



Oven

[en] User manual and installation instructions

C17MR02N0B

Further information and explanations are available online:



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USER MANUAL

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1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.

- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

Only use this appliance:

- To prepare meals and drinks.
- For household use and similar applications, such as: In kitchens for employees in shops, offices and other commercial sectors; in agriculture; by customers in hotels and other residential facilities; in bed and breakfasts.
- Up to an altitude of max. 4000 m above sea level.

This appliance complies with the standards EN 55011 and CISPR 11. It is a group 2, class B product. Group 2 means that microwaves are produced for the purpose of heating food. Class B means that the appliance is suitable for private households.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised. Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

Always place accessories in the cooking compartment the right way round.

→ "Accessories", Page 10

⚠ WARNING – Risk of fire!

Combustible objects that are left in the cooking compartment may catch fire.

- ▶ Never store combustible objects in the cooking compartment.
- ▶ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Opening the appliance door creates a draught. Greaseproof paper may come into contact with the heating element and catch fire.

- ▶ Never place greaseproof paper loosely over accessories when preheating the appliance and while cooking.
- ▶ Always cut greaseproof paper to size and use a plate or baking tin to hold it down.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Accessories and cookware get very hot.

- ▶ Always use oven gloves to remove accessories or cookware from the cooking compartment.

When the cooking compartment is hot, any alcoholic vapours inside may catch fire.

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Open the appliance door carefully.

⚠ WARNING – Risk of scalding!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

If there is water in the cooking compartment when it is hot, this may create hot steam.

- ▶ Never pour water into the cooking compartment when the cooking compartment is hot.

⚠ WARNING – Risk of injury!

Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▶ Keep your hands away from the hinges. Components inside the appliance door may have sharp edges.
- ▶ Wear protective gloves.

⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the insulation of the power cord is damaged, this is dangerous.

- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord.

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.

- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▶ Call customer services. → Page 24

⚠ WARNING – Danger: Magnetism!

Permanent magnets are used in the control panel or in the controls. These may affect electronic implants, e.g. heart pacemakers or insulin pumps.

- ▶ Wearers of electronic implants must stay at least 10 cm away from the control panel.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

1.5 Microwave

CAREFULLY READ THE IMPORTANT SAFETY INSTRUCTIONS AND KEEP THEM SAFE FOR FUTURE USE

⚠ WARNING – Risk of fire!

Using the appliance for anything other than its intended purpose is dangerous and may cause damage. For example, heated slippers and pillows filled with grain or cereal may catch fire, even several hours later.

- ▶ Never dry food or clothing with the appliance.
- ▶ Never heat up slippers, pillows filled with grain or cereal, sponges, damp cleaning cloths or similar with the appliance.
- ▶ The appliance must only be used to prepare food and drink.

Food and its packaging and containers may catch fire.

- ▶ Never heat food in heat-retaining packaging.
- ▶ Do not leave food unattended while it is heating in containers made of plastic, paper or other combustible materials.

- ▶ Never set the microwave power too high or the cooking time too long. Follow the instructions provided in this user manual.
- ▶ Never use the microwave to dry food.
- ▶ Never defrost or heat food with a low water content, such as bread, at too high a microwave power or for too long.

Cooking oil may catch fire.

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

⚠ WARNING – Risk of explosion!

Liquids and other food may easily explode when in containers that have been tightly sealed.

- ▶ Never heat liquids or other food in containers that have been tightly sealed.

⚠ WARNING – Risk of burns!

Foods with peel or skin may burst or explode during heating, or even afterwards.

- ▶ Never cook eggs in their shell or heat hard-boiled eggs in their shell.
- ▶ Never cook shellfish or crustaceans.
- ▶ Always prick the yolk of eggs before microwaving.
- ▶ The skin of foods that have a peel or skin, such as apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.

Heat is not distributed evenly through baby food.

- ▶ Never heat baby food in closed containers.
- ▶ Always remove the lid or teat.
- ▶ Stir or shake well after heating.
- ▶ Check the temperature before giving the food or drink to a child.

Heated food gives off heat. The cookware may become hot.

- ▶ Always use oven gloves to remove cookware or accessories from the cooking compartment.

Airtight packaging may burst when food is heated.

- ▶ Always follow the instructions on the packaging.
- ▶ Always use oven gloves to remove the dishes from the cooking compartment.

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

At the highest settings in microwave only mode, the drying function will automatically

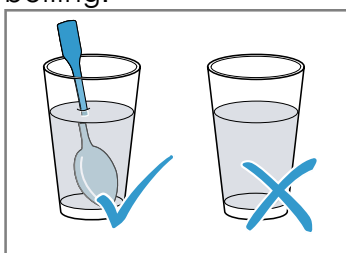
switch on an additional heating element to heat the cooking compartment.

- ▶ Never touch the inside surfaces of the cooking compartment or the heating elements while they are hot.
 - ▶ Keep children at a safe distance.
- Using the appliance for anything other than its intended purpose is dangerous. This is because, for instance, overheated slippers, pillows filled with grain or cereal, sponges and damp cleaning cloths, etc., may cause burns to the skin.
- ▶ Never dry food or clothing with the appliance.
 - ▶ Never heat up slippers, pillows filled with grain or cereal, sponges, damp cleaning cloths or similar with the appliance.
 - ▶ The appliance must only be used to prepare food and drink.

⚠ WARNING – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches the boiling temperature without the usual steam bubbles rising to the surface. Exercise caution even when only gently shaking the container. The hot liquid may suddenly boil over and splatter.

- ▶ Always place a spoon in the container when heating liquids. This prevents delayed boiling.



⚠ WARNING – Risk of injury!

Unsuitable cookware may crack. Porcelain or ceramic cookware can have small perforations in the handles and lid. These perfora-

tions conceal a cavity below. If moisture penetrates this cavity, it could cause the cookware to crack.

- ▶ Only use microwave-safe cookware. Cookware and containers made from metal or cookware with metal edging may lead to sparks being formed during simple microwave operation. The appliance is damaged.
- ▶ Never use metal containers during microwave-only operation.
- ▶ Only use microwave-safe cookware or use the microwave in combination with a type of heating.

⚠ WARNING – Risk of electric shock!

The appliance uses a high voltage.

- ▶ Never remove the casing.

⚠ WARNING – Risk of serious harm to health!

Inadequate cleaning may destroy the surface of the appliance, reduce its service life, and lead to dangerous situations, such as escaping microwave energy.

- ▶ Clean the appliance on a regular basis, and remove any food residue immediately.
- ▶ Always keep the cooking compartment, door seal, door and door stop clean.
→ "Cleaning and servicing", Page 18

Never operate the appliance if the cooking compartment door or the door seal is damaged. Microwave energy may escape.

- ▶ Never use the appliance if the cooking compartment door, the door seal or the plastic door frame is damaged.
- ▶ Any repair work must only be carried out by the after-sales service.

Microwave energy will escape from appliances that do not have any casing.

- ▶ Never remove the casing.
- ▶ Contact our after-sales service if maintenance or repair work is needed.

2 Preventing material damage

2.1 General

ATTENTION!

Objects on the cooking compartment floor at over 50 °C will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▶ Do not place any accessories, greaseproof paper or foil of any kind on the cooking compartment floor.
- ▶ Only place cookware on the cooking compartment floor if a temperature above 50 °C has been set.

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the cooking compartment when it is still hot.
- ▶ Never place cookware containing water on the cooking compartment floor.

The prolonged presence of moisture in the cooking compartment leads to corrosion.

- ▶ Allow the cooking compartment to dry after use.
- ▶ Do not keep moist food in the cooking compartment for a long time with the door closed.
- ▶ Do not store food in the cooking compartment.

Leaving the appliance to cool down with the door open will damage the front of neighbouring kitchen units over time.

- ▶ Always allow the cooking compartment to cool down with the door closed after cooking at high temperatures.
- ▶ Take care not to trap anything in the appliance door.
- ▶ Only leave the cooking compartment to dry with the door open if a lot of moisture was produced during operation.

Fruit juice dripping from the baking tray leaves stains that cannot be removed.

- ▶ When baking very juicy fruit flans, do not pack too much on the baking tray.
- ▶ If possible, use the deeper universal pan.

Using oven cleaner in a hot cooking compartment damages the enamel.

- ▶ Never use oven cleaner in the cooking compartment when it is still warm.
- ▶ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

If the seal is very dirty, the appliance door will no longer close properly during operation. This may damage the front of adjacent kitchen units.

- ▶ Keep the seal clean at all times.
- ▶ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▶ Do not place or hang objects on the appliance door.
- ▶ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door pane when closing the appliance door.

- ▶ Always push accessories fully into the cooking compartment.

2.2 Microwave

Follow these instructions when using the microwave.

ATTENTION!

Metal touching the wall of the cooking compartment will cause sparks, which may damage the appliance or the inner door pane.

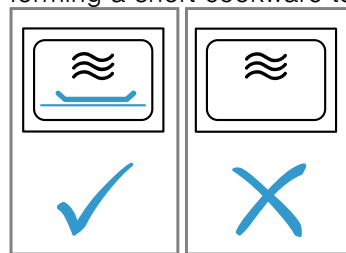
- ▶ Metal (e.g. a spoon in a glass) must be kept at least 2 cm from the cooking compartment walls and the inside of the door.

Using accessories directly on top of one another causes sparks.

- ▶ Do not combine the wire rack with the universal pan.
- ▶ Always place accessories on different levels. The universal pan and baking tray are not suitable for use with microwave-only mode. Using either of these may create sparks, which will damage the cooking compartment.

Placing aluminium containers in the appliance may cause sparks, which will damage the appliance.

- ▶ Do not use aluminium containers in the appliance. Operating the appliance without food in the cooking compartment may lead to overloading.
- ▶ Do not switch on the microwave unless there is food inside. The only exception to this rule is when performing a short cookware test.



If you prepare microwave popcorn at a microwave power level that is too high, the door pane may crack due to overloading.

- ▶ Never set a microwave power level that is too high.
- ▶ Use a maximum microwave output of 600 watts.
- ▶ Always place the popcorn bag on a glass plate.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less power.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.

- Not preheating the appliance can reduce the energy used by up to 20%.

Use dark-coloured, black-coated or enamelled baking tins.

- These types of baking tin absorb the heat particularly well.

Open the appliance door as little as possible during operation.

- This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.

When baking multiple dishes, do so in succession or in parallel.

- The cooking compartment is heated after baking the first dish. This reduces the baking time for the second cake.

If the cooking time is relatively long, you can switch the appliance off 10 minutes before the cooking time ends.

- There will be enough residual heat to finish cooking the dish.

Remove any accessories that are not being used from the cooking compartment.

- Accessories that are not being used do not need to be heated.

Allow frozen food to defrost before cooking.

- This saves the energy that would otherwise be required to defrost it.

Note:

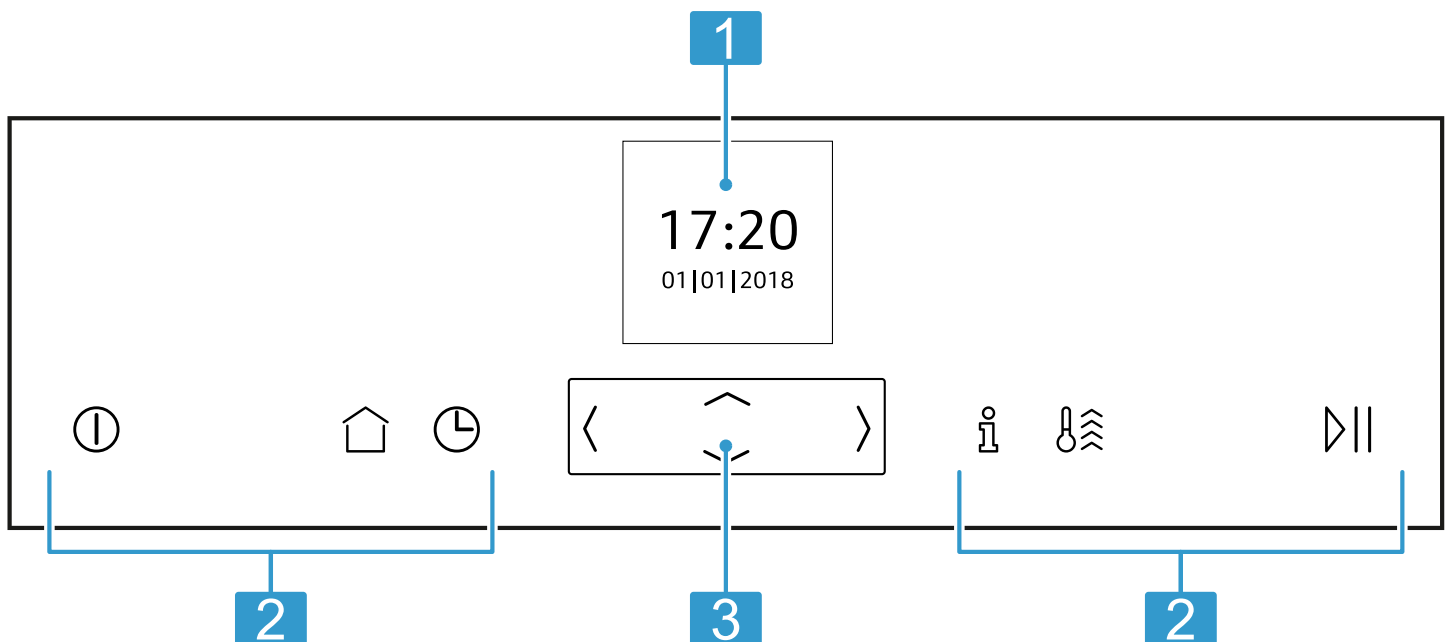
The appliance requires:

- A maximum of 1 W when the appliance is in operation with the display switched on
- A maximum of 0.5 W when the appliance is in operation with the display switched off

4 Familiarising yourself with your appliance

4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.









