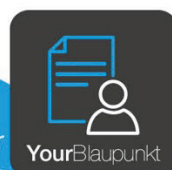




Instruction manual

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5C60M8690GB

Enjoy it.

Compact microwave oven

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Precautions to avoid exposure to excessive microwave radiation energy

- (a) Never use this appliance with the door open, as you will be exposed to harmful microwave radiation. The safety interlock must not be tampered with or rendered inoperative.
- (b) Do not place any objects between the front of the appliance and the door and make sure that there is no dirt or cleaning residue on the sealing surfaces.
- (c) **WARNING:** If the door seals or the door are damaged, the appliance may not be used again until it has been repaired by a qualified person.

Additional information

If the appliance is not kept properly clean, its surface may be damaged. This can shorten the life of the appliance and create dangerous situations.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Always follow these basic precautions to reduce the risk of fire, electric shock, personal injury, or exposure to excessive microwave radiation when using your appliance:

1. This appliance may be used by children over 8 years of age and by persons with reduced physical, sensory or mental abilities or lack of experience and knowledge provided that they have been instructed in the use of the appliance by a person responsible for them and that they understand and appreciate the risks and dangers involved. Children must not play with the appliance. Children may only clean and maintain this appliance under supervision.
2. Read and follow these instructions: PRECAUTIONS TO AVOID EXPOSURE TO EXCESSIVE MICROWAVE RADIATION ENERGY
3. Ensure that the appliance and its power cable are out of reach of children under 8 years of age.
4. If the power cable is damaged, it must be replaced by the manufacturer, the manufacturer's service partner, or a similarly qualified technician to avoid hazards.
5. **WARNING:** Maintenance or repair work, for which the cover for protection against microwave energy must be removed, may only be carried out by qualified persons.

6. **WARNING:** Liquids and other food products must never be heated in closed containers as there is a risk that the containers may explode.
7. This appliance may be used by children over 8 years of age and by persons with reduced physical, sensory or mental abilities or lack of experience and knowledge provided that they have been instructed in the use of the appliance by a person responsible for them and that they understand the risks and dangers involved. Children must not play with the appliance. The appliance may only be cleaned and maintained by children over 8 years of age under the supervision of a responsible adult.
8. Do not leave the appliance unattended when heating food in plastic or cardboard containers, as there is a risk of fire.
9. Only use accessories suitable for microwave ovens.
10. Switch off the appliance in case smoke is generated or pull out the power plug from the socket. Keep the door of the appliance closed to extinguish any flames that may occur.
11. Heating drinks in the microwave/oven combination unit can cause delayed boiling. Be careful when removing the container.
12. If you are warming up baby bottles or baby jars, stir or shake them after heating and check the temperature to avoid burning your baby.
13. Hard-boiled eggs and eggs in shells should never be heated in the appliance, as they may explode even after they have been heated in the appliance.
14. The appliance should be cleaned regularly and food residue should be removed.
15. Failure to maintain the appliance in a clean condition may result in wear of the appliance surfaces, which may reduce the service life of the appliance and lead to dangerous situations.
16. The appliance must be operated with the decorative door open. (for units with a decorative door).
17. This appliance is intended for use in households and similar environments such as
 - staff kitchen areas in shops, offices and other work environments;
 - farms;
 - by guests of hotels, motels and other lodging establishments.
18. **WARNING:** Accessible parts of the appliance become hot during use. Small children should be kept away from the appliance.
19. Do not use a steam cleaner to clean the appliance.
20. This microwave/oven combination unit is designed to heat food and beverages. Drying food or clothing and heating heat pads, slippers, sponges, damp cloths or similar items can cause injury and fire.
21. The surface of the built-in cabinet in which the appliance is located can become very hot.
22. **WARNING:** The appliance and its accessible parts become hot during use. Do not touch the heating elements. Children under 8 years of age must be monitored constantly or kept away from the appliance.

23. The appliance becomes hot during use. Do not touch the heating elements inside the oven.
24. Metal containers for food and beverages must not be heated in the appliance.
25. Do not use sharp abrasive cleaning agents or sharp metal scrapers to clean the glass in the oven door, as these can scratch the surface, which can cause the glass to shatter.
26. This appliance is a built-in appliance.
27. **WARNING:** When the combination mode is used, children should only use the appliance under the supervision of an adult due to the high temperatures involved.

Read the following information carefully and keep it for future reference.

CAUSES OF DAMAGE

Caution!

