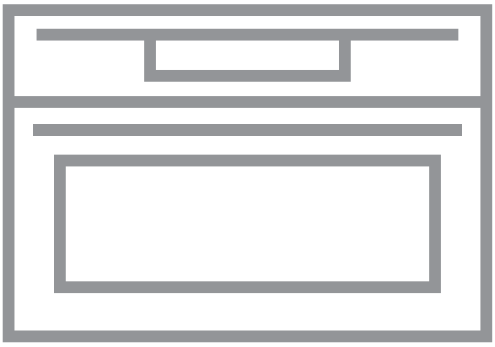
KME861000M
KMK861000M

EN **User Manual**
Microwave combi-oven

USER MANUAL



AEG

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.
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CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

ⓘ General information and tips

Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

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.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the 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.

1.2 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 carrying out any maintenance, disconnect the appliance from 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.

2. SAFETY INSTRUCTIONS

2.1 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.

2.2 Electrical connection

WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- 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.

2.3 Use

WARNING!
Risk of injury, burns and electric shock or explosion.

- 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 cavity 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 or stainless steel 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.

2.4 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 any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Internal light

WARNING!
Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.6 Disposal

WARNING!
Risk of injury or suffocation.

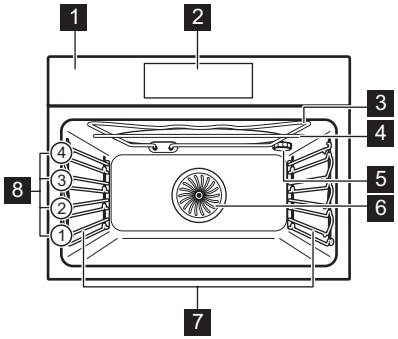
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

2.7 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

3. PRODUCT DESCRIPTION

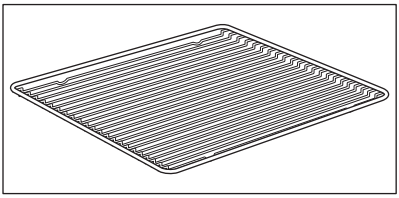
3.1 General overview



1 Control panel
2 Electronic programmer
3 Heating element
4 Microwave generator
5 Lamp
6 Fan
7 Shelf support, removable
8 Shelf positions

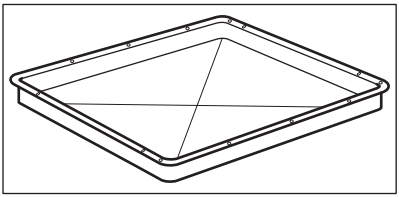
3.2 Accessories

Wire shelf



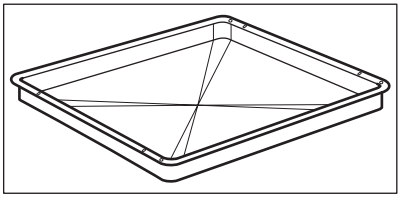
For cookware, cake tins, roasts.

Baking tray



For cakes and biscuits.

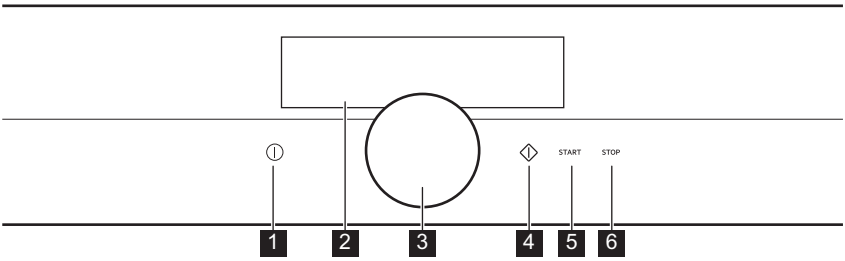
Grill- / Roasting pan



To bake and roast or as a pan to collect fat.

4. OPERATING THE APPLIANCE

4.1 Control panel

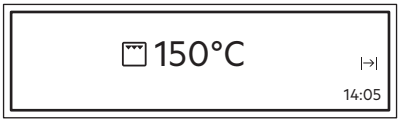


	Function	Comment
1	On / Off	To turn the appliance on and off.
2	Display	Shows the current settings of the appliance.
3	Rotary knob	To adjust the settings and navigate through the menu. Press ⏻ to turn the appliance on. Hold the rotary knob to turn on the setting screen. Hold and turn the rotary knob to navigate through the menu. Hold and press the rotary knob to confirm a setting or enter the selected submenu. To return to the previous menu find the option Back in the menu list or confirm a selected setting.

