

MICROMAT COMBI 635

Microwave

Operating Instructions

Dear Customer

Thank you for buying a MICROMAT-COMBI microwave oven and putting your trust in the AEG brand name.

Before using your AEG microwave with grill and hot-air for the first time, please read the instruction book thoroughly. This will enable you to take advantage of all the features that the appliance offers. It will also ensure trouble free operation and the avoidance of unnecessary service calls.



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Important Information

Ecologically responsible disposal of packaging materials and old appliances

Packaging Materials

AEG microwave ovens require effective packaging to protect them during transportation. Only the minimum packaging necessary is used.

Packaging materials (e.g. foil or polystyrene) can place children at risk.

Danger of suffocation. Keep packaging material away from children.

All packaging materials used are environment friendly and recyclable. The cardboard is made from recycled paper and the wooden parts are untreated. Plastic items are marked as follows:

>PE< polyethylene eg packaging film

>PS< polystyrene eg packing (CFC-free)

>PP< polypropylene eg packaging straps

By using and re-using the packaging, raw materials are saved and waste volume is reduced.

Packaging should be taken to your nearest recycling centre. Contact your local council to find out where this is.

Disposal of old appliances

Old appliances should be made safe before disposal by removing the plug, and cutting off and disposing of the power cable.

It should then be taken to the nearest recycling centre or returned to your electrical retailer, who may dispose of it for a small charge.

Safety Instructions

General

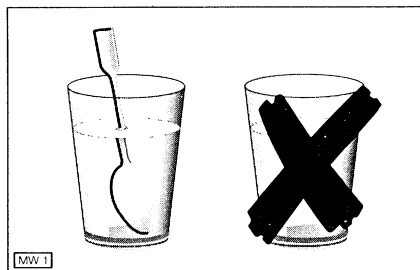
- The appliance should only be operated with the turntable and turntable support inserted.
- Only suitable microwave ovenware should be used.
- If smoke is observed keep the oven door closed and disconnect the power supply.
- Never ever use the microwave oven if it is no longer functioning properly.
- Damaged appliance parts can only be replaced by exactly the same make of parts. Special tools are required for this operation.
- This appliance complies with all relevant safety regulations. In order to maintain the safety of your appliance, repairs should only be carried out by a fully qualified electrician, trained by the manufacturer. Repairs carried out by unqualified electricians can place the user in severe danger. In the case of any defect or breakdown please therefore contact your local electrical dealer or the AEG Service Department direct.

For trouble free and safe operation

- Never jam anything between the door and door frame
- Always keep the door seals and their surfaces clean
- Do not keep any flammable items in the microwave. They could ignite when the unit is switched on.
- Switch the appliance on only when food has been placed in the cooking space. The machine can overload if there is no food present.

Microwaves

- To avoid delayed boiling when heating liquids, always place a teaspoon in the container. Ensure the spoon does not touch the walls of the oven. When delayed boiling occurs, boiling point is reached without the usual bubbles and steam rising. If this happens, sudden shaking of the container, however slight, can cause the liquid to suddenly and vigorously boil over or spurt.
There is a risk of scalding.



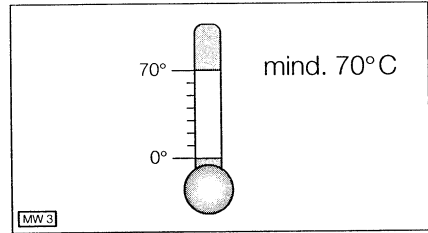
- Food with "skin" or "peel" such as potatoes, tomatoes, sausages etc must be pierced with a fork to allow any steam present to escape. This will prevent the food from bursting.



Safety Instructions

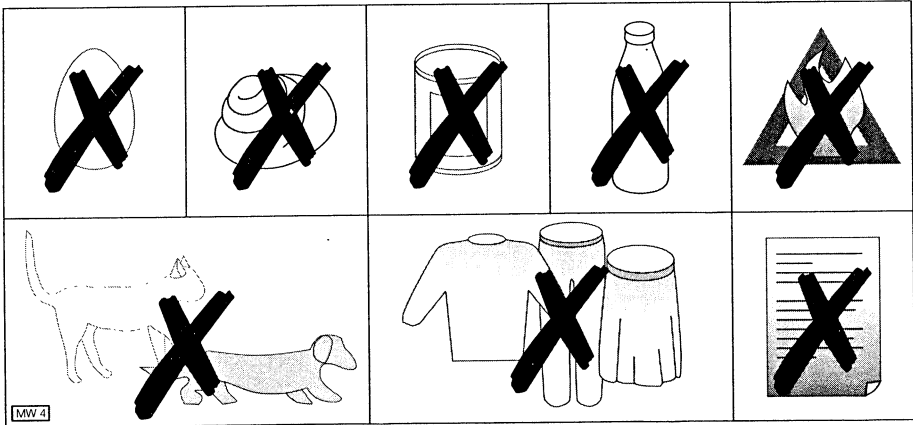
Microwaves

- ❑ A minimum temperature of 70 °C is necessary to cook or heat food.
To achieve this simply follow the instructions given in the cooking tables (time/power). Never use a mercury or liquid thermometer for measuring food temperatures.



- ❑ Baby food in jars or bottles should always be heated without a lid or top,. They must also be stirred well or shaken after heating to ensure uniform distribution of heat. **Always check the temperature** before feeding your child.
- ❑ The hot food in a microwave oven will heat up the ovenware. For this reason always **use oven gloves** for handling hot dishes.
- ❑ Never overcook your food for too long or at too high a power setting. Some areas of the food can dry out and even ignite.

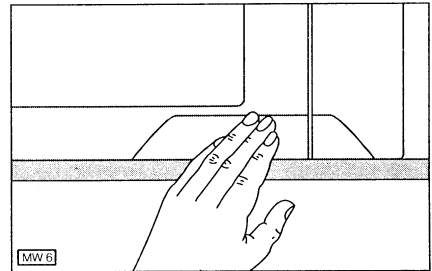
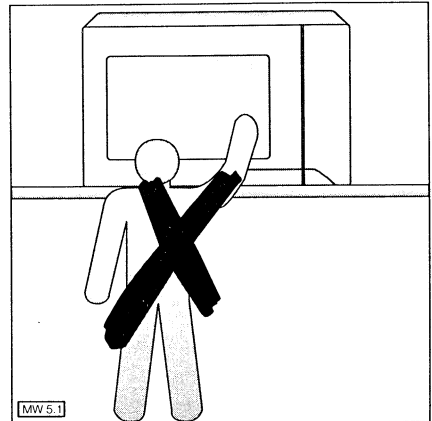
Never use your microwave oven:



- to boil eggs or escargots in their shells, otherwise they will burst. Eggs can be poached or “fried” in a microwave oven as long as the yolks are pricked.
- to heat large quantities of cooking oil (fondue or deep frying) and drinks containing a high percentage of alcohol – **there is a danger of spontaneous combustion!**
- to heat unopened cans, bottles etc.
- to dry animals, textiles and paper.
- for crockery like porcelain, ceramics or earthenware with porous holes (e.g. on the handles or unglazed bases) that can fill up with water. This can cause vapour pressure to build up during cooking which could shatter the dish.

Grill/Hot-air

- Only pre-heat the oven before use for surface grilling, Rotitherm roasting / grilling or hot air. Never pre-heat for combination mode or microwave only.
- The viewing window heats up during combination, surface grilling, Rotitherm roasting / grilling and hot-air cooking, so keep small children well away from the appliance.
- To close the oven door when the viewing window is hot, press the trapezoid plate on the lower right-hand side of the door.
- The cooking area, the grill heating elements, the shelf racks, the turntable and the anti-splash glass plate become very hot during all modes except microwave only. You should therefore take care before touching anything.



General operating instructions

Suitable ovenware

Ovenware material	Mode of operation			
	Micro-wave	Hot-air	Grilling or Rotitherm roasting / grilling	Combination
Ovenproof glass and ceramic dishes (without any metal parts, e.g. Pyrex, Oven-to-tableware)	X	X	X	X
Non ovenproof glass and porcelain ¹⁾ (e.g. table crockery)	X	-	-	-
Ovenproof earthenware ²⁾	X	X	X	X
Plastic, heat-resistant up to 200 °C	X	X ³⁾	-	X ³⁾
Paper	X	-	-	-
Microwave cling film	X	-	-	-
Roasting bag	X	X ³⁾	-	X ³⁾
Metal cooking containers	-	X	X	-
Metal baking tins including non-stick	-	X	-	-
Wire shelf	X	X	X	X
Oven-proof glass dish	X	X	X	X
Baking tray	-	X	-	-

X suitable - not suitable

¹⁾ excluding silver, gold, platinum or metal decoration

²⁾ does not include glaze containing metal

³⁾ please note the maximum temperature stated by the manufacturer

What else to look out for ...