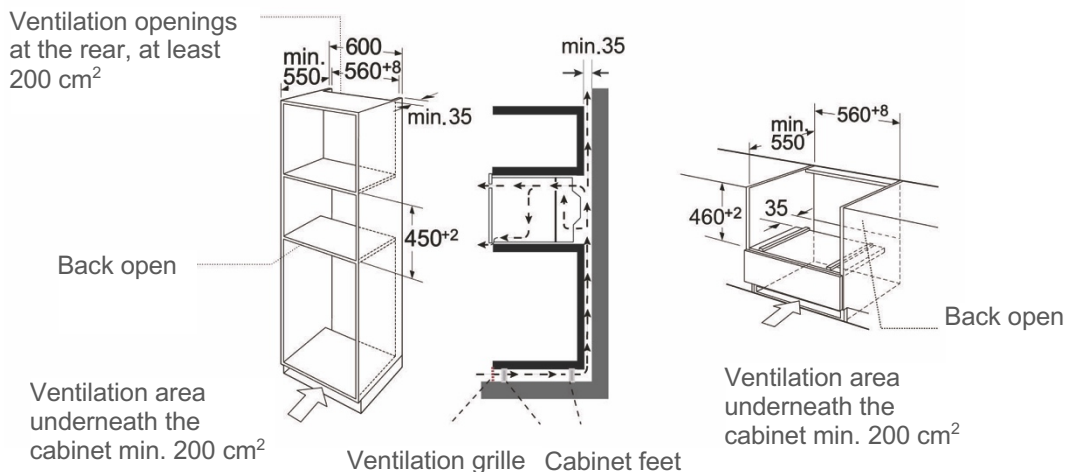
- Sparking: Metal, e.g. a spoon in a glass, must be at least 2 cm away from the oven walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.
- Water in the hot cooking chamber: Never pour water into the hot cooking chamber. This will produce steam. The temperature change can cause damage.
- Moist food: Do not store moist food for long periods in a closed cooking chamber. Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only allow the cooking chamber to cool down with the appliance door closed. Do not allow anything to become jammed in the appliance door. Even if the door is left open only a crack, the fronts of adjacent appliances may be damaged over time.
- If the seal is heavily soiled, the appliance door will not close properly. This could damage the fronts of adjacent appliances. Always keep the seal clean.
- Operation of the microwave/oven combination unit without food: Operating the appliance without food in the cooking chamber can cause an overvoltage. Never switch on the appliance when there is no food in the cooking chamber. One exception to this rule is a short ovenware test (see section "Notes on ovenware").
- Using the appliance door to place or set down objects: Do not place anything on the open appliance door. Do not place cookware or accessories on the appliance door.
- Carrying the device: Do not carry or hold the device by the door handle. The door handle cannot support the weight of the appliance and may break off.
- Microwave popcorn: Never set the microwave power too high. Use a power setting below 600 watts. Always place the popcorn bag on a glass plate. The glass plate can crack in case of excess stress.
- Do not allow liquid that has boiled over to leak into the interior of the appliance through the turntable drive. Always keep an eye on the cooking process. Select a shorter cooking time first and increase it as required.
- The oven should be cleaned regularly and all food deposits should be removed as they may still explode even after the heating process is complete.
- If you fail to keep the appliance in a clean condition, this may result in wear on the surfaces of the appliance, which may reduce the life of the appliance and lead to dangerous situations.

INSTALLATION

BUILT-IN APPLIANCES

- The appliance is only intended for installation in a kitchen.
- This appliance is not intended for use as a table appliance or inside a cabinet.
- The built-in cabinet may not have a rear panel behind the unit.
- A distance of at least 35 mm must be maintained between the wall and the rear wall or the floor of the appliance located above it.
- The built-in cabinet must have a ventilation opening of 200 cm² at the front. For this purpose, the base plate must be cut back or a ventilation grille must be fitted.
- The ventilation slots and air intake openings must not be covered.
- Safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The installer is liable for all damage caused by improper installation.
- The cabinets in which the appliance is installed must be sufficiently heat-resistant.

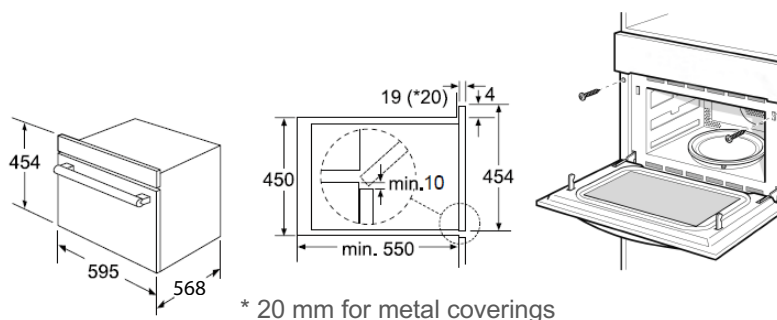
INSTALLATION DIMENSIONS



INSTALLATION

Do not carry or hold the device by the door handle. The door handle cannot support the weight of the appliance and could break off.

1. Carefully push the appliance into the opening and make sure that it is centred.
2. Open the door and fasten the appliance with the screws provided.



- (a) Push the unit fully in and place it in the middle of the opening.
- (b) Do not kink the connecting cable.
- (c) Fasten the appliance with the screws.
- (d) The gap between the worktop and the appliance must not be closed by additional strips.

Important information

Electrical connection

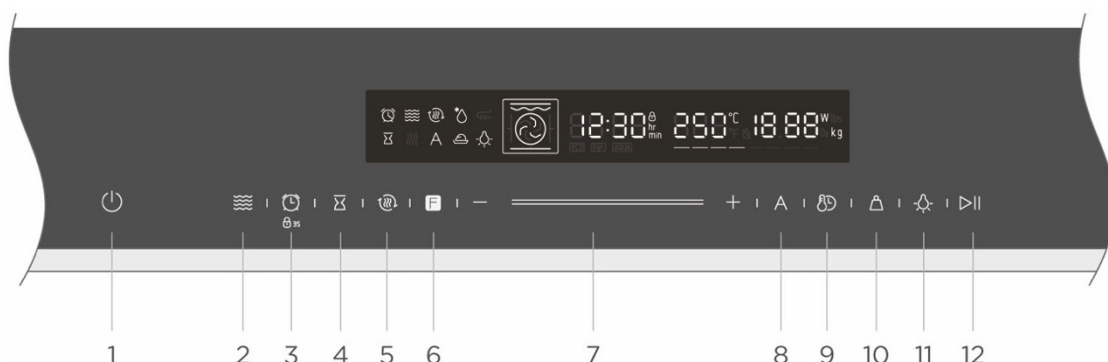
This appliance is equipped with a plug and may only be connected to a properly installed earthed socket. Only a qualified electrician who observes the relevant regulations may install the power plug or replace the connection cable. If the plug is no longer accessible after installation, an all-pole disconnector with a contact gap of at least 3 mm must be provided on the installation side. The installation must guarantee touch protection.













