

EN

User Manual

# USER MANUAL

Microwave Oven

ZKG44500XA

**ZANUSSI**

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Subject to change without notice.

## Safety information

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Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

### Children and vulnerable people safety

- This appliance can be used by children aged 8 years and above and by persons with reduced capabilities provided that they have been given instruction and/or supervision regarding the safe use of the appliance and understand the potential hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

### General Safety

- Only a qualified person must install this appliance and replace the cable.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

## Safety instructions

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### Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

### Electrical connection



#### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

## Use



### **WARNING!**

Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not use microwave function to preheat the oven.



### **WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.

– be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

## Care and cleaning



### **WARNING!**

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.



### WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## Disposal

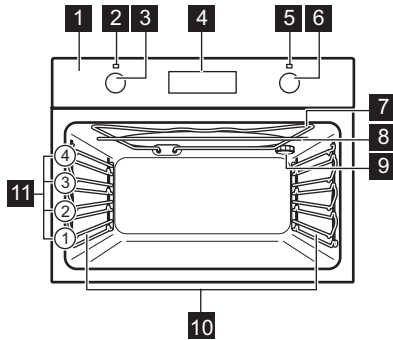


### WARNING!

Risk of injury or suffocation.

## Product description

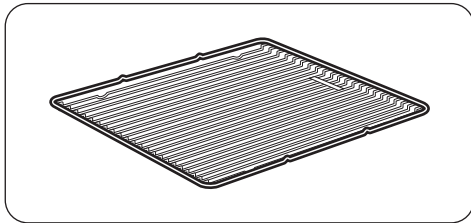
### General overview



- 1 Control panel
- 2 Power lamp / symbol
- 3 Knob for the oven functions
- 4 Electronic programmer
- 5 Temperature and microwave power indicator / symbol
- 6 Knob for the temperature / microwave power
- 7 Heating element
- 8 Microwave generator
- 9 Lamp
- 10 Shelf support, removable
- 11 Shelf positions

## Accessories

### Wire shelf



For cookware, cake tins, roasts.

## Before first use



### WARNING!

Refer to Safety chapters.

### Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

### Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows **hr** and "12:00". "12" flashes.

## Daily use



### WARNING!

Refer to Safety chapters.

### Microwave functions

Oven function		Application
	Off position	The appliance is off.
	Light	To activate the lamp without a cooking function.
	Microwave	Creates the heat directly in the food. Use it to heat pre-prepared meals and drinks, to defrost meat or fruit, and to cook vegetables and fish.
	Microwave grilling	The Microwave grilling starts as normal grilling function. When you add the microwave function, it combines the microwave and the grilling function at different time periods and power levels (refer to the power setting table). Use the Microwave grilling to keep the crispness of certain foods.

1. Press **+** or **-** to set the current hour.
2. Press to confirm or the set hour will be saved automatically after 5 seconds.

The display shows **min** and the set hour. "00" flashes.

3. Press **+** or **-** to set the current minutes.
4. Press to confirm or the set minutes will be saved automatically after 5 seconds.

The display shows the new time.

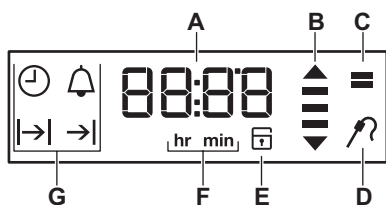
### Changing the time

You can change the time of day only if the oven is off.

Press again and again until the indicator for the time of day flashes in the display.

To set a new time, refer to "Setting the time".

## Display



- A. Timer
- B. Heat-up and residual heat indicator
- C. Microwave function
- D. Core temperature sensor (selected models only)
- E. Door lock (selected models only)
- F. Hours / minutes
- G. Clock functions

## Buttons

Button	Function	Description
	CLOCK	To set a clock function.
	MINUS	To set the time.
	MICROWAVE	To set the Microwave function. Hold the button for more than 3 seconds to activate or deactivate the oven lamp.
	PLUS	To set the time.
	TEMPERATURE	To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while an oven function is in operation.

