



# Microwave Oven

User Manual



MCI 50353 FBG

EN - FR - NL - DE



01M-9260093200-4525-01

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## Please read this user manual first!

Dear Valued Customer,

Thank you for preferring this Beko appliance. We hope that you get the best results from your appliance which has been manufactured with high quality and state-of-the-art technology. For this reason, please read this entire user manual and all other accompanying documents carefully before using the appliance and keep it as a reference for future use. If you handover the appliance to someone else, give the user manual as well. Follow the instructions by paying attention to all the information and warnings in the user manual.

Remember that this user manual may also apply to other models. Differences between models are explicitly described in the manual.

## Meanings of the Symbols

Following symbols are used in various sections of this user manual:



Important information and useful hints about usage.



Warnings for dangerous situations concerning the safety of life and property.



Warning for hot surfaces.



Warning for electric shock.

## **Important Safety Instructions Read Carefully And Keep For Future Reference**

### **1.1 Safety warnings**

This section contains safety instructions that will help protect from risk of fire, electric shock, exposure to leak microwave energy, personal injury or property damage. Failure to follow these instructions shall void any warranty.

- Beko Microwave Ovens comply with the applicable safety standards; therefore, in case of any damage on the appliance or power cable, it should be repaired or replaced by the dealer, service center or a specialist and authorized service alike to avoid any danger. Faulty or unqualified repair work may be dangerous and cause risk to the user.
- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses
  - By clients in hotels, and other residential type environments;
  - Bed and Breakfast type environments.
- It is not intended for industrial or laboratory use.
- Do not attempt to start the oven when its door is open; otherwise you may be exposed to harmful microwave energy. Safety locks should not be disabled or tampered with.
- The microwave oven 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.

- Do not place any object between the front side and the door of the oven. Do not allow dirt or cleaning agent remnants to build up on the closure surfaces.
- Any service works involving removal of the cover that provides protection against exposure to microwave energy must be performed by authorized persons/service. Any other approach is dangerous.
- Your product is intended for cooking, heating and defrost food at home. It must not be used for commercial purposes.
- Your oven is not designed to dry any living being.
- Do not use your appliance to dry clothes or kitchen towels.
- Do not use this appliance outdoors, bathrooms, humid environments or in places where the it can get wet.
- No responsibility or warranty claim shall be assumed for damages arising from misuse or improper handling of the appliance.
- Never attempt to dismantle the appliance. No warranty claims are accepted for damage caused by improper handling.
- Only use the original parts or parts recommended by the manufacturer.
- Do not leave this appliance unattended while it is in use.
- Always use the appliance on a stable, flat, clean dry, and non-slip surface.
- The appliance should not be operated with an external clock timer or separate remote control system.
- Before using the appliance for the first time, clean all parts. Please see the de-

tails given in the “Cleaning and Care” section.

- Operate the appliance for its intended purpose only as described in this manual.
- Appliance becomes very hot while it is in use. Pay attention not to touch the hot parts inside the oven.
- Do not operate the oven empty.
- Cooking utensil may get hot due to the heat transferred from the heated food to the utensil. You may need oven gloves to hold the utensil.
- Utensils shall be checked to ensure that they are suitable for use in microwave ovens.
- Do not place the oven on stoves or other heat generating appliances. Otherwise, it may be damaged and the warranty becomes void.
- Steam may come out while opening the covers or the foil after cooking the food.
- The appliance and its accessible surfaces may be very hot when the appliance is in use.
- Door and outer glass may be very hot when the appliance is in use.
- Make sure that your mains power supply complies with the information supplied on the rating plate of the appliance.
- The only way to disconnect the appliance from the power supply is to remove the power plug from the power outlet.
- Use the appliance with a grounded outlet only.
- Never use the appliance if the power cable or the appliance itself is damaged.
- Do not use this appliance with an extension cord.
- Never touch the appliance or its plug with damp or wet hands.

- Place the appliance in a way so that the plug is always accessible.
- Prevent damage to the power cable by not squeezing, bending, or rubbing it on sharp edges. Keep the power cable away from hot surfaces and naked flame.
- Make sure that there is no danger that the power cable could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Unplug the appliance before each cleaning and when the appliance is not in use.
- Do not pull the power cable of the appliance to disconnect it from its power supply and never wrap its power cable around the appliance.
- Do not immerse the appliance, power cable, or power plug in water or any other liquids. Do not hold it under running water.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Remove the wire strings and/or metal handles of paper or plastic bags before placing bags to the oven.
- If smoke is observed, switch off or unplug the appliance if safe to do so and keep the door closed in order to stifle any flames.
- Do not use microwave oven for storage. Do not leave paper items, cooking material or food inside the oven when it is not being used.
- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before con-

sumption, in order to avoid burns.

