

SIEMENS



Microwave




BF550LMR0

siemens-home.bsh-group.com/welcome

[en]Instruction manual

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Additional information on products, accessories, replacement parts and services can be found at www.siemens-home.bsh-group.com and in the online shop www.siemens-home.bsh-group.com/eshops

Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

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

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always place the accessories into the cooking compartment correctly. → *"Before using for the first time" on page 9*

Important safety information

General information

Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- The appliance becomes very hot. If the appliance is installed in a fitted unit with a decorative door, heat will accumulate when the decorative door is closed. Only operate the appliance when the decorative door is open.

Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance is a high-voltage appliance. Never remove the casing.

Warning – Risk of serious burns!

- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.

- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

⚠ Warning – Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

⚠ Warning – Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Microwave

⚠ Warning – Risk of fire!

- Using the appliance for anything other than its intended purpose is dangerous and may cause damage.
The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar.
For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.
- Food may catch fire. Never heat food in heat-retaining packages.
Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.
Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual.
Never use the microwave to dry food.
Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.
- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

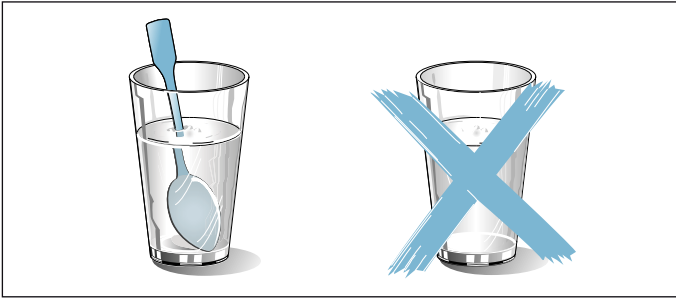
⚠ Warning – Risk of explosion!

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

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

⚠ Warning – Risk of burns!

- Foods with peel or skin may burst or explode during, or even after, heating. Never cook eggs in their shells or reheat hard-boiled eggs. Never cook shellfish or crustaceans. Always prick the yolk when baking or poaching eggs. The skin of foods that have a peel or skin, such as apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.
 - Heat is not distributed evenly through baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
 - Heated food gives off heat. The ovenware may become hot. Always use oven gloves to remove ovenware or accessories from the cooking compartment.
 - Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.
 - The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
 - Using the appliance for anything other than its intended purpose is dangerous. You are not permitted to use it to dry food or clothing or to warm slippers, grain or cereal pillows, sponges, damp cleaning cloths or the like.
This is because, for instance, overheated slippers, grain or cereal pillows, sponges and damp cleaning cloths, etc., may cause burns to the skin.
- ### **⚠ Warning – Risk of scalding!**
- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.



⚠ Warning – Risk of injury!

- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.
- If using the appliance in microwave mode only, placing cookware and containers made of metal or featuring metal detailing inside the appliance may cause sparks when the appliance is operating. This may damage the appliance. Never use metal containers when using the appliance in microwave mode only.

⚠ Warning – Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.
- If using the appliance in microwave mode only, placing cookware and containers made of metal or featuring metal detailing inside the appliance may cause sparks when the appliance is operating. This may damage the appliance. Never use metal containers when using the appliance in microwave mode only.
- The glass turntable may splinter. Never allow hard objects to strike the turntable.
- Cracks or chinks in the glass turntable are dangerous. Handle the turntable with care.

⚠ Warning – Risk of electric shock!

The appliance is a high-voltage appliance. Never remove the casing.

⚠ Warning – Risk of serious damage to health!

- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean. → "Cleaning" on page 10
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.
- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact the after-sales service.

🔧 Installation and connection

This appliance is designed for domestic use only.

This appliance is designed to be fully integrated into kitchen units.

Please follow the dedicated installation instructions.

The appliance is ready to be plugged in and may only be connected to a Schuko socket that has been correctly installed. The circuit breaker must have a rating of 10 A (L- or B-type circuit breaker). The mains voltage must correspond to the voltage specified on the rating plate.