### Heat-up indicator

When you activate an oven function, the bars in the display come on one by one. The bars

show that the oven temperature increases or decreases.

## Microwave mode

### Microwave

#### General:



#### CAUTION!

Do not let the appliance operate when there is no food in it.

- After you deactivate the appliance, let the food stand for some minutes. Refer to the microwave cooking tables: standing time.
- Remove the aluminium foil packaging, metal containers, etc. before you prepare the food.
- It is not recommended to use more than one level when using the microwave mode.
- Put the food on a plate on the bottom of the cavity if not specified differently.

- If possible, always stir the food before serving.

#### Cooking:

- If possible, cook food covered with material suitable for use in the microwave. Only cook food without a cover if you want to keep a crust.
- Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or catch fire in some places.
- Do not use the appliance to cook eggs in their shells and snails, because they can burst. With fried eggs, pierce the yolks first.
- Pierce skin or peel of potatoes, tomatoes, sausages and similar types of food with a



fork several times before cooking so that the food does not burst.

- For chilled or frozen food, set a longer cooking time.
- Dishes which contain sauce must be stirred from time to time.
- Turn larger pieces of food after half the cooking time.
- If possible, cut vegetables into similar-sized pieces.
- Use flat, wide dishes.
- Do not use cookware made of porcelain, ceramic or earthenware with unglazed bottoms or small holes, e.g. on handles. Moisture going into the holes can cause the cookware to crack when it is heated.

#### Defrosting meat, poultry, fish:

- Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
- Turn the food after half the defrosting time. If possible, divide and then remove the pieces that have started to defrost.

#### Defrosting butter, portions of gâteau, quark:

- Do not fully defrost in the appliance, but let them defrost completely at a room temperature. This gives a more even result. Remove all metal or aluminium packaging or parts before defrosting.


#### Defrosting fruit, vegetables:


- If fruit and vegetables should remain raw, do not defrost them fully in the appliance but let them defrost completely at a room temperature.
- To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

#### Ready meals:

- Ready meals in metal packaging or plastic trays with metal covers can only be defrosted or heated in the microwave if they are expressly designated as suitable for use in the microwave.
- You must follow the manufacturer's instructions printed on the packaging (e.g. remove the metal cover and pierce the plastic film).

#### Suitable cookware and materials

Cookware / Material	Microwave			Grilling
	Defrosting	Heating	Cooking	
Ovenproof glass and porcelain with no metal components, e.g. Pyrex, heat-proof glass	✓	✓	✓	✓
Non-ovenproof glass and porcelain <sup>1)</sup>	✓	✗	✗	✗
Grill shelf, glass and glass ceramic made of ovenproof / frost-proof material e.g. Arcoflam	✓	✓	✓	✓
Ceramic <sup>2)</sup> , earthenware <sup>2)</sup>	✓	✓	✓	✗
Heat-resistant plastic up to 200 °C <sup>3)</sup>	✓	✓	✓	✗
Cardboard, paper	✓	✗	✗	✗
Clingfilm	✓	✗	✗	✗
Roasting film with microwave safe closure <sup>3)</sup>	✓	✓	✓	✗

Cookware / Material	Microwave			Grilling
	Defrosting	Heating	Cooking	
Roasting dishes made of metal, e.g. enamel, cast iron	X	X	X	✓
Baking tins, black lacquer or silicon-coated <sup>3)</sup>	X	X	X	✓
Wire shelf	X	X	X	✓
Browning cookware, e.g. crisp pan or crunch plate	X	✓	✓	X
Ready meals in packaging <sup>3)</sup>	✓	✓	✓	✓

1) With no silver, gold, platinum or metal plating / decorations.

2) Without quartz or metal components, or glazes which contain metals

3) You must follow the manufacturer's instructions about the maximum temperatures.