- This appliance is a Group 2 Class B ISM equipment. Group 2 contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment.
- Class B equipment is suitable for use in domestic establishments and establishments directly connected to a low voltage power supply network.
- Do not use cooking oil in the oven. Hot oil may damage the components and materials of the oven, and it may even cause skin burns.
- Pierce food with thick crust such as potatoes, courgettes, apples and

chestnuts.

- Appliance must be placed so that the rear side is facing the wall.
- Before moving the appliance, please secure the turntable to prevent damage.
- Eggs in their shell and whole hard-boiled eggs must not be heated in microwave ovens since they may explode, even after microwave heating has ended.

**WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

**WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- The oven should be cleaned regularly and any food deposits removed.
- There should be min 20 cm free space above the top surface of the oven.
- Do not over-cook foods; otherwise, you may cause a fire.
- Do not use chemicals and steam assisted cleaners to clean the appliance.
- Extreme caution is advised when being used near children and persons who are restricted in their physical, sensory or mental abilities.
- This appliance can be used by the children who are at the age of 8 or over and by the people who have limited physical, sensory or mental capacity or who do not have knowl-

edge and experience, as long as they are supervised with regard to safe use of the product or they are instructed accordingly or understand the risks of using the product. Children should not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- **Danger of choking!** Keep all the packaging materials away from children.
- Due to excessive heat that arises in grill and combination modes, children should only be allowed to use these modes under supervision of an adult.
- Keep the product and its power cable so that they are inaccessible by children under 8 years old.
- Do not cook food directly on the glass tray. Put the food in / on appropriate

kitchen utensils before placing them in the oven.

- Metallic containers for food and beverages are not allowed during microwave cooking. Otherwise, sparking may occur.
- Microwave oven must not be placed in a cupboard that is not in compliance with the installation instructions.
- Microwave oven is intended for built-in use only.
- If built-in appliances being used equal or higher than 900 mm above the floor, care should be taken not to displace the turntable when removing containers from the appliance.
- If the built-in product is in a cupboard with a door, the product must be operated with the cupboard door open.
- Failure to maintain the oven 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.
- The appliance shall not be cleaned with a steam cleaner.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- **Cleaning:** Do not place the appliance in water or other liquids. Clean the housing only with a sponge/cloth moistened in warm, soapy water. Do not use harsh, abrasive cleaners. See for the **Cleaning and care** and

**Storage** detailed cleaning instructions.

- 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 moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.

## 1.2 Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical and electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

## 1.3 Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

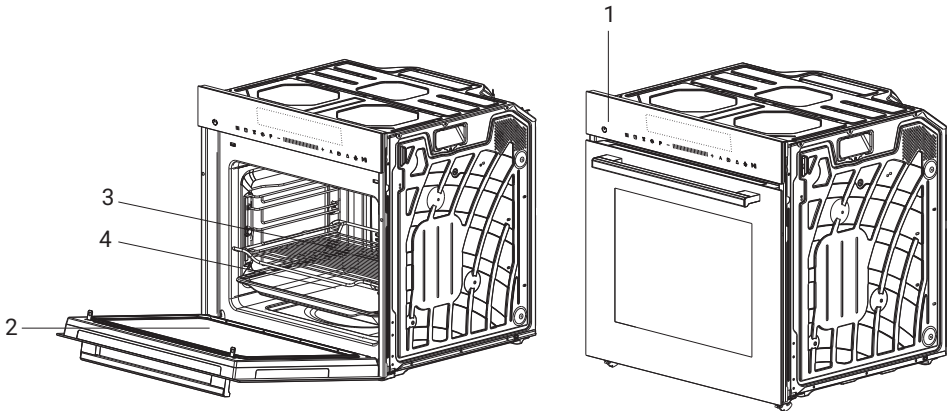
## 1.4 Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

## 2 Your microwave oven

### 2.1 Overview



### Controls and parts

1. Control panel
2. Oven window
3. Grill rack
4. Baking tray

### 2.2 Technical data

<b>Voltage/Frequency</b>	230V~ 50 Hz
<b>Power Input - Microwave</b>	1650 W
<b>Power Output - Microwave</b>	900 W
<b>Electric Class</b>	I
<b>Convection</b>	1700 W
<b>Grill</b>	2200 W
<b>Maximum Power</b>	3000 W
<b>Net weight</b>	????? kg

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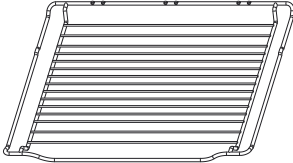
Markings on the product or the values stated in other documents supplied with the product are values obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions. Power values are tested at 230V.

## 2.3 Accessories



Type and quantity of accessories is subject to actual demand.

### 1. Grill rack

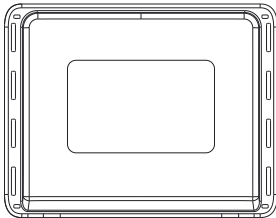


For grilling, e.g. steaks, sausages and for toasting bread.