- ❑ Food comes in all shapes, sizes and textures. The quantities also vary. For these reasons the time and amount of energy needed to defrost, heat or cook will also vary.

As a general rule:

Double the power = nearly double the time

Please refer to the cooking tables. To be on the safe side, always select the shorter cooking time. Then extend the time as necessary.

- ❑ Microwaves work by making the food heat itself up. Because of this, not all areas of the food will be heated at the same time. When heating larger quantities of food, it is particularly important to stir or turn them over.
- ❑ **“Standing time”** is referred to in the cooking tables. This is the time you should leave the food to stand without power (either inside or outside the appliance). This ensures even distribution of heat throughout the food.

Installing and Connecting

Build-in models

To install the appliance in a hanging kitchen cabinet, use the appropriate mounting frame. Note the relevant instructions for Installation and Connection.

The appliance must be connected to the fixed wiring via the use of a 20 amp double pole switch, in order that the appliance can be disconnected from the mains with a contact break of at least 3 mm on all poles. This switch should be fused at 20 amps.

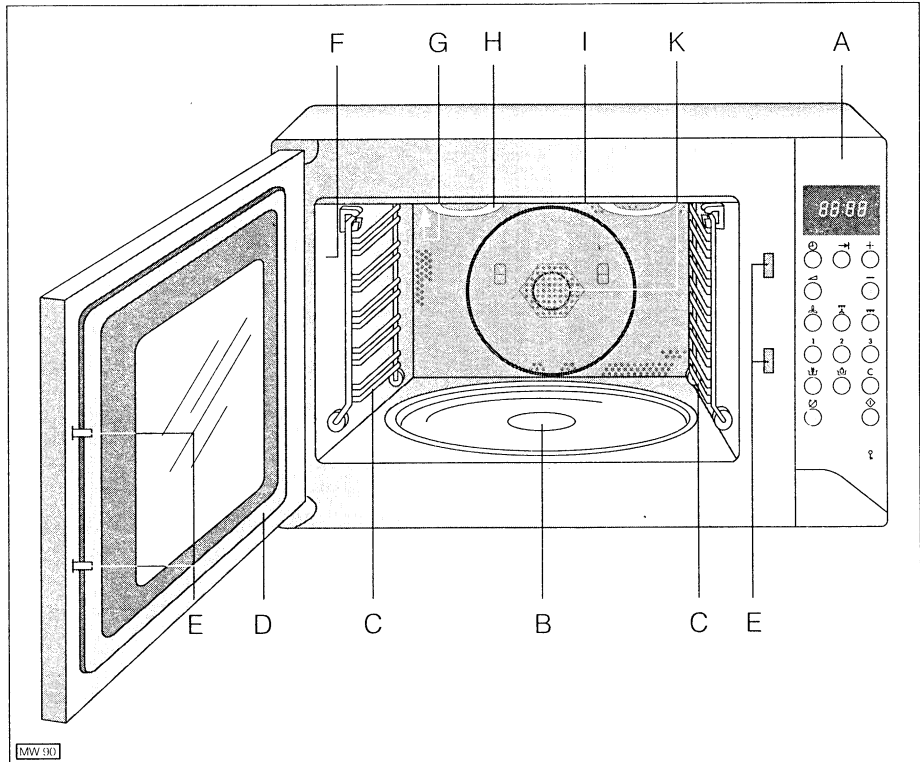
We strongly recommend the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. who will comply with the local I.E.E. and any local electrical regulations.

CE This appliance meets the following EU regulations:

- Low tension regulation: 73/23/EWG – 19. 02. 1973
- EMV-Regulation: 89/336/EWG – 03. 05. 1989
(including amendment 92/31/EWG)

Product Description

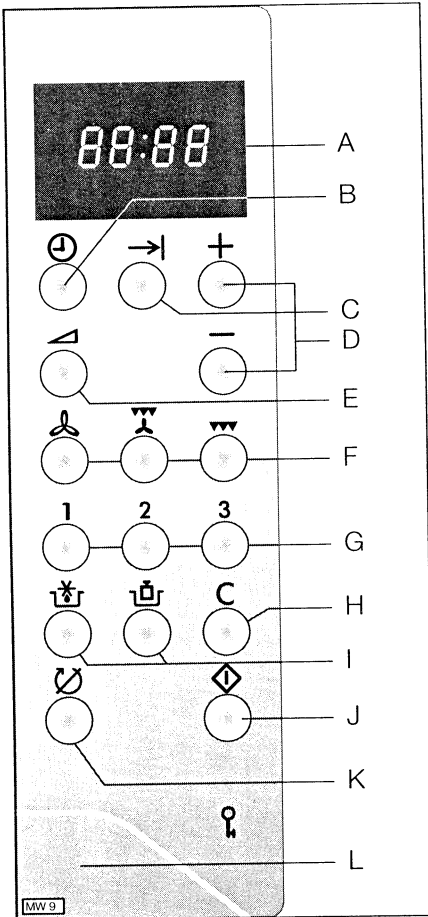
The appliance



- A** Control Panel
- B** Turntable
- C** Removable shelf rack
- D** Door seal
- E** Door latch and catch
- F** Interior lighting
- G** Cover for wave distributor
- H** Grill heating elements
- I** Anti-splash glass plate
- K** Ring heating element and fan

Product Description

Control Panel



A Display field for time of day, cooking time, functions etc

B Button for setting clock ⌚

C Button for pre-selecting duration/end → for setting the baking, roasting or grill cooking duration and the time it should end.

D Button for entering more or less of something (+/-) e.g. time

E Button for selecting microwave output ▽ for setting the required power level

F Button for selecting the following operations

- ☰ Grilling
- ☼ Rotitherm roasting / grilling
- ☂ Hot-air

G Buttons for storing programmes in memory

H Cancellation button C to cancel errors or interrupt an operation

I Button for selecting automatic programmes

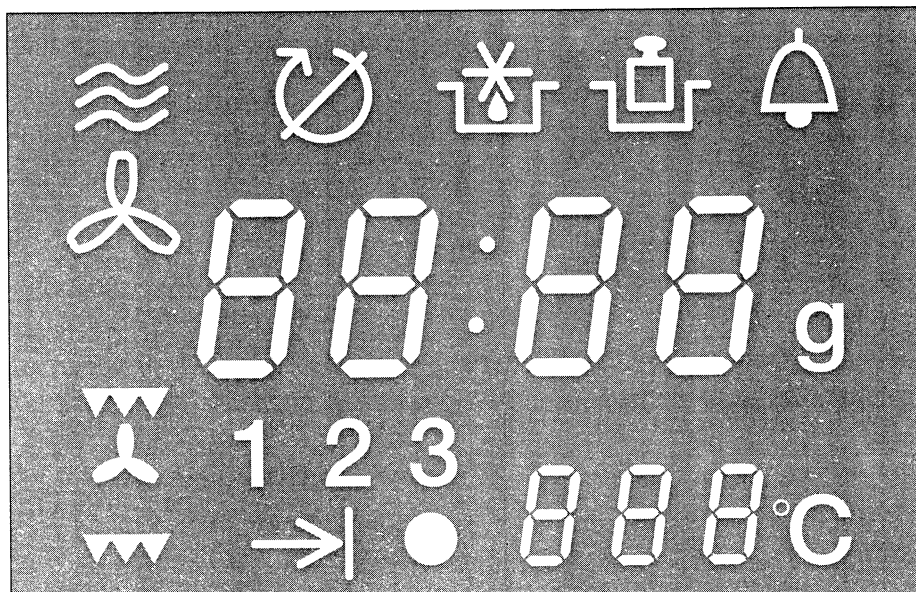
- ☼ automatic cooking programme
- ☼ automatic defrost programme

J Start Button ⬠ to start the selection process

K Button for switching the turntable off ☼

L Button for opening door ⚓

Display area



MW 10

What the symbols mean:

88:88 Shows the time of day, cooking time, weight etc.

≍ Microwave only

⊘ Turntable off

☼ Automatic defrost

☼ Automatic cooking

🔔 Minute Timer with Alarm

888°C Temperature display
50–250 °C for ☼
50–200 °C for ☼ and ☼

● Temperature control light (stays lit till the selected temperature has been reached)

→ Pre-selection of programme duration/end

123 Selected memory programme

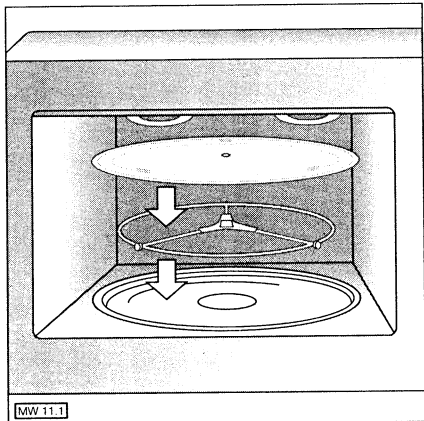
☼ Grilling

☼ Rotitherm roasting / grilling

☼ Hot-air

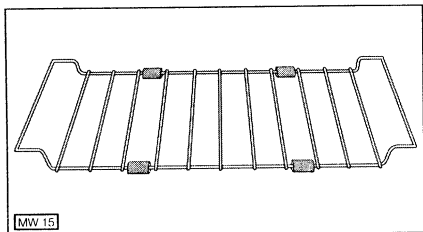
Product Description

Accessories



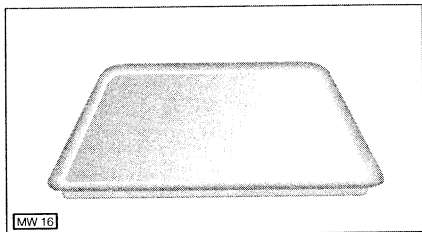
The **turntable** and **turntable support** should be installed as shown in the diagram. Take care to ensure the turntable support is properly in place.