## Tips for the microwave

Result	Remedy
You cannot find details for the amount of food prepared.	Find details for similar type of food. Increase or shorten the length of the cooking time according to the following rule: double the amount - almost double the time, half the amount - half the time.
The food after cooking is too dry.	Set shorter cooking time or select lower microwave power and cover with material suitable for use in the microwave.
The food is still not defrosted, hot or cooked after the end of cooking time .	Set longer cooking time or select higher microwave power. Note that taller dishes generally need longer cooking time. Stir or turn food during cooking.
After the end of cooking time the food is overheated at the edges but is still not ready in the middle.	Next time select a lower power and a longer time. Stir liquids, such as soup, halfway through.

### Other things to think about...

- Food items have different shapes and qualities. They are prepared in different quantities. Because of this, the necessary time and power for defrosting, heating or cooking can vary. As a rough guide: **double the quantity - almost double the time.**
- The microwave creates the heat directly in the food. Because of this, all places cannot be heated at the same time. You must stir or

turn the heated dishes, especially when preparing larger quantities of food.


- The **standing time** is given in the tables. Let the food stand, in the appliance or outside it, so that the heat is distributed more evenly.
- Adjust the power level according to food quantity. Using high power level with small amount of food can burn the food or generate arcing when you use the accessories.

- You get better results for rice if you use flat, wide dishes.


## Setting the Microwave function

**i** It depends on the model if your appliance has knob symbols, indicators or lamps:

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

1. Turn the knob for the oven functions to select the Microwave function .


The display shows a default microwave power and then a default value of the Duration function.


2. To change the microwave power settings, turn the knob for the temperature / microwave power. The power setting changes in 100 Watt steps.
3. Press  and then  $\pm$  to change the Duration settings.

The appliance automatically starts to operate after few seconds. When the set time ends, an acoustic signal sounds and the Microwave function deactivates automatically.


4. Turn the knob for the oven functions to the off position.

When the Microwave function is running you can:


- change the power settings.
- check the power settings. Press .

**i** When you open the oven door, the function stops. To start it again, press .

## Setting the Microwave grilling

1. Turn the function knob to select the oven function .

The display shows a default temperature.

2. Change the temperature.
3. Press . Refer to "Setting the Microwave function" and start from step 2. Please note that the microwave function will start as soon as the set temperature is reached.

**i** When you use the Microwave function with the function Duration for more than 7 minutes and in Combi mode, the Microwave power cannot be more than 600 W.

Around 5 degrees before the set temperature is reached an acoustic signal sounds. When the set time ends, an acoustic signal sounds again and the oven function and Microwave function deactivates automatically.

4. Turn the function knob to off position.

## Examples of cooking applications for power settings





The data in the table is for guidance only.



Power setting	Use
<ul style="list-style-type: none"> <li>▪ 1000 Watt</li> <li>▪ 900 Watt</li> <li>▪ 800 Watt</li> <li>▪ 700 Watt</li> </ul>	Heating liquids Searing at the start of the cooking process Cooking vegetables Melting gelatine and butter
<ul style="list-style-type: none"> <li>▪ 600 Watt</li> <li>▪ 500 Watt</li> </ul>	Defrosting and heating frozen meals Heating one-plate meals Simmering stews Cooking egg dishes



Power setting	Use
<ul style="list-style-type: none"> <li>400 Watt</li> <li>300 Watt</li> <li>200 Watt</li> </ul>	Continuing to cook meals Cooking delicate food Heating baby food Simmering rice Heating delicate food Melting cheese
<ul style="list-style-type: none"> <li>100 Watt</li> </ul>	Defrosting meat, fish, bread Defrosting cheese, cream, butter Defrosting fruit and cakes (gateaux) Raising yeast dough Heating up cold dishes and drinks

## Clock functions






### Clock functions table




Clock function		Application
	TIME OF DAY	To set, change or check the time of day. Refer to "Setting the time".
	MINUTE MINDER	Use to set a countdown time (maximum 23 h 59 min). This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also if the appliance is off.
	DURATION	To set how long the appliance operates. Use only when an oven function is set.
	END	To set when the appliance must deactivate. Use only when an oven function is set. You can use Duration and End at the same time (time delay), if the appliance is to be activate and deactivate automatically later.