### 2. Baking Tray

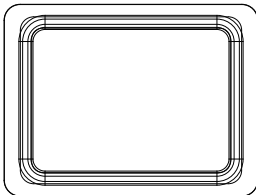
For safety reasons, the baking tray should be placed on the side hanger instead of being placed directly on the bottom board of the cavity.

### 3. Baking tray - Enamel tray



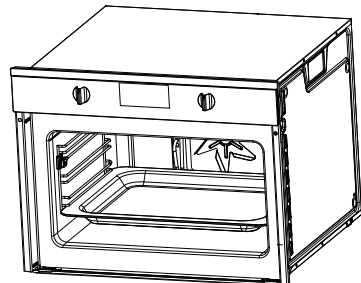
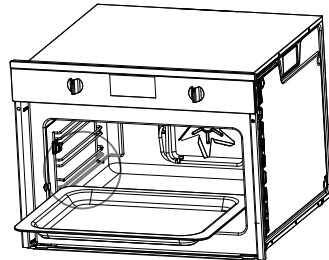
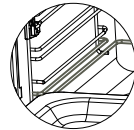
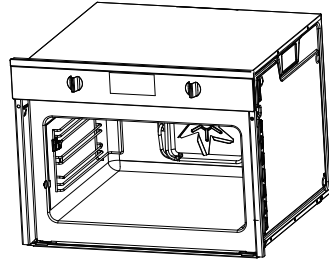
For making cake roll and roasting whole chicken.  
When cooking with microwave function, the use of enamel tray is prohibited.

### 4. Baking tray - Glass tray

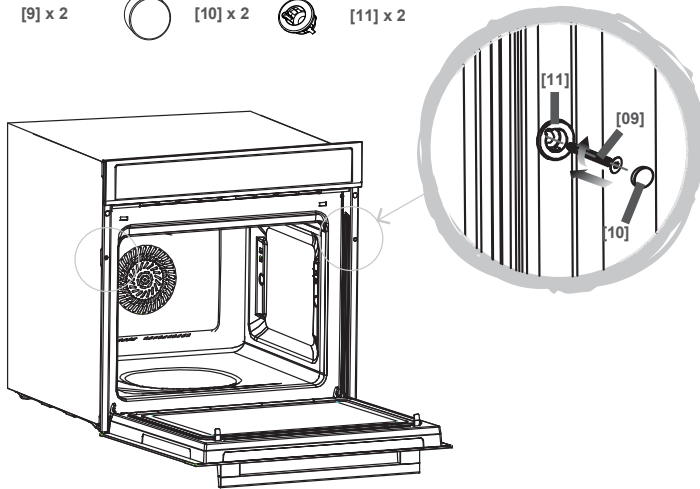


- When cooking with microwave function, please use the glass tray.

- Used for catching liquids, such as water and grease when food is baked.
- In order to ensure the best cooking effect, the glass tray should be placed in the bottom of the side hanger, as shown in the figures below. The glass tray should be pushed along the lowest guide rails of the side hanger in place.



## 2 Your microwave oven

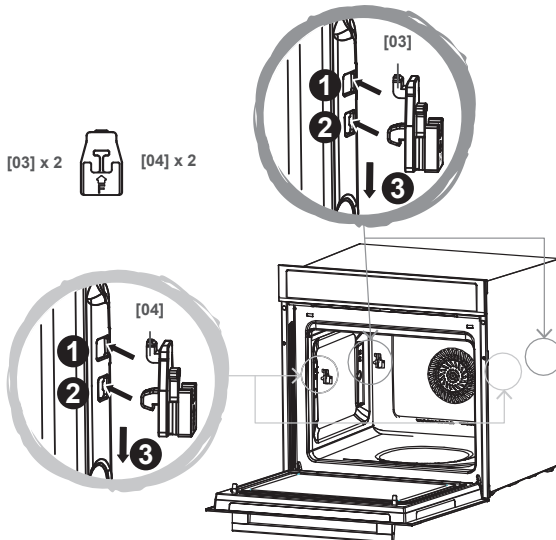
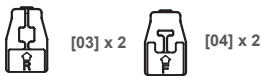


Once the oven has been lifted into place inside the appliance housing, locate the two holes in the casing of the oven and fix it into place using (09 , 10 and 11).