Only a qualified electrician may install the socket or replace the power cable. If the plug is no longer accessible once the appliance has been installed, an all-pole isolating switch with a contact gap of at least 3 mm must be provided for the wiring.

Do not use multi-socket adaptors, power strips or extension leads. Overloading causes a risk of fire.

Causes of damage

Caution!

- **Heavily soiled seal:** If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- **Operating the microwave without food:** Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. The only exception to this rule is when performing a short cookware test. → "Cookware test" on page 10
- **Microwave popcorn:** Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- Never use the microwave oven without the turntable.
- **Creation of sparks:** Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- **Foil containers:** Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- **Cooling with the appliance door open:** Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- **Condensation in the cooking compartment:** Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. To prevent corrosion, wipe off the condensation every time you cook.

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

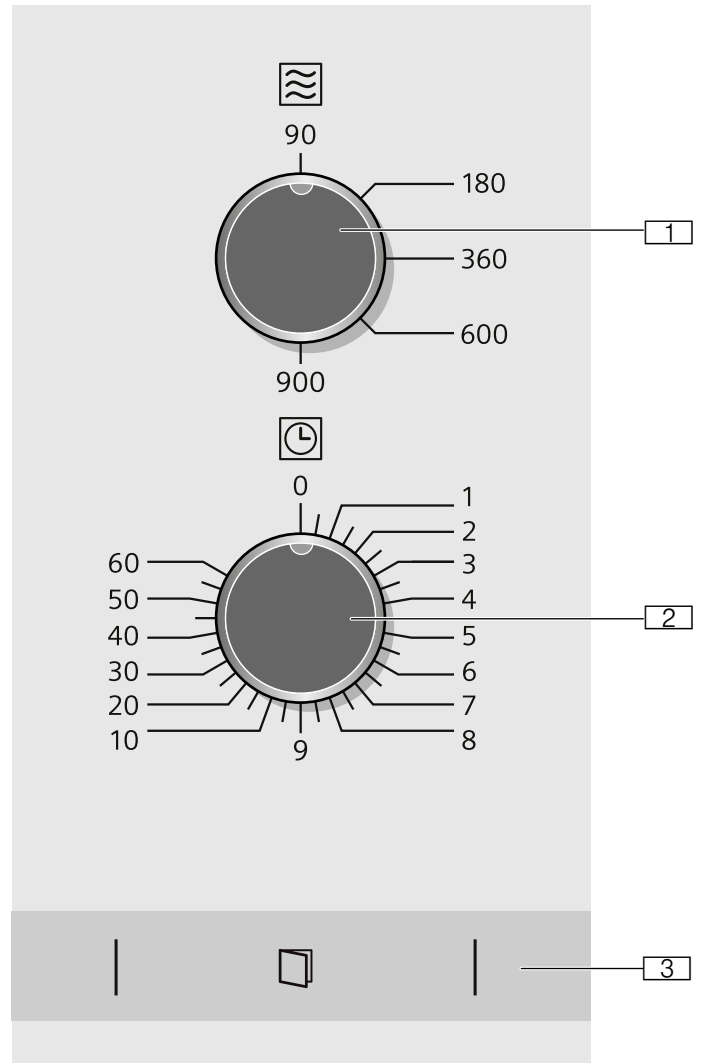
Getting to know your appliance

In this section, we will explain the functions of your new appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel


You can set your appliance's various functions on the control panel.



- 1 Power selector**
Set the microwave power.
- 2 Time selector**
0 to 60 minutes
- 3 Door opening button**

Control panel symbols

You will find a brief explanation of the various symbols below. These symbols allow you to set your appliance simply and directly.

| Symbol | Meaning |
|--|--|
| Symbol | |
| 90 | Select a microwave power output of 90 watts |
| 180 | Select a microwave power output of 180 watts |
| 360 | Select a microwave power output of 360 watts |
| 600 | Select a microwave power output of 600 watts |
| 900 | Select a microwave power output of 900 watts |
| 0 - 60 mins | Set the number of minutes |
|  | Open appliance door |

Cooling fan

The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off.