 Press  again and again to switch between the clock functions.

 To confirm the settings of the clock functions, press  or wait 5 seconds for an automatic confirmation.




### Setting the DURATION or END

- Set an oven function.
  - Press  again and again until the display shows  or .
-  or  flashes in the display.





- Press  or  to the set the values and press  to confirm.

For Duration  first you set the minutes and then the hours, for End  first you set the hours and then the minutes. An acoustic signal sounds for 2 minutes after the time ends.  or  symbol and time setting flash in the display. The oven stops.

- Press any button to stop the acoustic signal.
- Turn the knob for the oven functions to the off position.

- i** If you press  when you set the hours for DURATION , the appliance goes to setting of the END  function.

## Setting the MINUTE MINDER

1. Press  again and again until  and "00" flash in the display.
2. Press  or  to set the MINUTE MINDER.  
First you set the seconds, then the minutes and then the hours.  
At first, the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display.  
The appliance now calculates the time in hours and minutes.
3. The MINUTE MINDER starts automatically after five seconds.  
After 90% of the set time, an acoustic signal sounds.

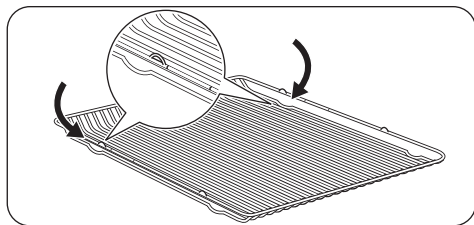
## Using the accessories

- !** **WARNING!**  
Refer to Safety chapters.

### Inserting the accessories

Wire shelf:


Push the shelf between the guide bars of the shelf support and make sure that the feet point down.






## Additional functions

### Using the Child Lock



When the Child Lock is on, the appliance cannot be activated accidentally.



4. When the set time ends, an acoustic signal sounds for two minutes. "00:00" and  flash in the display. Press any button to stop the acoustic signal.

- i** If you set the MINUTE MINDER when the DURATION  or END  function operates, the symbol  comes on in the display.

### Count Up Timer

Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat.

To reset the Count Up Timer, press and hold  and . The timer starts to count up again.

- i** The Count Up Timer cannot be used with the functions: Duration ,  
End .

- i** All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.  
The high rim around the shelf is a device which prevents cookware from slipping.



An acoustic signal sounds. SAFE comes on in the display.

To deactivate the Child Lock, repeat step 2.

## Using the Function Lock


You can activate the Function Lock function only when the appliance operates.


The Function Lock prevents an accidental change of the temperature and time settings of a running oven function.

1. Select an oven function and set it according your preferences
2. Press and hold  and  at the same time for 2 seconds.


An acoustic signal sounds. Loc comes on in the display.

To deactivate the Function Lock, repeat step 2.

 Loc comes on in the display when you turn the knob for the temperature or press a button. When you turn the knob for the oven functions, the appliance deactivates.


 When you deactivate the appliance while the Function Lock is on, the Function Lock switches automatically to the Child Lock. Refer to "Using the Child Lock".

## Residual heat indicator

When you deactivate the appliance, the display shows the residual heat indicator  if the

## Hints and tips

 **WARNING!**  
Refer to Safety chapters.

 The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

## Grilling

- Always grill with the maximum temperature setting.

temperature in the oven is more than 40 °C.


Turn the knob for the temperature left or right to show the oven temperature.

## Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

After an automatic switch-off, press any button to operate the appliance again.