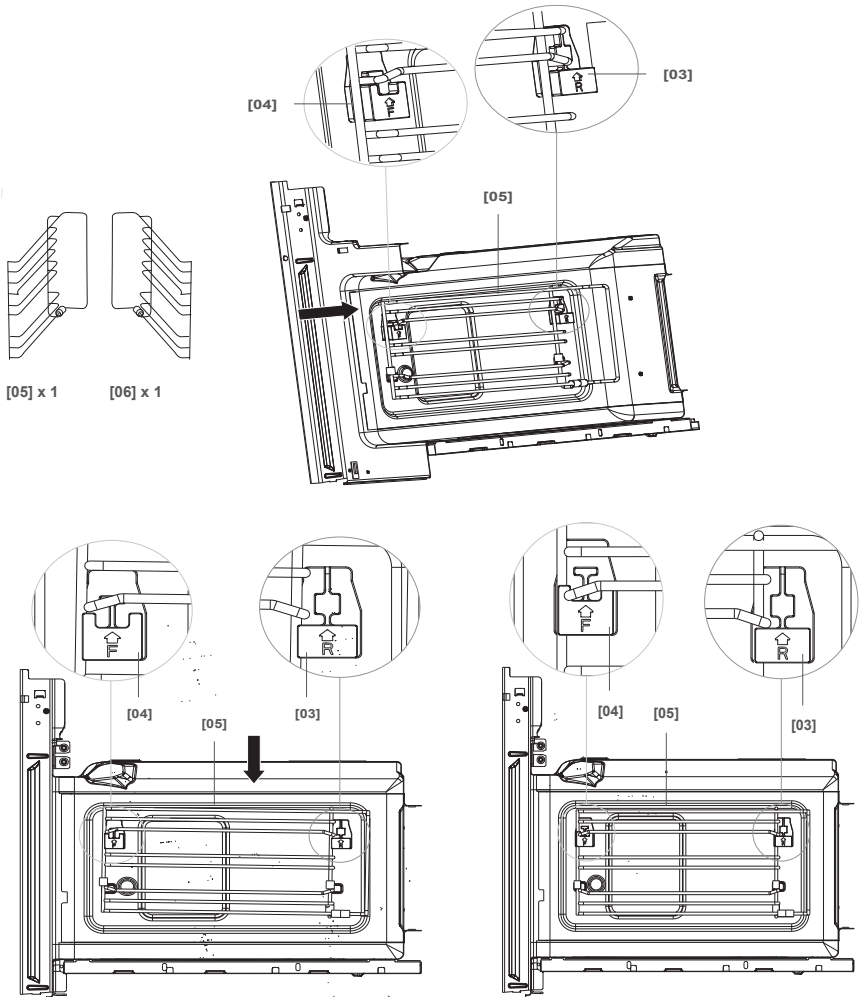


**Caution:** Do not over tighten the screws (09) to avoid damage to the oven or appliance housing - use a screwdriver only!

### Installation of the ceramic clips and side rails

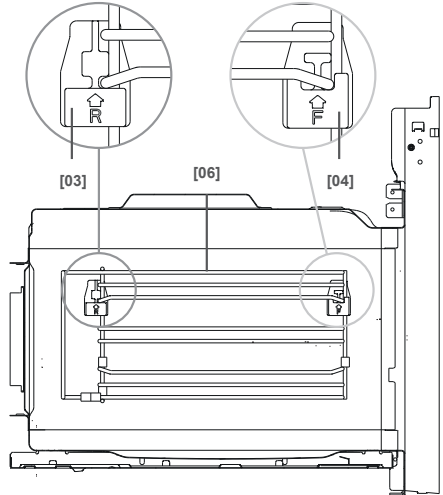
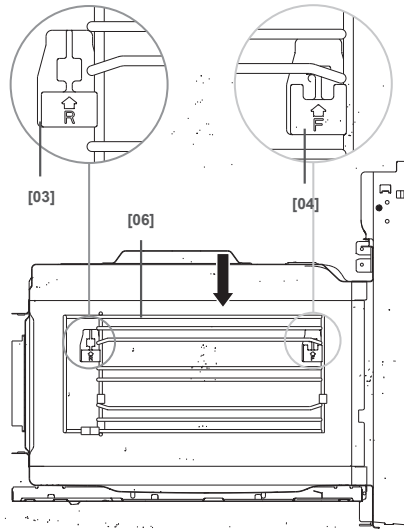
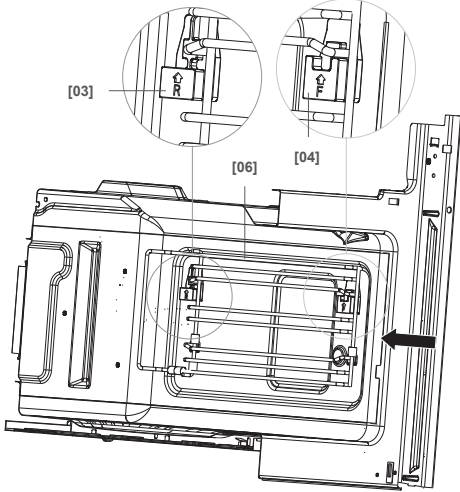