Notes

- The cooking compartment remains cold during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Accessories

Below, you will find an overview of the accessories included and information on how to use them correctly.

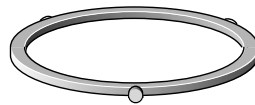
Caution!

When removing dishes, make sure that the turntable does not move. Make sure that the turntable is properly locked. The turntable can turn left or right.



Turntable

Note: Never use the appliance without the turntable. Make sure that it is properly engaged. The turntable can turn clockwise or anti-clockwise.



Roller ring

Special accessories

Special accessories can be purchased from our after-sales service, from specialist retailers, or online. You will find a comprehensive range of products in our brochures and online.

Their availability and whether it is possible to order them online varies from country to country. Please see our sales brochures for more details.

Note: Not all special accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E-no.) of your appliance. → "Customer service" on page 12

| | |
|-------------------|---|
| Steaming utensils | For cooking rice, potatoes and vegetables |
|-------------------|---|

Before using for the first time

This section tells you what you need to do before using your microwave to prepare food for the first time. Read the section entitled "Safety information" beforehand.

→ "Important safety information" on page 4

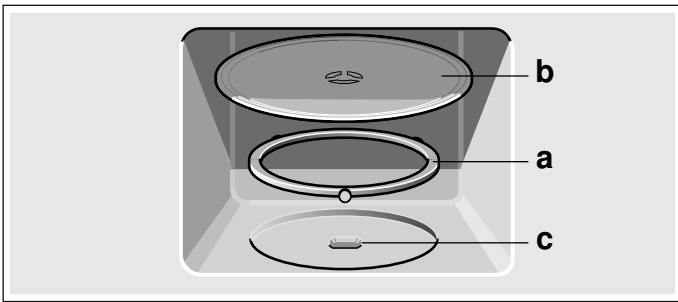
Before you can use your new appliance, you will need to put the turntable in place correctly. You must also clean the cooking compartment and accessories.

Cleaning the cooking compartment and putting the turntable in place

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

How to put the turntable in place

1. Place the roller ring **a** into the recess in the cooking compartment.
2. Make sure that the turntable **b** engages in the drive **c** in the centre of the cooking compartment floor.



Note: Never use the appliance without the turntable. Make sure that it is properly engaged. The turntable can turn clockwise or anti-clockwise.

Cleaning the cooking compartment and accessories

To eliminate the new-appliance smell, wipe down the cooking compartment with hot soapy water when it is empty. → "Cleaning" on page 10

Tip: Make sure that there is no leftover packaging, such as polystyrene pellets, in the cooking compartment. Wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Microwave

You can use the microwave to cook, heat up or defrost food quickly. You can use the microwave on its own or in combination with the grill.

To ensure optimum use of the microwave, please observe the notes on cookware and familiarise yourself with the data in the application tables at the end of the instruction manual.

Try out the microwave straight away. You could heat up a cup of water for your tea, for example.

Use a large cup without any decorative gold or silver trim and place a teaspoon in it. Place the cup containing the water somewhat eccentrically on the turntable.

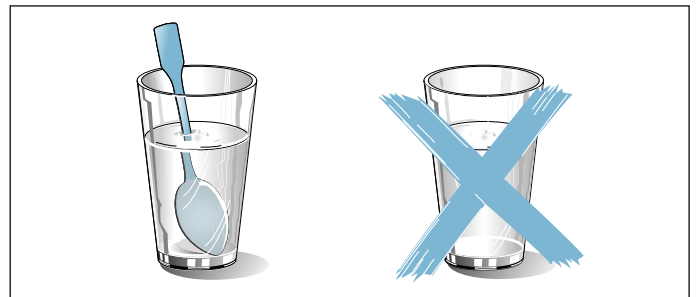
1. Set the power selector to 900 W.
2. Use the time selector to set 2 minutes.