OPERATING THE APPLIANCE

This section will help you familiarise yourself with your new appliance.

It explains the control panel and the individual control elements. You will also find information about the cooking chamber and accessories.














OPERATING ELEMENTS



	1. ON/OFF	Switches the oven on/off.
	2. Microwave symbol	Use the microwave and microwave/oven combination function.
	3. Timer/child lock	Use timer/press button for 3 seconds to turn on child lock.
	4. End time	Set an end time for the cooking process.
	5. Fast preheat	For fast preheating.
	6. Oven function	Press this symbol to change the operating mode. Press and hold for 5 seconds to change it quickly.
	7. Smart Slider	You can use the Smart Slider or the “+/-” buttons to change the values shown on the display.
	8. Automatic programmes	Use automatic programmes.
	9. Time/temperature	Set the clock time in standby mode/Switch between time setting and temperature.
	10. Weight	Tap this symbol to set the weight for the automatic programmes.
	11. Lamp ON/OFF	Switches the lamp on/off.
	12. Start/pause	Starts and interrupts the cooking process.















FUNCTIONS AND DISPLAY

Use the function buttons to set the cooking mode.

Function	Use
	Top/bottom heat The upper and lower heating elements work together to cook the food. The oven must be preheated to the required temperature. Ideal for slow-cooking dishes such as casseroles and stews.
	Hot air For baking on several levels (e.g. baking trays with chocolate biscuits).
	Top/bottom heat + circulation Up to 4 dishes can be cooked at the same time on different levels in a convenient and time-saving way without mixing flavours or smells.
	Grilling with radiant heat The best results can be achieved by using the upper guide rails for small products and the lower guide rails for large products.
	Dual grill + circulation For gratin dishes and browning roasted vegetables.
	Dual grill The grill elements and top heat work simultaneously, ensuring quick and even browning
	Pizza mode Pizza is cooked perfectly with additional heat from the bottom and sides of the oven, making the pizza base crispy.
	Bottom heat Ideal for slow-cooking dishes such as casseroles and stews.
	Microwave Defrosting, warming and cooking.
	Microwave + hot air For shortening the cooking time of large portions with a browning effect.
	Microwave + dual grill + circulation For quick browning on top. This function cooks the ingredients to the core.
	Microwave + pizza mode For quick browning on the bottom. This function cooks the ingredients to the core.
	Defrosting 3 Defrost programmes
A	Automatic programmes 13 Cooking programmes The heating type and the cooking time are based on the weight.

PARAMETER SETTING

Use the setting buttons to adjust the parameters.

Parameter	Function
Automatic menu	Select from 13 automatic programmes From P 01 to P 13.
	Select the cooking temperature.
Temperature	 100 °C – 235 °C  50 °C – 250 °C
	 50 °C – 250 °C  50 °C – 235 °C
	 50 °C – 235 °C  +  50 °C – 250 °C
	 100 °C – 235 °C  +  100 °C – 250 °C
	 100 °C – 250 °C  +  50 °C – 250 °C
	 100 °C – 235 °C
Weight	Set the weight of the product to be cooked.
Time	Set the cooking duration.
Microwave	Select the microwave power: 100 W, 300 W, 500 W, 700 W and 900 W.

FAN

Your appliance has a fan. The fan switches on during operation. Hot air escapes above the door. The fan continues to run for a while after the cooking process is complete.

Caution!

Do not cover the ventilation slots. This may cause the unit to overheat.

NOTES:

- The appliance remains cool during microwave operation. The fan switches on automatically. The fan can continue to run even after the microwave has finished operating.
- Condensation may form on the door, inside walls and on the floor. This is normal and does not affect microwave operation. Wipe away the condensation after cooking.

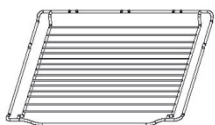
ACCESSORIES

Your appliance is supplied with several accessories. Here you will find an overview of the accessories supplied and information on their correct use.

Accessories included

Your appliance is equipped with the following accessories:

Grill griddle

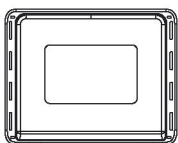


For grilling items like steaks and sausages or toasting bread.

Baking tray

For safety reasons, the baking tray should be pushed onto a guide rail instead of directly onto the floor of the oven cavity.

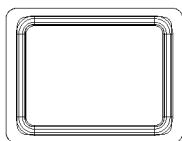
Baking tray – Enamel tray



For making cake rolls, for frying whole chickens.