## Left side rail installation [05]



## 2 Your microwave oven

### Right side rail installation [06]



## 3 Installation and connection

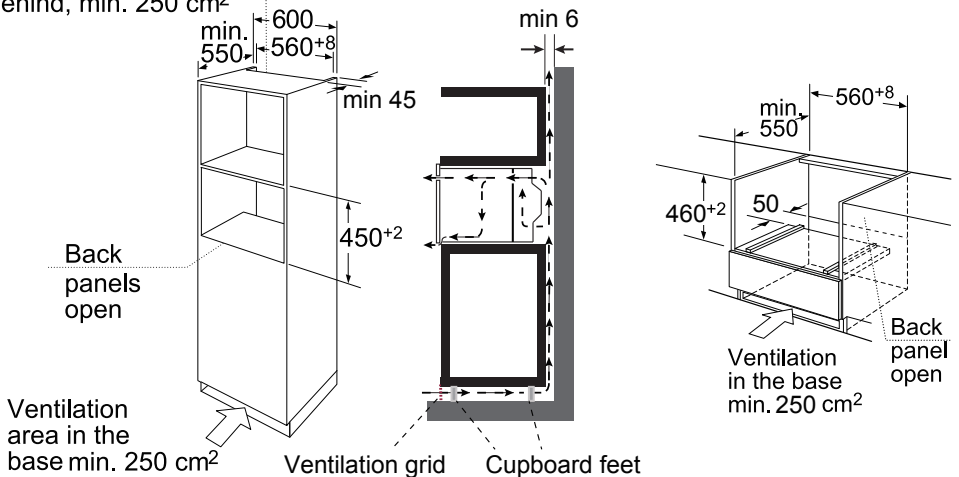
### 3.1 Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm<sup>2</sup> on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90° C. Installation height not less than 850mm.

#### 3.1.1 Installation dimensions

Ventilation openings

behind, min. 250 cm<sup>2</sup>



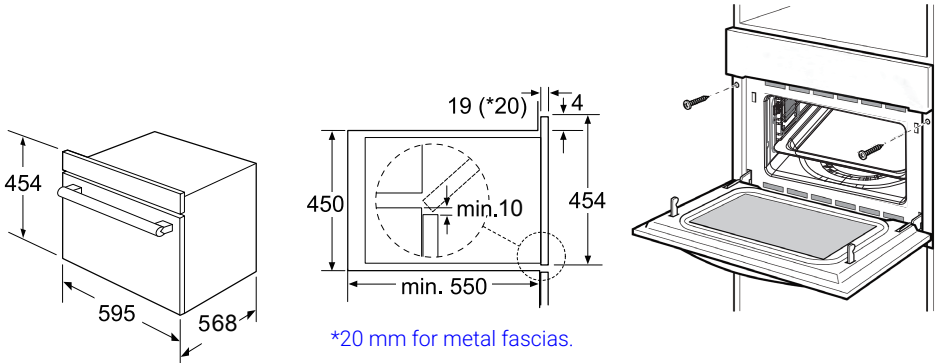
There should be gap above the oven.

## 3 Installation and connection

### 3.1.2 Building in

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

1. Carefully push the microwave into the box, making sure that it is in the centre.
2. Open the door and fasten the microwave with the screws that were supplied.



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

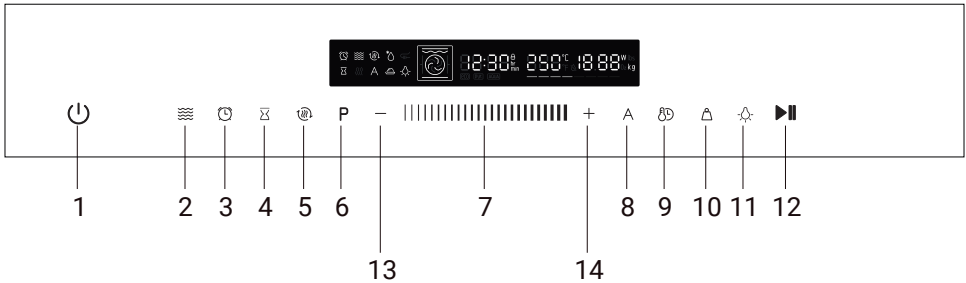
### 3.1.3 Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation. Fuse protection: see instructions for use-technical data.

# 4 Operation

## 4.1 Control panel

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.














Symbol	Function
	Cancel the current state and enter standby mode.
	Use microwave and microwave combination function.
	Use timer function/use child-proof lock with 3s press
	Set an end time to the cooking duration.
	Use this to have a quick preheat.
	Touch the P-symbol to select functions. You can fast switching by a long press.
	You can use the slider or "+/-"-symbol nearby to change the adjustment values shown in the display.
	Press to use autorecipes.
	Set clock in standby mode/Change between time setting and temperature setting.
	Press to set weight when you use autorecipes.
	Switch on and off lamp.
	Start and pause the cooking process.

	You can use the "-" symbol nearby to change the adjustment values shown in the display.
	You can use the "+" symbol nearby to change the adjustment values shown in the display.