A signal sounds after 2 minutes. The water for the tea is hot.

As you are drinking your tea, please take time to reread the safety information that can be found at the start of the instruction manual. This is very important.

Warning – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.



Cookware

Not all cookware is microwavable. So that your food is heated and the appliance is not damaged, only use microwavable cookware.

Suitable cookware

Heat-resistant cookware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic are suitable. These materials allow microwaves to pass through.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use cookware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable cookware

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

Caution!

Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.

Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

Perform the following test if you are unsure whether your cookware is suitable for use in the microwave.

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

The cookware is unsuitable if it becomes hot or sparks are generated.

In this case, stop the test.

⚠ Warning – Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Microwave power settings

| Microwave power setting | Suitable for |
|-------------------------|---|
| 90 W | Defrosting delicate foods |
| 180 W | Defrosting and continued cooking |
| 360 W | Cooking meat and heating delicate foods |
| 600 W | Heating and cooking food |
| 900 W | Heating liquids |

Setting the microwave

1. Set the power selector to the required microwave power setting.
2. Set a cooking time using the time switch.
Note: If the cooking time is less than two minutes, first turn to a longer time and then immediately back to the desired time.

The set cooking time counts down.

A signal sounds once the time has elapsed.

Notes

- If you open the appliance door during operation, microwave operation is interrupted and the set time maintained. When closed again, operation resumes.

- In the tables, there are two microwave power settings and times: set the first microwave power setting and time initially, and after the signal, set the second.

Changing the cooking time

This can be done at any time. Change the cooking time using the time switch.

Cancelling operation

Microwave operation is ended when you set the time switch to 0.

Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

⚠ Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

⚠ Warning – Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

⚠ Warning – Risk of serious harm to health!

The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food remnants immediately. → "Cleaning agent" on page 10

⚠ Warning – Risk of electric shock!

Do not immerse the appliance in water or clean under a jet of water.

Note: Unpleasant odours, for example after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Always place a spoon in the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave output.

Cleaning agent

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table.

Do not use:

- Harsh or abrasive cleaning agents.
- Metal or glass scrapers to clean the door panels.
- Metal or glass scrapers to clean the door seal.
- Hard scouring pads or sponges.
- Cleaning agents with a high alcohol content.

Wash new sponge cloths thoroughly before use.

| Area | Cleaning product |
|---|--|
| Appliance front | Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use metal or glass scrapers for cleaning. |
| Appliance front with stainless steel | Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove splashes and patches of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under these patches or splashes. Special stainless-steel cleaning products are available from the after-sales service or from specialist retailers. Do not use glass cleaners or metal or glass scrapers for cleaning. |
| Cooking compartment made of stainless steel | Hot soapy water or vinegar solution: Clean using a dish cloth and then dry with a soft cloth. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry completely. |

| Area | Cleaning product |
|-----------------------------------|--|
| Recess in the cooking compartment | Damp cloth: Water must not be allowed to run into the appliance through the turntable drive. Dry the turntable drive with a cloth. |
| Turntable and roller ring | Hot soapy water: When placing the turntable back into its recess, it must engage properly. |
| Door panels | Glass cleaner: Clean with a dish cloth. Do not use glass scrapers. |

Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Tip: If a dish does not turn out exactly as you wanted, refer to the following chapter, where you will find lots of tips and notes relating to the optimum settings. → *"Tested for you in our cooking studio" on page 13*

