt, wait until it has cooled down before cleaning. It should be cleaned after each use. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible. In certain circumstances, very heavy soiling can even damage the appliance and be dangerous. Fire hazard!

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

For more heavy soiling, heat a glass of water with a glass rod or suitable utensil placed in it for 2 to 3 minutes until the water begins to boil. The steam will collect on the walls and soften the soiling.

The oven interior can now be wiped

clean using a little washing-up liquid if necessary.



Do not remove the cover to the microwave outlet inside the oven interior, nor the film covering the inside of the door.

Do not let water or any small particles penetrate the vents in the appliance.

Wring out cloths before using them to wipe out the oven to avoid moisture getting into the openings.

Do not use abrasive cleaners, as these will scratch the surface.

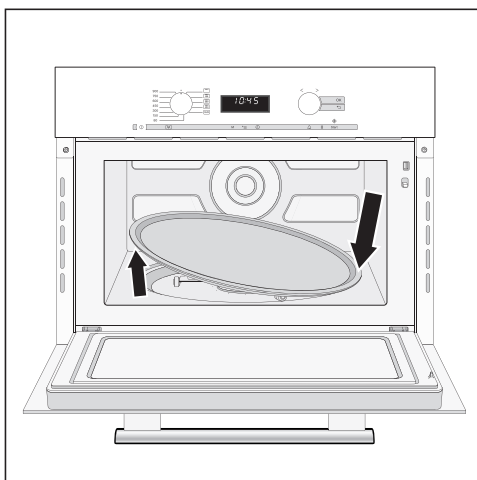
To neutralise odours in the oven, put a cup of water with some lemon juice with a glass rod or suitable utensil placed in it in the microwave oven and simmer for a few minutes.

Cleaning and care

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

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

To clean the interior:



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



- Always keep the roller ring underneath it clean, as well as the oven floor, to enable the turntable to turn smoothly.
- Clean the area between the turntable and the roller ring.

Do not turn the carrier manually, as this could damage the drive motor.

Appliance front

Do not let water or any small particles penetrate the vents in the appliance.

Remove any soiling immediately. If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front with a solution of warm water and a little washing-up liquid applied with a soft sponge. Wipe the surfaces dry using a soft cloth. For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent, such as the Original Miele all purpose microfibre cloth.

The surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour surfaces.

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

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaners,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- dirt erasers,
- sharp metal scrapers.

Cleaning and care

Accessories supplied

Cover

Rinse the cover after each use. The cover can be washed in a dishwasher. However, discolouration caused by natural dyes, e.g. from carrots, tomatoes or ketchup, may occur. This discolouration is irreversible but does not affect the stability of the cover.

Gourmet plate

Clean the Gourmet plate with hot water and a cloth with a little washing-up liquid to remove any grease.

Do not use wire wool, or abrasive sponges, aggressive or abrasive cleaning agents.
The Gourmet plate is not suitable for cleaning in a dishwasher.

If the Gourmet plate has been used to prepare foods with a strong aroma, you can neutralise any odours by adding some water and lemon juice to the Gourmet plate and heating in the microwave at maximum power for 2 – 3 minutes. Rinse the Gourmet plate afterwards with clean water.


Rack

Wash and dry the rack after each use. It is dishwasher-proof, or can be washed by hand in hot water with a little washing-up liquid. Remove stubborn soiling with a stainless steel cleaner.

Optional accessories

Glass tray

The glass tray can be washed by hand using a solution of hot water and washing-up liquid, or it can be washed in a dishwasher. Do not use abrasive cleaning agents.

 Repairs may only be carried out by a suitably qualified and competent person authorised by Miele in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting Miele. Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

What to do if . . .

. . . a programme will not start.

Check whether,

- the appliance door is closed properly.
- the system lock has been activated (see "System lock").
- "door" appears in the display. The door hasn't been opened for more than 20 minutes (see "door message").
- the appliance is plugged into the mains supply and switched on at the socket.
- the mains fuse has tripped because the mains voltage or another appliance is faulty (unplug the appliance, call a qualified electrician or call Miele - see "After sales service").

. . . a noise can be heard after a cooking programme.

This is not a fault.

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

It will switch off automatically.

. . . the display does not light up.

Check whether,

- the time of day has been switched off.

. . . the turntable does not turn smoothly.

- Check whether the area underneath the turntable is clean.
- Check whether the surfaces between the turntable and the roller ring are clean.

Remove any soiling.

. . . food is not adequately defrosted, heated or cooked at the end of the selected cooking duration.

- Check whether the correct power level was selected for the duration set.

The lower the power level, the longer the duration required.

- Check whether the programme has been interrupted and not restarted.

Problem solving guide

... the microwave operation works but not the lighting.

- You can operate the appliance as normal, but the lighting is faulty. Contact Miele if you need to replace the lighting.

... strange noises are heard when the microwave oven is being used.

Check whether,

- the food is covered with aluminium foil.
If so, remove it.
- sparks are being created by the use of crockery with a metallic finish. See "Suitable containers for microwave ovens".

... the time of day in the display is not accurate.

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

- Set the correct time of day.

... food cools down too quickly.

In the microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat.

If food is cooked at a high power level, it is possible that the heat may not have reached the centre of the food, so it is hot on the outside but cold in the centre. During standing time heat is transferred to the centre of the food. This may leave the food warm in the middle but cool on the outside. When reheating food with different densities,

such as plated meals, it is therefore sensible to select a lower power level and lengthen the duration required.