1 Display

2 Buttons

3 Control element

4.2 Buttons





The buttons are touch-sensitive areas. To select a function, press the corresponding button.

Symbol	Name	Use
	On/off	Switch the appliance on or off
	Main menu	Select operating modes and settings
	Time-setting options/ childproof lock	<ul style="list-style-type: none"> ▪ Set the "timer", "cooking time" or "Ready at" time for delayed starts ▪ Activate or deactivate the "childproof lock"
	Information	<ul style="list-style-type: none"> ▪ View additional information ▪ View the current temperature
	Rapid heat-up	<ul style="list-style-type: none"> ▪ Activate or deactivate the "Rapid heat-up" function ▪ Activate or deactivate the "PowerBoost" function
	Start/stop	Start or pause the appliance

4.3 Control element

You can configure all the functions on your appliance using the control element. You can change the setting values that are displayed more brightly.






Press and hold a button to scroll through the setting values quickly. Release the button to stop scrolling quickly.

Button	Name	Use
	Left	Navigate to the left on the display
	Right	Navigate to the right on the display
	Up	Navigate upwards on the display
	Down	Navigate downwards on the display

4.4 Main menu

The main menu provides an overview of your appliance's functions.


Press the  button to open the main menu.







Function	Name	Use
	Types of heating	Select the required type of heating and temperature for your food
	Microwave	Use the microwave to cook, heat up or defrost food quickly
	Microwave combina- tion	Switch on the microwave for a type of heating
	Microwave pro- grammes	Use the microwave to cook food
	Settings	Individually adjust the appliance settings

4.5 Types of heating

This is where you will find an overview of the types of heating. You will find recommendations for using the types of heating.

For temperatures above 275 °C, the appliance reduces the temperature to approx. 275 °C after around 40 minutes.

Symbol	Type of heating	Temperature	Use
	Hot air	40 - 200 °C	Bake or roast on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.

Symbol	Type of heating	Temperature	Use
	Circo-roasting	50 - 250 °C	Roast poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Grill, large area	50 - 290 °C	For grilling flat items such as steaks, sausages or bread, and for cooking au gratin. The entire area below the grill element becomes hot.
	Grill, small area	50 - 290 °C	For grilling small amounts of steaks, sausages or bread, and for cooking au gratin. The central area below the grill element becomes hot.
	Preheat cookware	30 - 70 °C	For heating cookware.
	Hot air eco	40 - 200 °C	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back wall around the cooking compartment. This type of heating is most effective between 125 and 200 °C. This type of heating is used to determine the energy consumption in circulating-air mode and the energy efficiency class.
	Dry appliance	150 °C	Dry the cooking compartment after using the microwave

4.6 Microwave power settings

This is where you can find an overview of the different microwave power settings and when to use them. The microwave power settings are levels and do not always correspond to the exact wattage that the appliance uses.

Microwave power setting in watts	Maximum cooking time in hours	Use
90 W	1:30	Defrost delicate foods.
180 W	1:30	Defrost food and continue cooking.
360 W	1:30	Cook fish and meat. Heat up delicate foods.
600 W	1:30	Heat and cook food.
Max.	0:30	Heat liquids.

Note: The maximum microwave power setting is not designed for heating food. To protect the appliance, the maximum power of the microwave is gradually reduced to 600 watts during the first few minutes. Full power is made available again after a cooling period.

4.7 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

Shelf supports

The rails in the cooking compartment enable you to place accessories at different heights.

→ "Accessories", Page 10

Your appliance has three shelf positions. The shelf positions are numbered from bottom to top.

You can remove the rails, e.g. for cleaning.

→ "Rails", Page 20

Lighting

One or more oven lights illuminate the cooking compartment.

When you open the appliance door, the light in the cooking compartment switches on. If the appliance door remains open for longer than 15 minutes, the light switches off again.

For most operating modes, the lighting is switched on during operation. The lighting switches off again when the operation ends.

Cooling fan

The cooling fan switches on and off depending on the appliance's temperature. The hot air escapes above the door.

ATTENTION!


Do not cover the ventilation slot above the appliance door. The appliance overheats.

► Ensure that the ventilation slots are unobstructed.

To ensure that the appliance cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Appliance door

If you open the appliance door during operation, the operation stops. When you close the appliance door, the operation continues automatically.

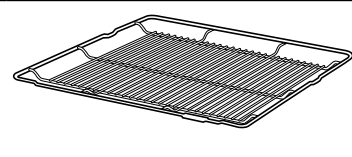
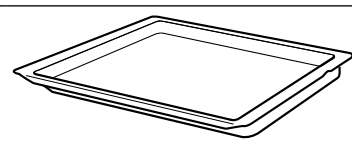
In microwave mode, when you close the appliance door, you have to press  to continue.

5 Accessories

Use original accessories. These have been made especially for your appliance.

Note: Accessories may become deformed if they get hot. Deformation has no effect on function. As the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.

Accessories		Use
Wire rack		<ul style="list-style-type: none"> ■ Cake tins ■ Ovenproof dishes ■ Cookware ■ Meat, e.g. roasting joints or steak ■ Frozen meals
Universal pan		<ul style="list-style-type: none"> ■ Moist cakes ■ Baked items ■ Bread ■ Large roasts ■ Frozen meals ■ Catch dripping liquids, e.g. fat when grilling food on the wire rack.

5.1 Information on accessories

Some accessories are only suitable for certain types of heating.

Microwave accessories

The wire rack that is supplied is only suitable for operation solely using the microwave.

Baking trays, e.g. the universal pan or the baking tray, may create sparks and are not suitable.

Observe the information about the microwave.

→ "Cookware and accessories with microwave", Page 13


5.2 Locking function

The locking function prevents the accessories from tilting when they are pulled out.

You can pull out the accessories approximately halfway without them tipping. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.


5.3 Sliding accessories into the cooking compartment

Always slide the accessory into the cooking compartment the right way round. This is the only way to ensure that accessories can be pulled out approximately halfway without tipping.

1. Turn the accessories so that the notch  is at the rear and is facing downwards.

2. Insert the accessory between the two guide rods for a shelf position.

Wire rack

Baking tray Slide the tray in with the sloping edge  towards the appliance door.
E.g. universal pan or baking tray

3. Push the accessory all the way in, making sure that it does not touch the appliance door.

Note: Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

5.4 Other accessories

You can purchase other accessories from our after-sales service, specialist retailers or online.

You will find a comprehensive range of products for your appliance in our brochures and online:

www.neff-international.com

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance.

You can find out which accessories are available for your appliance in our online shop or from our after-sales service.

6 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

6.1 Initial use

When the appliance is connected to the power supply for the first time or following a lengthy power failure, the settings that you will need to configure before you can use it will appear.

Note: You can change these settings at any time by going to the basic settings.

→ "Basic settings", Page 17

Setting the language

1. Connect the appliance to the power supply.
 - ✓ The first setting will appear after a few seconds.
2. Use the \vee button to navigate to the bottom row.
3. Use the \langle or \rangle button to select the language.
4. Use the \wedge button to navigate back to the top row.

5. Use the \rangle button to select the next setting.

Setting the time

1. Use the \vee button to navigate to the next row.
2. Use the \langle or \rangle button to select the current time.
3. Use the \wedge button to navigate back to the top row.
4. Use the \rangle button to select the next setting.

Setting the date

1. Use the \vee button to navigate to the next row.
2. Use the \langle or \rangle button to select the correct day.
3. Use the \wedge button to navigate back to the top row.
4. Use the \rangle button to select the next setting.
5. Use the \vee button to navigate to the next row.
6. Use the \langle or \rangle button to select the correct month.
7. Use the \wedge button to navigate back to the top row.
8. Use the \rangle button to select the next setting.
9. Use the \vee button to navigate to the next row.
10. Use the \langle or \rangle button to select the correct year.
11. Use the \wedge button to navigate back to the top row.

7 Basic operation

7.1 Switching on the appliance

- ▶ Press \odot to switch the appliance on.

Notes

- In the basic settings, you can specify whether the heating functions or the main menu should appear when you switch on the appliance.
 - "Basic settings", Page 17
- If you do not perform any actions on the appliance for an extended period, it will automatically switch itself off.

2. Use the \langle or \rangle button to select the required heating function.
3. Use the \vee button to navigate to the next row.
4. Use the \langle or \rangle button to select the required temperature or setting.
5. Press \triangleright to start.
 - ✓ The cooking time will appear on the display.
 - ✓ The heat-up indicator bar visualises the rising temperature.
6. When the food is ready, press \odot to switch the appliance off.

7.2 Switching off the appliance

- ▶ Press \odot to switch the appliance off.

Notes

- The residual heat indicator will appear on the display while the cooking compartment is still hot.
 - "Residual heat indicator", Page 11
- The cooling fan will continue to run until the cooking compartment has cooled down.
 - "Cooling fan", Page 9

7.5 Changing the temperature

You can also change the temperature once you have started the appliance.

1. Use the \wedge or \vee button to select the temperature row.
2. Use the \langle or \rangle button to select the required temperature.
- ✓ The temperature will now be changed.

7.3 Residual heat indicator

After you have switched off the appliance, the residual heat indicator will appear on the display.

Display	Meaning
-H-	Residual heat high (over 120 °C)
-h-	Residual heat low (between 60 and 120 °C)

7.6 Changing the type of heating

If you switch to a different heating function, the appliance will reset all the settings.

1. Press \triangleright to pause operation.
2. Use the \langle or \rangle button to select the required heating function.
3. Use the \vee button to navigate to the next row.
4. Use the \langle or \rangle button to select the required temperature.
5. Press \triangleright to start.

7.4 Setting the type of heating and temperature


1. Press \odot to switch the appliance on.
 - ✓ The heating functions will then be displayed.

7.7 Pausing operation

1. Press \triangleright .
2. Press \triangleright again to resume operation.


7.8 Cancelling operation

Note: Some functions, e.g. cleaning functions, cannot be cancelled.


- ▶ Press and hold the  button until the function that is currently in progress is cancelled.
- ✓ Operation will stop and all the settings will be reset.
- ✓ The cooling fan will continue to run until the cooking compartment has cooled down.


7.9 Viewing the current temperature

You can view the current temperature while the appliance is heating up.

- ▶ Press .
- ✓ The temperature will be displayed for a few seconds.

7.10 Displaying information

Requirement: The  button must be lit.




- ▶ Press .
- ✓ The information will be displayed for a few seconds.

8 Time-setting options

Your appliance has different time-setting options, with which you can control its operation.

8.1 Overview of the time-setting options








When you are setting a time, the time values will increase by greater increments as you scroll through the higher values. The cooking time, for example, can be set in 1-minute increments up to 1 hour, and then in 5-minute increments thereafter.

Time-setting option	Use
Timer 	When you set a time on the timer, the timer will run independently of the appliance and will not intervene in its operation. The timer does not affect the appliance.
Cooking time 	Once the cooking time has elapsed, the appliance automatically stops heating.
Ready at 	Along with the cooking time (duration), you can set the time at which you want cooking to end. The appliance will start up automatically so that it finishes cooking at the required time.