	After 10 minutes of no operation, the screen brightness will decrease.
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## 4.2 Types of heating

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

Types of heating	Function	Temperature (°C)	Use
	Conventional	100-235	The top and bottom elements work together to provide conventional cooking. The oven needs to be preheated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.
	Convection	50-250	For baking on several levels (e.g. baking trays of chocolate chip cookies).
	Conventional + Fan	50-235	Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.
	Radiant grilling	100-235	Best results can be obtained from using the top shelf for small items and lower shelves for larger items.
	Double grill + Fan	100-250	For gratin dishes and finishing roasted vegetables.
	Double grilling	100-235	The inside radiant elements and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.
	Pizza	50-250	Pizza is perfectly cooked with extra heat from both bottom and sides of the oven, guaranteeing pizza bases are crispy.
	Lower heater element	50-235	This is ideal for slow cooking dishes such as casseroles, stews.
	Microwave	-	Defrost, reheat and cooking.
	MW+Convection	50-250	For reducing large portions' cooking time with browning finish.
	MW+Double grill+Fan	50-250	This function is suitable where quick browning is required; will cook the ingredients down to the core.

## 4 Operation

	MW+Pizza	50-250	This function is suitable where quick under browning is required; will cook the ingredients down to the core.
	Defrost	-	3 defrosting programmes
	Auto-programs	-	For making yeast dough and sourdough to prove and culturing yogurt.

### 4.3 Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after operation.








Do not cover the ventilation slots. Otherwise, the appliance will overheat.



- The appliance remains cool 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.

### 4.4 Before using the appliance for the first time


#### 4.4.1 Setting clock time

1. In waiting state, touch the  key to enter clock setting mode. "00:00" will display and the hour figures will flash.
2. Touch - or + slide the  to set the hour figures. The input time should be within 0--23.
3. Touch  to confirm, the minute figures will flash.
4. Touch - or + or slide the  to set the minute figures. The input time should be within 0--59.
5. Touch  to finish clock setting, ":" will flash. The time is set. And the appliance will enter waiting state.






#### 4.4.2 Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

#### 4.4.3 Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. One hour with  Convection at 250 °C is ideal. Ensure that no packaging remnants have been left in the cooking compartment.


1. In waiting state, touch P key once.  and the default temperature will light in the screen.







2. Touch P key repeatedly till  lights. The default temperature of convection will display.
3. Touch - or + or slide the  to set the temperature to 250 °C.
4. Touch  to enter cooking time setting mode. "00:00" will flash.
5. Touch - or + or slide the  to set the cooking time to 60 minutes.
6. Touch the  key. The oven begins to heat up.

## 4.4 Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can also select the oven cooking time for your dish. Please refer to the section on Setting the timesetting options.



### 4.4.1 Setting the type of heating and temperature

Example :  Radiant Grilling at 200 °C for 25 minutes.



1. In waiting state, touch P key once.  and the default temperature will light in the screen.
2. Touch P key repeatedly till  lights. The default temperature of radiant grilling will display.
3. Touch - or + or slide the  to set the temperature to 200 °C.
4. Touch  to enter cooking time setting mode. "00:00" will flash.
5. Touch - or + or slide the  to set the cooking time to 25 minutes.
6. Touch the  key. The oven begins to heat up.

Opening the oven door during operation Operation is suspended. After closing the door, touch the key. Operation continues.

#### Pausing operation


Touch the  key to pause operation. Then touch the  key to continue operation.

#### Changing the cooking time


This can be done at any time. Touch the  key repeatedly till the cooking time flashes, and then touch - or + or slide the  to set the cooking time.

#### Changing the temperature

This can be done at any time.

Touch - or + or slide the  to set the temperature.









#### Cancelling operation

This can be done at any time. Touch the  key to enter into the waiting state.


## 4.5 Rapid Preheating

With rapid preheating, your oven reaches the set temperature particularly quickly.

Rapid Preheating is available for the following types of heating:

	Conventional
	Convection
	Conventional + Fan
	Radiant grilling
	Double grill + Fan
	Double grilling
	Pizza
	Bottom heat

To ensure an even cooking result, only put your food in the cooking compartment when the preheating phase is complete.

1. Setting the type of heating and temperature.
2. Touch the  key .

The  symbol lights up in the display.


The oven begins to heat up.


The preheating process is complete

A signal sounds. The  symbol in the display blinks. Put your dish in the oven.

## 4 Operation

### Cancelling rapid preheating

During setting the rapid preheating function, touch the  key can cancel the function.

During rapid preheating, touch the  can cancel the function.



Only when you can hear alarm and preheating icon is blinking you can open the door and put food inside.

## 4.6 The microwave

Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. You will find information about ovenware and how to set the microwave.

The step quantities for the adjustment time of the coding switch are as follow:

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

### 4.6.1 Notes regarding ovenware

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 ovenware

Metal ovenware 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 oven walls and the inside of the door.

Sparks could destroy the glass on the inside of the door.

### Ovenware test

Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule.

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

1. Heat the empty ovenware at maximum power for ½ to 1 minute.
2. Check the temperature occasionally during that time.

The ovenware should still be cold or warm to the touch.

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

### 4.6.2 Microwave power settings

Use the  key to set the desired microwave power.

