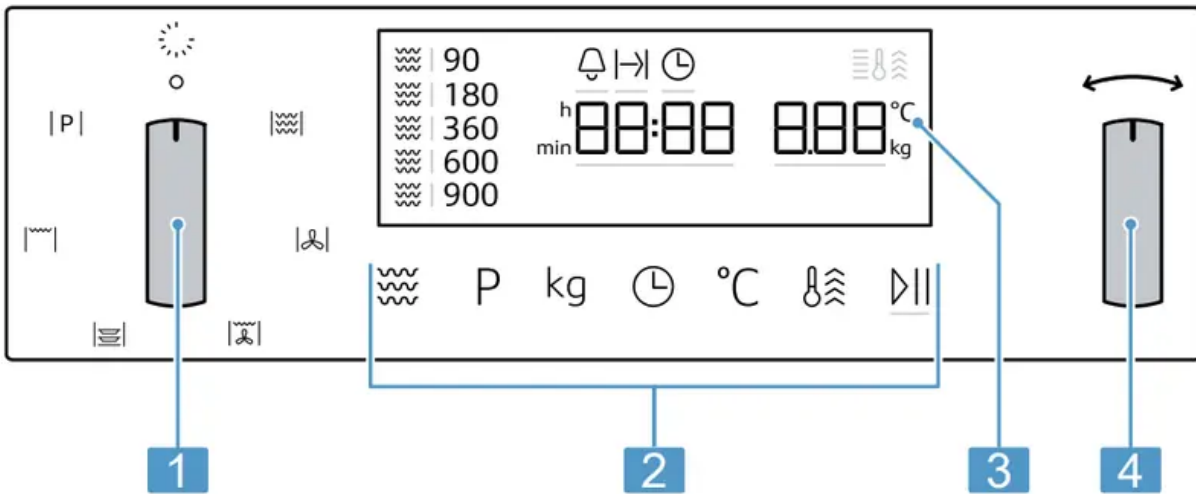


## Familiarising yourself with your appliance



On certain models, specific details such as the colour and shape may differ from those pictured.

- 1 Function selector
- 2 Touch fields
- 3 Display
- 4 Rotary selector

### Function selector

Use the function selector to set the types of heating and other functions. On some product variants, the function selector can be pushed in.

If you turn the function selector from the off position to a function, it takes a few seconds for the relevant function to be available.

### Rotary selector

Use the rotary selector to change the settings values shown in the display. On some product variants, the rotary selector can be pushed in. In selection lists, e.g. programmes, the first selection follows the last. For values, e.g. weight, turn the rotary selector back the other way when you reach the minimum or maximum value.

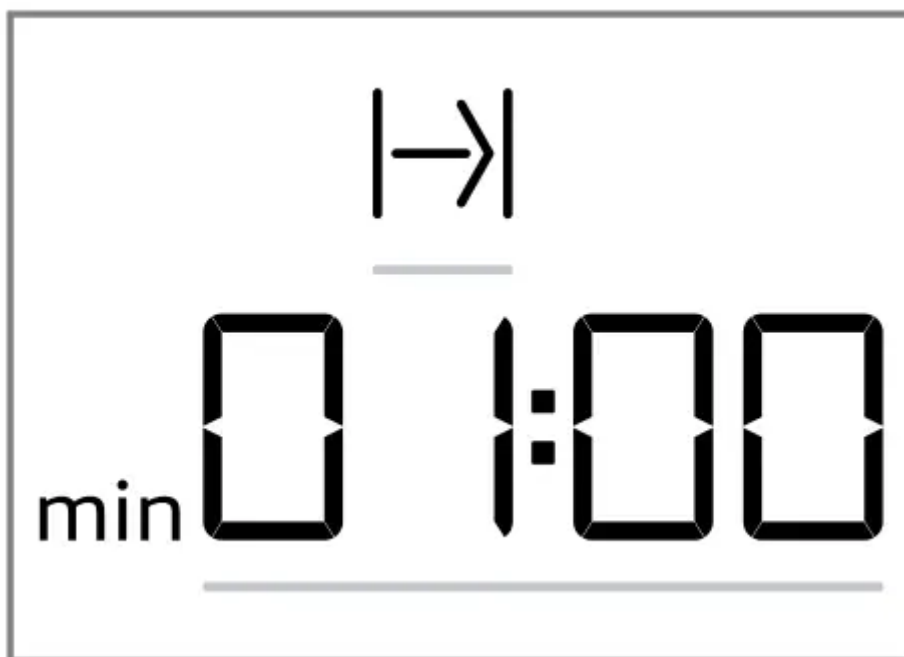
### Touch fields

Touch fields are touch-sensitive surfaces. To select a function, touch the relevant field