[The enamel tray must not be used for cooking with the microwave function.](#)

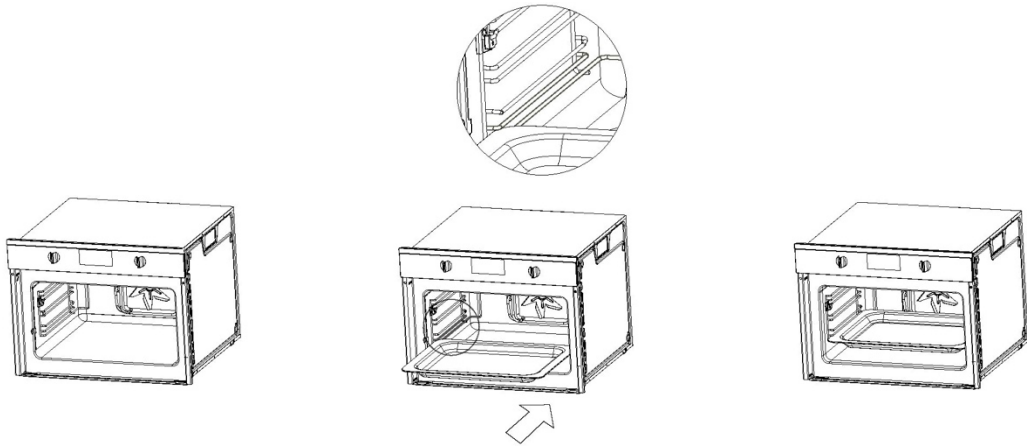
Baking tray – Glass tray



The glass tray should be used for cooking with the microwave function.

For collecting liquids such as water and fat while baking and frying.

To ensure the best cooking results, the glass tray should be pushed into the lowest guide rail as shown in the illustration.



Inserting accessories

The cooking chamber has three guide rails. The guide rails are counted from bottom to top. The accessories can be pulled out about halfway without tilting.

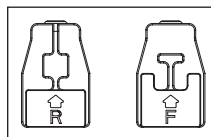
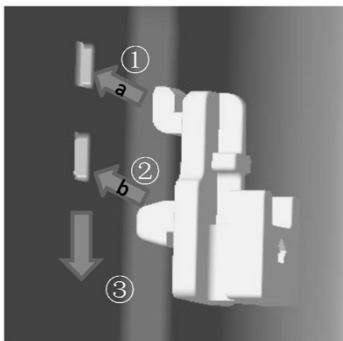
Note

The accessories can become deformed when hot. This does not affect their function. Once they have cooled down, they will return to their original shape.

Use only original accessories. It is specially designed for your appliance.
You can find the right accessories in our online shop at www.blaupunkt-einbaugeraete.com or from your specialist dealer.

Mounting hooks and guide rails

1. Mounting the hooks.



The "R" on the hook means "Rear".
The "F" on the hook means "Front".

- ① First install the hook in hole a;
- ② Then push the hook into hole b;
- ③ Finally, push the hook into the right place.

2. There are left and right guide rails.



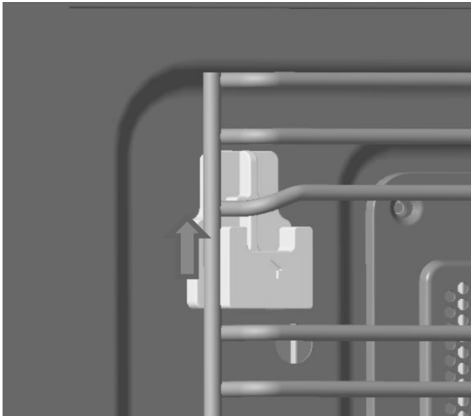
Left guide rail



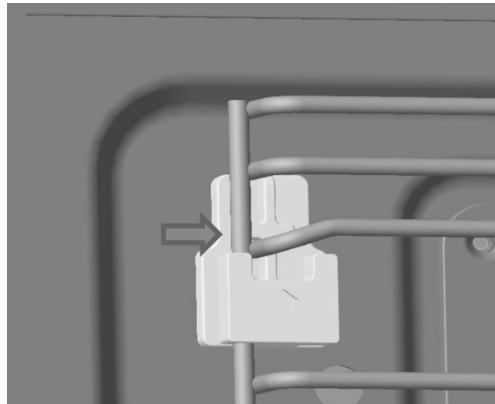
Right guide rail

**3. Mounting the left and right guide rails
(the example shows how to mount the left guide rail).**

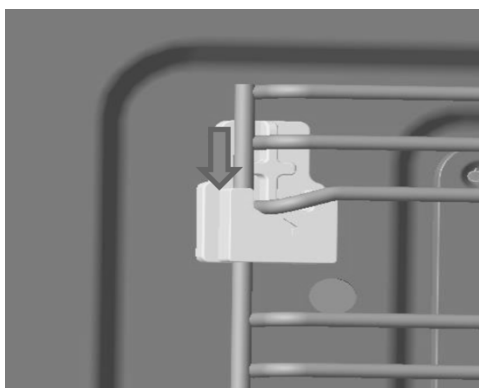
① Lift the guide rail over the left notch of the hook;



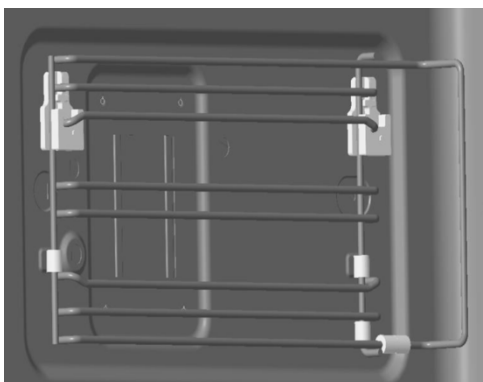
② Move the guide rail to the right as illustrated;



③ Push the guide rail down into the notch of the hook;












④ Finished.