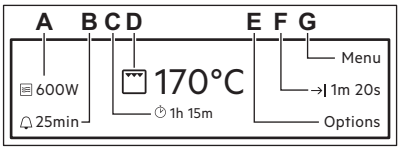
	Function	Comment
4	Microwave function	Microwave Quickstart (1000W; 30 sec). You can turn it on also when the appliance is off.
5	START	To turn on selected function.
6	STOP	To turn off selected function.

4.2 Display

After turning on, the display shows the last selected heating function mode.



The display with maximum number of functions set.



A. Microwave power
B. Reminder
C. Up Timer
D. Heating function and temperature
E. Options or Time of Day
F. Duration time and End time of a function
G. Menu

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.

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

5.2 First Connection

After the first connection the software version will appear for 7 seconds.

You have to set the language, the Display Brightness and the Time of Day.

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Heating Functions

Turning the heating functions on and off.

1. Turn on the oven.
2. Hold the rotary knob.

The last used function is underlined.

3. Press the rotary knob to enter the submenu and turn it to select a heating function.
4. Press the rotary knob to confirm.
5. Set the temperature and confirm.
6. Press START. Some functions contain a sequence of pop-ups. Press the rotary knob to go to the next pop-up. After the last confirmation the function starts.

To turn off a function press STOP.

The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

Heating Functions: Specials

Heating function		Application
	Slow Cooking	To prepare tender, succulent roasts.
	Keep Warm	To keep food warm.
	Plate Warming	To preheat plates for serving.
	Preserving	To make vegetable preserves such as pickles.
	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
	Dough Proving	For controlled rising of yeast dough before baking.
	Bread Baking	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.
	Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.

Heating functions: Standard

Heating function		Application
	True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.

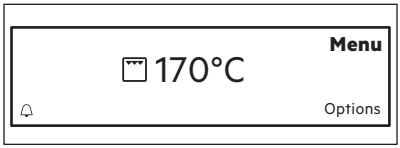
Heating function		Application
	True Fan + Bottom	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
	Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
	Bottom + Grill + Fan	To make convenience food like e.g. french fries, potato wedges or spring rolls crispy.
	Grill	To grill flat food and to toast bread.
	Grill + Fan	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.

Heating functions: Microwave

Heating function		Application
	Microwave	Microwave heating at medium-low power (100 - 600 W). Creates the heat directly in the food. To heat pre-prepared meals. To cook vegetables and fish. Do not preheat the oven.
	Microwave Max	Microwave heating at high power (700 - 1000 W). Creates the heat directly in the food. To heat drinks and soups. Do not preheat the oven.
	True Fan Cooking + MW	Creates the heat directly in the food. Function with MW boost. To bake on one shelf position. Do not preheat the oven.
	Conventional Cooking + MW	Creates the heat directly in the food. Function with MW boost. To bake and roast food on one shelf position. Do not preheat the oven.
	Grill + MW	Creates the heat directly in the food. Function with MW boost. To grill flat food and to toast bread. Do not preheat the oven.

Heating function		Application
	Grill + Fan + MW	Creates the heat directly in the food. Function with MW boost. To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown. Do not preheat the oven.
	Defrost	Creates the heat directly in the food. Function with MW boost. To defrost meat, fruits and vegetables. Do not preheat the oven.

6.2 Menu - overview



Menu

Menu item	Application
Assisted Cooking	Contains a list of automatic programmes.
Basic Settings	Used to set the appliance configuration.

Submenu for: Basic Settings

Submenu	Description
Child Lock	When the Child Lock is on, the oven cannot be activated accidentally. You can activate and deactivate this function via Basic Setting Menu. Once activated, Child Lock appears on the display when you turn on the appliance. To enable the oven use, choose the code letters with the rotary knob in the following order: A B C. When the Child Lock is on and the oven is turned off the oven door are locked.
Fast Heat Up	Decreases heat up time as a default. Note that it is available only for some of the heating functions.
Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking is finished. To turn it off earlier press the rotary knob. When this function is active the message "Keep warm started" appears on the display. Note that it is available only for some of the heating functions and if Duration is set.

Submenu	Description
Time Extension	To extend predefined cooking time. Note that it is available only for some of the heating functions.
Setup	To set the oven configuration.
Service	Shows the software version and configuration.

Submenu for: Setup

Submenu	Description
Language	Sets the language for the display.
Time of Day	Sets the current time and date.
Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF and STOP.
Alarm/Error Tones	Activates and deactivates the alarm tones.
Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
Display Brightness	Adjusts the display brightness by degrees.

Submenu for: Service

Submenu	Description
DEMO	Activation / deactivation code: 2468
Show Licenses	Information about licenses.
Show Software Version	Information about software version.
Factory Settings	Reset to factory settings.