Symbol	Name	Use
☼	Microwave	Select the microwave power levels or switch on the microwave function for a type of heating.
P	Automatic programmes	Call up the selection of automatic programmes.
⌚	Time-setting options	Timer, cooking time or set the time.
°C	Temperature	Select set the temperature.
kg	Weight	Select set the weight.
▶	Start/stop	Press briefly: Start or stop operation. Press and hold: End operation. The settings are reset.

## Display

You can see the current setting values or options in the display







**Active value** The directly adjustable value is highlighted white with a red bar underlined. You can use the rotary selector to change the active value.

**Passive value** You cannot directly adjust the values outside the brackets. If you want to change a value, you must first activate the value.

### Display elements

Here you can find a short explanation of the various display elements.

Symbol	Name	Meaning
	Timer	If the symbol is highlighted, the timer appears in the display.
	Cooking time	If the symbol is highlighted, the cooking time appears in the display.
	Clock	If the symbol is highlighted, the clock appears in the display.
<b>h:min</b>	Hours/minutes	The time is displayed in hours and minutes.
<b>min:sec</b>	Minutes/seconds	The time is displayed in minutes and seconds.
	Rapid heating	If the symbol is highlighted, rapid heating is activated.
<b>°C</b>	Temperature	The temperature is displayed in °C.
<b>kg</b>	Weight	The weight is displayed in kg.

## Temperature display

The temperature display shows the heating progress.



After operation starts, the thermometer lights up and the bars next to it light up one after another to display the heating up progress of the interior temperature. When all the bars are lit, the appliance has reached the set temperature. When using the grill, all the bars are lit from the start. When using the microwave, there is no temperature display.






Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature inside the cooking compartment.

## Night mode

To save energy, the control panel brightness is automatically reduced to a lower level between 10 p.m. and 5.59 a.m.

## Types of heating

Here you can find an overview of the types of heating. You can find recommendations on using the types of heating.

Symbol	Name	Temperature/levels	Use
	Microwave	Microwave power settings: <ul style="list-style-type: none"><li>▪ 90 W</li><li>▪ 180 W</li><li>▪ 360 W</li><li>▪ 600 W</li><li>▪ 900 W</li></ul>	For defrosting, cooking and heating foods and liquids.
	Hot air	40 °C 100-230 °C	Let yeast dough rise, defrost cream cakes. For baking and roasting on one level.
	Hot air grilling	100-230 °C	Roasting poultry, whole fish and large pieces of meat.
	Plate warming	30-70 °C	Warming plates.
	Grill	Grill settings: <ul style="list-style-type: none"><li>▪ 1 = low</li><li>▪ 2 = medium</li><li>▪ 3 = high</li></ul>	Grilling flat items such as steak and sausages, or making toast. Browning food.
P	Programmes	-	There are preprogrammed settings for many dishes.

## Cooking compartment

The features of the cooking compartment make your appliance easier to use.

### Interior lighting

When you open the appliance door, the light in the cooking compartment switches on. If the appliance door remains open for longer than 15 minutes, the light switches off again.

In most operating modes, the interior lighting switches on as soon as operation starts. The interior lighting switches off again when operation stops.

You can specify whether you want the interior lighting to switch on during operation in the → "Basic settings", Page 17.

### Cooling fan

The cooling fan switches on and off as required. The hot air escapes through the ventilation slots above the appliance door.

**ATTENTION!** Covering the ventilation slots will cause the appliance to overheat.


► Do not cover the ventilation slots.

To cool the cooking compartment more quickly after operation, the cooling fan continues to run for a certain period afterwards. If the appliance is running in microwave operation, the appliance remains cool, but the cooling fan still switches on. The cooling fan may continue to run even when microwave operation has ended.

### Condensation

Condensation can occur in the cooking compartment and on the appliance door when cooking. Condensation is normal and does not adversely affect appliance operation. Wipe away the condensation after cooking.