The turntable may turn around clockwise or anti-clockwise during operation.



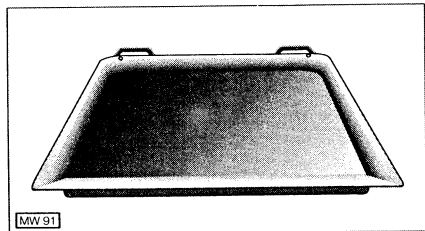
Wire shelf

For grilling of e.g. meat and poultry; for au gratin or toasting.



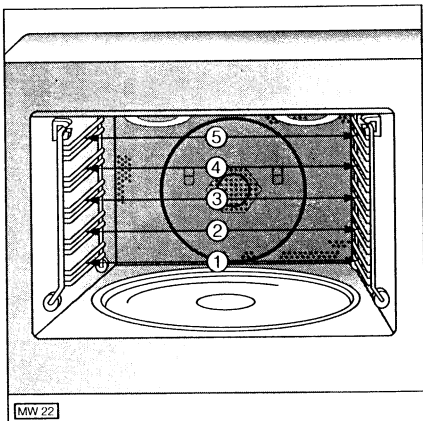
Oven-proof glass dish

This oven-proof glass dish is for universal use. It can act as a fat drip-tray, is ideal for roasting and other dishes which generate cooking juices, as well as for puddings. If meat is being grilled on one of the wire shelves, place the oven-proof glass dish underneath to catch the meat juices.



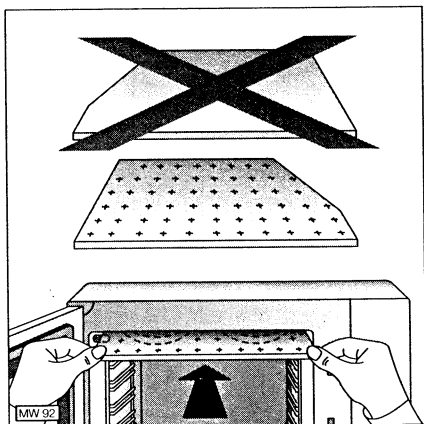
Baking tray

For cakes, pastries and biscuits. When sliding into position, make sure that a gap is kept between the tray and the rear wall.



Shelf level

This appliance has 9 shelf levels. Depending on the mode of operation and accessories required, adjust the shelf level according to the instructions given in the tables.



Anti-splash glass plate

This is situated above the grill heating element and prevents the oven ceiling getting splashed with cooking fats and greases.

Take care when installing to ensure the rough side faces upwards and the smooth side downwards.

Before using the appliance

Cleaning

Wipe over the front of the appliance with a damp cloth. Do not use abrasive cleaning agents (these can damage the surface).

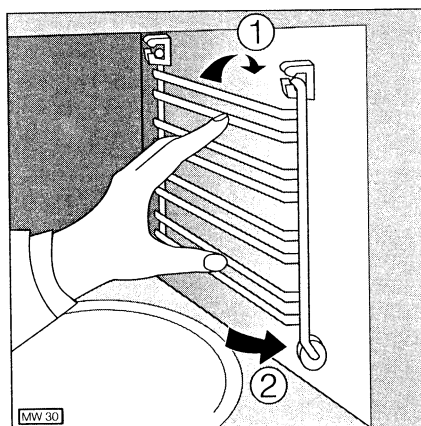
For stainless steel fronts use a suitable stainless steel cleaning agent that leaves a protective film against fingerprints.

Before you first use the appliance, remove all the accessories (including the turn table and turntable support) from the cooking area. Wash the accessories in warm water and washing up liquid. Wipe clean the cooking space with a soft, damp cloth.

Installing the accessories:

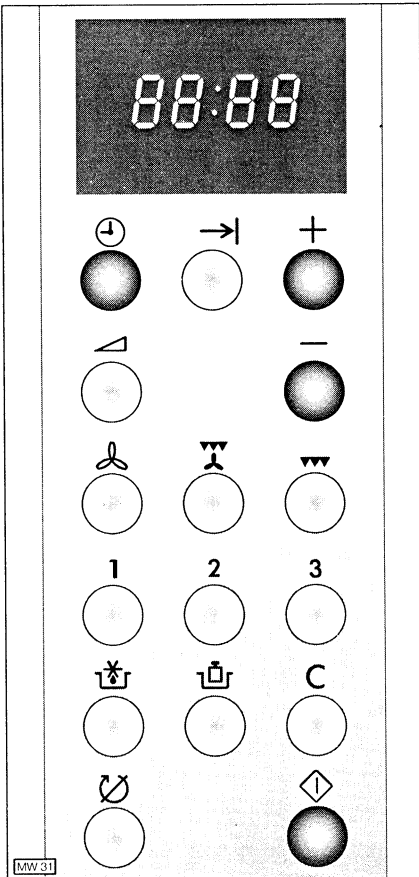
Now insert all the following accessories:

- Turntable and Turntable support** (See "Accessories" section)
- Anti-splash glass plate** (see "Accessories" section)
- Shelf racks:**
Hang the rack in place at the top as shown. Then clip the base into the side wall. For removing the shelf rack, reverse the procedure.
- Fit the other accessories as and when required.



Setting the clock

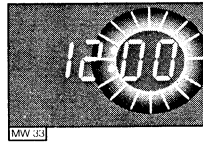
Example: 12:15 hrs



1. Plug the appliance into the mains. The display starts to flash "0:00".



2. Use the +/- button to enter the hour. Press the ⌚ button. The display shows "12.00".







3. Use the +/- button to enter the minutes and then press the ⌚ button. The time of day will appear in the display. The appliance is now ready for use.



Note:






To correct the clock press the ⌚ button twice. Then proceed as above.

“At a glance” operating instructions

Action	Comments
1. Press door open button  .	The door opens and the interior light switches on.
2. Place food in the cooking space.	
3. Shut the door. If the door is not shut properly the appliance will not function.	The door will click audibly when it is properly shut
4. Select according to the instructions given in the following pages.	IMPORTANT: Always select the time duration first.
5. If required: Switch off the turntable by pressing the  button ¹⁾ .	When the turntable has been switched off the appropriate symbol  lights up. The turntable should only be turned off when using rectangular ovenware that is larger than the turntable and is in danger of jamming .
6. Press the start button  .	The appliance starts. The light in the cooking area comes on. The display shows the selected cooking time, counting down backwards in seconds. The symbol representing the chosen operating mode lights up.
7. End of cooking sequence ²⁾ .	The end of the cooking sequence is indicated by an audible tone. The appliance and the interior light switch off. The display area once again shows the time of day.

Note:

- 1) During operation the turntable is always switched on. If you want to switch it off during operation, you will need to interrupt the process by pressing the **C** button twice, and then follow steps 4, 5 and 6 again.
- 2) At the end of a cooking sequence, if power level “P5” or higher was selected then a keeping warm level will automatically switch on for a maximum of 15 minutes. The display will show "H:H". When this keeping warm time finishes, the display will switch back to showing the time of day. The keeping warm process will be interrupted if the oven door is opened. It cannot be switched on separately.

Action	Comments
8. During the cooking sequence	
<p>8.1 Open the door by pressing the door open symbol  e.g. for stirring.</p> <p>Shut the door and press the start  button.</p>	<p>The appliance switches off. The cooking area light stays on. The display flashes with the appropriate mode of operation. The selected settings remain. The remaining time counts down automatically.</p>
8.2 Press the cancel button  once	<p>All cooking sequences (including the automatic programmes) will be momentarily interrupted.</p>
8.3 Press the  button twice	<p>The operating functions will be broken off prematurely. The display will show the time of day.</p>
8.4 Button for microwave power 	<p>The output level will briefly show on the display.</p>

Modes of operation

The appliance features the following functions:



Microwave only

In this mode, microwaves generate heat directly in the food. This mode is highly suitable for warming, for example, ready cooked food and drinks, the defrosting of say meat or vegetables, and for cooking food like fish and vegetables.