8.2 Timer



You can set the timer regardless of whether the appliance is on or off.

Setting the timer



1. Press .
 2. Once the appliance is switched on, use the  button to select "Timer" .
 3. Use the  or  button to select the timer duration.
 4. Press  to start the timer.
- ✓  will appear on the display. The timer duration will then count down.
 - ✓ Once the timer duration has elapsed, an audible signal will sound.
5. Press any button to end the audible signal.

Changing the timer

1. Press .

2. Use the  or  button to change the timer duration.
- ✓ The setting will then be applied.


Cancelling the timer



1. Press .
2. Use the  button to set a timer duration of "00:00".
- ✓ This cancels the current timer duration.




8.3 Cooking time

Once the set cooking time has elapsed, the appliance switches off automatically. You can only use the cooking time in conjunction with a heating function.




Setting the cooking time

1. Set a heating function and a temperature.
2. Press .
3. Select the default value.




Button	Default value
	10 minutes
	30 minutes

4. Use the  or  button to select the required cooking time.
 5. Once the cooking time has been set, press  to start.
- ✓ The cooking time will appear on the display. The cooking time will count down.
 - ✓ Once the cooking time has elapsed, an audible signal will sound.
6. Press any button to end the audible signal.

Changing the cooking time

1. Press .
2. Use the  or  button to change the cooking time.
- ✓ The setting will then be applied.

Cancelling the cooking time

1. Press .
2. Use the  button to set a cooking time of "00:00".
- ✓ This cancels the current cooking time.
3. To continue without setting a cooking time, press .

8.4 Delayed start/"Ready at" time

With this function, the appliance automatically switches itself on, and then switches itself off at the preselected end time. To enable it to do this, you set the cooking

time (duration) and specify when you want your food to be ready. You can only use the delayed start function in conjunction with a heating function.

Setting the Ready at time for delayed starts

Notes

- Do not leave food that spoils easily in the cooking compartment for too long.
 - You cannot use the delayed start function with every heating function.
1. Place the food into the cooking compartment and close the appliance door.
 2. Set a heating function and a temperature.
 3. Press \odot .
 4. Use the \langle or \rangle button to select the required cooking time.
 5. Use the \sphericalangle button to navigate to "Ready at" \rightarrow l.
- ✓ The time at which your food will be ready will appear on the display.

6. Use the \rangle button to select the required end time.
7. Press \triangleright ll to confirm the delayed start.
 - ✓ The appliance will start at the appropriate time.
 - ✓ Once the cooking time has elapsed, an audible signal will sound.
8. Press any button to end the audible signal.

Changing the Ready at time for delayed starts

1. Press \odot .
2. Use the \sphericalangle button to select "Ready at" \rightarrow l.
3. Use the \langle or \rangle button to change the end time.
 - ✓ The setting will then be applied.

Cancelling the Ready at time for delayed starts

1. Press \odot .
2. Use the \langle button to reset the end time.
 - ✓ The end time corresponds to the current time plus the set cooking time.
 - ✓ The appliance will start heating using the set cooking time.

9 Microwave

You can use the microwave to cook, heat up, bake or defrost food very quickly. The microwave can be used on its own or in combination with a type of heating.

9.1 Cookware and accessories with microwave

To heat food evenly and avoid damaging your appliance, it is important to only use the right cookware and accessories.

Follow the cookware manufacturer's instructions. Unless otherwise specified, place the cookware and accessory on level 1.

Microwave-safe

Cookware and accessories	Information
Cookware made from heat-resistant, microwave-safe material:	These materials allow microwaves to pass through and are not damaged.
<ul style="list-style-type: none"> ■ Glass ■ Glass ceramic ■ Porcelain ■ Temperature-resistant plastic ■ Fully glazed ceramic without cracks 	

Cookware and accessories	Information
Serving dishes	You do not need to transfer your food. Note: Only use cookware with decorative gold or silver trim if the manufacturer guarantees its suitability for microwave use.
Supplied wire rack	Only the wire rack that is supplied is suitable for operation solely using the microwave. Note: Baking trays, e.g. the universal pan or the baking tray, may create sparks and are not suitable.

Not microwave-safe

Note: Observe the specifications for preventing material damage.
→ "Microwave", Page 6

Cookware and accessories	Information
Metal cookware and bakeware	Microwaves cannot pass through metal. The food is barely heated or not heated at all. Note: Metal may create sparks in pure microwave operation.

Cookware and accessories with MicroCombi

By combining the microwave and a type of heating, metal cookware and accessories are also possible.

Cookware and accessories	Information
Metal cookware and bakeware	Metal can be used with MicroCombi. Note: Metal must be kept at least 2 cm from the cooking compartment walls and the inside of the door.
Accessories supplied: <ul style="list-style-type: none"> ■ Wire rack ■ Universal pan 	The supplied accessory is suitable for MicroCombi. No sparks are created.

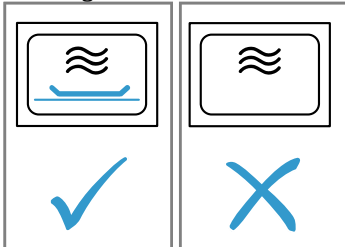
Testing cookware for microwave suitability

If you are unsure whether your cookware is suitable for use in the microwave, carry out a cookware test.

ATTENTION!

Operating the appliance without food in the cooking compartment may lead to overloading.

- ▶ Do not switch on the microwave unless there is food inside. The only exception to this rule is when performing a short cookware test.



⚠ WARNING – Risk of burns!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

1. Place the empty cookware in the cooking compartment.
2. Set the appliance to run for 30 seconds to 1 minute at maximum power.
3. Start the operation.
4. Check the cookware several times:
 - If the cookware remains cold or warm to the touch, it is suitable for microwave use.
 - If the cookware becomes hot or sparks are created, stop the cookware test. The cookware is not microwave-safe.

9.2 Microwave

You can use the microwave to cook, heat up or defrost food quickly.

Configuring the microwave settings

Notes

- Note the correct way to operate the microwave:
 - → "Safety", Page 2
 - → "Preventing material damage", Page 6
 - → "Microwave power settings", Page 9
 - → "Cookware and accessories with microwave", Page 13

- To prevent condensation, when the microwave power setting is 600 watts (max), the appliance automatically switches on a heating element. The cooking compartment and the accessories become hot. The cooking result is not affected by this. You can switch off this drying function in the basic settings.
→ "Basic settings", Page 17

⚠ WARNING – Risk of burns!

At the highest settings in microwave only mode, the drying function will automatically switch on an additional heating element to heat the cooking compartment.

- ▶ Never touch the inside surfaces of the cooking compartment or the heating elements while they are hot.
- ▶ Keep children at a safe distance.

1. Use to switch the appliance on.
2. Press .
3. Configure the settings for the "microwave" using or .
4. Use to navigate to the next row.
- ✓ A microwave power setting and a cooking time appear.
5. Use or to select a microwave power setting.
6. Use to navigate to the next row.
7. Use or to select the required cooking time.
8. Use to start the microwave.
- ✓ The microwave starts and the cooking time counts down. The heat-up bar does not appear.
- ✓ Once the cooking time has elapsed, an audible signal sounds and the appliance stops heating.
9. Press any button to end the signal tone.
 - If necessary, set the microwave power setting and cooking time again.
 - When the food is ready, use to switch the appliance off.
10. If you have switched off the drying function for the microwave in the basic settings, dry the cooking compartment.

Note: If you open the appliance door during operation, the operation stops. When you close the appliance door, you must press to continue the operation. If you have changed the basic setting for this, make sure that the microwave does not resume operation without food inside.

→ "Basic settings", Page 17

Changing the microwave power setting

If you change the microwave power setting, the cooking time is reset.

1. Press to pause operation.
2. Use or to select the required microwave power setting.
3. Use to navigate to the next row.
4. Use or to select the cooking time.
5. Use to start the microwave.

Changing the cooking time

1. Press .
2. Use or to change the cooking time.
- ✓ The setting is applied.

Drying the cooking compartment with the Dry appliance function

The "Dry appliance function" heats up the cooking compartment so that the moisture in the cooking compartment evaporates. You will then need to open the appliance door to allow the steam to escape.

⚠ WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

ATTENTION!

If there is water on the cooking compartment floor when operating the appliance at temperatures above 120 °C, this will damage the enamel.

- ▶ Do not use the appliance if there is water on the cooking compartment floor.
- ▶ Wipe away any water on the cooking compartment floor before operation.

Requirement: The cooking compartment must have cooled down.

1. Remove any food remnants from the cooking compartment.
2. Dry the cooking compartment with a sponge.
3. Press \odot to switch the appliance on.
4. Use the \langle or \rangle button to set "Dry appliance" \approx .
 - ✓ The temperature and drying time will appear on the display. These cannot be changed.
5. Press \gg to start drying the appliance.
 - ✓ Once the duration has elapsed, an audible signal will sound and the appliance will stop heating.
6. Press \odot to switch the appliance off.
7. Remove limescale marks with a cloth soaked in vinegar, then wipe with clean water and dry with a soft cloth.
8. Leave the appliance door open for 1-2 minutes so that the cooking compartment dries completely.

9.3 Microwave combination

To reduce the cooking time, you can use certain types of heating in combination with the microwave.

Possible combinations include:

- Hot air + 90 watts ⌘
- Circo-roasting + 90 watts ⌘
- Circo-roasting + 180 watts ⌘
- Circo-roasting + 360 watts ⌘

Setting the microwave combination

Note:

Note the correct way to operate the microwave:

- → "Safety", Page 2
- → "Preventing material damage", Page 6

- → "Microwave power settings", Page 9
- → "Cookware and accessories with microwave", Page 13

1. Use \odot to switch the appliance on.
2. Press $\hat{=}$.
3. Use \langle or \rangle to set the "microwave combination" ⌘ .
4. Use \sim to navigate to the next row.
 - ✓ A microwave combination appears.
5. Use \langle or \rangle to select a microwave combination.
6. Use \sim to navigate to the next row.
7. Use \langle or \rangle to select a temperature.
8. Use \sim to navigate to the next row.
9. Use \langle or \rangle to select the required cooking time.
10. Use \gg to start the microwave combination.
 - ✓ The microwave combination starts and the cooking time counts down.
 - ✓ Once the cooking time has elapsed, an audible signal sounds and the appliance stops heating.
11. Press any button to end the signal tone.
 - If necessary, set another microwave combination.
 - When the food is ready, use \odot to switch the appliance off.

Note: If you open the appliance door during operation, the operation stops. When you close the appliance door, you must press \gg to continue the operation. If you have changed the basic setting for this, make sure that the microwave does not resume operation without food inside.

→ "Basic settings", Page 17

Changing the temperature

You can also change the temperature while operation is in progress with the microwave combination.

1. Use \wedge or \vee to select the temperature.
2. Use \langle or \rangle to change the temperature.
 - ✓ The temperature is changed.

Changing the cooking time

1. Press \ominus .
2. Use \langle or \rangle to change the cooking time.
 - ✓ The setting is applied.

Changing the microwave combination

If you change the microwave combination, all other settings are reset.

1. Press \gg to pause operation.
2. Use \langle or \rangle to select the required microwave combination.
3. Use \sim to navigate to the next row.
4. Use \langle or \rangle to select the temperature.
5. Use \sim to navigate to the next row.
6. Use \langle or \rangle to select the cooking time.
7. Use \gg to start the microwave combination.

10 Microwave programmes

The microwave programmes help you to use your appliance to prepare different dishes by selecting the optimum settings automatically. This significantly reduces the cooking time.

10.1 Cookware

The cooking result depends on the composition of the meat and the size of cookware.

You should therefore use heat-resistant cookware that is suitable for temperatures up to 300 °C. Glass or glass ceramic cookware is best. The joint should cover approx. two thirds of the cookware base.

Cookware made from the following material is not suitable:

- Bright, shiny aluminium
- Unglazed clay
- Plastic or plastic handles

Note: For some dishes, the appliance switches on the microwave. A notification appears in the display stating that you should use cookware that is suitable for microwave use.

→ "Cookware and accessories with microwave", Page 13

10.2 Overview of the microwave programmes

You can select the following microwave programmes:

- Defrost poultry portions
- Defrost meat
- Defrost fish fillet
- Vegetables, fresh
- Vegetables, frozen
- Boiled potatoes
- Long-grain rice
- Steam fish fillet
- Pizza, frozen, with thin base, x 1
- Lasagne, frozen
- Chicken, unstuffed

- Chicken portions
- Meat loaf made from fresh mince
- Baked potatoes, whole

10.3 Setting the microwave programme

Note: The cooking result depends on the quality and composition of the food. Use fresh and, ideally, chilled food.