100W	<ul style="list-style-type: none"><li>• Defrosting sensitive/delicate foods</li><li>• Defrosting irregularly-shaped foods</li><li>• Softening ice cream</li><li>• Allowing dough to rise</li></ul>
300W	<ul style="list-style-type: none"><li>• Defrosting</li><li>• Melting chocolate and butter</li></ul>
500W	<ul style="list-style-type: none"><li>• cooking rice, soup</li></ul>
700W	<ul style="list-style-type: none"><li>• Reheating</li><li>• cooking mushrooms shell fish</li></ul>
900W	<ul style="list-style-type: none"><li>• Boiling water, reheating</li><li>• cooking chicken, fish, vegetables</li></ul>



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

### 4.6.3 Setting the microwave

Example: Set microwave power to 300W and cooking time to 17 minutes.

1. In waiting state, touch the key to enter microwave function. The default microwave power 900W will appear.
2. Touch - or + or slide the to set the cooking time to 17 minutes.
3. Touch the key to activate the microwave power. Then touch - or + or slide the to set the microwave power to 300W.
4. Touch the key.

Operation begins. The cooking time starts counting down in the display.

The cooking time has elapsed

A signal sounds. Microwave operation has finished.

Opening the oven door during operation.

Operation is suspended. After closing the door, touch the key. Operation continues.

Changing the cooking time

This can be done at any time. Touch - or + or slide the to set the cooking time.

Changing the microwave power setting

This can be done at any time. Touch the key and then touch - or + or slide the to set the microwave power.

Pausing operation

Pausing operation key briefly. The oven is paused. Touch the key again to continue operation.

Canceling operation

This can be done at any time. Touch the key to enter into the waiting state.



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

## 4.7 MicroCombi operation

This involves simultaneous operation of the grill and the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned. You can switch on all microwave power settings. Exception: 700 and 900.

### 4.7.1 Setting Microwave Combi operation

Example: + MW+Pizza function with 500 W and 190°C for 17 minutes.

1. In waiting state, touch key, and then touch repeatedly to set MicroCombi mode. Stop touching when and display in the screen. The default microwave power will display and the default temperature will flash.
2. Touch - or + or slide the to set the temperature to 190 °C.
3. Touch the key to confirm the temperature. The default cooking time will flash, and touch - or + or slide the to set the cooking time to 17 minutes.
4. Touch the key. The default power will blink. Then touch - or + or slide the to set the microwave power to 500W.
5. Touch the key. The oven begins to heat up. Appliance operation begins. The cooking time starts counting down.

#### The cooking time has elapsed

A signal sounds. Combination mode has finished.

Opening the oven door during cooking

Operation is suspended. After closing the door, touch the key briefly. The programme will then continue.

**Pausing operation**

Touch the ►|| key briefly. The oven is paused. Touch the ►|| key again to continue operation.

**Changing the cooking time**

This can be done at any time. Touch the ⏸ key repeatedly till the cooking time flashes, and then touch - or + or slide the to set the cooking time.

**Changing the microwave power setting**

This can be done at any time. Touch the ⏸ key and then touch - or + or slide the to set the microwave power.

**Changing the temperature**

This can be done at any time.

Touch - or + or slide the to set the temperature.

**Cancelling operation**

This can be done at any time. Touch the ⏸ key to enter into the waiting state.

**4.8 Automatic programmes**

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can choose from 13 programmes. Always place the food in the cold cooking compartment.

**4.8.1 Setting a programme**

1. In waiting state, touch A key twice to enter the Auto menu function. The first programme number blinks in the screen.
2. Touch - or + or slide the to select the programme number.
3. Touch the key.
4. Touch - or + or slide the to set the weight, cooking time will shown.
5. Touch the ►|| key. The programme starts. You can see the cooking time is counting down .

**4.9 Auto menu**

Programme no.	Item	Weight(g)	Accessory layer and accessory
P 01**	Fresh vegetables	200	1st layer, glass tray
		400	
		600	
P 02**	Potatoes peeled/cooked	240	1st layer, glass tray
		480	
		720	
P 03	Baked potatoes	450	3 rd layer, grill rack
		1000	
P 04	Chicken pieces(frozen)	450	3 rd layer, grill rack

P 05*	Cake	400	2 nd layer, grill rack
		500	
		600	
P 06*	Apple pie	2400	2 nd layer, grill rack
P 07*	Quiche	1000	3 rd layer, grill rack
P 08**	Reheat soup	200	1 st layer, glass tray
		400	
		600	
P 09**	Reheat plate	250	1 st layer, glass tray
		350	
P 10**	Reheat sauce/stew	100	1 st layer, glass tray
		200	
		300	
P 11	Frozen Pizza	200	3 rd layer, grill rack
		400	
		600	
P 12*	Frozen oven chips	300	3 rd layer, enamel tray
		400	
		500	
P 13	Lasagna	1600	3 rd layer, grill rack

From the bottom to the top, the number of layers is from the first to the fourth.