Fault table

| Fault | Possible cause | Remedy/information |
|---|--|--|
| The appliance is not working | The plug is not plugged into the mains | Connect the appliance to the electricity supply |
| | Power failure | Check whether other kitchen appliances are working |
| | The circuit breaker/fuse is faulty | Check in the fuse box to make sure that the circuit breaker/fuse for the appliance is in working order |
| | Faulty operation | Switch off the circuit breaker/fuse for the appliance in the fuse box and switch it back on after approximately 10 seconds |
| The microwave is not working. | The door has not been properly closed. | Check whether food remnants or debris is/are trapped in the door. |
| | A time has not been set using the time selector | Set a time using the time selector. |
| It is taking longer than usual for food to heat up | The microwave power output has been set too low. | Select a higher microwave power setting. |
| | A larger amount of food than usual has been placed in the appliance. | Double the amount – double the time. |
| | The food was colder than usual. | Stir or turn the food during heating. |
| The turntable is making a scraping or grinding noise. | Dirt or debris in the area around the turntable drive. | Clean the roller ring and the recess in the cooking compartment. |

Warning – Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

The microwave has stopped for no apparent reason.

The microwave has a fault.

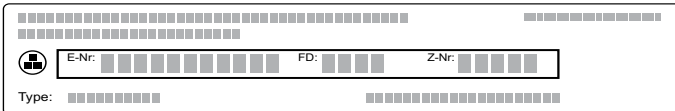
If this fault recurs, please call the after-sales service.

Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found on the right-hand side when you open the cooking compartment door.



To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

| E no. | FD no. |
|-------|--------|
|-------|--------|

After-sales service

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0344 892 8999
Calls charged at local or mobile rate.
- IE** 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

This appliance corresponds to the standards EN 55011 and CISPR 11. It is a Group 2, Class B product.

Group 2 means that microwaves are produced for the purpose of heating food. Class B states that the appliance is suitable for private households.

Technical specifications

| | |
|-----------------------------|---------------------|
| Input voltage | 220-230 V AC, 50 Hz |
| Power consumption | 1450 W |
| Max. output power | 900 W (IEC 60705) |
| Microwave frequency | 2450 MHz |
| Circuit breaker/fuse rating | 10 A |
| Dimensions (H/W/D) | |
| - Appliance | 382 x 594 x 388 mm |
| - Cooking compartment | 208 x 328 x 369 mm |
| VDE approved | Yes |
| CE mark | Yes |

Tested for you in our cooking studio

In the table below, you will find a selection of dishes and the ideal settings for them. It tells you which microwave power setting is best suited to your dish. We have listed some tips with regard to cookware and preparation methods.

Notes

- The times specified in the tables are intended as a guide only. They will depend on the quality and composition of the food.
- Time ranges are often specified in the tables. Set the shortest time to begin with, and then extend the time if necessary.
- Always use an oven cloth or oven gloves when taking hot cookware out of the cooking compartment.

It may be that you have different quantities from those specified in the tables. There is a rule of thumb for operating the microwave: Double the amount = almost double the time, half the amount = half the time.

Always place the cookware on the turntable.

The following tables provide you with numerous options and settings for the microwave.

Suitable ovenware

Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable cookware

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

Caution!

Sparks: Metal, e.g. a spoon in a glass, must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.

Defrosting

Place the frozen food in an open container on the turntable.

Delicate parts such as the legs and wings of chicken or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil must not touch the sides of the cooking compartment. You can remove the foil half way through the defrosting time.

Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times.

Leave defrosted items to stand at room temperature for a further 10 to 20 minutes so that the temperature can even out. The giblets can be removed from poultry at this point. The meat can also be processed further when a small part of the core is frozen.

Tips for defrosting

| | |
|--|---|
| The time has elapsed but the food is not defrosted, hot or cooked. | Set a longer time. Large quantities and food which is piled high require longer times. |
| Time has elapsed but the food is overheated at the edge and not done in the middle. | Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time. |
| After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle. | Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times. |

| Defrosting | Weight | Microwave power setting in watts | Cooking time in minutes | Notes |
|---|--------|----------------------------------|-------------------------|-------|
| Whole pieces of beef, veal or pork (on the bone or boned) | 800 g | 180 | 15 | - |
| | | 90 | 10-20 | |
| | 1 kg | 180 | 20 | |
| | | 90 | 15-25 | |
| | 1.5 kg | 180 | 30 | |
| | | 90 | 20-30 | |