 The Automatic switch-off does not work with the functions: Light, Duration, End.

## Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

 **CAUTION!**  
Always grill with the oven door closed.

## Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef, medium	210 - 230	30 - 40	30 - 40	1
Filet of beef, medium	230	20 - 30	20 - 30	1
Back of pork	210 - 230	30 - 40	30 - 40	1
Back of veal	210 - 230	30 - 40	30 - 40	1
Back of lamb	210 - 230	25 - 35	20 - 35	1
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	1

## Microwave cooking tables

### Defrosting meat

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Whole cuts of meat	200	0.5	10 - 12	10 - 15	Turn halfway through.
Steak	200	0.2	3 - 5	5 - 10	Turn halfway through, remove defrosted parts.
Mixed minced meat	200	0.5	10 - 15	10 - 15	Turn halfway through, remove defrosted parts.
Goulash	200	0.5	10 - 15	10 - 15	Turn halfway through, remove defrosted parts.

### Defrosting poultry

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Chicken	200	1	25 - 30	10 - 20	Turn halfway through, cover defrosted parts with aluminium foil.

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Chicken breast	200	0.1 - 0.2	3 - 5	10 - 15	Turn halfway through, cover defrosted parts with aluminium foil.
Chicken thighs	200	0.1 - 0.2	3 - 5	10 - 15	Turn halfway through, cover defrosted parts with aluminium foil.
Duck	200	2	45 - 60	20 - 30	Turn halfway through, cover defrosted parts with aluminium foil.

#### Defrosting fish

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Whole Fish	100	0.5	10 - 15	15 - 20	Turn halfway through.
Fish fillets	100	0.5	10 - 12	15 - 20	Turn halfway through.

#### Defrosting sausage

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Sliced sausage	100	0.1	2 - 4	20 - 40	Turn halfway through.

#### Defrosting dairy products

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Quark	100	0.25	10 - 15	25 - 30	Remove aluminium parts, turn halfway through.



Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Butter	100	0.25	3 - 5	15 - 20	Remove aluminium parts, turn halfway through.
Cheese	100	0.25	3 - 5	30 - 60	Remove aluminium parts, turn halfway through.
Cream	100	0.25	7 - 12	20 - 30	Remove aluminium top, stir halfway through.

#### Defrosting cakes / pastries

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Yeast dough	100	1 piece	2 - 3	15 - 20	Turn plate halfway through.
Cheesecake	100	1 piece	2 - 4	15 - 20	Turn plate halfway through.
Cake (gateau)	100	1 piece	1 - 2	15 - 20	Turn plate halfway through.
Dry cake (e. g. Pound cake)	100	1 piece	2 - 4	15 - 20	Turn plate halfway through.
Fruit cake	100	1 piece	1 - 2	15 - 20	Turn plate halfway through.
Bread	100	1 kg	15 - 20	10 - 15	Turn halfway through.
Sliced bread	100	0.5 kg	8 - 12	10 - 15	Turn halfway through.
Bread rolls	100	4 rolls	5 - 8	5 - 10	Turn halfway through.

#### Defrosting fruit

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Strawberries	100	0.3	8 - 12	10 - 15	Defrost covered, stir halfway through.

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Plums, cherries, raspberries, blackcurrants, apricots	100	0.25	8 - 10	10 - 15	Defrost covered, stir half-way through.

#### Cooking / melting

Food	Power (Watts)	Quantity (kg)	Time (min)	Standing time (min)	Comments
Chocolate / Chocolate coating	600	0.15	2 - 3	-	Stir halfway through.
Butter	200	0.1	2 - 4	-	Stir halfway through.