START-UP











This chapter tells you everything you need to do before you use your oven for the first time to prepare food. Read the section entitled *Safety Instructions* first.

SETTING THE TIME

1. In standby mode, tap the  button to go to the clock setting. "00:00" will be displayed and the hour numbers will flash.
2. Tap  or  or move the Smart Slider  to adjust the hour numbers. The number entered should be between 0 and 23.
3. Tap  to confirm your entry. The minute numbers will now flash.
4. Tap  or  or move the Smart Slider  to adjust the minute numbers. The number entered should be between 0 and 59.
5. Tap  to confirm the clock setting. The clock will now flash
The time is set. The appliance will enter standby mode.

PREHEATING THE OVEN

To remove the smell of the new stove, heat it up when it is empty and closed. One hour with  hot air at 250 °C is ideal. Make sure that no packaging residue remains in the cooking chamber.

1. In standby mode, tap the F button once.  The default temperature will light up on the display.
2. Tap the F button repeatedly until  lights up. The preset hot air temperature will appear on the display.
3. Tap  or  or move the Smart Slider  to set the temperature to 250 °C.
4. Tap  to set the cooking time. "00:00" will flash.
5. Tap  or  or move the Smart Slider  to set the cooking time to 60 minutes.
6. Tap . The oven will begin preheating.

CLEANING ACCESSORIES











Before using the accessories for the first time, clean them thoroughly with hot soapy water and a soft tea towel.

SETTING THE OVEN

You can set the oven in different ways. Here we will explain how to select the desired heating mode and temperature/grill setting. You can also select the cooking time for your dish. Please also read the section about *time settings*.

SETTING THE HEATING MODE AND TEMPERATURE

Example:  Grilling with radiant heat at 200 °C for 25 minutes.

1. In standby mode, tap the F button once.  The default temperature will light up on the display.
2. Tap the F button repeatedly until  lights up. The preset temperature for grilling with radiant heat will appear on the display.
3. Tap  or  or move the Smart Slider  to set the temperature to 200 °C.
4. Tap  to set the cooking time. "00:00" will flash.
5. Tap  or  or move the Smart Slider  to set the cooking time to 25 minutes.
6. Tap . The oven will begin preheating.





Opening the door during a cooking process

The cooking process will be paused. After closing the door, tap the button. The cooking process will continue.

Stopping the cooking process

Tap  to interrupt the cooking process. Tap  to resume the cooking process.

Changing the cooking time

This can be done at any time. Tap  repeatedly until the cooking time flashes. Then tap  or  or move the Smart Slider  to set the cooking time.

Changing the temperature

This can be done at any time.









Tap  or  or move the Smart Slider  to set the temperature.

Cancelling the cooking process



This can be done at any time. Tap  to call up standby mode.

FAST PREHEAT


Fast Preheat ensures that your oven reaches the set temperature especially quickly.
Fast Preheat is available for the following heating types:

	Top/bottom heat		Dual grill + circulation
	Hot air		Dual grill
	Top/bottom heat + circulation		Pizza mode
	Grilling with radiant heat		Bottom heat



To achieve a good cooking result, you should not put food in the oven until the preheating phase is complete.

1. Set the heating type and temperature.
2. Tap .
The symbol  will light up on the display.
The oven will begin preheating.

The preheating process is complete

A signal will sound. The symbol  will flash on the display. Place your dish in the oven.

Cancelling Fast Preheat

The Fast Preheat function can be cancelled by touching the  button.
During Fast Preheat, the function can be cancelled by touching the  button.

NOTE:

Only when you hear the signal and the Preheat symbol flashes can you open the door and place food in the cooking chamber.

THE MICROWAVE

Microwaves heat up food. The microwave can be used alone or in combination with another heating type. This section provides information on microwave dishes and how to set the microwave.

NOTE:

The step sizes for the microwave controller are as follows:

0–1 min	: 1 second
1–3 min	: 10 seconds
3–15 min	: 30 seconds
15–60 min	: 1 minute
Over 60 min	: 5 minutes

NOTES ON OVENWARE

Suitable ovenware

Suitable ovenware is heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials are also suitable for microwave ovens.

You can also use serving dishes. This saves you from having to transfer food from one container to another. You should only use ovenware with gold or silver decorations if the manufacturer guarantees that it is suitable for microwave use.

Unsuitable ovenware

Metal ovenware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

Caution!

Sparking: metal, e.g. a spoon in a glass, must be at least 2 cm away from the oven walls and the inside of the door.

Sparks can irreparably damage the glass on the inside of the door.

Dish test

Only switch on the microwave if there is food in it. An exception to this rule is a short dish test. Carry out the following test if you are not sure whether your ovenware is suitable for microwave ovens:

1. Heat the empty ovenware at maximum power from 30 seconds to 1 minute.
2. During this time, check the temperature occasionally. The ovenware should be cold or warm enough to be touched.