## Appliance door

If you open the appliance door during operation, operation stops. If the appliance door is closed, you can continue operation with .



## Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

### Performing the initial configuration

After connecting the appliance to the power supply or following a power cut, the following prompt appears in the display for the setting the time. It may take a few seconds for the prompt to appear.

► Connect the appliance to the power supply.

√ :  flashes in the display and  lights up.

### Setting the time




1. Set the time using the rotary selector.

2. Press .

√ The clock time is set.

### Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Make sure that there is no leftover packaging, accessories or other objects in the cooking compartment.
2. Close the appliance door.
3. Use the function selector to set Hot air .
4. Use the rotary selector to set the temperature to 180 °C.
5. Press .
- a The appliance starts.
6. After one hour, press .
7. Turn the function selector to the off position.

√ The appliance is cleaned.

√ The appliance is switched off.

## **Cleaning the accessories**

▶ Clean the accessories thoroughly using soapy water and a soft cloth.

## **Basic operation**

You can find out everything you need to know about operating your appliance here.

### **Switching on the appliance**

▶ Turn the function selector to switch on the appliance.

√ The appliance is ready to use.

√ A default value appears in the display.

### **Switching off the appliance**

Switch your appliance off when you are not using it. If no settings are applied for an extended period, the appliance switches itself off automatically.

▶ Turn the function selector to the off position.

√ The appliance stops any ongoing functions.

√ The time appears in the display.

√ Some displays also remain visible in the display when the appliance has been switched off.

### **Setting the type of heating and temperature**

1. Use the function selector to set the required type of heating.

√ A default value appears in the display.

2. If necessary, change the settings. To do this, touch the appropriate field and use the rotary selector to change the value.

3. Press .

√ The appliance starts.

√  lights up.


√ With a type of heating with temperature, the temperature display lights up gradually.

4. If necessary, use the rotary selector to change the temperature while the oven is in operation.

When the appliance is in operation, you cannot set the temperature to 40 °C.

## Pausing operation

You can pause operation at any time.

1. Press  or open the appliance door.

√ Operation is paused.

√  flashes.

2. To continue operation, close the appliance door and press .

√ Operation continues.

√  lights up.

## Stopping operation



You can stop operation at any time.

► Turn the function selector to the off position. The fan may continue to run after operation has been paused or stopped.

√ The appliance stops any ongoing functions.

## Rapid heating

To save time, you can shorten the preheat time for certain types of heating from a minimum temperature of 100 °C. You can use rapid heating for the following types of heating:


-  Hot air, exception: Hot air 40 °C
-  Hot air grilling

## Configuring rapid heating

To ensure an even cooking result, do not place the accessory with the food in the cooking compartment until rapid heating has finished. Do not set a cooking time until rapid heating has finished.

1. Set a suitable type of heating and a temperature of at least 100 °C.

2. Press .

√  lights up in the display.

3. Press .

√ Rapid heating starts.


√  lights up.

✓ Once the set temperature has been reached, the rapid heating process ends. A signal sounds and goes out in the display. Your appliance continues to run with the set type of heating and temperature.

✓ Rapid heating is automatically deactivated within no more than 15 minutes

### **Cancelling rapid heating**



► Press .

✓  goes out in the display. Your appliance continues to run with the set type of heating and temperature.

### **Safety switch-off function**

For your safety, the appliance has a safety switch-off function. The appliance is automatically switched off if it has been in operation for an extended period. How long the appliance waits before switching itself off depends on the setting:

- Hot air 40 °C and preheating: 24 hours
- Hot air 100-230°C and hot air grilling: 5 hours
- Grill: 90 minutes

If the appliance has been switched off by the safety switch-off function,  is shown in the display. You can confirm this message by pressing .

## **Microwave**

You can use the microwave to cook, heat up, bake or defrost food very quickly. The microwave can be used on its own or in combination with a type of heating.

### **Microwave power settings**

Here you can find an overview of the different microwave power settings and when to use them

Microwave output in watts	Maximum cooking time	Use
90 W	1:30 hours	Defrosting delicate foods
180 W	1:30 hours	Defrosting food and continued cooking.
360 W	1:30 hours	Cooking meat and fish or heating delicate foods.
600 W	1:30 hours	Heating and cooking food.
900 W	30 minutes	Heating liquids. The maximum power setting is not designed for heating food.