Requirements

- Observe the information for the microwave. → "Microwave", Page 13
 - Weigh the food. The weight of the food is necessary in order to set the microwave programme.
1. Use to switch the appliance on.
 2. Press .
 3. Use or to select "Microwave programmes" .
 4. Use to navigate to the next row.
 5. Use or to select the microwave programme.
 6. Use to navigate to the next row.
 7. Use or to select the weight.
 8. Use to navigate to the top row.
 9. Press to display the recommendations.
- ✓ The recommended shelf position and cookware are displayed.
10. Use to start the microwave programme.
- ✓ Once the cooking time has elapsed, an audible signal sounds and the appliance stops heating.
11. **Note:** With some microwave programmes, you can continue to cook the food. → "Extending the cooking time", Page 16
If you are happy with the cooking result, use to select "End".

10.4 Extending the cooking time

1. Use the button to select "Extend cooking time".
2. Use the or button to change the settings, if required.
3. Press to start the appliance again for the extra cooking time.

11 Childproof lock

You can secure your appliance to prevent children from accidentally switching it on or changing the settings.

11.1 Locks

Your appliance has two different locks:

Lock	Activate/deactivate
Automatic childproof lock	Via the Settings menu
One-time childproof lock	Using the button

11.2 Activating the automatic childproof lock

The automatic childproof lock disables the control panel to prevent children from accidentally switching on the appliance. To switch on the appliance, interrupt the automatic childproof lock. Once the appliance has finished cooking, it automatically disables the control panel.

Note: When you activate the automatic childproof lock, the appliance will immediately disable the control panel. The and buttons will not be disabled.

Requirement: The appliance must be switched on.

1. Press .
2. Use the or button to select "Settings" .
3. Use the button to navigate to the next row.

4. Use the < or > button to select "Automatic childproof lock".
 5. Use the ~ button to select the required settings.
 6. Use the > button to set the lock to "Activated".
 7. Press ⏴.
 8. Use the ~ button to save your settings.
- ✓ When you switch off the appliance, 🔒 will appear on the display.

11.3 Interrupting the automatic childproof lock

1. Press and hold the ⏻ button until "Childproof lock deactivated" appears on the display.
2. Press ⏻ to switch the appliance on and then start it up.

11.4 Deactivating the automatic childproof lock

1. Press and hold the ⏻ button until "Childproof lock deactivated" appears on the display.
2. Press ⏻ to switch the appliance on.
3. Press ⏴.
4. Use the < or > button to select "Settings" ⚙️.
5. Use the ~ button to navigate to the next row.

6. Use the < or > button to select "Automatic childproof lock".
7. Use the ~ button to select the required settings.
8. Use the < button to set the lock to "Deactivated".
9. Press ⏴.
10. Use the ~ button to save your settings.

11.5 Activating the one-time childproof lock

The one-time childproof lock disables the control panel to prevent children from accidentally switching on the appliance. To switch on the appliance, deactivate the one-time childproof lock. After you have switched off the appliance, the control panel will no longer be disabled.

Note: When you activate the automatic childproof lock, the appliance will immediately disable the control panel. The ⏻ and ⏻ buttons will not be disabled.

- ▶ Press and hold the ⏻ button until "Childproof lock activated" appears on the display.

11.6 Deactivating the one-time childproof lock

- ▶ Press and hold the ⏻ button until "Childproof lock deactivated" appears on the display.

12 Rapid heating

You can use rapid heating to reduce the heat-up time. You can activate rapid heating for this type of heating:

- Hot air 🌬️

12.1 Activating the "Rapid heat-up" function

1. Set Hot air 🌬️ and a temperature of at least 100 °C.
 2. Press ▶|| to start.
- ✓ The 🔥 button will be lit.
3. Use the 🔥 button to activate the "Rapid heat-up" function.
- ✓ 🔥 will appear on the display.

- ✓ Once the set temperature has been reached, the "Rapid heat-up" function will switch itself off automatically and an audible signal will sound. 🔔 will go out on the display.

4. Place the food in the cooking compartment.

12.2 Deactivating the "Rapid heat-up" function

- ▶ Use the 🔥 button to deactivate the "Rapid heat-up" function early.

13 Basic settings

You can configure the appliance to meet your needs.

13.1 Overview of the basic settings














Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.


Basic setting	Selection
Language	See selection on the appliance
Time	00:00 - 23:59
Date	Day, month and year
Favourites → "Changing your favourites", Page 18	Set the heating functions that you want to appear in the heating functions menu

Basic setting	Selection
Audible signal duration	<ul style="list-style-type: none"> ▪ Short ▪ Medium ▪ Long
Button tone	<ul style="list-style-type: none"> ▪ Off (except for ⏻) ▪ On
Display brightness	5 settings
Clock display	<ul style="list-style-type: none"> ▪ Digital ▪ Off
Lighting	<ul style="list-style-type: none"> ▪ On during operation ▪ Off during operation
Auto resume	<ul style="list-style-type: none"> ▪ When you close the door ▪ No auto resume
Automatic childproof lock	<ul style="list-style-type: none"> ▪ Deactivated ▪ Activated

Basic setting	Selection
Operation after switch-on	<ul style="list-style-type: none"> ■ Main menu ■ Types of heating ■ Microwave ■ Microwave combination ■ Microwave programs
Night-time dimming	<ul style="list-style-type: none"> ■ Switched off ■ On (display dimmed between 10 p.m. and 5.59 a.m.)
Warning: Baking tray in MW	<ul style="list-style-type: none"> ■ Indicators/symbols ■ Do not display
Brand logo	<ul style="list-style-type: none"> ■ Indicators/symbols ■ Do not display
Dry microwave	<ul style="list-style-type: none"> ■ On ■ Off
Fan run-on time	<ul style="list-style-type: none"> ■ Recommended ■ Minimum
Factory settings	Load

13.2 Changing basic settings

1. Press  to switch the appliance on.
2. Press .
3. Use the  or  button to select "Settings" .
4. Use the  button to navigate to the next row.
5. Use the  or  button to select a setting.
6. Use the  button to navigate to the next row.
7. Use the  or  button to change the setting.
8. Press .
9. To save your settings, use the  button to select "Save".




- To discard your settings, use the  button to select "Discard".















13.3 Changing your favourites

In Favourites, you can set the heating functions that you want to appear in the heating functions menu.




Note:

Some heating functions cannot be deactivated:

- CircoTherm hot air 
- Circo-roasting 
- Full-surface grill 

1. Press  to switch the appliance on.
2. Press .
3. Use the  or  button to select "Settings" .
4. Use the  button to navigate to the next row.
5. Use the  or  button to select "Favourites".
6. Use the  button to navigate to the next row.
7. Use the  or  button to select the required heating function.
8. Use the  button to navigate to the next row.
9. Use the  or  button to select a setting.

Setting	Display in the heating functions menu?
Activated	Yes
Deactivated	No

10. Press .
11. To save your settings, use the  button to select "Save".
 - To discard your settings, use the  button to select "Discard".

14 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

14.1 Cleaning products

In order to avoid damaging the various oven surfaces on the appliance, do not use unsuitable cleaning products.

⚠ WARNING – Risk of electric shock!

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Do not use harsh or abrasive cleaning products.

Suitable cleaning agents

Only use cleaning agents that are suitable for the different surfaces on your appliance.

- ▶ Do not use cleaning products with a high alcohol content.
- ▶ Do not use hard scouring pads or cleaning sponges.
- ▶ Do not use any special cleaners for cleaning the appliance while it is hot.

Using oven cleaner in a hot cooking compartment damages the enamel.

- ▶ Never use oven cleaner in the cooking compartment when it is still warm.
- ▶ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

New sponge cloths contain residues from production.

- ▶ Wash new sponge cloths thoroughly before use.

Follow the instructions on cleaning the appliance. → "Cleaning the appliance", Page 20

Appliance front

Surface	Suitable cleaning agents	Information
Stainless steel	<ul style="list-style-type: none"> ▪ Hot soapy water ▪ Special stainless steel cleaning products suitable for hot surfaces 	To prevent corrosion, remove any limescale, grease, starch or albumin (e.g. egg white) stains on stainless steel fronts immediately. Apply a thin layer of the stainless steel cleaning product with a soft cloth.
Plastic or painted surfaces E.g. control panel	<ul style="list-style-type: none"> ▪ Hot soapy water 	Do not use glass cleaner or a glass scraper. To avoid permanent stains, remove any descaling agent that gets onto the surface immediately.

Appliance door

Area	Suitable cleaning agents	Information
Door panels	<ul style="list-style-type: none"> ▪ Hot soapy water 	Do not use a glass scraper or a stainless steel wool. Tip: Remove the door panels in order to clean them thoroughly. → "Appliance door", Page 21
Door cover	<ul style="list-style-type: none"> ▪ Made of stainless steel: Stainless steel cleaner ▪ Made of plastic: Hot soapy water 	Do not use glass cleaner or a glass scraper. Do not use stainless steel care products. Tip: Remove the door cover for thorough cleaning. → "Appliance door", Page 21
Stainless steel interior door frame	Stainless steel cleaner	Discolouration can be removed using stainless steel cleaner. Do not use stainless steel care products.
Door handle	<ul style="list-style-type: none"> ▪ Hot soapy water 	To avoid permanent stains, remove any descaling agent that gets onto the surface immediately.
Door seal	<ul style="list-style-type: none"> ▪ Hot soapy water 	Do not remove or scrub.

Cooking compartment

Area	Suitable cleaning agents	Information
Enamel surfaces	<ul style="list-style-type: none"> ▪ Hot soapy water ▪ Vinegar water ▪ Oven cleaner 	Soak any heavily soiled areas and use a brush or steel wool. Leave the appliance door open to dry the cooking compartment after cleaning it. Notes <ul style="list-style-type: none"> ▪ Enamel burns at very high temperatures, causing minor discoloration. The functionality of your appliance is not affected by this. ▪ The edges of thin trays cannot be completely enamelled and may be rough. This does not impair corrosion protection. ▪ Food residues will leave a white coating on the enamel surfaces. The coating does not pose a health risk. The functionality of your appliance is not affected by this. You can remove residues with lemon juice.
Glass cover for the oven light	<ul style="list-style-type: none"> ▪ Hot soapy water 	Use oven cleaner to remove very heavy soiling.
Rails	<ul style="list-style-type: none"> ▪ Hot soapy water 	Soak any heavily soiled areas and use a brush or steel wool. Note: To clean thoroughly, detach the rails. → "Rails", Page 20
Accessories	<ul style="list-style-type: none"> ▪ Hot soapy water ▪ Oven cleaner 	Soak any heavily soiled areas and use a brush or steel wool. Enamelled accessories are dishwasher-safe.

14.2 Cleaning the appliance

In order to avoid damaging the appliance, you must clean your appliance only as specified, and with suitable cleaning products.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

⚠ WARNING – Risk of fire!

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Requirement: Read the information on cleaning products.

→ "Cleaning products", Page 18

1. Clean the appliance using hot soapy water and a dish cloth.
 - For some surfaces, you can use alternative cleaning agents.
 - "Suitable cleaning agents", Page 18
2. Dry with a soft cloth.

15 Rails

To thoroughly clean the rails and the cooking compartment, or to replace the rails, you can remove the rails.

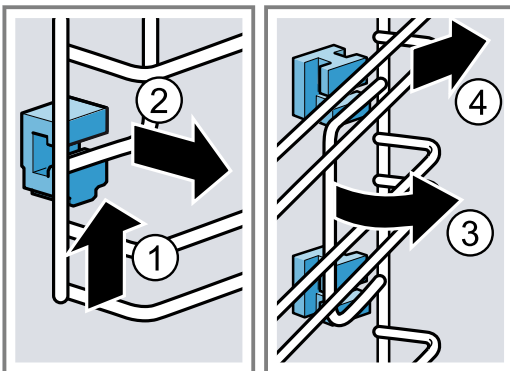
15.1 Detaching the rails

⚠ WARNING – Risk of burns!

The shelf supports get very hot

- ▶ Never touch the shelf supports when hot.
- ▶ Always allow the appliance to cool down.
- ▶ Keep children at a safe distance.