| Defrosting | Weight | Microwave power setting in watts | Cooking time in minutes | Notes |
|--|-----------------------------|----------------------------------|-------------------------|---|
| Meat in pieces or slices of beef, veal or pork | 200 g | 180 | 2 | Separate any defrosted parts when turning |
| | | 90 | 4-6 | |
| | 500 g | 180 | 5 | |
| | 500 g | 90 | 5-10 | |
| | | 800 g | 180 | 8 |
| | | 90 | 10-15 | |
| Minced meat, mixed | 200 g | 90 | 10 | Freeze food flat if possible Turn several times, remove any defrosted meat |
| | 500 g | 180 | 5 | |
| | | 90 | 10-15 | |
| | 800 g | 180 | 8 | |
| | | 90 | 10-20 | |
| | Poultry or poultry portions | 600 g | 180 | 8 |
| 90 | | | 10-20 | |
| 1.2 kg | | 180 | 15 | |
| | | 90 | 10-20 | |
| | | 400 g | 180 | 5 |
| | | 90 | 10-15 | Separate any defrosted parts |
| Vegetables, e.g. peas | 300 g | 180 | 10-15 | - |
| Fruit, e.g. raspberries | 300 g | 180 | 7-10 | Stir carefully during defrosting and separate any defrosted parts |
| | | 500 g | 180 | |
| | | 90 | 5-10 | |
| Butter, defrosting | 125 g | 180 | 1 | Remove all packaging |
| | | 90 | 2-3 | |
| | 250 g | 180 | 1 | |
| | | 90 | 3-4 | |
| | | 500 g | 180 | 6 |
| | | 90 | 5-10 | - |
| Loaf of bread | 500 g | 180 | 6 | |
| | | 90 | 5-10 | |
| | 1 kg | 180 | 12 | |
| | | 90 | 10-20 | |
| | | 500 g | 90 | 10-15 |
| | 750 g | 180 | 5 | |
| | 90 | 10-15 | | |
| Cakes, moist, e.g. fruit flan, cheesecake | 500 g | 180 | 5 | Only for cakes without icing, cream or gelatine |
| | | 90 | 15-20 | |
| | 750 g | 180 | 7 | |
| | 90 | 15-20 | | |

Heating frozen food

Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable cookware. The different components of the meal may not require the same amount of time to heat up.
- Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the cookware. Food should not be placed in layers on top of one another.
- Always cover the food. If you do not have a suitable cover for your cookware, use a plate or special microwave foil.

- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes to allow the temperature to even out.
- Always use an oven cloth or oven gloves when removing cookware from the appliance.

| Heating frozen food | Weight | Microwave power settings in watts | Cooking time in minutes | Notes |
|---|-----------|-----------------------------------|-------------------------|---|
| Menu, plated meal, ready meal (2-3 components) | 300-400 g | 600 | 8-11 | - |
| Soup | 400 g | 600 | 8-10 | - |
| Stew | 500 g | 600 | 10-13 | - |
| Slices or pieces of meat in sauce, e.g. goulash | 500 g | 600 | 12-17 | Separate the pieces of meat when stirring |
| Bakes, e.g. lasagne, cannelloni | 450 g | 600 | 10-15 | - |
| Side dishes, e.g. rice, pasta | 250 g | 600 | 2-5 | Add a little liquid |
| | 500 g | 600 | 8-10 | |
| Vegetables, e.g. peas, broccoli, carrots | 300 g | 600 | 8-10 | Pour water into the dish so that it covers the base |
| | 600 g | 600 | 14-17 | |
| Creamed spinach | 450 g | 600 | 11-16 | Cook without additional water |

Heating food

Caution!

Metal, e.g. a spoon in a glass, must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.