Hot-air

A fan in the back wall of the cooking space circulates air heated by a ring heating element around the cooking area. The food is heated on all sides. Ideal for baking using the baking sheet, the ceramic dish or a baking tin.



Rotitherm roasting / grilling

The fan and the grill heating elements both operate at the same time. Larger pieces of meat and poultry can be grilled or roasted in this mode.



Grilling

Heat is generated by a grilling element set in the roof of the oven. This is particularly suitable for toasting and grilling eg steaks and sausages.

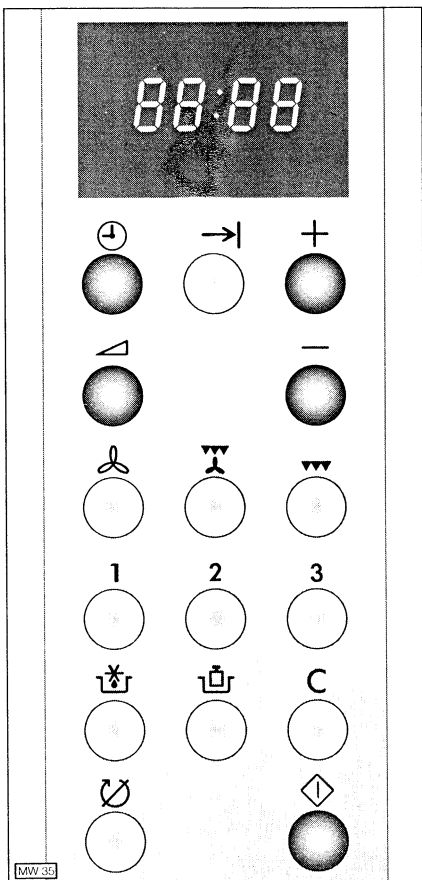
Combination mode


The microwave mode can be used with either hot-air, infratherm grilling or surface grilling. Dishes will be cooked more quickly, whilst being crisp and brown at the same time.

Microwave-Only



How to set

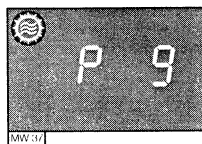
Example: 1 minute 15 second on output level "P8".





1. Press the  button. The time of day disappears from the display. Set the required cooking time by pressing the "+/-" button.



2. Press the  button. The highest output level "P9" appears in the display. The  symbol for microwave starts flashing.



3. Using the "+/-" button, select the required output level and press the start button . The selected time starts to count down. The  symbol for microwave lights up.



Notes:

Times can be set as follows:

up to 30 seconds	in	5 second steps
from 30 seconds	in	10 second steps
from 1 Min.	in	15 second steps
from 3 Min.	in	30 second steps
from 6 Min.	in	1 minute steps

Metal items must be kept at least 2cm from the cooking space wall and the oven door.

Microwave-Only


Notes on microwave power levels

The following list shows you the power settings and what they can be used for during microwave operation:

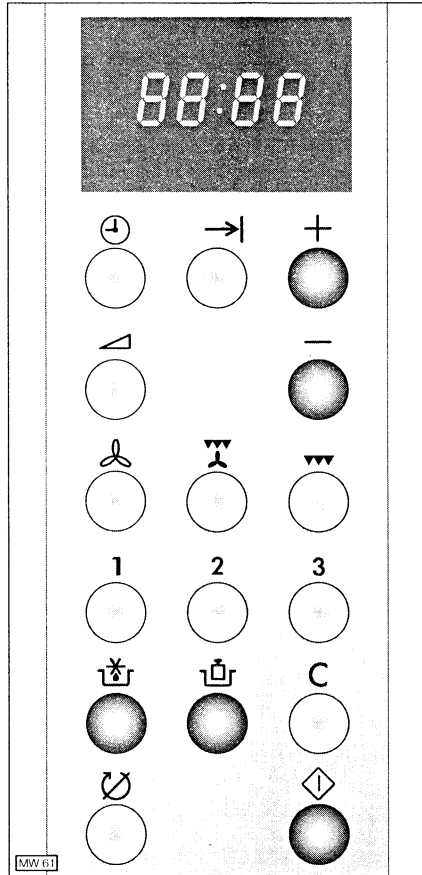
Setting 9 (850 Watt) Setting 8 (750 Watt)	<ul style="list-style-type: none">– to start a cooking sequence, to bring to the boil, start roasting, stewing, etc– heating ready made meals– defrosting and heating deep frozen ready made meals
Setting 7 (670 Watt) Setting 6 (580 Watt)	<ul style="list-style-type: none">– warming tender dishes such as: mushrooms, cheese, snails, mussels, beaten eggs, kidney beans, butter– heating baby food in glass jars– Melting chocolate for coating cakes
Setting 5 (500 Watt) Setting 4 (400 Watt) Setting 3 (300 Watt)	<ul style="list-style-type: none">– simmering soups, stews, casseroles, noodles (after bringing to the boil on Setting 8/9)
Setting 2 (240 Watt)	<ul style="list-style-type: none">– defrosting meat, fish, fruit, bread and cakes– soaking rice (after bringing to the boil on Setting 8/9)
Setting 2 (240 Watt) Setting 1 (140 Watt)	<ul style="list-style-type: none">– warming cold dishes, drinks, softening butter– proving yeasted dough– defrosting cream and butter– defrosting cakes with cream or butter icing



Automatic Programmes

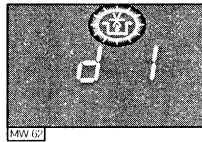
Automatic defrost

There are four automatic defrost programmes available. The appropriate programme is selected by pressing the  defrost button one or more times. Then the weight of the food is keyed in. The appliance does the rest.

Example: 1 kg chicken






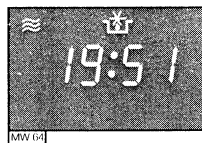
1. Press the  button. The time of day disappears. In the display "d1" appears and the symbol for automatic defrost  will start flashing.



2. Use the "+/-" button to enter the weight of the food to be defrosted.



3. Press the  button. The display shows the defrost time, the  symbol for microwaves and the  automatic defrost symbol will light up.




Note:

The following gives you an overview of what food can be defrosted with which programme.

Programme "d"	Food categories
d1	Poultry
d2	Meat
d3	Fish
d4	Delicate cakes and pastries (eg deep frozen cream cake)

Microwave-Only

Automatic Cooking programmes


There are eight automatic cooking programmes. Press the  button one or more times to select the appropriate programme, then enter the weight of the food to be cooked.

Note:


The following gives you an overview of what food can be cooked with which programme. (For liquids see Microwave table later)

Programme "C"	Food categories	Max. weight in grammes
C1	Chicken / potatoes	4000
C2	Root vegetables, cabbage, peas, broad beans, etc.	3400
C3	Beef – rare / medium	3300
C4	Simmering of meat sauces and casseroles	1400
C5	Lamb – rare / re-heating liquids	3400
C6	Lamb – medium / fish fillets	4000
C7	Lamb – well done / whole fish	3700
C8	Pork / frozen ready meals	3000

Combining Automatic Defrost and Automatic Cooking

You can call up both automatic functions one after the other. Select the automatic defrost programme and enter the weight of the food. Do **not** press the start button .

Then set the automatic cooking programme (select programme and enter weight).

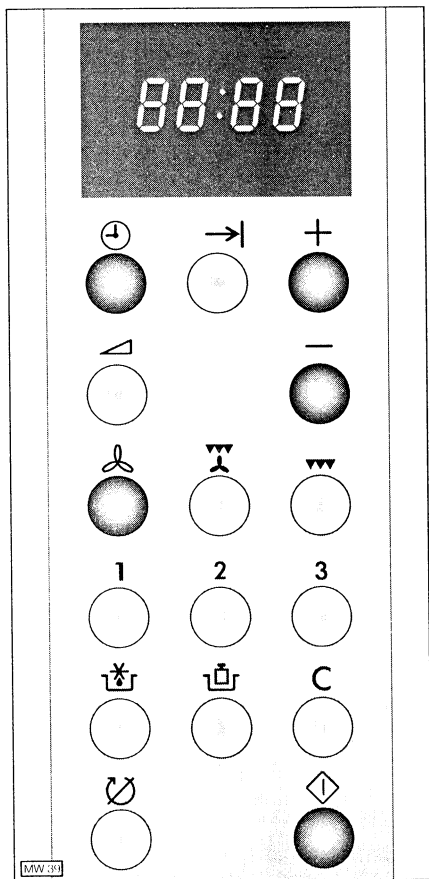
Now press the start button .


At the end of the defrosting time, the appliance will automatically switch over to the cooking programme.

Hot-air



How to set

Example: 20 minutes at 170 °C





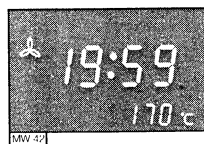
1. Press the  button. The time of day disappears. Set the required cooking time using the “+/-” button.



2. Press the  button. The pre-set time and the temperature “150 °C” will show in the display. The hot air symbol  will start to flash.