1. Lift the rail forwards slightly ① and detach it ②.
2. Swivel the entire rail outwards ③ and unhook it at the rear ④.

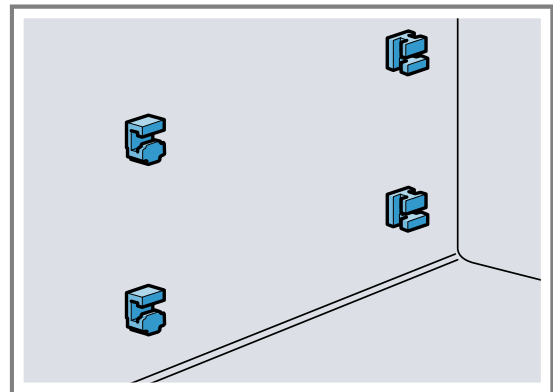


15.2 Fitting the retainers

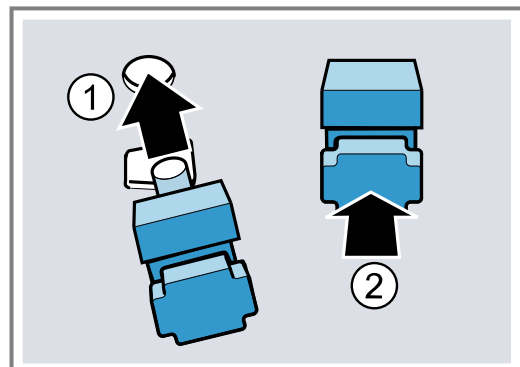
The retainers may fall out when you detach the rails.

Note:

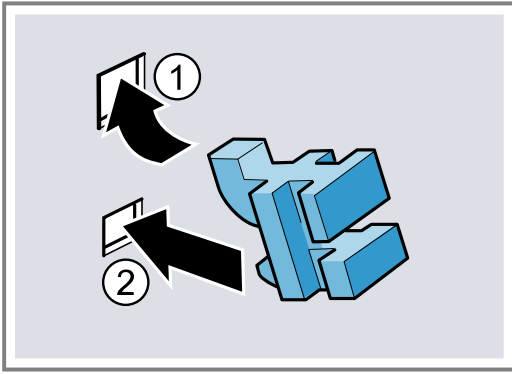
The retainers at the front differ from those at the rear.



1. Hook the front retainers with the hook into the round hole at the top and set them at a slight angle ①.
2. Hook the front retainers in at the bottom and straighten them ②.



- Hook the rear retainers with the hook into the top hole ① and push them into the bottom hole ②.

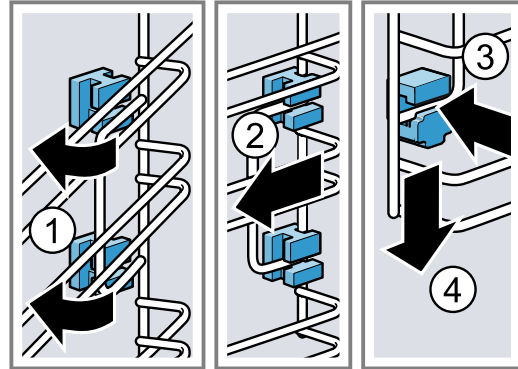


15.3 Attaching the rails

Notes

- When hanging the rails, ensure that the sloping edge is at the top of the rail.

- The rails fit both the left- and right-hand sides.
- Set the rear rail at an angle, hooking it into the retainers at the top and bottom ①.
 - Pull the rail forwards ②.
 - Hook in the rail at the front ③ and press it down ④.



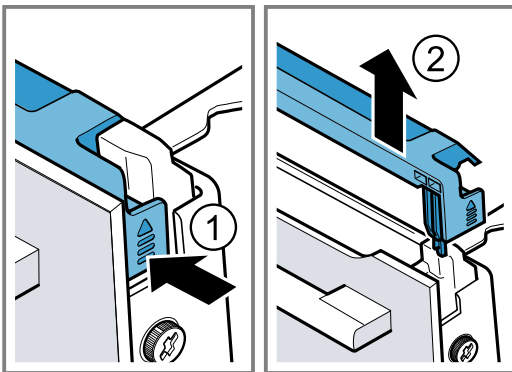
16 Appliance door

To clean the appliance door thoroughly, you can disassemble the appliance door.

16.1 Removing the door cover

The stainless steel inlay in the door cover may discolour. Remove the door cover in order to clean it and the stainless steel inlay, or to remove the door panes.

- Open the appliance door slightly.
- Press down on the left- and right-hand sides of the door cover.
- Remove the door cover and carefully close the appliance door.



16.2 Removing the door panes

⚠ WARNING – Risk of injury!

Scratched glass in the appliance door may develop into a crack.

- Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

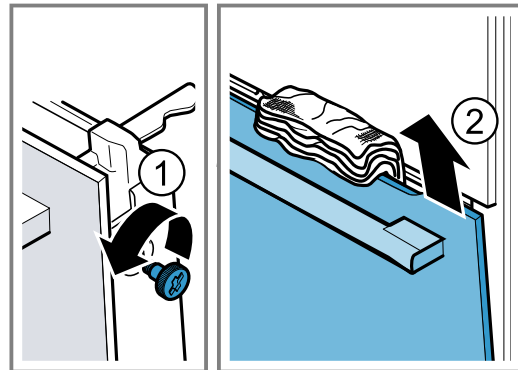
- Keep your hands away from the hinges.

Components inside the appliance door may have sharp edges.

- Wear protective gloves.

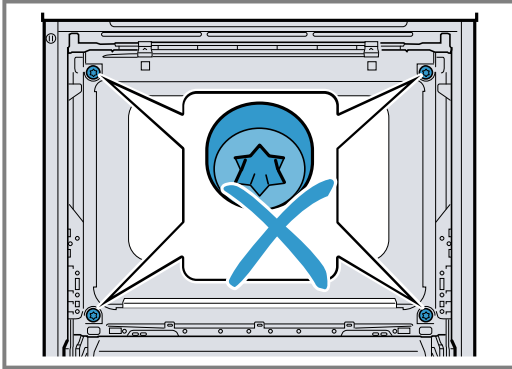
Requirement: The door cover has been removed.

- Undo and remove the screws on the left and right of the appliance door.
- Place a folded-up tea towel in the appliance door.



- Close the appliance door.
- Pull the front pane up and out.
- Place the front pane down on a flat surface with the door handle facing down.

6. **⚠ WARNING – Risk of serious harm to health!**
 If the screws are undone, the safety of the appliance can no longer be guaranteed. Microwave energy may escape.
 ▶ Never undo the screws.
 Never unscrew the four black screws on the frame.

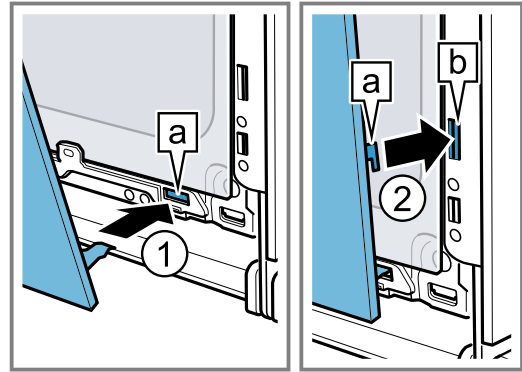


16.3 Fitting the door panes

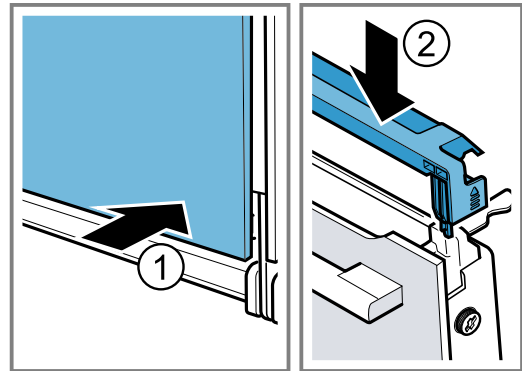
- ⚠ WARNING – Risk of injury!**
 The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.
 ▶ Keep your hands away from the hinges.
 Components inside the appliance door may have sharp edges.
 ▶ Wear protective gloves.

1. Attach the front pane downwards into the left- and right-hand retainers **a** ①.

2. Push the front pane to the appliance until the left- and right-hand hook **a** is opposite the support **b** ②.



3. Push the front pane in at the bottom ① until you hear it click into place.
 4. Open the appliance door slightly and remove the tea towel.
 5. Screw both screws back in on the left and right of the appliance door.
 6. Put the door cover in position and push down on it ② until you hear it click into place.



7. Close the appliance door.
Note: Do not use the cooking compartment again until the door panes have been correctly fitted.

17 Troubleshooting





You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

- ⚠ WARNING – Risk of injury!**
 Improper repairs are dangerous.
 ▶ Repairs to the appliance should only be carried out by trained specialist staff.
 ▶ If the appliance is defective, call Customer Service.

- ⚠ WARNING – Risk of electric shock!**
 Incorrect repairs are dangerous.
 ▶ Repairs to the appliance should only be carried out by trained specialist staff.
 ▶ Only use genuine spare parts when repairing the appliance.
 ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

17.1 Malfunctions

Fault	Cause and troubleshooting
The appliance is not working.	The circuit breaker is faulty. ▶ Check the circuit breaker in the fuse box.

Fault	Cause and troubleshooting
The appliance is not working.	There has been a power cut. ▶ Check whether the lighting in your kitchen or other appliances are working.
"Language English" appears on the display.	There has been a power cut. ▶ Configure the initial configuration settings. → "Initial use", Page 11
"-H-" or "-h-" appears on the display.	Cooking compartment too hot for operating mode. 1. Wait until the appliance has cooled down. 2. Start the operating mode again.
The appliance cannot be switched on;  appears on the display.	Automatic childproof lock or childproof lock is activated ▶ Press and hold the  button until "Childproof lock deactivated" appears on the display.
Appliance will not start or cuts out during operation.	Different causes are possible. ▶ Check any notifications that appear on the display. → "Displaying information", Page 12 Malfunction ▶ Call the after-sales service. → "Customer Service", Page 24
The appliance is not heating;  appears on the display.	Demo mode is activated in the basic settings. 1. Briefly disconnect the appliance from the power supply by switching the circuit breaker in the fuse box off and then on again. 2. Deactivate Demo mode within the next 3 minutes in the → "Basic settings", Page 17. There has been a power cut. ▶ Open and close the appliance door once after a power failure. ✓ The appliance will perform a self-test, after which it will be ready to use.
Time not displayed when appliance switched off.	Basic setting has been changed. ▶ Change the basic setting for the clock display. → "Basic settings", Page 17
During simple microwave operation, the cooking compartment becomes hot.	The drying function is switched on.
The interior lighting does not work.	The LED light is defective. Note: Do not remove the glass cover. ▶ Call the after-sales service. → "Customer Service", Page 24
Maximum operating time reached.	To prevent the appliance from continuing to run when it is no longer needed, it automatically stops heating after a few hours if the settings are not changed during this time. A notification appears on the display. The point at which the maximum operating time is reached is determined by the corresponding settings for an operating mode. 1. Press any button to continue operation. 2. If you do not need to use the appliance, press  to switch it off. Tip: To prevent the appliance from switching off when you do not want it to, set a cooking time. → "Setting the cooking time", Page 12
A message with "D" or "E" appears in the display, e.g. D0111 or E0111.	The electronics have detected a fault. 1. Switch the appliance off and on again. ✓ If the fault was a one-off, the message disappears. 2. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 24

Fault	Cause and troubleshooting
The cooking result is not satisfactory.	Settings were unsuitable. Setting values, e.g. temperature or cooking time, depend on the recipe, quantity and food. <ul style="list-style-type: none"> ▶ Next time, set lower or higher values. Tip: A lot of information about the food preparation and corresponding setting values can be found on our website www.neff-international.com .

18 Disposal

Find out here how to dispose of old appliances correctly.

18.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.
Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

19 Customer Service

If you have any queries on use, are unable to rectify faults on the appliance yourself or if your appliance needs to be repaired, contact Customer Service. Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

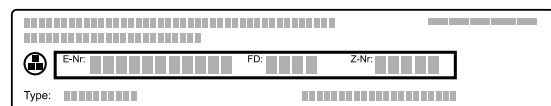
If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

This product contains light sources from energy efficiency class G. These light sources are available as a spare part and should only be replaced by trained specialist staff.

19.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. You will see the rating plate with these numbers if you open the appliance door.



Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

20 How it works

Here, you can find the ideal settings for various types of food as well as the best accessories and cookware. We have perfectly tailored these recommendations to your appliance.

20.1 General cooking tips

Please take note of the following information when cooking all types of food.