Submenu for: Assisted Cooking

Every dish in this submenu has a proposed function, microwave power and temperature. You can change those settings manually.

For some of the dishes You can also choose way of cooking:
- Weight Automatic

The level to which a dish is cooked:
- Rare or Less
- Medium
- Well Done or More

Meat	
Beef	Sirloin
	Roast
	Meat Loaf

Meat		
Pork	Tenderloin	Fresh
		Smoked
	Roast	
	Ham	
	Knuckle	
	Ribs	
Veal	Tenderloin	
	Roast	
	Knuckle	
Lamb	Roast	
	Saddle	
	Leg	
Game	Venison	Saddle
		Haunch
	Hare	Saddle
		Leg

Poultry	
Chicken	Whole
	Half
	Legs
	Wings
Duck	
Goose	
Turkey	Whole:
	Breast

Fish	
Whole Fish	Small
	Medium
	Large
Fish Bakes	

Fish
Fish Fingers

Dish	
Side Dishes	French Fries
	Croquettes
	Wedges
	Hash Browns
Oven Dishes	Lasagne
	Potato Gratin
	Pasta Bake
	Vegetables au Gratin
	Casserole, savoury
	Casserole, vegetable

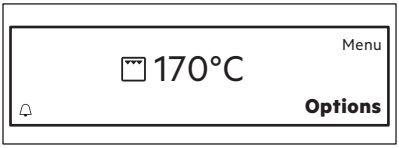
Dish		
Pizza	Fresh	Thin
		Thick
	Frozen	Thin
		Thick
		Snacks
	Chilled	
Quiche	Thin	
	Thick	

Dish		
Bread	Fresh	Baguette
		Ciabatta
		White Bread
		Dark Bread
		Rye Bread
		All Grain Bread
		Unleavened Bread
		Yeast Plait
	Frozen	Baguette
		Bread
	Pre-baked	
Rolls	Fresh	
	Frozen	
	Pre-baked	

Dish		
Cake in Tin	Almond Cake	
	Apple Pie	
	Cheese Cake	
	Apple Cake, covered	
	Short Pastry Base	
	Sponge Flan Base	
	Madeira Cake	
	Sponge Cake	
	Tarts	

Dish		
Cake on Tray	Froz. Apple Strudel	
	Brownies	
	Cheese Cake	
	Christmas Stollen	
	Fruit Flan	Short Pastry
		Sponge Dough
		Yeast Dough
	Sponge Cake	
	Sugar Cake	
	Swiss Roll	
	Swiss Tarte, sweet	
	Yeast Cake	
Small Pastry	Cakes, small	
	Cream Puffs	
	Eclairs	
	Macaroons	
	Muffins	
	Pastry Stripes	
	Puff Pastry	
	Short Pastry Biscuits	
Casserole, sweet		

6.3 Options



Options	Description
Timer Settings	Contains a list of clock functions.
Fast Heat Up	To decrease heat up time in the currently running heating function. On / Off
Set + Go	To set a function and turn it on later. Once set, the message "Set&Go active" appears on the display. Press Start to turn it on. When this function is active the message disappears from the display and the oven starts to work. Note that it is available only for some of the heating functions and if Duration / End Time is set.
Light	On / Off

6.4 Residual heat

When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

7. MICROWAVE MODE

WARNING!
Refer to Safety chapters.

7.1 Suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Cookware / Material			
Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass	✓	✓	✓
Non-ovenproof glass and porcelain [1)]	✓	X	X

Cookware / Material			
Glass and glass ceramic made of ovenproof / frost-proof material	✓	✓	✓
Ceramic[2], earthenware[2]	✓	✓	X
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	X	X	X
Heat-resistant plastic up to 200 °C[3]	✓	✓	X
Cardboard, paper	✓	X	X
Clingfilm	✓	X	X
Roasting film with microwave safe closure[3]	✓	✓	X
Roasting dishes made of metal, e.g. enamel, cast iron	X	X	X
Baking tins, black lacquer or silicon-coated[3]	X	X	X
Baking tray	X	X	X
Wire shelf	X	X	✓ 4)
Cookware for microwave use, e.g. crisp pan	X	✓	X

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

4) Cook on one shelf level.

7.2 Microwave Recommendations

CAUTION!
Do not let the oven operate when there is no food in it.

- Put the food into the oven without any packaging. The packaged ready meals can be put into the oven only when the packaging is microwave safe (check information on the packaging).
- Put the food on a plate on the bottom of the cavity when you use Microwave function.