- The programmes with a \* are preheated. During preheating, the cooking time pauses and the preheating symbol is on. After preheating, you will hear an alarm and the preheating symbol will blink.
- The programmes with \*\* only use the microwave function.


#### Programme has ended

A signal sounds. The oven stops heating.

#### Changing the programme

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

#### Cancelling the programme




Touch the  key to cancel operation.

#### Changing the cooking time

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

## 4.10 Defrosting programmes

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

1. In waiting state, touch **A** key once to enter the Defrost function. The first programme number blinks in the screen.
2. Touch - or + or slide the  to select the programme number.
3. Touch the  key.
4. Touch - or + or slide the to  set the weight, cooking time will shown.
5. Touch the **▶||** key. The programme starts. You can see the cooking time is counting down.

### Notes:






- Preparing food: Use food that has been frozen at -18 °C and stored in portionsized quantities that are as thin as possible. Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the programme.
- 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.
- Ovenware: Place the food in a microwaveable shallow dish, e.g. a china or glass plate, but do not cover.
- When defrosting chicken and chicken portions (d 01), an audible signal will sound on two occasions to indicate that the food should be turned.
- Resting time: The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand. After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

Programme no.	Defrost	Weight range in kg
d 01*	meat	0.10 - 1.50
d 02*	poultry	0.10 - 1.50
d 03*	fish	0.10 - 0.80

- During defrosting, place the food on the glass tray.
- If you hear 3 beeps, turn the food over. Then touch start key to continue defrosting

## 4.11 Setting the pre-set cooking

More flexibility and convenience: The appliance can be programmed to pre-set the cooking end time and duration.

1. In waiting state, touch the key. The  symbol light up in the display and the hour figures will flash.
2. Touch - or + or slide the  to set the hour figures. The input time should be within 0-23.
3. Touch  to confirm, the minute figures will flash.
4. Touch - or + or slide the  to set the minute figures. The input time should be within 0-59.
5. Touch  to finish the pre-set time setting.
6. Setting the type of heating and temperature.
7. Touch **▶||** to finish the setting.


### The pre-set time has elapsed

An audible signal sounds. The oven starts cooking.

### Specifications

Before setting the pre-set cooking, the clock must has been set. Kitchen Timer can not be set after the pre-set cooking setting.

## 4.12 Setting the time-setting options

Your oven has various time-setting options. You can use the  key to call up the menu and switch between the individual functions. A time-setting option that has already been set can be changed directly with the parameter knob.

### 4.12.1 Setting the cooking time

The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

The oven starts. The cooking time counts down in the display.

The cooking time has elapsed. An audible signal sounds. The oven stops heating.

### 4.12.2 Setting the clock




Refer to Before using the appliance for the first time.

#### Changing the clock

Repeat the steps of setting the clock.

### 4.12.3 Setting the timer



You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own audible signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. In waiting state. Touch  key to enter kitchen timer. "00:00min" will flash.
2. Touch - or + or slide the  to set the timer time.
3. Touch  key to start timer.

## 4.13 Childproof lock



The oven has a childproof lock to prevent children switching it on accidentally. The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

### 4.13.1 Switching on the childproof lock

In waiting state, touch and hold the  key for approx. 3 seconds. There will be a long beep and the  symbol appears in the display.

The childproof lock is activated.

### 4.13.2 Switching off the childproof lock

In locked state, touch and hold the  key for approx. 3 seconds. There will be a long beep and the  symbol goes out in the display. The childproof lock is deactivated.

## 4.14 Acrylamide in foodstuffs

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

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190° C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

## 4.15 Energy tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly. Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

## 5 Cleaning and maintenance

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.



**Warning:** Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.



**Warning:** Never clean the appliance immediately after switching off. Let the appliance cool down.



**Warning:** 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.



- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

### 5.1 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;

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door,
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,

- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

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

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or 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 thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

## **5** Cleaning and maintenance

### **5.2 Storage**

- If you do not intend to use the appliance for a long time, please store it carefully.
- Please make sure that the appliance is unplugged, cooled down and totally dry.
- Store the appliance in a cool and dry place.
- Keep the appliance out of the reach of children.

### **5.3 Handling and transportation**

- During handling and transportation, carry the appliance in its original packaging. The packaging of the appliance protects it against physical damages.
- Do not place heavy loads on the appliance or the packaging. The appliance may be damaged.
- Dropping the appliance will render it non-operational or cause permanent damage. Dropping the appliance will render it non-operational or cause permanent damage.

## 6

# Troubleshooting

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service. If a meal does not turn out exactly as you wanted, refer to the Expert Cooking Guide section, where you will find plenty of cooking tips and tricks.


**Warning-Risk of electric shock!**

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Fault	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work. appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
E-01 appears in the display panel	The thermal safety switch-off function has been activated.	Call the after-sales service.
E-04 appears in the display panel	The thermal safety switch-off function has been activated.	Call the after-sales service.
E-17 appears in the display panel	Rapid heating has failed.	Call the after-sales service.