The ovenware is not suitable if it becomes hot or sparks are generated.

MICROWAVE POWER SETTINGS

Tap  to set the microwave power.




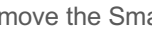





100 W	<ul style="list-style-type: none">• Defrosting sensitive foods• Defrosting irregularly shaped food• Thawing ice cream• Rising dough
300 W	<ul style="list-style-type: none">• Defrosting• Melting chocolate and butter
500 W	<ul style="list-style-type: none">• cooking rice and soup
700 W	<ul style="list-style-type: none">• Warming• Cooking mushrooms and mussels• Cooking dishes with eggs and cheese
900 W	<ul style="list-style-type: none">• Boiling water, warming• Cooking chicken, fish, vegetables

NOTES:

- When you touch a button, the selected power will light up.
- The microwave power can be set to 900 watts for a maximum of 30 minutes. With all other power settings, the maximum cooking time is 1 hour and 30 minutes.

SETTING THE MICROWAVE

Example: Power: 300 W, cooking time: 17 minutes


1. In standby, tap the  button to access the microwave function. The default microwave power of 900 W will be displayed. The default cooking time will also flash.
2. Tap  or  or move the Smart Slider  to set the cooking time to 17 minutes.
3. Tap  to set the microwave power. Tap  or  or move the Smart Slider  to set the power to 300 W.
4. Tap .

The cooking process will begin. The cooking time will be counted down in the display.



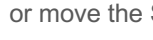
The cooking time has elapsed

A signal will sound. The microwave function is complete.





Opening the door during a cooking process

The cooking process will be paused. After closing the door, tap the  button. The cooking process will continue.

Changing the cooking time

This can be done at any time. Tap  or  or move the Smart Slider  to set the cooking time.

Changing the microwave power

This can be done at any time. Tap  and then  or  or move the Smart Slider  to set the microwave power.

Stopping the cooking process

Briefly tap . The process will be paused. Tap  again to resume the cooking process.

Cancelling the cooking process

This can be done at any time. Tap  to call up standby mode.

NOTES:

- If you open the appliance door during the cooking process, the fan may continue to run.

COMBINATION FUNCTION










In this case, the grill and the microwave are used at the same time. Cooking in the microwave means that your dishes are finished faster while they are nicely browned by the grill.

You can switch on all power settings of the microwave.

Exception: 700 and 900 watts

SETTING THE COMBINATION FUNCTION

Example:  +  Microwave + pizza mode with 500 W and 190 °C for 17 minutes.


1. In standby mode, tap the  button, then tap **F** repeatedly to set the combination function. Stop tapping when  and  appear on the display. The default microwave power will be displayed and the default temperature will flash.
2. Tap **—** or **+** or move the Smart Slider  to set the temperature to 190 °C.
3. Tap  to confirm the temperature. The default cooking time will flash. Tap **—** or **+** or move the Smart Slider  to set the cooking time to 17 minutes.
4. Tap . The default microwave power will flash. Tap **—** or **+** or move the Smart Slider  to set the power to 500 W.
5. Tap . The oven will begin preheating.

The cooking process will begin. The cooking time will be counted down in the display.

The cooking time has elapsed

A signal will sound. The combination function is complete.



Opening the door during a cooking process

The cooking process will be paused. After closing the door, briefly tap the  button. The process will then be resumed.



Stopping the cooking process

Briefly tap . The process will be paused. Tap  again to resume the cooking process.

Changing the cooking time

This can be done at any time. Tap  repeatedly until the cooking time flashes. Then tap **—** or **+** or move the Smart Slider  to set the cooking time.

Changing the microwave power

This can be done at any time. Tap  and then **—** or **+** or move the Smart Slider  to set the microwave power.

Changing the temperature

This can be done at any time.

Tap **—** or **+** or move the Smart Slider  to set the temperature.

Cancelling the cooking process





This can be done at any time. Tap  to call up standby mode.

AUTOMATIC PROGRAMMES

The automatic programmes make it very easy to prepare food. You only have to select the programme and enter the weight of your food. The automatic programme will make the optimum settings. You can choose from 13 programmes.

Always place the food in the cold cooking chamber.

SETTING A PROGRAMME

1. In standby, tap the **A** button to access the microwave programmes. The first programme number will flash on the display.
2. Tap **—** or **+** or move the Smart Slider  to select the programme number.
3. Tap .
4. Tap **—** or **+** or move the Smart Slider  to set the weight. The cooking time will then be displayed.
5. Tap . The programme will start. The cooking time will be counted down in the display.

Automatic menu

Programme number	Dish	Weight (g)
P 01**	Fresh vegetables	200
		400
		600
P 02**	Potatoes peeled/boiled	240
		480
		720
P 03	Baked potatoes	450
		1000
P 04	Chicken pieces (frozen)	450
P 05*	Cake	400
		500
		600
P 06*	Apple tart	2400
P 07*	Quiche	1000
P 08**	Warming soup	200
		400
		600
P 09**	Warming plate	250
		350
P 10**	Warming sauce/stew	100
		200
		300
P 11	Frozen pizza	200
		400
		600
P 12*	Frozen chips	300
		400
		500
P 13	Lasagne	1600

NOTES:

- The programmes with a * are preheated. During preheating, the cooking time is paused and the Preheat symbol lights up. After preheating, a signal will sound and the Preheat symbol will flash.
- The programmes with ** only use the microwave function.