### Default settings

The appliance suggests a cooking time for each microwave power setting. You can accept this value or change it in the relevant area.

### Microwave-safe cookware and accessories

To heat food evenly and avoid damaging your appliance, it is important to use the right cookware and accessories.

Read the manufacturer's instructions before using any cookware in the microwave. If in doubt, carry out a cookware test. Testing cookware for microwave suitability → Page 13

### Microwave-safe

Cookware and accessories	Reason
<p>Cookware made from heat-resistant, microwavesafe material:</p> <ul style="list-style-type: none"> <li>• Glass</li> <li>• Glass ceramic</li> <li>• Porcelain</li> <li>• Temperature-resistant plastic</li> <li>• Fully glazed ceramic without cracks</li> </ul>	<p>Microwaves do not damage heat-resistant material.</p>
<p>Accessories supplied: Wire rack</p>	<p>The wire rack supplied has been designed specifically for the appliance and is therefore suitable for microwave use</p>
<p>Metal cutlery</p>	<p>You can use metal cutlery, e.g. place a spoon in a glass, to prevent delayed boiling.</p> <p><b>Note:</b> Metal may create sparks, which could damage the cooking compartment and the inner door pane. Metal must be kept at least 2 cm from the cooking compartment walls and the inside of the door.</p>

### Not microwave-safe

Cookware and accessories	Reason
<p>Metal cookware</p>	<p>Microwaves cannot pass through metal. The food is barely heated or not heated at all.</p>
<p>Cookware with gold or silver decoration</p>	<p>Microwaves can damage gold and silver decoration. Only use this kind of cookware if the manufacturer guarantees that it is microwave-safe</p>

### Microwave-safe in MicroCombi mode

In MicroCombi mode, a microwave output of up to 600 W watts can be added to a type of heating. This means that metal dishes can be used in MicroCombi mode.



Cookware and accessories	Reason
Accessories supplied	The accessories supplied, e.g. the wire rack, do not create sparks in MicroCombi mode.
Metal baking tins	<p>Cakes will brown both on top and on the bottom, as baking tins made of metal conduct heat more efficiently.</p> <p><b>Note:</b> Metal may create sparks, which could damage the cooking compartment and the inner door pane. Metal must be kept at least 2 cm from the cooking compartment walls and the inside of the door.</p>


## Testing cookware for microwave suitability

Test cookware to see whether it is suitable for microwave use. Testing cookware is the only time the appliance should be operated in microwave mode without any food inside.

**WARNING – Risk of scalding!** The accessible parts of the appliance become hot during operation.



► Never touch these hot parts.


► Keep children at a safe distance.

1. Place the empty cookware in the cooking compartment.
2. Set the appliance to run for 30 seconds to 1 minute at maximum power.
3. Press  to start.
4. Check the cookware several times:
  - If the cookware is cold or warm to the touch, it is suitable for microwave use.
  - If the cookware becomes hot or sparks are created, stop the cookware test. The cookware is not microwave-safe.

## Configuring the microwave settings

Different power levels and settings are available for different types of food and recipes.

1. Read the safety instructions → Page 4 and the section on how to prevent material damage → Page 5.
2. Read the information on microwave-safe cookware and accessories. → Page 12
3. Set the function selector to  .
4. To set the required microwave power setting, press  .

5. Use the rotary selector to set the required cooking time.
6. Press  to start. You can change the cooking time at any time during operation using the rotary selector.
  - √ The cooking time starts to count down and the microwave starts.
  - √ Once the cooking time has elapsed, the microwave stops and a signal sounds.
7. When the dish is cooked, turn the function selector to the off position.


## Intervals for the time settings

The interval for setting a cooking time in microwave operation changes with the length of the cooking time.

Cooking time	Interval
0–1 minutes	5 seconds
1-3 minutes	10 seconds
3–15 minutes	30 seconds
15 minutes – 1 hour	1 minute
1 hour – 1 hour 30 minutes	5 minutes





## Changing the microwave power

► Press  .

Repeatedly pressing switches from the highest to the lowest microwave power setting. If the microwave function is only added after starting, the appliance pauses. Press  to start.

## Pausing operation

You can pause operation at any time.