Cooking

- Cook food covered. If you want to keep a crust cook food without a cover.
- Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.
- Do not use the oven to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

- Pierce food with skin or peel with a fork several times before cooking.
- Cut vegetables into similar-sized pieces.
- Stir liquid dishes from time to time.
- Stir the food before serving.
- After you turn off the oven, take the food out and let it stand for a few minutes. Refer to the "Hints and tips" chapter.

Defrosting

- 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.
- Remove defrosted pieces subsequently.
- To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

7.3 Examples of cooking applications for power settings

The data in the table is for guidance only.

Power setting	Use
• 1000 Watt • 900 Watt • 800 Watt • 700 Watt	Heating liquids Searing at the start of the cooking process Cooking vegetables
• 600 Watt • 500 Watt	Defrosting and heating frozen meals Heating one-plate meals Simmering stews Cooking egg dishes
• 400 Watt • 300 Watt	Continuing to cook meals Cooking delicate food Heating baby food Simmering rice Heating delicate food Melting cheese, chocolate, butter
• 200 Watt • 100 Watt	Defrosting meat, fish Defrosting cheese, cream, butter Defrosting fruit and cakes Defrosting bread

8. CLOCK FUNCTIONS

8.1 Timer Settings

Clock function		Application
	Up Timer	Automatically monitors how long the function operates. The visibility of the Up Timer can be turned on and off.
	Duration	To set the length of an operation.[1)]

Clock function		Application
→|	End Time	To set the switch-off time for a heating function. This option is available only when the Duration is set. Use the functions Duration and End Time at the same time to automatically turns on and off the oven on a given time later. [1)] This function is not available when the Microwave function operates.
🔔	Reminder	To set a countdown.[1)] This function has no effect on the operation of the oven. Choose 🔔 and set the time. When the time ends the signal sounds. Press the rotary knob to stop the signal. When the oven is turned off press the rotary knob to turn on this function.

[1)] Maximum 23 h 59 min

9. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

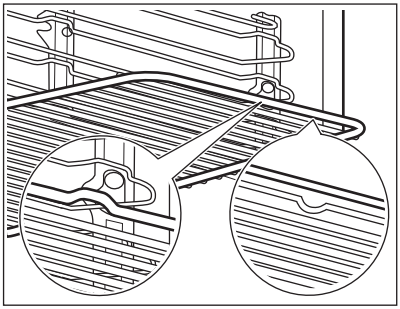
9.1 Inserting the accessories

Use only suitable cookware and material.

WARNING!
Refer to "Microwave mode" chapter.

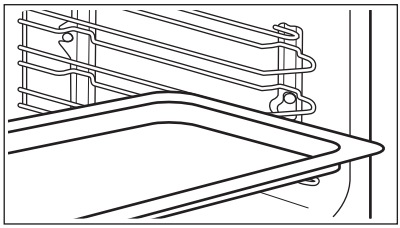
Wire shelf:

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



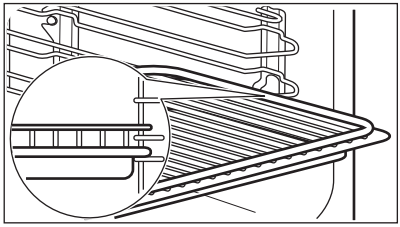
Baking tray / Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

Push the baking tray / deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

10. ADDITIONAL FUNCTIONS

10.1 Automatic Switch-off

For safety reasons the appliance turns off automatically after some time if a heating 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

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

10.2 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

11. 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.

11.1 Advice for special heating functions of the oven

Keep Warm

The function allows you to keep food warm. The temperature is set automatically to 80 °C.

Plate Warming

The function allows you to warm plates and dishes before serving. The temperature is set automatically to 70 °C.

Place plates and dishes in stacks evenly on the wire shelf. Use the first shelf position. After half of the warming time switch their places.

Dough Proving

The function allows you to rise yeast dough. Put the dough into a big dish and cover it with a wet towel or plastic foil. Set function: Dough Proving and the cooking time.

11.2 Baking

- Use the lower temperature the first time.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

11.3 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

11.4 Baking on one oven level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake or brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Sponge cake / Sponge cake	True Fan Cooking	140 - 150	35 - 50	1

Food	Function	Temperature (°C)	Time (min)	Shelf position
Sponge cake / Sponge cake	Conventional Cooking	160	35 - 50	2
Flan base - short pastry[1)]	True Fan Cooking	170 - 180	10 - 25	1
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	1
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	True Fan Cooking	160	70 - 90	1
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	Conventional Cooking	180	70 - 90	1
Cheesecake, tray[2)]	Conventional Cooking	160 - 170	60 - 90	1

1) Preheat the oven.