3. Set the required temperature using the “+/-” button and press the  button. The pre-set time will start to count down. The symbol for hot air  lights up.



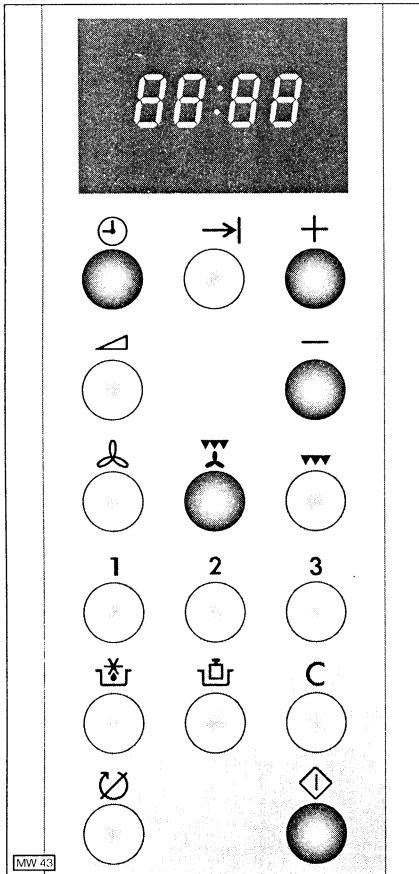
Note:


Hot-air mode can be used without a pre-set cooking time e.g for pre-heating the oven.

Rotitherm Roasting / Grilling



How to set

Example: 20 minutes at 190 °C





1. Press the  button. The time of day disappears. Set the required cooking time by using the "+/-" button.



2. Press the  button. The pre-set time and the temperature "180 °C" will appear in the display. The Rotitherm roasting / grilling symbol  will start to flash.



3. Set the required temperature using the "+/-" button and press . The pre-set time will start counting down. The symbol for Rotitherm roasting / grilling  lights up.



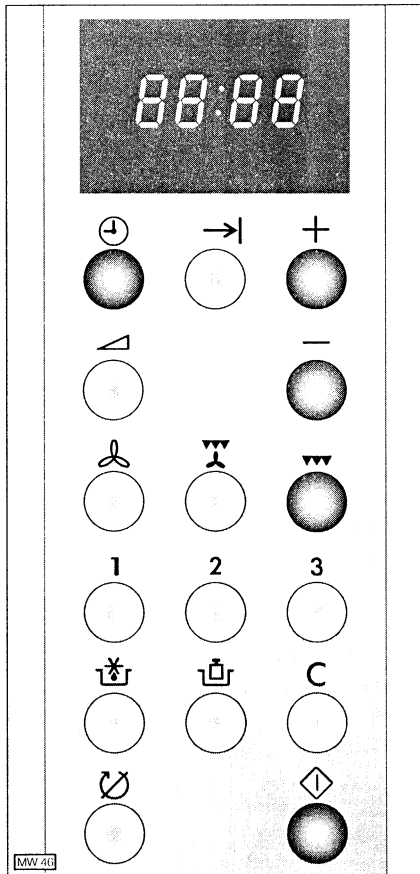
Hints:


Rotitherm roasting / grilling can be used without a pre-set time e.g. for pre-heating the oven.

Grilling



How to set

Example: 4 minutes at 190 °C





1. Press the  button. The time of day disappears. Set the required cooking time by using the "+/-" button.



2. Press the  button. The pre-set time and the maximum grilling temperature "200 °C" will appear in the display. The grilling  symbol will start to flash.



3. Set the required temperature using the "+/-" button and press . The pre-set time will start to count down. The symbol for grilling  lights up.



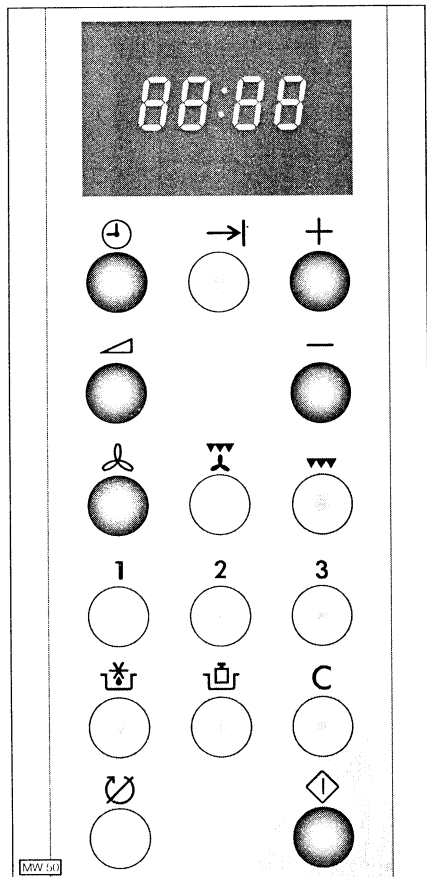
Note:

Only pre heat when necessary.

Combined Microwave \approx and Hot-air ⌂

How to set

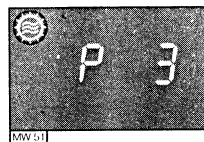
Example: 20 minutes at 190 °C and power setting "P3"



1. Press the ⌚ button. The time of day disappears. Set the required cooking time by using the "+/-" button.



2. Press the \triangle button. The maximum power level "P9" will appear in the display. The \approx microwave output symbol will flash. Set the required power output using the "+/-" button.



3. Press the ⌂ button. The pre-set time and the temperature 150 °C will appear in the display. The \approx symbol for hot-air operation and microwaving ⌂ will start to flash.



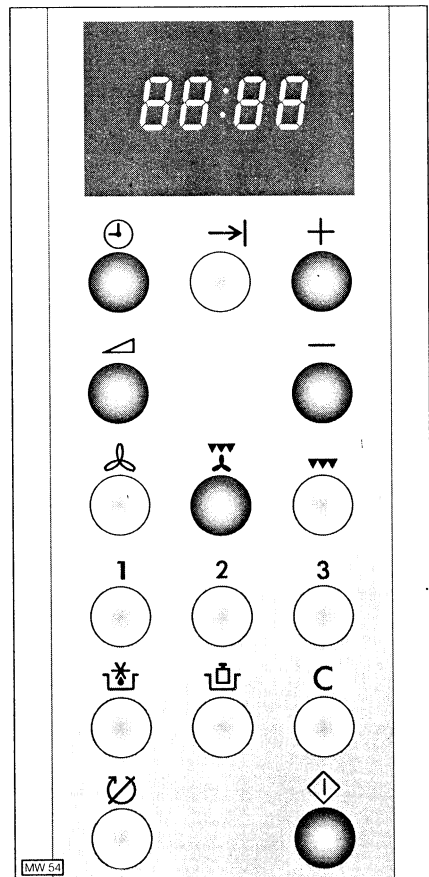
4. Set the required temperature using the "+/-" button and press the ⬇ button. The pre-set time will start to count down. The symbols for microwave \approx and hot air ⌂ will light up.




Combined Microwave and Rotitherm Roasting / Grilling



How to set

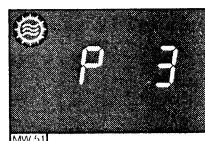
Example: 20 minutes at 190 °C and power setting "P3"






1. Press the  button. The time of day display appears. Set the required cooking time by using the "+/-" button.






2. Press the  button. The maximum power level "P9" will appear in the display. The microwave symbol  will flash. Set the required power output using the "+/-" button.



3. Press the  button. The pre-set time and the temperature 180 °C will appear in the display. The  symbols for microwave  and Rotitherm roasting / grilling will start to flash.



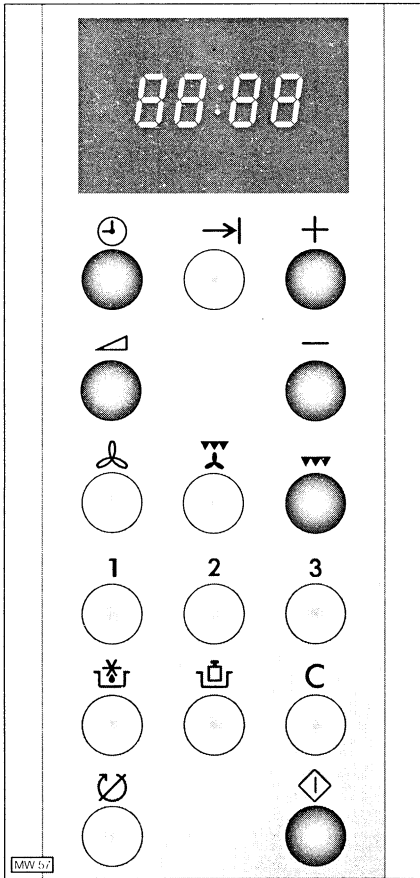
4. Set the required temperature using the "+/-" button and press the  button. The pre-set time will start to count down. The symbols for microwave  and Rotitherm roasting / grilling  will light up.