1. Press  or open the appliance door.
  - √ Operation is paused.
  - √  flashes.
2. To continue operation, close the appliance door and press  .
  - √ Operation continues.
  - √  lights up.

## Stopping operation


You can stop operation at any time.

► Turn the function selector to the off position. The fan may continue to run after operation has been paused or stopped.




√ The appliance stops any ongoing functions.

## MicroCombi

To reduce the cooking time, you can use certain of the types of heating in combination with microwave mode. MicroCombi mode can be used with the following types of heating:

-  Hot air
-  Hot air grilling
-  Grill

Exceptions:

-  Microwave power setting 900 W
-  Hot air 40 °C
-  Warming plates

## Configuring MicroCombi mode

Switch on microwave mode in addition to a type of heating.

1. Set the function selector to a combinable type of heating.

√ A default value for the temperature is displayed.

2. Set the temperature using the rotary selector.

3. To set the required microwave power setting, press  .

√ A default value for the cooking time is displayed.

4. Use the rotary selector to set the cooking time.


5. Press  to start.

√ The cooking time counts down and MicroCombi mode starts.

√ Once the cooking time has elapsed, MicroCombi mode ends automatically and a signal sounds.





## Changing the microwave power

► Press .

Repeatedly pressing switches from the highest to the lowest microwave power setting. If the microwave function is only added after starting, the appliance pauses. Press  to start.

## Pausing operation

You can pause operation at any time.

1. Press  or open the appliance door.
  - √ Operation is paused.
  - √  flashes.
2. To continue operation, close the appliance door and press .
- √ Operation continues.
- √  lights up.

## Stopping operation






You can stop operation at any time.

► Turn the function selector to the off position. The fan may continue to run after operation has been paused or stopped.

√ The appliance stops any ongoing functions.

## Heating and drying the cooking compartment

Always dry the cooking compartment after operation to ensure that no moisture remains.

1. Allow the appliance to cool down.
2. Remove the worst of the food residues from the cooking compartment immediately.
3. Wipe any humidity from the cooking compartment floor.
4. Use the function selector to set the  type of heating.
5. Press .
6. Use the rotary selector to set the temperature to 150 °C.
7. Press  twice.
- √  is highlighted in the display.
8. Use the rotary selector to set a cooking time of 15 minutes.
9. Press  to start.
- √ The drying process starts and ends after 15 minutes.

10. Open the appliance door to allow the steam to escape.

### **Drying the cooking compartment by hand**

Always dry the cooking compartment after operation to ensure that no moisture remains.

1. Allow the appliance to cool down.
2. Remove the worst of the food residues from the cooking compartment.
3. Dry the cooking compartment with a sponge.
4. Leave the appliance door open for 1 hour so that the cooking compartment dries completely.

## **Automatic programmes**

Automatic programmes can help you prepare different dishes by selecting the optimal settings automatically.

### **Tips on configuring the settings for dishes**

Follow these tips to achieve optimal cooking results

- Only use food that is in perfect condition.
- Only use meat at refrigerator temperature.
- Only use frozen food straight from the freezer.
- Take the food out of its packaging and weigh it. If you cannot set the exact weight on the appliance, round the weight up or down.
- Place the food in the cold cooking compartment.
- Always use microwave-safe, heat-resistant cookware, for example made of glass or ceramic.

### **Overview of dishes**

The appliance prompts you to enter the weight. You can only enter weights within the intended weight range.

### **Defrosting**

No.	Food	Accessories	Rack position	Weight range in kg	Notes
P01	Minced meat	Shallow cookware without lid	~	0,2-1,0	After turning, remove any minced meat that has already defrosted.
P02	Pieces of meat	Shallow cookware without lid	~	0,2-1,0	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P03	Chicken, chicken pieces	Shallow cookware without lid	~	0,4-1,8	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P04	Bread	Shallow cookware without lid	~	0,2-1,0	Bread should only be defrosted in the required amounts, as it quickly becomes stale. If possible, separate the slices.

## Cooking programmes

No.	Food	Accessories	Rack position	Weight range in kg	Notes
P05	Rice	Cookware with lid	~	0,05-0,2	Do not use boil-in-the-bag rice. Rice foams a lot during cooking. Enter the uncooked weight (without liquid). Add two to two and a half times the amount of liquid to the rice.
P06	Potatoes	Cookware with lid	~	0,15-1,0	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
P07	Vegetables	Cookware with lid	~	0,15-1,0	Cut into pieces of equal size. Add 1 tbsp water per 100 g.