- The temperature and cooking time depend on the amount of food and the recipe. Settings ranges are specified for this reason. Try using the lower values to start with.

- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold. Do not place accessories into the cooking compartment until it has finished preheating.
- Remove any accessories that are not being used from the cooking compartment.

20.2 Baking tips

- Dark-coloured metal baking tins are most suitable for baking cakes, bread and other baked goods.

- Use wide, shallow cookware for bakes and gratins. Food takes longer to cook in deep, narrow cookware and it browns more on top.
- Silicone moulds are not suitable.
- If you are cooking bakes directly in the universal pan, place the universal pan into the cooking compartment at level 1.
- The setting values for bread dough apply to both dough placed on a baking tray and dough placed in a loaf tin.

ATTENTION!

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the cooking compartment when it is still hot.
- ▶ Never place cookware containing water on the cooking compartment floor.

Shelf positions

If you bake on one level, use shelf position 1.

Baking on 2 levels	Shelf position
Universal pan	3
Baking tray	1
Baking tins on two wire racks	3
	1

Use the hot air heating function.

Notes

- Items that are placed in the appliance on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
- If you opt for cooking in combination with the microwave mode, you can only cook on one level.

20.3 Roasting, braising and grilling tips

- The recommended settings are for fridge-temperature food and unstuffed, oven-ready poultry.
- Place the poultry onto the cookware breast-side or skin-side down.
- Turn roasting joints, grilled items or whole fish after approx. $\frac{1}{2}$ to $\frac{2}{3}$ of the specified time.

Calculating the cooking time, e.g. 20+35:

- To calculate the cooking time, assume 20 minutes per 500 g of meat. Then add an extra 35 minutes to that figure.
- For 1.5 kg, the cooking time would therefore be 95 minutes.

Cooking time range, e.g. 10-15:

- Your food will be ready within the specified range of time (in minutes).

Roasting on the wire rack

Food roasted on the wire rack will become very crispy on all sides. You can roast large poultry, for example, or multiple individual pieces at the same time.

- Roast pieces of a similar weight and thickness. The grilled food will brown evenly and will remain succulent and juicy.
- Place the food to be roasted directly on the wire rack.

- To catch any liquids that drip down, place the universal pan into the cooking compartment one level below the wire rack.
- Add up to $\frac{1}{2}$ litre of water to the universal pan, depending on the size and type of food that you want to roast.

You can make a sauce from the juices that are collected. This also means that less smoke is produced and the cooking compartment does not become as dirty.

Roasting in cookware

If you cover the cookware when you cook your food, this will keep the cooking compartment cleaner.

General information about roasting in cookware

- Use heat-resistant, ovenproof cookware.
- Place the cookware on the wire rack.
- Glass cookware is best.
- Follow the manufacturer's instructions for your roasting dishes.

Roasting in uncovered cookware

- Use a deep roasting dish.
- If you do not have any suitable cookware, you can use the universal pan.

Roasting in covered cookware

- Use a suitable lid that seals well.
- When roasting meat, there should be at least 3 cm between the food and the lid. The meat may expand.

WARNING – Risk of scalding!

Very hot steam may escape when the lid is opened after cooking. Steam may not be visible, depending on the temperature.

- ▶ Lift the lid in such a way that the hot steam can escape away from you.
- ▶ Keep children away from the appliance.

Grilling

Grill food if you want it to be crispy.

The "Grill" heating function is good for cooking thinner pieces of poultry, meat and fish such as steaks, drumsticks and burgers. It is also excellent for toasting bread.

Circo-roasting is very well suited to cooking whole poultry and fish, as well as meat, e.g. roast pork with crackling.

- When grilling several food items, choose pieces that are of a similar weight and thickness. The grilled food will brown evenly and will remain succulent and juicy.
- Place the food to be grilled directly onto the wire rack.
- To catch any liquids that drip down, place the universal pan into the cooking compartment at least one level below the wire rack.

Notes

- The grill element switches on and off continuously. This is normal. The temperature that you set determines how frequently this occurs.
- Smoke may be produced when grilling.

20.4 Cooking instructions for ready meals

- The cooking result greatly depends on the quality of the food. Pre-browning and irregularities are sometimes already present on the raw product.
- Do not use frozen products that are covered with a thick layer of ice. Remove any ice on the food.
- Distribute foods that are in the form of separate pieces, such as bread rolls and potato products, so that they are spread out flat and evenly on the accessory. Leave a little space between the individual pieces.
- Follow the manufacturer's instructions on the packaging.
- If the packaging specifies a higher value than the maximum power of the appliance, use the next lowest a higher value the next lowest wattage setting on the appliance. To achieve the same results, increase the cooking time.

20.5 Microwave cooking

If you use the microwave mode, you can reduce the cooking time considerably.

General information

- When using the microwave mode, the cooking time is determined based on the total weight. If you want to cook a quantity that differs from the specified quantity, the general rule is **Double the quantity requires just under double the cooking time.**
- The food transfers heat to the cookware. The cookware can become very hot.
- In the main part of the instruction manual, you will find information on how to configure the microwave and microwave combination oven settings.
 - → "Microwave combination", Page 15
 - → "Microwave", Page 13 → "Microwave", Page 14

Cooking, braising or steaming using the microwave mode

- Use microwave-safe cookware with a lid. Alternatively, you can use a plate or special microwaveable film to cover the dish.
- For cereal products, e.g. rice, use deep cookware with a lid. Cereal products foam a lot during cooking. Add liquid in accordance with the instructions and information provided in the recommended settings tables.
- Do not wash or dry food. Add 1-3 tablespoons of water or lemon juice to the food.
- Spread the food out so that as much of it as possible is in contact with the bottom of the cookware. Food that is in contact with the bottom will cook more quickly than food that is piled up.
- Use salt and seasoning sparingly. When cooking food using the microwave mode, most of the food's natural flavour will be retained.
- Turn or stir the food 2-3 times during cooking.
- After cooking, leave the food to rest for 2-3 minutes.

Steaming fish in the microwave

You can steam fish quickly and easily in the microwave.

1. Place the fish in microwave-safe cookware with a lid.

2. Add salt and season the fish sparingly.
3. If you are steaming a whole fish, add 1–3 tsp of water or lemon juice.
4. Use the recommended settings when configuring the appliance settings.
5. Leave the cooked fish to rest for 2–3 minutes after cooking.

Making blancmange from blancmange powder

1. Use a deep, microwave-safe receptacle.
2. Pour the blancmange powder and all of the milk and sugar into the receptacle and mix.
3. Place the receptacle onto the wire rack and slide the rack into the cooking compartment.
4. Use the recommended settings when configuring the appliance settings.
5. As soon as the milk starts to rise, stir thoroughly.
6. Repeat the process until the required consistency is achieved.

Making rice pudding

1. Weigh the rice.
2. Add 4 times the amount of milk.
3. Pour the rice and milk into a deep, microwave-safe receptacle. You can use the universal pan for large quantities.
4. Use the recommended settings when configuring the appliance settings.
5. As soon as the milk starts to rise, stir thoroughly.
6. Reduce the microwave power as indicated in the recommended settings tables.
7. Stir several times during the remaining cooking time.

Making compote

1. Weigh the fruit and place it in a closable, microwave-safe receptacle.
2. Add 1 tablespoon of water for every 100 g of fruit.
3. Add sugar and spices to taste.
4. Cover the receptacle.
5. Use the recommended settings when configuring the appliance settings.
6. Stir two or three times during the cooking time.

Using the microwave mode to make popcorn

WARNING – Risk of burns!

Airtight packaging may burst when food is heated.























- ▶ Always follow the instructions on the packaging.
 - ▶ Always use oven gloves to remove the dishes from the cooking compartment.
1. Use shallow, heat-resistant glass cookware, e.g. the lid of an ovenproof dish. Do not use porcelain or deep plates.
 2. Place the popcorn bag onto the cookware according to the instructions on the packaging.
 3. Use the recommended settings when configuring the appliance settings.
 4. The time may need to be adjusted, depending on the product and quantity in question.
 5. Remove the popcorn bag after 1½ minutes and shake it to ensure that the popcorn doesn't burn.
 6. Place the popcorn bag back into the oven and leave it to continue popping.
 7. Once you can only hear popping noises once every 2-3 seconds, switch off the appliance and take the popcorn bag out of the oven.

8. Wipe the cooking compartment clean afterwards.

20.6 List of foods

Recommended settings for a variety of foods, sorted into food categories.

Recommended settings for various types of food

Food	Accessory/cook-ware	Shelf position	Heating function → Page 8	Temperature in °C	Microwave power setting in W	Cooking time in mins
Victoria sponge cake	x 2 Baking tin, dia. 20 cm	1		160 - 170 ¹	-	20 - 30
Rich fruit cake	High Ø 23 cm tin	1		140-160	-	120-180
Fruit pie	Plate Ø 20 cm or Pie tin	1		170 - 190	-	55 - 70
Fruit pie	Plate Ø 20 cm or Pie tin	1		170-190	-	60-75
Quiche	Dark coated quiche tin	1		190-210	-	35-45
Bread or white bread	Loaf tin, 1 x 900 g or 2 x 450 g	1		190 - 210 ¹	-	20 - 30
Bread or white bread	Loaf tin, 1 x 900 g or 2 x 450 g	1		190-200	-	45-55
Scones	Baking tray	1		180 - 200 ¹	-	10 - 14
Biscuits	Baking tray	2		140 - 160 ¹	-	10 - 25
Small cakes	12-cup-tin	1		140 - 160 ¹	-	20 - 35
Pavlova	Baking tray	2		90 - 100 ¹	-	120 - 180
Yorkshire pudding	12-cup-tin	1		200 - 220 ¹	-	15 - 25
Pizza, home-made	Baking tray	1		220 - 230	-	25 - 30
Pizza, home-made, thin crust	Pizza tray	1		230 - 240	-	20 - 30
Biscuits, 2 levels	x 2 Baking tray	3+1		140 - 160 ¹	-	15 - 30
Top side, top rump	Uncovered cook-ware	1		160 - 170	-	30 + 25
Leg, bone-in	Uncovered cook-ware	1		160 - 170	-	25 + 25
Belly	Uncovered cook-ware	1		170 - 180	-	30 + 25
Chicken, whole	Uncovered cook-ware	1		170 - 180	-	25 + 15
Turkey, crown	Uncovered cook-ware	1		150 - 160	-	20 + 15
Turkey, whole, 4-8 kg	Universal pan	1		150 - 160	-	12 + 12 ²
Meat loaf, 1 kg, + 50 ml water	Uncovered cook-ware	1		170 - 190	360	30 - 40

¹ Preheat the appliance.

² Add the food after approx. one hour.


















³ Preheat the appliance for 5 minutes.

⁴ Preheat the appliance for three minutes.

⁵ Turn the dish several times.

⁶ Stir the food one or two times during cooking.

⁷ Place the sealed bag on the cookware.

Food	Accessory/cook-ware	Shelf position	Heating function → Page 8	Temperature in °C	Microwave power setting in W	Cooking time in mins
Complete meal with chicken	Wire rack + Uncovered cook-ware	3+1		180	-	Calculation for chicken (see table above)
Bacon rashers	Wire rack	2		290 ³	-	1. First side 4–5 2. Second side 3–4
Sausages, 2–4 cm thick	Wire rack	2		290 ⁴	-	10–15 ⁵
Belly	Uncovered cook-ware	1		200–220	-	30 + 25
Gammon joint	Uncovered cook-ware	2		180–200	-	30 + 25
Chicken, whole	Wire rack	1		200–220	-	25 + 15
Chicken, whole, 1 kg	Covered cookware	1		230–250	360	25–35
Chicken portion, 4 pieces, 250 g each	Uncovered cook-ware	1		190–210	360	20–30
Trout, whole, 300 g each	Wire rack	2		230 - 250	90	15 - 20
Vegetables, fresh, 250 g	Covered cookware	1		-	600	8–12 ⁶
Mixed vegetables, 250 g, + 25 ml water	Covered cookware	1		-	600	10–14 ⁶
Long-grain rice, 250 g, + 500 ml water	Covered cookware	1		-	1. 600 2. 180	1. 7 - 9 2. 13 - 16
Couscous, 250 g, + 500 ml water	Covered cookware	1		-	600	6–8
Custard made from custard powder	Covered cookware	1		-	600	5–8 ⁶
Microwave popcorn, 1 x 100 g pack ⁷	Uncovered cook-ware	1		-	600	4–6
Rice pudding, 125 g + 500 ml milk	Covered cookware	2		-	1. 600 2. 180	1. 10 2. 20–25 ⁶
Yoghurt	Individual moulds	Cooking compartment floor		40–45	-	8–9 hrs

¹ Preheat the appliance.