... the microwave switches itself off during a cooking, reheating or defrosting programme.

There may be insufficient air circulation.

Check whether,

- the air inlet or outlet is blocked.

If so, remove any obstruction. The appliance switches off automatically in cases of overheating. Cooking can be continued after a cooling-down period.

If the microwave oven switches itself off repeatedly, please call Miele.



If it is not possible to remedy a fault by following the instructions given above, on no account open the appliance casing.

This microwave oven should only be repaired by a suitably qualified technician trained by Miele. Danger of electrocution!

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

– Miele

The contact details for Miele are given at the back of these operating instructions.


When contacting Miele, please quote the model and serial number of your appliance. This information is given on the data plate, which is located on the inside of the appliance front.

Warranty

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

For further information on warranty conditions, please refer to the warranty booklet supplied with the appliance.

Electrical connection

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

The appliance is supplied with a mains cable and moulded plug ready for connection to an AC single phase 220-240 V 50 Hz supply.

Fuse protection is to be conducted as follows: Connection to an earthed power socket, protected with 10 A-L automat or fuse 10 A.

Connection must only be made via a suitable switched socket. The electrical system must comply with VDE 0100.

The appliance should be positioned so that the plug is accessible.

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

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

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

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

This appliance meets the requirements of the European Standard EN 55011. This appliance is classified as Group 2, Class B. Group 2 indicates that the appliance can be used for the purpose of cooking food with high frequency energy in the form of electro-magnetic radiation. Class B indicates that the appliance is suitable for domestic use.

Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**. When switched on, peak loads in the system can cause the safety switch-off mechanism to be triggered. This can damage the electronic unit. The machine must not be used with so-called **Energy saving devices** either. These reduce the amount of energy supplied to the machine, causing it to overheat.

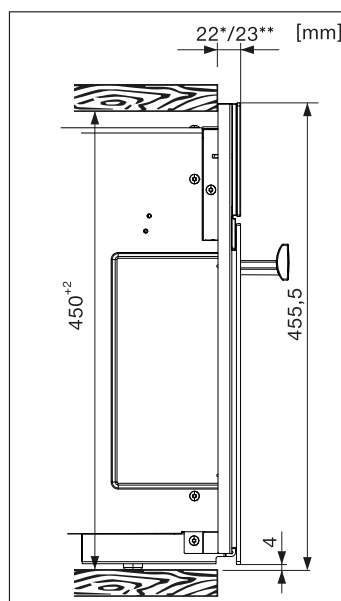
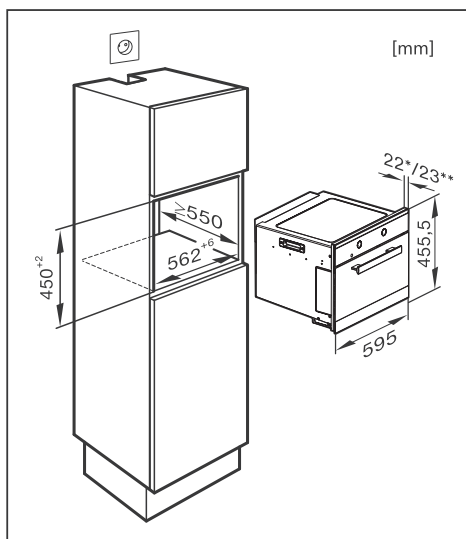
When building in the appliance, ensure that air entering and leaving the front of the appliance is not hindered.

Therefore, do not block the ventilation gaps with any objects.

Do not lift up the microwave oven by the door handle as this may damage the door.

Use the hand grips on the sides of the housing to carry the appliance.

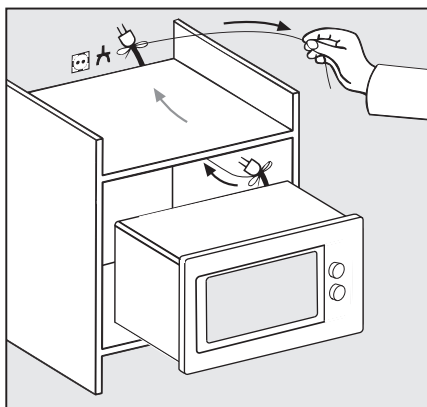
Building-in dimensions



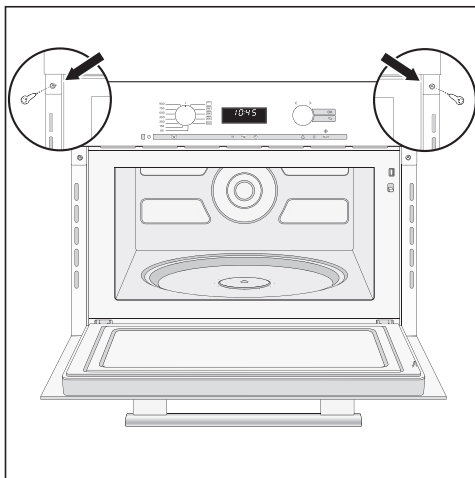
Installation

Installation instructions

The appliance must be built in before it can be used. Otherwise it poses an electric shock hazard.



- Slide the appliance into the housing unit, and pull the cable with the plug through the back of the unit.



- Align the appliance.
- Open the door and use the 2 screws supplied to secure the appliance to the side walls of the housing unit.

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