Combined Microwave and Grilling



How to set

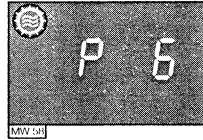
Example: 20 minutes at 170 °C and power setting "P6"






1. Press the  button. The time of day disappears. Set the required cooking time by using the "+/-" button.






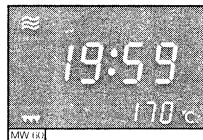
2. Press the  button. The maximum power level "P9" will appear in the display. The microwave symbol  will flash. Set the required power output using the "+/-" button.



3. Press the  button. The pre-set time and the maximum grilling temperature 200 °C will appear in the display. The  symbols for microwave and grilling  will start to flash.



4. Set the required temperature using the "+/-" button and press the  button. The pre-set time will start to count down. The symbols for microwave  and grilling  will light up.



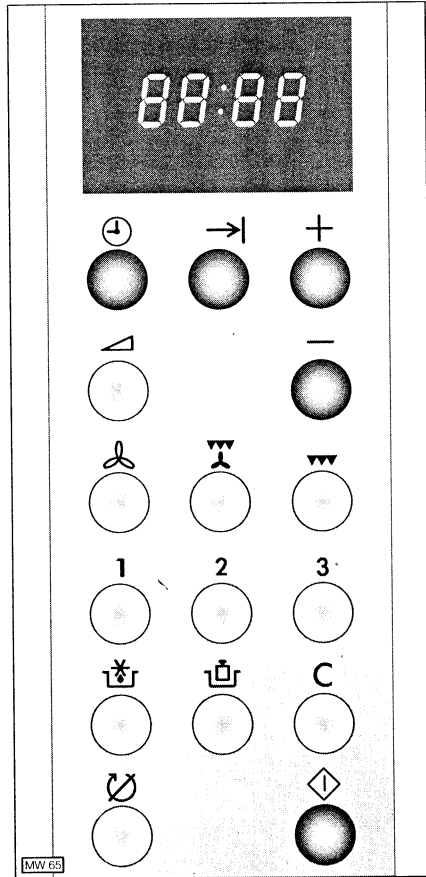
Pre-selecting duration/end time →


How to set

First enter whichever mode of operation you wish to turn itself on and off.

Example: the appliance should switch off at 12:15 hrs

Place the food in the appliance and – as described on the previous pages – select the chosen mode of operation.




1. Do **not** press the start button , but press the → button instead. The symbol → will start to flash in the display and the clock will flash "0:00".



2. Now use the "+/-" button to enter the time at which the sequence is to finish.



3. Press the  button. The actual time of day and the symbol for pre-selecting duration/end time → will light up.



The appliance will switch on automatically, and off again at the point in time you have determined.

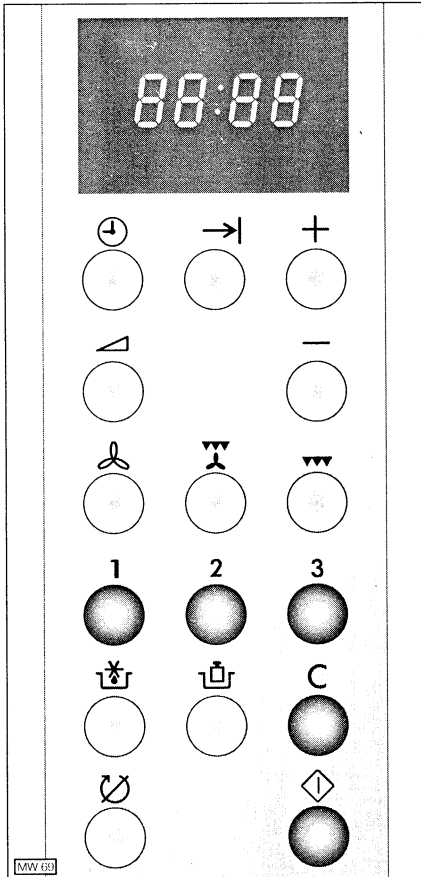
Note:


If a pre-selected duration and end time is set for microwave only operation, you must ensure that food is inside the appliance.

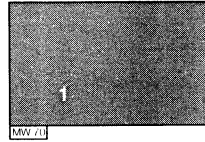
Storing programmes in the memory

How to set

You can store three programmes of your own in the memory by using buttons 1, 2, and 3. These are ideal for storing programmes which are frequently used in the household e.g boiling one cup of water. Start by following the steps required to set any one of the modes of operation described on the previous pages.




1. Do not press the  button, but instead press the required programme button (e.g. "1"). The digit representing the chosen programme lights up in the display.



2. Then press button **C** once in order to confirm the programme you have just entered. The time of day will then reappear in the display.

Calling up

1. Press one of the programme buttons. The display shows the setting programmed for the mode of operation. The symbol for the relevant mode of operation starts to flash and the selected programme lights up in the display.
2. Press the  button. The symbols for the mode of operation light up and the time starts to count down in seconds.

Note:

If you store a new programme using one of the buttons in which an old programme is already stored, you will wipe out the old programme completely.







The programmes you have entered will also be deleted if there is a power failure. It is therefore advisable to make a note of them, so that they are not lost completely.

Minute Timer with Alarm

Setting

The minute timer with alarm can also be used as a useful reminder for other things. For example, you could use it to set the time it takes to boil the egg that you are cooking on the hob.


The timer works without switching on the appliance, as long as no other functions have been selected.

1. Press the  button. The time of day disappears. Use the '+/-' button to select the length of time required.
2. Press the  button. The highest power setting "P9" appears in the display. The symbol for microwave  flashes.
3. By holding down the "-" button select "P0". The  symbol for microwave disappears and the  symbol for the timer will flash.
4. Press the  button. An audible signal will sound when the timer has finished counting down.

Tables and Tips


Microwave Table

Defrosting


Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remarks/Hints
Meat					
Whole meat	500	2-3	10-12	10-15	Turn once. Cover fatty parts with aluminium foil after 1st half of defrosting time.
Steak	200	2-3	3-4½	5-10	Turn once during defrosting in oven.
Mixed chopped meat	500	2-3	10-15	5-10	Remove defrosted chopped meat after 10 mins.
Goulash	500	2-3	10-12	8-13	Remove defrosted chopped meat after 10 mins.
Poultry					
Chicken	1000	2-3	20-25	10-20	During defrosting time in oven turn once. Cover legs with aluminium foil after 1st half of defrosting time.
Duck	1500-2000	2-3	25-35	20-30	As for chicken.
Fish					
Whole fish	500	1-2	8-12	15-20	Turn once during defrosting time in oven. Possibly cover fins with aluminium foil.
Shrimps/Crab	250	1-2	4-6	15-20	Stir thoroughly after half defrosting time.
Dairy Produce					
Cottage cheese	500	1-2	18-25	15-20	Divide and stir frozen cottage cheese pieces from time to time.
Butter	250	1	3-5	15-20	First remove any aluminium foil wrapping.
Cheese	250	1	3-5	30-60	First remove any aluminium foil. Stir from time to time.
Cream	200 ml	1	4-7	15-20	
Fruit					
Strawberries, damsons, cherries, redcurrants, apricots	500	1-2	8-10	10-15	Defrost in a covered container. During defrost time in oven, stir once.
Raspberries	250	1-2	4-6	10-15	Defrost in a covered container.

Microwave Table


Defrosting

Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remarks/Hints
Bread					
Rolls	4 units	1	3-4	5-10	Turn once whilst defrosting in oven.
Wholemeal, mixed, rye	1 slice (60-80 g)	1	1/2-1 1/2	5-7	Defrost individual slices in a covered container.
Loaf	500	1-2	6-8	10-20	Cover cutting surface.
Cakes					
Dry cakes eg cakes with short crust pastry	300	1-2	3-4	5-10	Defrost cakes uncovered on a serviette or plate.
Fruit flans baked on a baking sheet	400-450	1-2	3-4	5-10	As for dry cakes.
1 slice cheese cake	400	1-2	9-12	10-15	As for dry cakes.
1 slice covered apple tart	400	1-2	8-10	10-15	As for dry cakes.
Cream and butter cream layer cakes	300-400	1	5-6	30-60	Only start defrosting of cakes in the appliance.

Melting of food


Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remark/Hints
Chocolate/toppings	100	5-6	2-4	2-3	Stir from time to time.
Butter	50	6-7	1/2-1	1-2	To warm set time for 1 minute longer.

Heating of refrigerated food and drink


Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remarks/Hints
1 jar baby food	125-250	5-6	1/2-2	2-3	Heat jar without lid. Stir after warming.
1 ready meal on a plate	350-400	8-9	2-3	2-3	Heat in covered container. Place gravy alongside in a cup.
1 portion meat	150-175	8-9	1-2	2-3	All meat, except breaded, should be heated in a covered container.