2) Use a deep pan.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	Conventional Cooking	170 - 190	30 - 40	2
Christmas stollen[1)]	Conventional Cooking	160 - 180	50 - 70	2
Bread (rye bread)[1)]	Conventional Cooking			2
first		230	20	
then		160 - 180	30 - 60	
Cream puffs / Eclairs[1)]	Conventional Cooking	190 - 210	20 - 35	2
Swiss Roll[1)]	Conventional Cooking	180 - 200	10 - 20	2
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	1
Buttered almond cake / sugar cakes[1)]	Conventional Cooking	190 - 210	20 - 30	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fruit flans (made with yeast dough / sponge mixture)[2]	True Fan Cooking	150 - 160	35 - 55	1
Fruit flans (made with yeast dough / sponge mixture)[2]	Conventional Cooking	170	35 - 55	1
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	1
Yeast cakes with delicate toppings (e.g. quark, cream, custard)[1]	Conventional Cooking	160 - 180	40 - 80	2

1) Preheat the oven.

2) Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	1
Short bread / Short bread / Pastry Stripes	True Fan Cooking	140	20 - 35	1
Short bread / Short bread / Pastry Stripes[1]	Conventional Cooking	160	20 - 30	2
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	1
Pastries made with egg white, meringues	True Fan Cooking	80 - 100	120 - 150	1
Macaroons	True Fan Cooking	100 - 120	30 - 50	1
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	1
Puff pastries[1]	True Fan Cooking	170 - 180	20 - 30	1
Rolls[1]	Conventional Cooking	190 - 210	10 - 25	2
Small cakes / Small cakes[1]	True Fan Cooking	160	20 - 35	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Small cakes / Small cakes[1)]	Conventional Cooking	170	20 - 35	2

1) Preheat the oven.

11.5 Baking on one oven level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake or brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Sponge cake / Sponge cake	True Fan Cooking	140 - 150	35 - 50	1
Sponge cake / Sponge cake	Conventional Cooking	160	35 - 50	1
Flan base - short pastry[1)]	True Fan Cooking			2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	True Fan Cooking	160	70 - 90	2
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	Conventional Cooking	180	70 - 90	1
Cheesecake, tray[2)]	Conventional Cooking	160 - 170	70 - 90	2

1) Preheat the oven.

2) Use a deep pan.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	Conventional Cooking	170 - 190	30 - 40	1
Christmas stollen[1)]	Conventional Cooking	160 - 180	50 - 70	1

Food	Function	Temperature (°C)	Time (min)	Shelf position
Bread (rye bread)[1]	Conventional Cooking			1
first		230	20	
then		160 - 180	30 - 60	
Cream puffs / eclairs[1]	Conventional Cooking	190 - 210	20 - 35	2
Swiss Roll[1]	Conventional Cooking	180 - 200	10 - 20	2
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	2
Buttered almond cake / sugar cakes[1]	Conventional Cooking	190 - 210	20 - 30	2
Fruit flans (made with yeast dough / sponge mixture)[2]	True Fan Cooking			2
Fruit flans (made with yeast dough / sponge mixture)[2]	Conventional Cooking	170	35 - 55	2
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	2
Yeast cakes with delicate toppings (e.g. quark, cream, custard)[1]	Conventional Cooking	160 - 180	40 - 80	2

1) Preheat the oven.

2) Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160		2
Short bread / Short bread / Pastry Stripes	True Fan Cooking	140	20 - 35	2
Short bread / Short bread / Pastry Stripes[1]	Conventional Cooking	160	20 - 30	2
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pastries made with egg white, meringues	True Fan Cooking	80 - 100	120 - 150	2
Macaroons	True Fan Cooking	100 - 120	30 - 50	2
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	2
Puff pastries[1)]	True Fan Cooking	170 - 180	20 - 30	2
Rolls[1)]	True Fan Cooking	160	10 - 25	2
Rolls[1)]	Conventional Cooking	190 - 210	10 - 25	2
Small cakes / Small cakes[1)]	True Fan Cooking	160	20 - 35	2
Small cakes / Small cakes[1)]	Conventional Cooking	170	20 - 35	2

1) Preheat the oven.

11.6 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	45 - 60	1
Lasagne	Conventional Cooking	180 - 200	25 - 40	1
Vegetables au gratin[1)]	Grill + Fan	210 - 230	10 - 20	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Conventional Cooking	180 - 200	40 - 60	1
Fish bakes	Conventional Cooking	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

1) Preheat the oven.