The programme is finished

A signal will sound. The oven will stop.

Changing the programme

Once you have started the programme, you cannot change the programme number and weight.

Cancelling the programme





Tap  to cancel the programme.

Changing the cooking time

If you use automatic programmes, you cannot change the cooking time.

DEFROSTING PROGRAMMES

You can use the 3 defrosting programs to defrost meat, poultry and bread.

1. In standby, tap the **A** button to access the microwave programmes.
The first programme number will flash on the display.
2. Tap **—** or **+** or move the Smart Slider  to select the programme number.
3. Tap .
4. Tap **—** or **+** or move the Smart Slider  to set the weight. The cooking time will then be displayed.
5. Tap . The programme will start. The cooking time will be counted down in the display.

NOTES:

- **Preparing food**

Use food that has been frozen at -18 °C and stored in the thinnest possible portion sizes. Remove the food to be defrosted from the packaging and weigh it. You need to know the weight to set the programme.

- When meat or poultry is defrosted, liquid is produced. Drain this liquid when turning the meat or poultry. Under no circumstances use it for other purposes and do not let it come into contact with other foods.

- **Ovenware**

Place the food on a flat, microwaveable dish, such as a porcelain or glass plate, but do not cover it.

- When defrosting chicken and chicken portions (d 01) an acoustic signal will sound twice to indicate that the food needs to be turned over.

- **Rest period**

The defrosted food should be left to stand for a further 10 to 30 minutes until it has reached a uniform temperature. Large pieces of meat require a longer rest period than smaller pieces. Flat pieces of meat and products made from minced meat should be separated before the rest period.

After this resting period, you can continue preparing the food, although thick pieces of meat may still be frozen in the middle. Now the offal can also be removed from the poultry.

Programme number	Defrosting	Weight range (kg)
d 01*	Meat	0.10 – 1.50
d 02*	Poultry	0.10 – 1.50
d 03*	Fish	0.10 – 0.80












* Place the food on the glass tray during defrosting.

* When you hear 3 beeps, turn the food over.

Then tap the start button to continue the defrosting process.

PRESET COOKING PROGRAMMES

More flexibility and convenience: the appliance can be programmed so that the end time and cooking time can be pre-set.

1. In standby, tap the  button. The  symbol will light up and the hour numbers will flash.
2. Tap  or  or move the Smart Slider  to set the hour numbers. The number entered should be between 0 and 23.
3. Tap  to confirm your entry. The minute numbers will now flash.
4. Tap  or  or move the Smart Slider  to set the minute numbers. The number entered should be between 0 and 59.
5. Tap  to end the preset.
6. Set the heating type and temperature.
7. Tap  to complete the setting process.


The preset time has elapsed

A signal will sound. The cooking time will begin.

Specifications

Before you can use preset cooking programmes, you must set the clock. Once the preset cooking programmes have been set, the clock can no longer be adjusted.

TIME SETTINGS

Your oven has various options for setting the time. Use the  button to access the menu and switch between the individual functions. A previously selected time setting can be changed directly with the Smart Slider.

SETTING THE COOKING TIME

The cooking time can be set on the oven. The oven will switch off automatically after the cooking time has elapsed. This means that you do not have to interrupt other tasks to switch off the oven. The cooking time cannot be unintentionally exceeded.

The cooking time will begin. The cooking time will be counted down in the display.

The cooking time has elapsed

A signal will sound. The oven will stop.

SETTING THE CLOCK TIME






See *Start-up*.

Changing the clock time

Repeat the steps for *setting the clock*.

SETTING THE TIMER

You can use the clock as a timer. It runs independently of the oven. The timer has its own acoustic signal. This enables you to tell whether the timer or a cooking time has elapsed.



1. In standby mode, tap  to set the timer. "00:00min" will flash.
2. Tap  or  or move the Smart Slider  to set the cooking time.
3. Tap  to start the timer.

CHILD LOCK



The oven has a child lock to prevent children from accidentally switching it on.

No settings can be made when the child lock is on. The only exceptions are the clock and the timer.

Switching on the child lock

In standby mode, press and hold the  button for about 3 seconds. A long beep will sound and the  symbol will appear on the display. The child lock is activated.

Switching off the child lock

In the locked state, press and hold the  button for about 3 seconds. A long beep will sound and the  symbol will disappear. The child lock is deactivated.

CARE AND CLEANING

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time. We will now explain to you how to properly care for and clean your appliance.

Danger of electric shock!

Penetrating moisture can cause an electric shock. Do not use high-pressure or steam cleaners.

Risk of burns!

Never clean the appliance immediately after switching it off. Always let the appliance cool down.

Danger of serious damage to health!

If the oven door or door seal is damaged, microwave energy can escape. Never use the appliance if the oven door or door seal is damaged. Contact customer service.

NOTES:

- Slight differences in colour on the front of the device are due to the use of different materials such as glass, plastic and metal.
- Shadows on the door panels that look like stripes are caused by reflections of the interior lighting.
- Unpleasant odours, such as after the preparation of fish, can be removed very easily. Put a few drops of lemon juice in a cup of water. Place a spoon in the container so that the liquid does not start boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

CLEANING AGENTS

Please follow the instructions in the table so that the different surfaces are not damaged by using the wrong cleaning agents.