## Combi cooking programmes

No.	Food	Accessories	Rack position	Weight range in kg	Notes
P08	Bake, frozen	Cookware without lid	~	0,4-1,2	The bake should not be thicker than 3 cm.
P09	Chicken, whole	Cookware without lid	~	0,5-2,0	Breast side down.
P10	Sirloin, medium	Cookware without lid	~	0,5-1,5	

No.	Food	Accessories	Rack position	Weight range in kg	Notes
P11	Pork neck joint	Cookware with lid	~	0,5-2,0	
P12	Lamb, medium	Cookware with lid	~	0,8-2,0	Shoulder joint or boned leg of lamb
P13	Meat loaf	Cookware without lid	~	0,5-1,5	The meat loaf should not be thicker than 7 cm.
P14	Fish, whole	Cookware without lid	~	0,3-1,0	Scale the fish beforehand. Place the fish in the cookware in its "swimming position".
P15	Rice stew with fresh ingredients	Deep cookware with lid	~	0,05-0,2	Add one part rice, three parts water, four parts vegetables. Only use fresh ingredients. Only enter the weight of the rice.

## Applying settings for dishes

1. Set the function selector to P.

√ The display shows the first dish number and a default value for the weight.

2. Use the rotary selector to set the required weight.

3. Press **kg**.

4. Turn the rotary selector to set the weight. Before starting, you can use **P** and **kg** to switch between the dish and the weight.

✓ The appliance automatically sets the right cooking time.

5. Press **▶||**. After starting, the dish and weight cannot be changed. The set weight can be displayed with .

✓ The appliance starts.

✓ **▶||** lights up.

✓ You will see the cooking time counting down.

✓ For some programmes, a short audible signal sounds when you have to stir or turn the dish.

6. When the cooking time has elapsed:

– A signal sounds. The appliance stops heating.

– Turn the function selector to the off position.

## Pausing operation

You can pause operation at any time.

1. Press **▶||** or open the appliance door.

✓ Operation is paused.

✓ **▶||** flashes.

2. To continue operation, close the appliance door and press **▶||** .

✓ Operation continues.

✓ **▶||** lights up.

## Stopping operation

You can stop operation at any time.

► Turn the function selector to the off position. The fan may continue to run after operation has been paused or stopped.

✓ The appliance stops any ongoing functions.

## Basic settings

You can configure the appliance to meet your needs.

### Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

Display	Basic setting	Selection	Description
c01	Signal duration	1 = short = 10 seconds 2 = medium = 30 seconds <sup>1</sup> 3 = long = 2 minutes	Signal duration after a cooking time has elapsed or the timer is set.
c02	Button tone	0 = off 1 = on <sup>1</sup>	Switch the button tones on or off.
c03	Display brightness	1 = low 2 = medium <sup>1</sup> 3 = high	Set the brightness of the display.
c04	Time indicator	0 = off 1 = on <sup>1</sup>	Show the clock time in the display.
c05	Interior lighting	0 = off 1 = on <sup>1</sup>	Switch the interior lighting on or off.
c06	Factory setting	0 = off <sup>1</sup> 1 = on	Reset the changed settings to the factory settings.





<sup>1</sup> Factory setting (may vary according to model)

Display	Basic setting	Selection	Description
c07	Demo mode	0 = off <sup>1</sup> 1 = on	Switch demo mode on or off. <b>Note:</b> Demo mode is only visible in the first 5 minutes after connecting the appliance to the mains.
c08	Signal volume	1 = low 2 = medium <sup>1</sup> 3 = high	Setting the signal volume.

<sup>1</sup> Factory setting (may vary according to model)

### Changing the basic settings

**Requirement:** The appliance must be switched off.

1. Press and hold  for a few seconds.  
√ The first basic setting is shown in the display.
2. Use the rotary selector to change the basic setting.
3. Press .  
√ The next basic setting is shown in the display.
4. Use  to select all the required basic settings and change the values.
5. To save the changes, press and hold  for a few seconds.

**Tip:** Your changes to the basic settings will be retained even after a power cut.

## Discarding changes to the basic settings

- ▶ Turn the function selector.

√ All changes are discarded and not saved.

## Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### Cleaning products

Only use suitable cleaning products.

**WARNING – Risk of electric shock!** An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

#### ATTENTION!

- Unsuitable cleaning products may damage the surfaces of the appliance.
- ▶ Do not use harsh or abrasive detergents.
- ▶ Do not use cleaning products with a high alcohol content.
- ▶ Do not use hard scouring pads or cleaning sponges.
- ▶ Do not use any special cleaners for cleaning the appliance while it is hot.
- ▶ Only use glass cleaners, glass scrapers or stainless steel care products if recommended in the cleaning instructions for the relevant part.
- ▶ Wash sponge cloths thoroughly before use.
  - Using oven cleaner while the cooking compartment is still warm may damage the enamel.
- ▶ Never use oven cleaner in the cooking compartment when it is still warm.
- ▶ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance. You can find out which cleaning products are suitable for each surface or part of the appliance in the individual cleaning instructions.

### Cleaning the appliance

Clean the appliance as specified. This will ensure that the different parts and surfaces of the appliance are not damaged by incorrect cleaning or unsuitable cleaning products.

**WARNING – Risk of burns!** The appliance gets very hot.

- ▶ Never touch the inside surfaces of the cooking compartment or the heating elements while they are hot.
- ▶ Always allow the appliance to cool down.
- ▶ Keep children at a safe distance.

**WARNING – Risk of fire!** Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

**WARNING – Risk of injury!** Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use glass scrapers, sharp or abrasive cleaning aids, or harsh cleaning products.
  1. Follow the instructions for → "Cleaning products", Page 18.
  2. Follow the instructions on cleaning the appliance components or surfaces.
  3. Unless otherwise specified:
    - Clean the appliance components with hot soapy water and a dish cloth.
    - Dry with a soft cloth.

### **Cleaning the cooking compartment**

1. Follow the instructions for → "Cleaning products", Page 18.
2. Use hot soapy water or a vinegar solution for cleaning.
3. Use oven cleaner to remove very heavy soiling. Only use oven cleaner when the cooking compartment is cold. Do not use oven spray, other aggressive oven cleaners or abrasive materials. To avoid scratching the surface, do not use scouring pads, rough sponges or pan cleaners.

**Tip:** To eliminate unpleasant odours, heat up a cup of water with a few drops of lemon juice for 1 to 2 minutes at maximum microwave power. Always place a spoon in the container to prevent delayed boiling.

4. Dry with a soft cloth.

### **Cleaning the glass floor**

1. Follow the instructions for → "Cleaning products", Page 18.
2. Clean the glass floor with hot soapy water and a soft dish cloth. Do not use metal or glass scrapers for cleaning. Do not scour.
3. Dry with a soft cloth.

## Cleaning the front of the appliance

1. Follow the instructions for → "Cleaning products", Page 18.
2. Clean the front of the appliance using hot soapy water and a dish cloth. Follow the cleaning instructions.

Part/surface	Cleaning instructions
Appliance front	Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Do not use glass cleaners or metal or glass scrapers for cleaning. To prevent corrosion, remove any limescale, grease, starch or albumin (e.g. egg white) stains on stainless steel fronts immediately. On stainless steel surfaces, use special stainless steel cleaning products suitable for hot surfaces. You can obtain stainless steel cleaning products from our after-sales service or from specialist retailers. Apply a thin layer of the stainless steel cleaning product with a soft cloth.

**Note:** Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic or metal.

3. Dry with a soft cloth.

## Cleaning the display

1. Follow the instructions for → "Cleaning products", Page 18.
2. Wipe the display using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.
3. Dry with a soft cloth.

## Cleaning the accessories

1. Follow the instructions for → "Cleaning products", Page 18.
2. Soften burnt-on food residues with a damp dish cloth and hot soapy water.
3. Clean the accessories with hot soapy water and a soft dish cloth or washing-up brush.
4. Clean the wire rack with stainless steel cleaner or in the dishwasher. Use steel wool or oven cleaner to remove very heavy soiling.
5. Dry with a soft cloth.

## Tips on caring for your appliance

Follow the tips on appliance care to make sure your appliance functions properly at all times.