Microwave Table


Heating of refrigerated food and drink

Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remark/Hints
1 portion vegetables/ potatoes or rice	200	8-9	1½-2½	2-3	Heat in covered container.
1 cup soup	200 ml	9	1-2	2-3	Heat clear soup uncovered. Cover thick soups.
Drinks					
Milk or baby food	200 ml	7-8	½-1	1-2	Remove any lids. Stir after warming! Check the temperature!
Boiling 1 cup water	180 ml	9	1½-2½	1-1½	Stir instant coffee or tea after approx ½ minute, when the water has stopped boiling vi- gorously.
1 cup milk	200 ml	9	½-1	1-1½	Heat milk till it is just hot enough to drink.
1 cup coffee (reheat)	150 ml	9	½-1	1-1½	

Defrosting and heating of frozen convenience foods


Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remarks/Hints
1 portion meat with gravy	150- 175	8-9	3-5	3-5	Turn or stir now and again.
1 portion meat with vegetables, garnish	300- 450	8-9	8-15	3-5	Stir once before serving.

Cooking vegetables¹⁾

Description	Weight in (g)	Liquid Added	Power 	Duration (mins)	Standing time (mins)	Remarks/Hints
Cauliflower	500	1/8 l	8-9	6-9	2-3	Top with butter.
Frozen broccoli	300	1/8 l	9	10-12	3-4	Stalks facing outwards.
Mushrooms	250	none	8-9	4-5	2-3	Cut into slices.
Frozen peas and carrots	300	1/2 cup	8-9	7-9	2-3	
Carrots	250	1/2 cup	8-9	8-10	2-3	Cut into cubes or slices.
Potatoes	250	2-3 tsp	8-9	4-5	2-3	Peel and quarter.
Kohlrabi	250	1/2 cup	8-9	7-8	2-3	Cut into spikes or slices
Red/Green peppers	250	none	8-9	5-6	2-3	Cut into strips or pieces
Leeks	250	1/2 cup	8-9	4-6	2-3	Cut into rings or pieces
Frozen Brussels sprouts	300	1/2 cup	8-9	7-9	2-3	
Sauerkraut	250	1/2 cup	8-9	8-12	2-3	

¹⁾ Cook all vegetables in a covered container

Cooking fish

Description	Weight in (g)	Power 	Duration (mins)	Standing time (mins)	Remarks/Hints
Fish fillets	500	8-9	7-9	2-3	Cook covered.
Whole fish	1000	1. 8-9 2. 5-6	4-5 8-10	2-3	Cover during cooking. Cover flat parts with aluminium foil.

Notes on the Microwave Tables:

The times stated here are for guidance only, and are dependent on the nature and type of food being cooked.

Microwave Table

Practical tips for use

General

- After switching off your appliance, allow food to stand inside for a few minutes (**standing time**).
- Remove any aluminium foil or metal containing packaging before preparing the food.
- Metal objects must be placed at least 2cm away from the cooking space walls and door. Otherwise arcing can occur, resulting in damage to the appliance.

Cooking

- Whenever possible cook in covered containers. Only when a crust is desired or is to be kept, should you cook food in uncovered containers.
- Refrigerated or frozen food requires a longer cooking time.
- Foods containing sauces should be stirred from time to time.
- Cook vegetables with firm consistency such as carrots, peas and cauliflower with a little water.
- Cook vegetables with soft consistency, such as mushrooms, peppers and tomatoes without liquid.
- Increase cooking time by approximately a half for larger pieces
- Where possible, cut vegetables into equal sized pieces

Defrosting of meat, poultry and fish

- Place frozen, unpacked meat on an inverted plate in a glass or porcelain container, or use a sieve, so that the meat juice can drain.
- Halfway through defrosting, turn the food, dividing it where possible and removing the pieces that have defrosted.

Defrosting of butter, pieces of layer cake and cottage cheese

- Do not fully defrost in the appliance, but leave to adjust outside. This will give a more even result.
- Remove any metal or aluminium foil packaging and/or accessories before defrosting

Defrosting of fruit and vegetables

- Fruit and vegetables that are to be used raw later should not be fully defrosted in the appliance, but left to adjust outside.
- Fruit and vegetable that are to be cooked straight away can be cooked straight from frozen using a higher power level.

Ready made meals

- Ready meals in metal packages or plastic containers with metal lids should be heated or defrosted in your microwave oven only if they are explicitly marked as being suitable for microwave use.
- Please follow the operating instructions printed on the packages (e.g. remove the metal lid and prick the plastic foil).

Tips on microwaving

You can't find cooking details for a specific quantity of food

Take guidance from a similar type of food. Lengthen or shorten the cooking time accordingly:

Double Quantity = almost Double Time

Half quantity = Half Time

The food is too dry

Set a shorter cooking time or reduce the microwave power output.

If food is not yet defrosted, heated through or cooked on completion of cooking time

Select a longer cooking time or a higher microwave power setting. Note that larger foods will require longer.

The food is over cooked on the outside and undercooked in the middle on completion of cooking time





Next time try a lower power setting for a longer time. Stir liquids, such as soup periodically.


Microwave Table

Test procedures

(Microwave output 850 Watt)

The quality and operation of microwave ovens are established by recognised test institutes by testing specific dishes.

DIN Nr. 44 566 Part 2	Output 	Time (mins)	Stand- ing time (mins)	Comments ¹⁾
Defrost and cook fish fillet	8	10–11	3	Cover. Halfway through cooking turn fillets so that inner edges face outwards.
Toast ²⁾	 : 200 °C	2–2½	–	Pre heat for 5 minutes.
Grill 2 fillet steaks ³⁾	 : 200 °C	22–24	–	Turn the first side when brown.
Grilled chicken ⁴⁾	2/  : 200 °C	28–32	3	Turn the first side when brown.

IEC 705	Output 	Time (mins)	Stand- ing ime (mins)	Comments ¹⁾
Egg Custard (Test A)	4	22–24	120	
Sponge mixture (Test B)	9	5	5	
Meat loaf (Test C)	9	10–11	5	Cook in covered container.
Defrost minced meat	2 or d2	11–12 5)	5 5	Place directly on turntable. Turn half-way or through defrost.
Defrost raspberries	2	7–8	3	Cover with a plate.

¹⁾ Unless instructed otherwise, leave the turntable in place.















²⁾ Place toast on wire shelf (level 4 from base)

³⁾ Place fillet steaks on wire shelf (level 4 from base)
Place the oven-proof glass dish underneath (level 3 from base)

⁴⁾ Place chicken on wire shelf (level 3 from base)
Place the oven-proof glass dish underneath (level 1 from base)

⁵⁾ Will be calculated by the appliance.

Baking table

Description	Accessories	Shelf level from base	Microwave power level 	Mode 	Temperature (°C)	Total time (mins)
Cakes in tin						
Cake mix	Wire shelf	1.	–		160–170 residual heat	60–65 5
Sponge cake	Wire shelf	1.	–		160–170	35–45
Cheese cake	Wire shelf	1.	–		160–170 residual heat	60–70 10
Quiche Lorraine	Wire shelf	1.	–		150–160	40–50
Pastries on baking tray						
Swiss roll ¹⁾	Baking tray	1.	–		170–180	12–17
Fruit flan or tart	Baking tray	1.	–		160–170 residual heat	45–55 10
Cakes baked in a loaf tin	Baking tray	1.	–		165–175 residual heat	20–25 5
Pizza ¹⁾	Baking tray	1.	–		240–250	13–17
Deep frozen pizza ²⁾	Wire shelf	2.	1–2		190–200 residual heat	15–20 3–5
Deep frozen baguettes ²⁾	Oven-proof glass dish	2.	1–2		190–200 residual heat	15–20 3–5
Small pastries						
made of puff pastry ¹⁾	Baking tray	1.	–		170–180	15–25
Drop scones	Baking tray	1.	–		150–170	18–25

1) Pre heat the oven to the selected temperature, without switching on the microwave

2) Refer to manufacturers instructions

Baking table

Notes on the Baking Table:

The range of baking temperatures and times given are for guidance only, as they are dependent upon the composition of the dough, the quantity and the baking tin size and material.

We recommend that you start by using the lower temperature setting. Only select a higher temperature if, for example, you want to brown food more, or if the baking is taking too long.

If you cannot find specific instructions for one of your recipes, follow the instructions for one which is similar.

Unless otherwise stated, the settings given in the table are for use in a cold oven.

“Residual heat” refers to leaving the cooked dish to stand for a short time in the switched off appliance.

Tips for Baking

How can you be certain that the cake is baked through?

Insert a wooden skewer into the most risen part of the cake. If no mixture sticks to the skewer, you can switch off the oven and leave the cake in the “residual heat”.

If the cake collapses (or is soggy, spongy or watery).

Check the recipe. Use less liquid next time. Note mixing times by hand, or in particular if you have used a mixer.

If the base of the cake is too light in colour.

Choose a darker colour baking tin next time.