Do not use:

- Sharp or abrasive cleaning agents.
- Metal or glass scrapers for cleaning the pane in the oven door,
- Metal or glass scrapers for cleaning the door seal,
- Hard scouring or cleaning sponges.
- Cleaning agents with high alcohol content.

Wash new sponges and cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

Area	Cleaning agent
Front of appliance	Warm soapy water: Clean with a tea towel and then dry off with a soft cloth. Do not use glass cleaner or a metal/glass scraper for cleaning.
Stainless steel front	Warm soapy water: Clean with a tea towel and then dry off with a soft cloth. Remove lime spots, grease, starch and albumin (e.g. protein) immediately. Rust can form under such spots. Special stainless steel cleaning agents are available from specialist dealers. Do not use glass cleaner or a metal/glass scraper for cleaning.
Cooking chamber	Hot soapy water or a vinegar solution: Clean with a tea towel and then dry off with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive cleaning products. Scouring sponges, rough sponges and pan cleaners are also unsuitable. These objects scratch the surface. Allow interior surfaces to dry thoroughly.
Baking rack	Warm soapy water: Clean the baking rack with stainless steel cleaning agent or in the dishwasher.
Door panel	Glass cleaner: Clean with a tea towel. Do not use a glass scraper.
Seal	Warm soapy water: Clean with a tea towel – do not scrub. Do not use a metal or glass scraper for cleaning.

TECHNICAL DATA

Rated voltage	230 V, 50 Hz
Maximum power	3000 W
Rated output (microwave)	900 W
Oven capacity	50 l
Outer dimensions without handle	595 (W) × 568 (D) × 454 (H) mm
Net weight	approx. 38 8 kg

TROUBLESHOOTING


Malfunctions often have simple explanations. Please refer to this troubleshooting guide before calling customer service.

If a dish doesn't turn out exactly as you want it to, please read the cooking guide, where you will find many cooking tips and tricks.

Danger of electric shock!

Incorrectly performed repairs are hazardous. Repairs may only be carried out by one of our trained service technicians.

Troubleshooting

Problem	Possible causes	Remedy/information
The appliance does not work.	Problem with the circuit breaker.	Look inside the fuse box and check that the appliance's circuit breaker is working.
	The power plug is not plugged in.	Insert the power plug.
	Power failure	Check that the kitchen lamp is working.
The appliance does not work.  appears on the display.	The child lock is activated.	Deactivate the child lock (see: Child lock).
The microwave does not switch on.	The door is not completely closed.	Check whether food residue or dirt deposits are trapped in the door.

It takes longer than usual to heat food in the microwave.	The selected microwave power is too low.	Select a higher power level.
	A larger portion than usual has been placed in the appliance.	Double the amount = almost twice the cooking time.
	The food was colder than usual.	Stir or turn the food while cooking.
A specific operating mode or power level cannot be set.	Temperature, power or combined setting is not possible for this operating mode.	Select the permissible settings.
E-01 appears on the display.	The thermal safety switch-off is activated.	Contact customer service.
E-04 appears on the display.	The thermal safety switch-off is activated.	Contact customer service.
E-17 appears on the display.	Fast Preheat is not working.	Contact customer service.

ACRYLAMIDE IN FOOD

Which foods are affected?

Acrylamide is mainly produced in cereal and potato products that are heated to high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (cookies, gingerbread, biscuits).

To minimise the formation of acrylamide during food preparation	
General information	Keep the cooking times to a minimum. Cook the food until it is golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits	Max. 200 °C top/bottom heat or max. 180 °C circulation.
Chips	Max. 190 °C top/bottom heat or max. 170 °C circulation. Egg white and egg yolk reduce the formation of acrylamide. Distribute the food thinly and evenly on the baking tray. Cook no more than 400 g per baking tray so that the potato chips do not dry out.

ENERGY-SAVING AND ENVIRONMENTAL TIPS

This section contains tips on how to save energy when baking and roasting and how to dispose of your appliance correctly.

SAVING ENERGY

- Only preheat the oven if this is indicated in the recipe or in the operating instructions.
- Use dark, black lacquered or enamelled baking tins. They absorb heat particularly well.
- Open the oven door as rarely as possible during cooking, baking or roasting.
- It is best to bake several cakes one after the other. This is the most effective way to utilise the heat of the oven. It also shortens the baking time for the second cake. You can also place two loaf tins next to each other.
- When cooking for longer periods, you can switch off the oven 10 minutes before the end of the cooking time and use the remaining heat to finish the cooking process.

ENVIRONMENTALLY FRIENDLY DISPOSAL

Dispose of the packaging in an environmentally friendly way.

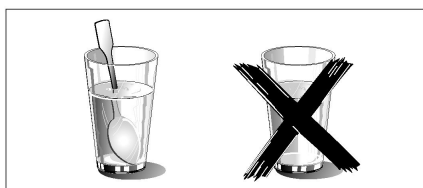


This device complies with the European directive 2012/19/EC on Waste Electrical and Electronic Equipment (WEEE). This directive provides an EU-wide regulatory framework for the collection and recycling of waste equipment.

Heating food

Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches its boiling temperature without the usual bubbles rising to the surface. Even if the container is moved just a little, the hot liquid can suddenly boil over and splash. When heating liquids, a spoon must always be placed in the container. This prevents delayed boiling.



PN: 16170000A67345

Service



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