11.7 Multilevel baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position
Cream puffs / Eclairs[1)]	160 - 180	25 - 45	1 / 3
Dry streusel cake	150 - 160	30 - 45	1 / 3

1) Preheat the oven.

Biscuits / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	150 - 160	20 - 40	1 / 3
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 3
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 3
Pastries made with egg white, meringues	80 - 100	130 - 170	1 / 3
Macaroons	100 - 120	40 - 80	1 / 3
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 3

11.8 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish. This function is not applicable to such recipes as pot roast or fatty roast pork.

WARNING!
Refer to “Hints and tips” chapter.

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan on the wire shelf in the oven.
3. Select the function: Slow Cooking.

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Roast beef	1 - 1.5	150	120 - 150	1
Fillet of beef	1 - 1.5	150	90 - 110	1

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Roast veal	1 - 1.5	150	120 - 150	1
Steak	0.2 - 0.3	120	20 - 40	1

11.9 True Fan + Bottom

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)[1)]	200 - 230	15 - 20	3
Pizza (with a lot of topping)[2)]	180 - 200	20 - 30	3
Tarts	180 - 200	40 - 55	3
Spinach flan	160 - 180	45 - 60	3
Quiche Lorraine (Savoury flan)	170 - 190	45 - 55	3
Swiss Flan	170 - 190	45 - 55	3
Cheesecake	140 - 160	60 - 90	3
Apple cake, covered	150 - 170	50 - 60	3
Vegetable pie	160 - 180	50 - 60	3
Unleavened bread[1)]	230	10 - 20	3
Puff pastry flan[1)]	160 - 180	45 - 55	3
Flammekuchen[1)]	230	12 - 20	3
Piroggen (Russian version of calzone)[1)]	180 - 200	15 - 25	3

1) Preheat the oven.

2) Use a deep pan.

11.10 Roasting

Use heat-resistant ovenware.

Roast large roasting joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent the meat juices or fat from burning.

Meat with crackling can be roasted in the roasting tin without the lid.

Turn the roast after 1/2 - 2/3 of the cooking time.

To keep meat more succulent:

- roast lean meat in the roasting tin with the lid or use roasting bag.
- roast meat and fish in large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

11.11 Roasting tables

Beef

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Pot roast	Conventional Cooking	1 - 1.5 kg	230	120 - 150	1
Roast beef or fillet: rare[1)]	Grill + Fan	per cm of thickness	190 - 200	5 - 6 per cm of thickness	1
Roast beef or fillet: medium	Grill + Fan	per cm of thickness	180 - 190	6 - 8 per cm of thickness	1
Roast beef or fillet: well done	Grill + Fan	per cm of thickness	170 - 180	8 - 10 per cm of thickness	1

1) Preheat the oven.

Pork

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham joint	Grill + Fan	1 - 1.5 kg		90 - 120	1
Chop, spare rib	Grill + Fan	1 - 1.5 kg			1
Meat loaf	Grill + Fan	750 g - 1 kg	160 - 170	50 - 60	1
Pork knuckle (precooked)	Grill + Fan	750 g - 1 kg	150 - 170	90 - 120	1

Veal

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast veal	Grill + Fan	1 kg	160 - 180	120 - 150	1
Knuckle of veal	Grill + Fan	1.5 - 2 kg	160 - 180	120 - 150	1

Lamb

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Leg of lamb, roast lamb	Grill + Fan	1 - 1.5 kg	150 - 180	100 - 120	1

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Saddle of lamb	Grill + Fan	1 - 1.5 kg	160 - 180	40 - 60	1

Game

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Saddle of hare, leg of hare 1)		up to 1 kg			1
Saddle of venison	Conventional Cooking	1.5 - 2 kg			1
Haunch of venison	Conventional Cooking	1.5 - 2 kg	180 - 200	60 - 90	1

1) Preheat the oven.

Poultry

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Chicken, spring chicken	Grill + Fan	200 - 250 g each	200 - 220	30 - 50	1
Chicken half	Grill + Fan	400 - 500 g each	190 - 210		1
Poultry pieces	Grill + Fan	1 - 1.5 kg	190 - 210	50 - 70	1
Duck	Grill + Fan	1.5 - 2 kg	180 - 200	80 - 100	1

Fish (steamed)

Food	Function	Quantity	Temperature (°C)	Time (min)	Shelf position
Whole fish		1 - 1.5 kg			1

11.12 Grill

- Always grill with the maximum temperature setting.
- 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.