² Add the food after approx. one hour.

³ Preheat the appliance for 5 minutes.

⁴ Preheat the appliance for three minutes.

⁵ Turn the dish several times.

⁶ Stir the food one or two times during cooking.

⁷ Place the sealed bag on the cookware.

20.7 Special cooking methods and other applications

Information and recommended settings for special cooking methods and other applications, e.g. slow cooking or preserving.

Defrosting

You can defrost frozen food in your appliance.











Tips for defrosting food

- You can use the "microwave" mode to defrost frozen fruit, vegetables, poultry, meat, fish or baked goods.

- Remove frozen food from its packaging before you defrost it.
- Use heat-resistant, microwave-safe cookware.
- The recommended settings are for freezer-temperature food (-18 °C).
- Defrosting works best if you divide it into more than one step. The steps are listed one after the other in the recommended settings tables.
- Stir or turn the food 1-2 times during defrosting. Turn large items several times. Split the food into smaller pieces as it defrosts. Remove pieces that have already defrosted from the cooking compartment.

- Once the food has defrosted, switch off the appliance and leave the food in the appliance for another 10 to 30 minutes to allow the temperature to equalise.

Recommended settings for defrosting

Food	Accessory/cook-ware	Shelf position	Heating function → Page 8	Temperature in °C	Microwave power setting in W	Cooking time in mins
Bread, 500 g	Uncovered cook-ware	1		-	1. 180 2. 90	1. 3 2. 10 - 15
Bread rolls	Wire rack	1		140 - 160	90	2 - 4
Cakes, moist, 500 g	Uncovered cook-ware	1		-	1. 180 2. 90	1. 2 2. 10 - 15
Cakes, dry, 750 g	Uncovered cook-ware	1		-	90	10 - 15
Meat, whole, e.g. joint, raw meat, 1 kg	Uncovered cook-ware	1		-	1. 180 2. 90	1. 15 2. 20 - 30 ¹
Minced meat, mixed, 500 g	Uncovered cook-ware	1		-	1. 180 2. 90	1. 5 2. 10 - 15 ¹
Chicken, whole, 1.2 kg	Uncovered cook-ware	1		-	1. 180 2. 90	1. 10 2. 10 - 15 ¹
Fish, whole, 300 g	Uncovered cook-ware	1		-	1. 180 2. 90	1. 3 2. 10 - 15 ¹
Berries, 300 g	Uncovered cook-ware	1		-	180	5 - 10
Butter, defrosting, 125 g	Uncovered cook-ware	1		-	90	7 - 9

¹ Turn the dish halfway through the cooking time.

Warming up food using the microwave mode

You can use the microwave mode to warm up food or to defrost and warm up food in a single step.

Tips for warming up food using the microwave mode

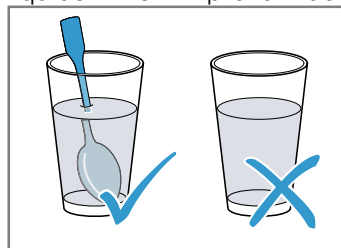
- Use microwave-safe cookware with a lid.
- Turn or stir the food 2-3 times during warming.
- After warming up the food, leave it to rest for 1-2 minutes.
- The food transfers heat to the cookware. The cookware can become very hot.
- Make sure that you do the following when you are warming up baby food:
 - Place bottles on the wire rack without the teat or lid.
 - Shake or stir the baby food well after warming it up.
 - Always check the temperature of the baby food.
- Wipe the cooking compartment dry after using it to warm up food.

WARNING – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling tem-

perature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter.

- Always place a spoon in the container when heating liquids. This will prevent delayed boiling.



ATTENTION!

Metal touching the wall of the cooking compartment will cause sparks, which may damage the appliance or the inner door pane.

- Metal (e.g. a spoon in a glass) must be kept at least 2 cm from the cooking compartment walls and the inside of the door.

Recommended settings for warming up food using the microwave mode

Food	Accessory/cook-ware	Shelf position	Heating function → <i>Page 8</i>	Temperature in °C	Microwave power setting in W	Cooking time in mins
Drinks, warming up, 200 ml	Uncovered cook-ware	1		-	1000	1 - 3 ¹
Baby food, heating up, e.g. baby bottle, 150 ml	Uncovered cook-ware	1		-	360	1 - 3 ¹
Vegetables, chilled, 250 g	Covered cookware	1		-	600	3 - 8
Side dishes, e.g. pasta, dumplings, potatoes, rice Chilled	Covered cookware	1		-	600	5 - 10
Soup, stew, 400 ml Chilled	Covered cookware	1		-	600	5 - 7
Plated meal, 1 portion Chilled	Covered cookware	1		-	600	4 - 8
Bakes, 400 g, e.g. lasagne, potato gratin	Uncovered cook-ware	1		180 - 200	180	20 -25
Side dishes, 500 g, e.g. pasta, dumplings, pota-toes, rice Frozen	Covered cookware	1		-	600	7 - 10
Soup, stew, 200 ml Frozen	Covered cookware	1		-	600	4 - 6 ¹
Plated meal, 1 portion Frozen	Covered cookware	1		-	600	11 - 15

¹ Stir the food well.

20.8 Test dishes

The information in this section is provided for test institutes to facilitate testing of the appliance in accordance with EN 60350-1:2013 or IEC 60350-1:2011 and EN 60705:2012 or IEC 60705:2010.

Baking



- The setting values apply to food that is placed into a cold cooking compartment.
- Please take note of the information on preheating in the recommended settings tables. These setting values assume that the rapid heat-up function is not being used.
- For baking, use the lower of the specified temperatures to start with.
- Items that are placed in the appliance on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
- Shelf positions when baking on 2 levels:
 - Universal pan: Shelf position 3
 - Baking tray: Shelf position 1
- Hot water sponge cake
 - When baking on two levels, place the springform tins at diagonally opposite corners of the wire racks.

Recommended settings for baking

Food	Accessory/cookware	Shelf position	Heating function → <i>Page 8</i>	Temperature in °C	Cooking time in mins
Viennese whirls	Baking tray	1		140–150 ¹	25–35
Small cakes	Baking tray	1		150 ¹	20–30

¹ Preheat the appliance for five minutes. Do not use the rapid heating function.


² Preheat the appliance. Do not use the rapid heating function.

Food	Accessory/cookware	Shelf position	Heating function → <i>Page 8</i>	Temperature in °C	Cooking time in mins
Small cakes, 2 levels	Universal pan + Baking tray	3+1		140 ¹	30–40
Hot water sponge cake	Springform cake tin, diameter 26 cm	1		160–170 ²	30–45

¹ Preheat the appliance for five minutes. Do not use the rapid heating function.

² Preheat the appliance. Do not use the rapid heating function.


Recommended settings for grilling

Food	Accessory/cookware	Shelf position	Heating function → <i>Page 8</i>	Temperature in °C	Cooking time in mins
Toasting bread	Wire rack	3		290	2–6




Microwave cooking

- If you use the wire rack, slide it into the cooking compartment with the **Microwave** imprint facing the appliance door and the bump pointing downwards.
- To test the microwave mode on its own, switch off the drying function in the basic settings. → *Page 17*



Recommended settings for defrosting food using the microwave mode

Food	Accessories/cookware	Shelf position	Heating function → <i>Page 8</i>	Microwave power setting in W	Cooking time in mins
Meat	Uncovered cookware	1		1. 180 2. 90	1. 5 2. 10–15

Recommended settings for microwave cooking

Food	Accessories/cookware	Shelf position	Heating function → <i>Page 8</i>	Microwave power setting in W	Cooking time in mins
Egg wash	Uncovered cookware	1		1. 360 2. 180	1. 20 2. 20–25
Sponge	Uncovered cookware	1		600	7–9
Meat loaf	Uncovered cookware	1		600	22–27

Recommended settings for cooking in combination with the microwave mode

Food	Accessory/cookware	Shelf position	Heating function → <i>Page 8</i>	Temperature in °C	Microwave power setting in W	Cooking time in mins
Potato gratin	Uncovered cookware	1		150 - 170	360	25 - 30
Cakes	Uncovered cookware	1		190 - 210	90	18 - 23

21 Installation instructions

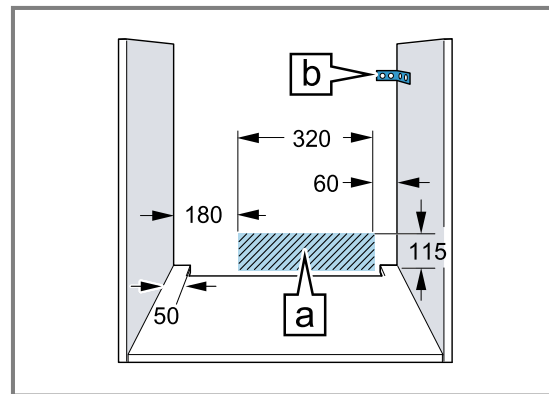
Observe this information when installing the appliance.



⚠️ 21.1 General installation instructions

Follow these instructions before you start with the installation of the appliance.

- The installation cabinet must not have a back panel behind the appliance. There should be a gap of at least 35 mm between the wall and the cabinet base as well as the rear panel of the cabinet situated above.
- Ventilation slots and intake openings must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for damages incurred as a result of incorrect installation.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
- Proceed in accordance with the installation sheets for installing accessories.
- Fitted units must be heat-resistant up to 95 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- The mains socket for the appliance must either be located in the hatched area **a** or outside of the area where the appliance is installed.
Any unsecured units must be secured to the wall using a standard bracket **b**.



- Wear protective gloves so that you do not cut yourself. Parts that are accessible during installation may have sharp edges.
- Dimensions of the figures in mm.

⚠️ WARNING – Danger: Magnetism!

Permanent magnets are used in the control panel or in the controls. They may affect electronic implants, e.g. pacemakers or insulin pumps.

- ▶ Wearers of electronic implants must stay at least 10 cm away from the control panel or controls during the installation.

⚠️ WARNING – Risk of fire!

It is dangerous to use an extended power cord and non-approved adapters.

- ▶ Do not use multiple socket strips.
- ▶ Only use extension cables that are certified, have a minimum cross section of 1.5 mm² and comply with the applicable national safety requirements.
- ▶ If the power cord is too short, contact customer service.
- ▶ Only use adapters approved by the manufacturer.

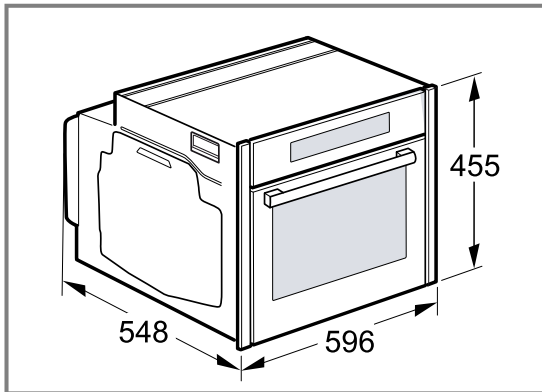
ATTENTION!

Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

- ▶ Do not carry or hold the appliance by the door handle.

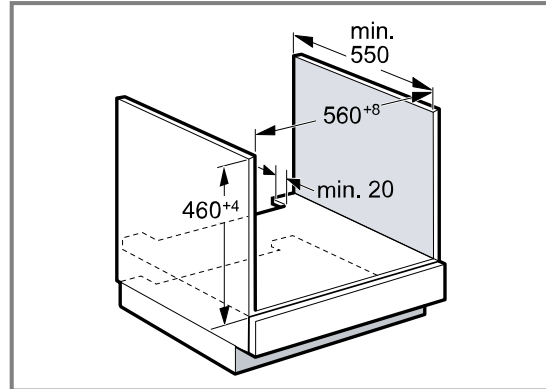
21.2 Appliance dimensions

You will find the dimensions of the appliance here



21.3 Installation below a worktop

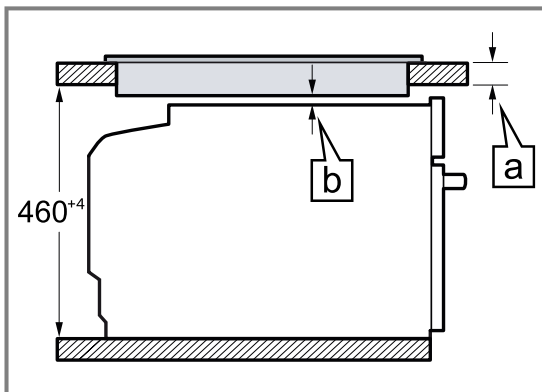
Observe the installation dimensions and the installation instructions when installing below a worktop.



- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- The worktop must be secured to the built-in unit.
- Observe any available installation instructions for the hob.

21.4 Installation underneath a hob

If the appliance is installed under a hob, the following minimum dimensions must be adhered to (including substructure, if applicable).

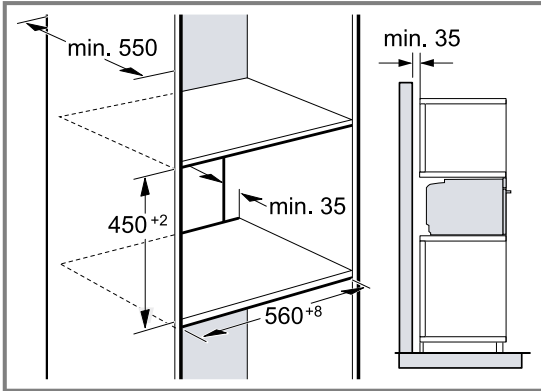


The minimum worktop thickness \boxed{b} a is based on the required minimum clearance \boxed{a} .

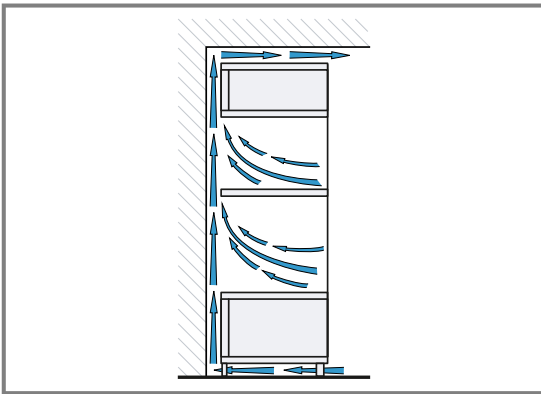
Hob type	a raised in mm	a flush in mm	b in mm
Induction hob	42	43	5
Full-surface induction hob	52	53	5
Gas hob	32	43	5
Electric hob	32	35	2

21.5 Installation in a tall unit

Observe the installation dimensions and the installation instructions when installing in a tall unit.



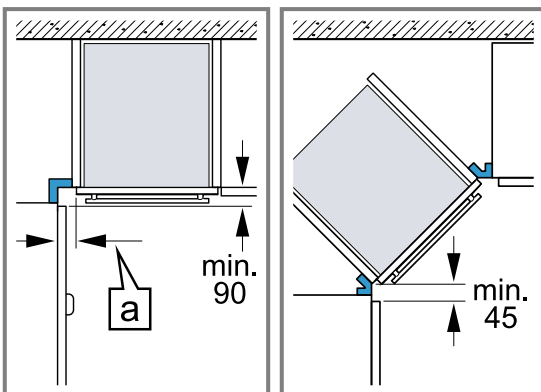
- To ventilate the appliance, the intermediate floors must have a ventilation cut-out.
- In order to ensure sufficient ventilation of the appliance, there must be a ventilation opening of at least 200 cm² in the base area. To do this, trim the base panel or fit a ventilation grille. Ensure that the air exchange is guaranteed in accordance with the diagram.



- If the tall unit has another back panel in addition to the element back panels, this must be removed.
- Only fit the appliance up to a height which allows accessories to be easily removed.

21.6 Corner installation

Observe the installation dimensions and the installation instructions when installing in a corner.



- To ensure that the appliance door can be opened, you must take the minimum dimensions into consideration when installing in a corner. The dimension **a** is dependent on the thickness of the unit front and the handle.

21.7 Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance corresponds to protection class I and must only be operated with a protective earth connection.
- The fuse protection must correspond to the power rating specified on the appliance's rating plate and to local regulations.
- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance must only be connected using the power cable provided.
- The power cable must be plugged in at the rear of the appliance until you hear a clicking sound. A 3 m power cable can be obtained from the after-sales service.
- The power cable must only be replaced with a cable from the original manufacturer. This is available from after-sales service.
- Contact protection must be guaranteed by the installation.

Electrically connect the appliance with the protective contact plug

Note: The appliance must only be connected to a protective contact socket that has been correctly installed.

- ▶ Insert the plug into the protective contact socket. When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access to the mains plug is impossible, an all-pole isolating switch must be integrated into the permanent electrical installation in accordance with the installation regulations.

Electrically connecting an appliance without a protective contact plug

Note: Only a licensed professional may connect the appliance. Damage caused by incorrect connection is not covered under the warranty.

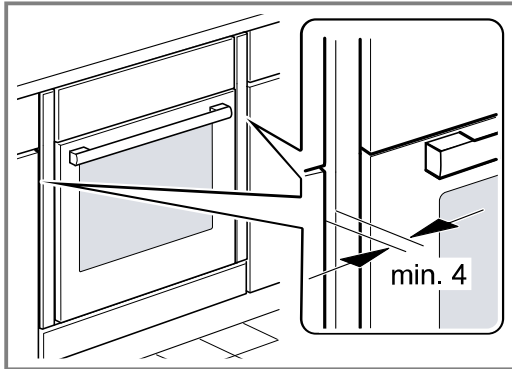
An all-pole isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

1. Identify the phase and neutral conductors in the socket.
The appliance may be damaged if it is not connected correctly.
2. Connect the hob in accordance with the connection diagram.
See the rating plate for the voltage.
3. Connect the wires of the mains power cable according to the colour coding:
 - Green/yellow = Protective conductor (⊕)
 - Blue = Neutral conductor
 - Brown = Phase (external conductor)

21.8 Installing the appliance

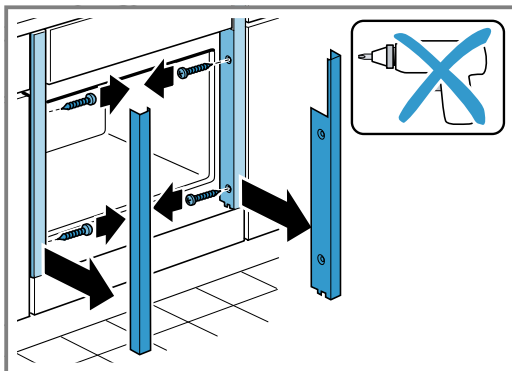
Note: Do not use a cordless screwdriver to secure the panels. This may damage the panels.

1. Push the appliance in fully.
Do not kink or trap the connection cable, or route it over sharp edges.
2. Centre the appliance.

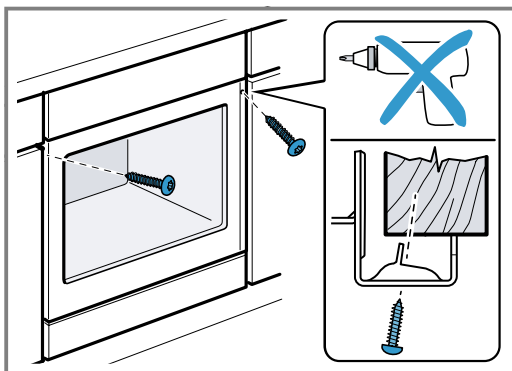


There must be an air gap of at least 4 mm between the appliance and adjacent unit fronts.

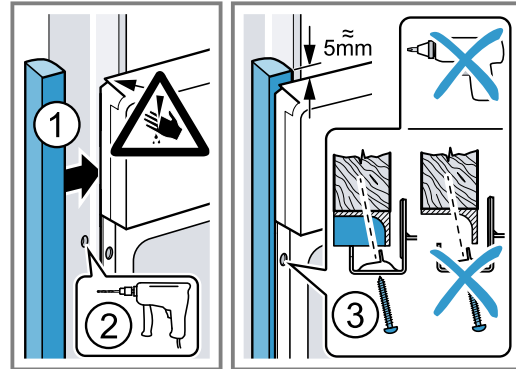
3. Open the appliance door and unscrew the left and right-hand panels.



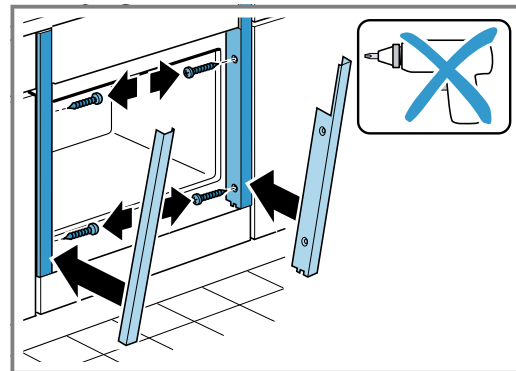
4. Close the appliance door.
5. Screw the appliance into place.



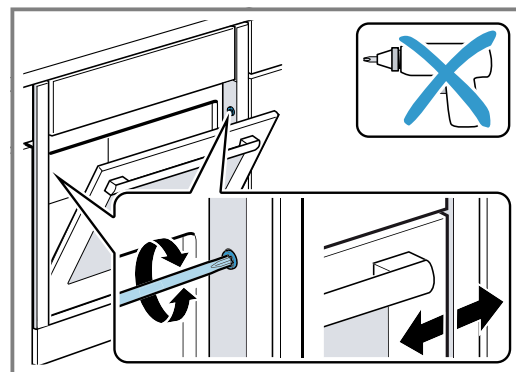
6. For handleless kitchens with vertical bar handle strips:
 - Attach a suitable filling piece ① in order to cover any sharp edges and to guarantee a safe installation.
 - Pre-drill aluminium profiles to establish a screw connection ②.
 - Secure the appliance using a suitable screw ③.



7. Refit the panels and screw them in place, first at the top and then at the bottom.



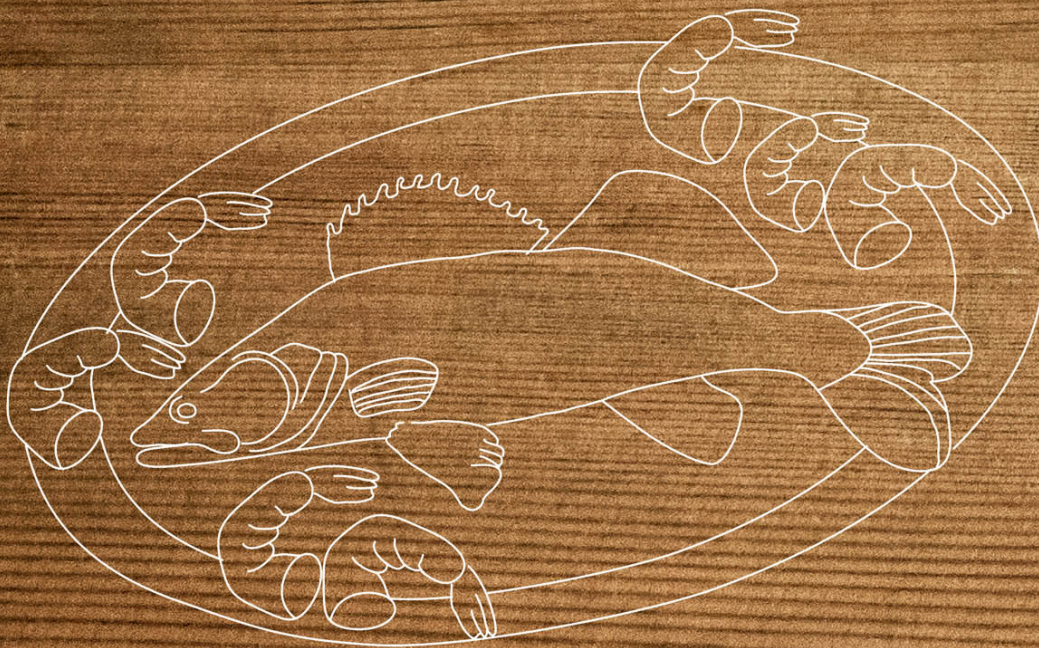
8. If required, the gap between the appliance door and the side panels can be adjusted using the screws at the top left and right.



Note: The gap between the worktop and the appliance must not be closed by additional battens. Thermal insulation strips must not be fitted to the side panels of the surround unit.

21.9 Removing the appliance

1. Disconnect the appliance from the power supply.
2. Open the appliance door and unscrew the left and right-hand panels.
3. Undo the fastening screws.
4. Lift the appliance slightly and pull it out completely.



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