If cheesecakes/cakes with a moist filling have not cooked all the way through.

Next time choose a lower temperature and lengthen the baking time.









If biscuits can't be removed from the tray.

Put the baking tray back in the appliance for a short time and then remove the biscuits immediately. Use baking parchment next time.

The cake does not come out of the tin when turned upside down.

Loosen the cake from the side of the tin, carefully with a knife. Turn the cake upside down again and cover the tin with a moist, cold cloth several times. Next time, grease the cake tin well and also sprinkle bread crumbs on the bottom.

Roasting/Grilling Table

Description	Weight in g	Accessories	Shelf level from base	Microwave power 	Mode	Temperature (°C)	Total time (mins)
Fleisch/Geflügel Roast beef	1000	Oven-proof glass dish Wire shelf	1.	–		180–200	40–45
Roast pork	1000	Wire shelf	1.	3		160–180 residual heat	45–55 5–10
Meat loaf	750–1000	Wire shelf	2.	4		165–185 residual heat	20–25 5
Chicken	1000	Wire shelf	1.	3		180–190 residual heat	23–28 5–10
Au gratin Potatoes au gratin	1000	Wire shelf	1.	4		190–200 residual heat	20–25 5
Lasagne	1000	Wire shelf	1.	5		180–190 residual heat	25–30 5
Stuffed aubergines	1000	Oven-proof glass dish	1.	3		180–200 residual heat	35–40 5

Notes on the Roasting and Grilling Table:

The range of temperatures and times given are for guidance only, as they are dependent upon the composition and size of the item being cooked, as well as the desired consistency at the end.

Unless otherwise stated, the settings given in the table are for use in a cold oven.

Turn the food – if possible – after a good half of the cooking time, so both sides are cooked and browned evenly.

Always place the oven-proof glass dish under the wire shelf when using the combined mode with microwave.

Grilling Table

Description	Weight in g	Accessories	Shelf level from base	Mode	Tem- perature (°C)	Grilling time	
						Side 1 (mins)	Side 2 (mins)
Meat/Poultry Sausages ¹⁾	4 units	Wire shelf Baking tray	4.	▼▼▼	190–200	4–6	4–6
Steaks (2–3 cm thick)	200 each	Wire shelf Baking tray	4.	▼▼	190–200	10–12	9–11
2 Chicken legs	200 each	Wire shelf Baking tray	3.	▼▼	180–190	12–15	10–12
Fish 4 Trout	170 each	Wire shelf Oven- proof glass dish	3.–4.	▼▼▼	190–200	6–9	5–8
4 Herring	200 each	Wire shelf Oven- proof glass dish	3.	▼▼	190–200	9–11	7–9
Others Toast ²⁾	6 slices	Wire shelf	4.	▼▼▼	190–200	2–3	2–3
Toasted snacks ²⁾	4 slices	Wire shelf	4.	▼▼▼	190–200	4–6	

¹⁾ First heat the cooking space for 2 minutes.

²⁾ First heat the cooking space for 5 minutes.

Notes on the grilling table:

The grill temperatures and times given are for guidance only, as they are dependent upon the type and quality of the meat.

Grilling is ideal for flat pieces of meat and fish.

Unless otherwise stated, the settings given in the table are for use in a cold oven.

Flat foods should be turned only once. Larger, rounder pieces should be turned more times.

Fish are best placed head to tail on the wire shelf.

The oven-proof glass dish or the baking tray can be fitted on the same level with the wire shelf.

Tips on roasting and grilling

The roast is too dark in colour and the skin is cracked in places.

Check the shelf level and the temperature as well as the microwave power level. Next time choose a lower temperature and/or lower microwave power level.

The roast looks fine but the gravy is burnt.

Next time use a smaller roasting dish or add more liquid.

The roast looks fine but the gravy is too light.

Next time use a larger roasting dish and/or add less liquid.

You cannot find any setting in the tables for the weight of your roast.

Choose the setting for something which is closest in weight to the item you want to roast – and lengthen or shorten the cooking time accordingly.

Cleaning and care

The Appliance Exterior

Wipe the front of the appliance using a soft cloth and a mild, warm detergent solution. Do not use abrasive cleaning substances, strong detergents or coarse abrasive cleaning materials.

Cooking area

The interior will stay in good condition for a long time if you don't use scouring pads or rough abrasive materials.

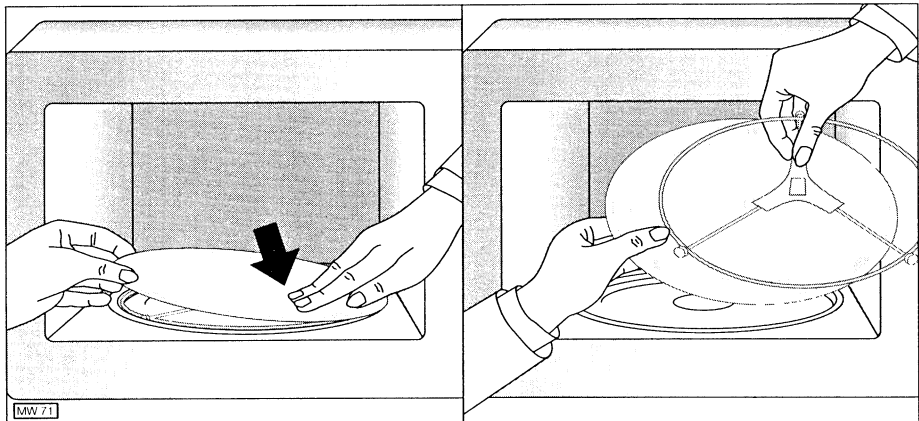
The grill heating element is built into the appliance and cannot be removed.

For easier cleaning of the cooking area roof, always keep the anti-splash glass plate in place.

You can neutralise odours inside the cooking area by boiling a cup of water with a little lemon juice for a few minutes in your oven.

Turntable and Turntable support

The turntable can be removed by pressing down on the edge of one side so that the other side tilts up.



Clean the turntable using washing-up liquid, or put it in the dishwasher. Clean the turntable support with washing-up liquid.

Anti-splash glass plate

This should be removed straight after each use and cleaned using washing-up liquid or in a dishwasher.

Other accessories

The wire racks, shelves, baking tray and oven-proof glass dish should be removed immediately after use and soaked in an appropriate cleaning fluid. Food remains can then be removed quite easily using a brush and normal washing-up liquid.

What to do if ...

... the microwave appliance is not working properly?

Check that

- the fuses in the fuse cupboard are working,
- there has not been a power cut.

If the fuses continue to blow, please contact a qualified electrician.

... the microwave mode is not working?

Check that

- the door is properly closed,
- no food debris or anything else is jammed in the door,
- the door seals and their surfaces are clean,
- the start button has been pressed in.

... you cannot enter any settings?

Check that the time of day has been set.

... the letter "E" shows on the display?

There has been an error. Press button **C** to cancel and re-enter the settings.

... the display is showing "E 15"?

The appliance is still hot from recent use. Leave the appliance to cool for a while, then try again.

... the turntable is not turning?

Check that

- the turntable support is correctly attached to the drive,
- the turntable is switched on,
- the ovenware is not overlapping the turntable,
- food is not sticking over the edge of the turntable preventing it from rotating.

... the food is taking longer to heat through and cook than before?

- set a longer cooking time (double quantity = nearly double time) or
- if the food is colder than usual, rotate or turn from time to time or
- set a higher power setting.

What to do if . . .

. . . the microwave will not switch off?

Isolate the appliance from the fuse box.
Contact the AEG Service Department, or your local dealer.

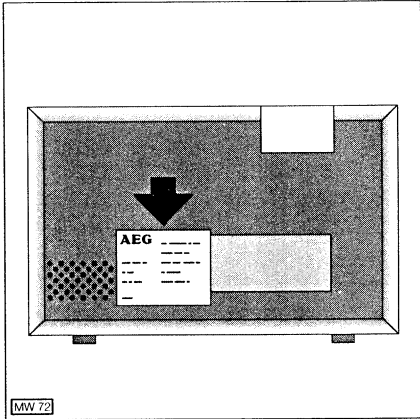
. . . the interior light is not working?

Call the AEG Service Department. The interior light bulb can be exchanged only by trained AEG engineers.

Note:

If you decide to call the AEG Service Department to help with any of the aforementioned problems on the grounds of faulty operation, the service engineer's visit will not be free of charge, even during the guarantee period. Please therefore follow the advice given in this instruction book or any accompanying literature very carefully.

AEG Service



When contacting AEG Service Department, please quote the E- Number and F-Number which you will find on the appliance's rating plate – or if available – the PNC (see arrow).

Quoting these numbers enables service department to identify the required spare part so that the engineer can repair the oven on his first visit. This saves you any extra costs that might be incurred if the engineer has to make a repeat visit.

Keep these numbers handy by recording them here:

E-Nr.:

F-Nr.:

PNC:

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