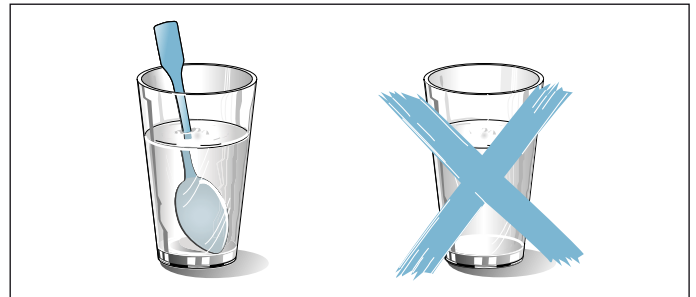
Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable cookware. The different components of the meal may not require the same amount of time to heat up.
- Always cover the food. If you do not have a dedicated lid for your cookware, use a plate or special microwave film.
- Stir or turn the food several times during the heating time. Check the temperature.
- After heating, allow the food to stand for a further 2 to 5 minutes to allow the temperature to even out.
- Always use an oven cloth or oven gloves when removing cookware from the appliance.

⚠ Warning – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When

heating, always place a spoon in the container. This will prevent delayed boiling.



| Heating food | Weight | Microwave power setting in watts | Cooking time in minutes | Notes |
|--|-----------|----------------------------------|-------------------------|--|
| Beverages | 200 ml | 900 | 2-3 | Place a spoon in the glass; do not overheat alcoholic drinks; check occasionally while heating |
| | 500 ml | 900 | 3-4 | |
| Baby food, e.g. baby bottles | 50 ml | 360 | approx. ½ | Without teats or lids. Always shake well after heating. You must check the temperature |
| | 100 ml | 360 | approx. 1 | |
| | 200 ml | 360 | 1½ | |
| Soup, 1 cup | 200 g | 600 | 2-3 | - |
| Soup, 2 cups | 400 g | 600 | 4-5 | - |
| Menu, plated meal, ready meal (2-3 components) | 350-500 g | 600 | 4-8 | - |
| Meat in sauce | 500 g | 600 | 8-11 | Separate the slices of meat |

| Heating food | Weight | Microwave power setting in watts | Cooking time in minutes | Notes |
|--------------|--------|----------------------------------|-------------------------|---------------------|
| Stew | 400 g | 600 | 6-8 | - |
| | 800 g | 600 | 8-11 | - |
| Vegetables | 150 g | 600 | 2-3 | Add a little liquid |
| | 300 g | 600 | 3-5 | |

Microwave tips

| | |
|--|--|
| You cannot find any information about the settings for the quantity of food you have prepared. | Increase or reduce the cooking times using the following rule of thumb: Double the amount = almost double the cooking time Half the amount = half the cooking time |
| The food has become too dry. | Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid. |
| When the time has elapsed, the food is not defrosted, hot or cooked. | Set a longer time. Large quantities and food which is piled high require longer times. |
| When the time has elapsed, the food is overheated at the edge but not done in the middle. | Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time. |
| After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle. | Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times. |

Condensation

Condensation may appear on the door window, interior walls and floor. This is normal. This does not affect how

the microwave operates. Wipe away the condensation after cooking.

Test dishes

These tables have been produced for test institutes to facilitate the inspection of the appliance.

In accordance with EN 60705:2012, IEC 60705:2010 and EN 60350-1:2013 or IEC 60350-1:2011

Microwave cooking

| Dish | Microwave power output in watts, cooking time in minutes | Note |
|----------------|--|---|
| Custard, 750 g | 360 W, 12-17 mins + 90 W, 20-25 mins | Place a 20 x 25 cm Pyrex dish onto the turntable. |
| Sponge | 600 W, 8-10 mins | Place a 22 cm Pyrex dish onto the turntable. |
| Meat loaf | 600 W, 20-25 mins | Place a Pyrex dish onto the turntable. |

Microwave defrosting

| Dish | Microwave power output in watts, cooking time in minutes | Note |
|------|--|--|
| Meat | 180 W, 5-7 mins + 90 W, 10-15 mins | Place a 22 cm Pyrex dish onto the turntable. |

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