#### Defrosting heating

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Baby food in jars	300	0.2 kg	2 - 3	-	Stir halfway through, check temperature.
Baby milk (bottle, 180 ml)	1000	0.2 kg	0:20 - 0:40	-	Put spoon into bottle, stir and check temperature.
Convenience food	600	0.4 - 0.5 kg	14 - 20	5	Remove any aluminium lids, turn halfway through.
Frozen ready meals	400	0.4 - 0.5 kg	4 - 6	5	Remove any aluminium lids, turn halfway through.
Milk	1000	1 cup approx. 200 ml	1:15 - 1:45	-	Put spoon in the container.
Water	1000	1 cup approx. 200 ml	1:30 - 2	-	Put spoon in the container.
Sauce	600	200 ml	1 - 2	-	Stir halfway through.

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Soup	600	300 ml	2 - 4	-	Stir halfway through.

#### Cooking table

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Whole fish	500	0.5 kg	8 - 10	-	Cook covered, turn container several times during cooking.
Fish fillets	500	0.5 kg	6 - 8	-	Cook covered, turn container several times during cooking.
Vegetables, short cooking time, fresh <sup>1)</sup>	600	0.5 kg	12 - 16	-	Add approx. 50 ml water, cook covered, stir halfway through.
Vegetables, short cooking time, frozen <sup>1)</sup>	600	0.5 kg	14 - 18	-	Add approx. 50 ml water, cook covered, stir halfway through.
Vegetables, long cooking time, fresh <sup>1)</sup>	600	0.5 kg	14 - 20	-	Add approx. 50 ml water, cook covered, stir halfway through.
Vegetables, long cooking time, frozen <sup>1)</sup>	600	0.5 kg	18 - 24	-	Add approx. 50 ml water, cook covered, stir halfway through.
Potatoes in their jacket	1000	0.8 kg + 600 ml	5 - 7	300 W / 15 - 20	Cook covered, stir halfway through.
Rice	1000	0.3 kg + 600 ml	4 - 6	-	Cook covered, stir halfway through.

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Popcorn	1000	-	3 - 4	-	Put the popcorn on a plate on the bottom level.

1) Cook all vegetables with a cover on the container.

### Combi-function table

• For selected models only.

• Use the function Microwave grilling.

Food	Ovenware	Power (Watts)	Temperature (°C)	Time (min)	Shelf position	Comments
2 chicken halves (2 x 0.6 kg)	Glass dish with strainer	300	220	40	2	Turn after 20 min, standing time 5 min.
au gratin potatoes (1 kg)	Gratin dish	300	200	40	2	10 min standing time.
Roast pork neck (1.1 kg)	Glass dish with strainer	300	200	70	1	Turn in between, 10 min standing time.

## Care and cleaning



### WARNING!

Refer to Safety chapters.

### Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire.
- Clean the cavity roof carefully from food residuals and fat.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-

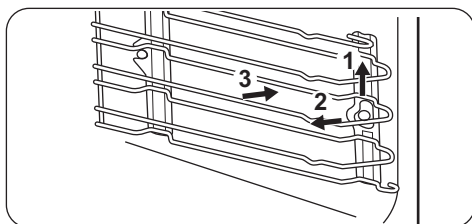
edged objects or a dishwasher. It can cause damage to the nonstick coating.

### Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch. Install the shelf supports in the opposite sequence.

## Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



### WARNING!

Danger of electrocution! Disconnect the fuse before you replace the lamp.  
The lamp and the lamp glass cover can be hot.



### CAUTION!

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

### The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

## Troubleshooting



### WARNING!

Refer to Safety chapters.

### What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.

Problem	Possible cause	Remedy
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul style="list-style-type: none"> <li>Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows the error code again, contact the Customer Care Department.</li> </ul>

### Service data


If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.


The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

#### We recommend that you write the data here:

Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

## ENVIRONMENT CONCERNS

Please recycle all materials marked with the symbol . Dispose of all packaging materials appropriately and help to protect the environment, and future generations. Do not dispose of electrical equipment marked with the

 symbol along with the general house hold waste. Dispose all electrical goods via applicable local authority collections, or at local authority or, commercial recycling centres.





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