Measure	Advantage
Always keep the appliance clean and remove dirt immediately. Always clean the cooking compartment after use.	Prevents dirt from accumulating and burning on.
Remove splashes and patches of limescale, grease, starch and albumin (e.g. egg white) immediately	Prevents corrosion.
Use the pizza tray for very moist cakes.	Keeps the cooking compartment cleaner
Use suitable cookware for roasting, e.g. a roasting dish.	Keeps the cooking compartment cleaner.
You can purchase suitable cleaning and care products from our aftersales service. Always follow the manufacturer's instructions.	

## Cleaning the door panels

1. Follow the instructions for → "Cleaning products", Page 18.
2. Clean the door panels with a damp dish cloth and glass cleaner. Do not use a glass scraper.

**Note:** Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.

3. Dry with a soft cloth.

## Cleaning the door seal

1. Follow the instructions for → "Cleaning products", Page 18.
2. Clean the door seal with hot soapy water and a soft dish cloth. Do not use metal or glass scrapers for cleaning. Do not scour.
3. Dry with a soft cloth.

## Drying the cooking compartment by hand

**WARNING – Risk of burns!** The appliance will become hot during operation.

- ▶ Allow the appliance to cool down before cleaning it.
  1. Remove any food remnants from the cooking compartment.
  2. Dry the cooking compartment with a soft cloth.
  3. Leave the appliance door open until the cooking compartment has dried completely

## Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

**WARNING – Risk of injury!** Improper repairs are dangerous.






- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

**WARNING – Risk of electric shock!** Improper repairs are dangerous.


- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.

## Malfunctions

Fault	Cause	troubleshooting
<b>The appliance is not working.</b>	The mains plug of the power cord is not plugged in.	► Connect the appliance to the power supply.
	The circuit breaker is faulty	► Check the circuit breaker in the fuse box
	There has been a power cut.	► Check whether the lighting in your kitchen or other appliances are working.
	Malfunction	<ol style="list-style-type: none"> <li>1. Switch off the fuse in the fuse box.</li> <li>2. Switch the fuse back on after approx. 10 seconds.</li> </ol> <p>√ If the fault was a one-off, the message disappears.</p> <ol style="list-style-type: none"> <li>3. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 35</li> </ol>
<b>Appliance is not heating, colon is flashing in the display</b>	Demo mode is activated in the basic settings.	<ol style="list-style-type: none"> <li>1. Disconnect the appliance from power supply by briefly switching off the circuit breaker in the fuse box.</li> <li>2. Deactivate demo mode in the basic settings in the next 3 minutes.</li> </ol>
<b>Microwave operation is stopped.</b>	Malfunction	<ol style="list-style-type: none"> <li>1. Switch off the fuse in the fuse box.</li> <li>2. Switch the fuse back on after approx. 10 seconds.</li> </ol> <p>√ If the fault was a one-off, the message disappears.</p> <ol style="list-style-type: none"> <li>3. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 35</li> </ol>
		► Select a higher microwave power setting.

<b>Food takes longer than usual to heat up.</b>	The microwave power setting was too low.	
	You have placed a larger amount of food than normal in the appliance.	▶ Set a longer cooking time. Double the amount needs double the cooking time.
	The food was colder than usual.	▶ Stir or turn the food during cooking.
<b>The microwave does not work.</b>	The door was not fully closed.	▶ Check whether food residue or debris is trapped in the door.
	 has not been pressed.	▶ Press  .
<b>12:00 flashes in the display and the  symbol lights up.</b>	There has been a power cut.	▶ Reset the time. → "Setting the time", Page 11
<b>The appliance is not in operation. A cooking time is shown in the display.</b>	 has not been pressed.	▶ Press 

## Information on display panel

Fault	Cause	troubleshooting
<b>A message with "D" or "E" appears in the display, e.g. D0111 or E0111.</b>	Malfunction	<ol style="list-style-type: none"><li>1. Switch off the fuse in the fuse box.</li><li>2. Switch the fuse back on after approx. 10 seconds.</li></ol> <p>√ If the fault was a one-off, the message disappears.</p> <ol style="list-style-type: none"><li>3. If the message appears again, call the after-sales service. Please specify the exact error message when calling. → "Customer Service", Page 35</li></ol>
<b>The message  appears in the display.</b>	The automatic safety cut-out function has been activated.	▶ Press any button.
<b>The message E11 appears in the display.</b>	Moisture in the control panel.	▶ Allow the control panel to dry.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.