Grill

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

11.13 Frozen foods

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	3
Pizza American, frozen	190 - 210	20 - 25	3
Pizza, chilled	210 - 230	13 - 25	3
Pizza Snacks, frozen	180 - 200	15 - 30	3
French Fries, thin[1)]	210 - 230	20 - 30	3
French Fries, thick[1)]	210 - 230	25 - 35	3
Wedges / Croquettes[1)]	210 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Chicken Wings	190 - 210	20 - 30	3

1) Turn 2 or 3 times during roasting.

Frozen Ready Meals Table

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza[1)]	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	2
Chips[2)] (300 - 600 g)	Conventional Cooking or Grill + Fan	200 - 220	as per manufacturer's instructions	2
Baguettes[3)]	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	2
Fruit cake	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	2

1) Preheat the oven.

2) Turn 2 or 3 times during cooking.

3) Preheat the oven.

11.14 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

11.15 Preserving

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1)]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it is deactivated.

11.16 Drying

Food	Temperature (°C)	Time (h)	Shelf position
Beans	60 - 70	6 - 8	3
Peppers	60 - 70	5 - 6	3
Vegetables for soup	60 - 70	5 - 6	3
Mushrooms	50 - 60	6 - 8	3

Food	Temperature (°C)	Time (h)	Shelf position
Herbs	40 - 50	2 - 3	3
Plums	60 - 70	8 - 10	3
Apricots	60 - 70	8 - 10	3
Apple slices	60 - 70	6 - 8	3
Pears	60 - 70	6 - 9	3

11.17 Bread Baking

Preheating is not recommended.

Food	Temperature (°C)	Time (min)	Shelf position
White Bread	180 - 200	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	160 - 180	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	180 - 200	50 - 70	2
Dark Bread	180 - 200	50 - 70	2
All Grain bread	170 - 190	60 - 90	2

11.18 Microwave cooking

Place the plate with the food on the bottom of the cavity and turn it halfway through the cooking time.

Stir the food halfway through the cooking or defrosting time.

Put the spoon to the bottle or glass when heating drinks to ensure better heat distribution.

If you cannot find desired recipe, refer to the similar type of food in the tables.

Cover the food for cooking and reheating.

For Defrost function we recommend to use 30°C.

Tips for the Microwave

Cooking/Defrosting results	Possible cause	Remedy
The food is too dry.	The power was too high. The time was too long. The food was not covered.	Next time select a lower power and a longer time.

Cooking/Defrosting results	Possible cause	Remedy
The food is still not defrosted, hot or cooked after the end of cooking time.	The time was too short.	Set a longer time. Do not increase the Microwave Power.
The food is overheated at the edges but is still not ready in the middle.	The power was too high. The food was not turned during the cooking cycle.	Next time select a lower power and a longer time.

Defrosting meat

Food	Power (Watts)	Time (min)	Standing time (min)
Steak (0.2 kg)	100	5 - 7	5 - 10
Minced meat (0.5 kg)	100	10 - 15	5 - 10

Defrosting poultry

Food	Power (Watts)	Time (min)	Standing time (min)
Chicken (1 kg)	100	25 - 30	10 - 20
Chicken breast (0.15 kg)	100	3 - 5	10 - 15
Chicken legs (0.15 kg)	100	3 - 5	10 - 15

Defrosting fish

Food	Power (Watts)	Time (min)	Standing time (min)
Whole Fish (0.5 kg)	100	10 - 15	5 - 10
Fish fillets (0.5 kg)	100	12 - 15	5 - 10

Defrosting dairy products

Food	Power (Watts)	Time (min)	Standing time (min)
Butter (0.25 kg)	100	3 - 4	5 - 10
Grated cheese (0.2 kg)	100	2 - 3	10 - 15

Defrosting cakes / pastries

Food	Power (Watts)	Time (min)	Standing time (min)
Yeast cake (1 piece)	200	2 - 3	15 - 20

Food	Power (Watts)	Time (min)	Standing time (min)
Cheesecake (1 piece)	100	2 - 4	15 - 20
Dry cake (e.g. Pound cake) (1 piece)	200	2 - 4	15 - 20
Bread (1 kg)	200	15 - 20	5 - 10
Sliced bread (0,2 kg)	200	3 - 5	5 - 10
Bread rolls (4 pieces)	200	2 - 4	2 - 5

Defrosting fruit

Food	Power (Watts)	Time (min)	Standing time (min)
Fruit (0.25 kg)	100	5 - 10	10 - 15

Reheating

Food	Power (Watts)	Time (min)	Standing time (min)
Baby food in jars (0.2 kg)	300	1 - 2	-
Baby milk (180 ml); Put spoon into the bottle	600	0:20 - 0:40	-
Convenience food (0.5 kg)	600	6 - 9	2 - 5
Frozen ready meals (0.5 kg)	400	10 - 15	2 - 5
Milk (200 ml)	1000	1 - 1:30	-
Water (200 ml)	1000	1:30 - 2	-
Sauce (200 ml)	600	1 - 3	-
Soup (300 ml)	600	3 - 5	-

Melting

Food	Power (Watts)	Time (min)	Standing time (min)
Chocolate / Chocolate coating (0.15 kg)	300	2 - 4	-
Butter (0.1 kg)	400	0:30-1:30	-

Cooking

Food	Power (Watts)	Time (min)	Standing time (min)
Whole fish (0.5 kg)	500	8 - 10	2 - 5

Food	Power (Watts)	Time (min)	Standing time (min)
Fish fillets (0.5 kg)	400	4 - 7	2 - 5
Vegetables, fresh (0.5 kg + 50 ml of water)	600	5 - 15	-
Vegetables, frozen (0.5 kg + 50 ml of water)	600	10 - 20	-
Jacked potatoes (0.5 kg)	600	7 - 10	-
Rice (0.2 kg + 400 ml of water)	600	15 - 18	-
Popcorn	1000	1:30 - 3	-

Microwave Combi function
Use this function to cook food in a shorter time and to brown it.

Food	Function	Power (Watts)	Temperature (°C)	Time (min)	Shelf position	Standing time (min)
Potato Gratin (1.1 kg)	True Fan Cooking + MW	400	180	40	1	2-5
Cake (0.7 kg)	Conventional Cooking + MW	100	190	25	2	5
Roast pork (1.5 kg)	True Fan Cooking + MW	200	180	90	1	2-5
Lasagne	Conventional Cooking + MW	200-300	180	35	1	2-5
Chicken (1 kg)	Grill + Fan + MW	400	230	40	1	2-5

11.19 Information for test institutes

Tests according to EN 60350-1:2013 and IEC 60350-1:2011.

Microwave function
Tests according to IEC 60705.

Food	Power (Watts)	Quantity (kg)	Shelf position 1)	Time (min)	Comments
Sponge cake	600	0.475	Bottom	7 - 9	Turn container around by 1/4, halfway through the cooking time.
Meatloaf	400	0.9	2	25 - 32	Turn container around by 1/4, halfway through the cooking time.
Egg custard	500	1	Bottom	18	-
Meat defrosting	200	0.5	Bottom	7 - 8	Turn the meat upside down halfway through the cooking time.

1) Use wire shelf unless otherwise specified.

Combi microwave function
Tests according to IEC 60705.

Food	Function	Power (Watts)	Quantity (kg)	Temperature (°C)	Shelf position 1)	Time (min)	Comments
Cake	Conventional Cooking + MW	100	0.7	200	2	23 - 27	Turn container around by 1/4, halfway through the cooking time.
Potato gratin	True Fan Cooking + MW	300	1.1	180	2	38 - 42	Turn container around by 1/4, halfway through the cooking time.
Chicken	Grill + Fan + MW	400	1.1	230	1	35 - 40	Put the meat in round glass container and turn it upside down halfway through the cooking time.

1) Use wire shelf unless otherwise specified.

12. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

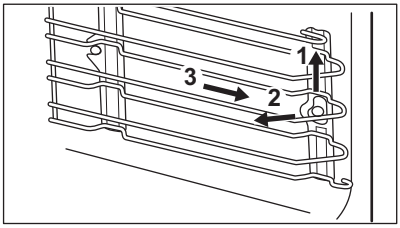
- Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean the 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.
- Dry the oven when the cavity is wet after usage.

12.2 Removing the shelf supports

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

To clean the oven, 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.

12.3 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.

13. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

13.1 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 door is not closed correctly.	Fully close the door.
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.
The display prompts to set the Language.	There was a power cut longer than 3 days.	Refer to "Before first use" chapter.
The display prompts to set the Language.	The demo mode is activated.	Turn off demo mode in: Menu / Basic Settings / DEMO. Activation / deactivation code: 2468.
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
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.

13.2 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.)	.....

14. ENERGY EFFICIENCY

14.1 Energy saving



The oven contains features which help you save energy during everyday cooking.

General hints
Make sure that the oven door is closed properly when the appliance operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal dishes to improve energy saving, but only when you use a non-microwave function.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Keep breaks between baking as short as possible when you prepare few dishes at one time.

Cooking with fan
When possible, use the cooking functions with fan to save energy.

Residual heat
If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically deactivate earlier in some oven functions.

The fan and lamp continue to operate.

Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The residual heat indicator or temperature appears on the display.

Cooking with the lamp off
Turn off the lamp during cooking. Turn it on only when you need it.

15. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol ♺. Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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