

MICROMAT DUO 4274 L / 675E

Microwave Oven

Operating Instructions

It will be a great pleasure for you to use your new micro-wave combination for cooking.

It includes:

- Microwave, for fast and gentle thawing, warming up, melting and cooking
- Top and bottom heat for fine baked goods and crispy roasts
- Hot air for thawing, sterilising or for baking simultaneously on several levels
- A fan-assisted grilling system for large roasts and poultry and you grill completely without rotary spit or grill basket
- the grill for flat grilled food, such as steaks, sausages, fish or toasts
- an electronic clock. The oven can be switched off automatically.

And with this appliance, you can bake, roast and grill combined with the microwave system. Your dishes will turn out as you are used to: the chicken crisp and brown, the apple pie golden yellow and juicy. But everything is finished much faster and you use less electricity.

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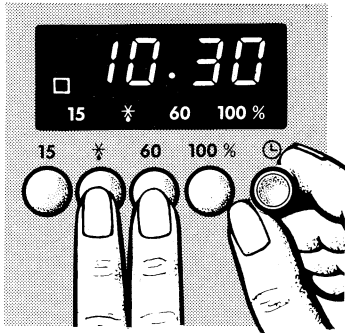
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Setting up and connecting

Put the appliance on a stable, even base. The ventilation openings at the back and at the bottom of the appliance should not be covered.


The appliance may only be connected to a properly installed earthed socket and must have a 16 Amp fuse (L-Type) or 13 Amp in Great-Britain. The mains voltage must be the same as that on the label of the appliance. Use a good quality plug and socket. (Do not use an adapter.)

When the appliance is connected



three zeros will flash within the display.

You may set the day time.

1. Actuate and hold the two center buttons
2. turn the right knob  at the same time up to the moment the right day time will be indicated.

You can also blank out the time of day.

1. Press and hold down the two center buttons.
2. Turn the right knob briefly to the right and then turn back to 0.00.

The display is now unlit.

You should know this, too:

- Various causes, such as power failure, for example, can cancel the set programme. Three zeroes will then flash in the display. Reset the time of day and the programme.
- As long as the three zeroes flash, the oven will not heat.

What you have to pay attention to

IMPORTANT INSTRUCTIONS

- During use, surfaces of heating and cooking utensils become hot. Always keep small children at a distance.
- The oven is provided with a cooling fan to protect sensitive parts. It operates automatically.
- Connection cables of electrical equipment must not get stuck in the hot oven door.
- Do not insert a baking tin on the bottom of the oven and don't line the bottom with aluminium foil, since this will cause a heat build-up. The baking and roasting times will no longer apply and the enamel may be damaged.
- Fruit juices dripping from the baking tin leave stains which can no longer be removed.
- Switch the microwave on only if food is in the oven. The appliance may overload without food in the oven. Exception: a brief utensil test (see instructions on utensils).
- The oven door must close tightly. Therefore keep door frame clean from any food particles etc.
- If the door should ever get become damaged – for example the door glass is broken – notify the customer service station, and do not use the oven again until it has been repaired by a service engineer.
- Under no circumstances store anything in the oven, which could cause danger for the surroundings if the oven should be switched on by mistake.
- Condensation water can appear on the door window, inside walls and bottom. This is normal and does not affect the operation of the microwave. Please wipe up the condensation water after cooking.
- If the microwave should ever, not be shut off, remove the fuses or switch off the automatic cut-out.

What you have to pay attention to

SAFETY INSTRUCTIONS FOR USE OF THE MICROWAVE





- Always put a coffee spoon into the vessel when you heat up liquids in order to avoid delayed boiling. If boiling is delayed, the boiling temperature is reached without the typical vapour bubbles rising to the surface. With only a slight shaking of the vessel, the liquid can then suddenly overboil or spatter.
Danger of burns!
- Alcoholic beverages may not be heated too high, for this reason set the required time and observe the procedure.
- Do not cook eggs in the shell. They can burst in the oven or after removal.
- Do not warm up hardboiled eggs. They get hot faster in the middle than on the edges and can burst.
- You can prepare scrambled eggs at any time; for fried eggs, it is important to pierce the yolks beforehand.
- Do not heat foods and beverages in firmly closed vessels.
- After warming baby food in glasses or bottles, you should stir or shake the contents so that the heat will be evenly distributed.
Before feeding the child please test the temperature.
- For foods with firm shells or skins (e. g. apples, tomatoes, potatoes, sausages), the skins can burst, so pierce them before warming.

Operation



The select buttons are used to set the heating mode; the temperature selector is then used to set the required temperature or grill. The electronic clock is used to set the micro-wave and the automatic oven operation.

Select buttons for the heating mode

You can select the following heating modes:


-  Top and bottom heat
-  Hot air
-  Fan-assisted grilling
-  Grilling of flat-type foods

The temperature selector

-  Oven lighting
- 50–250 Temperature in °C
- 
 - 1 = grill weak
 - 2 = grill medium
 - 3 = grill strong

Whenever you will switch-in the temperature selector you can read on the display the number set and the red and the yellow lamp will be alight. The red lamp will extinguish once reached the set temperature and the lamp will be again alight during the subsequent heating cycle. During the grill cycle the lamp will not be alight.

Prior to the first putting into operation

Heat the closed and empty oven within 60 minutes. To do this, actuate the select button  and set the temperature selector to 250. Do not switch the micro-wave.

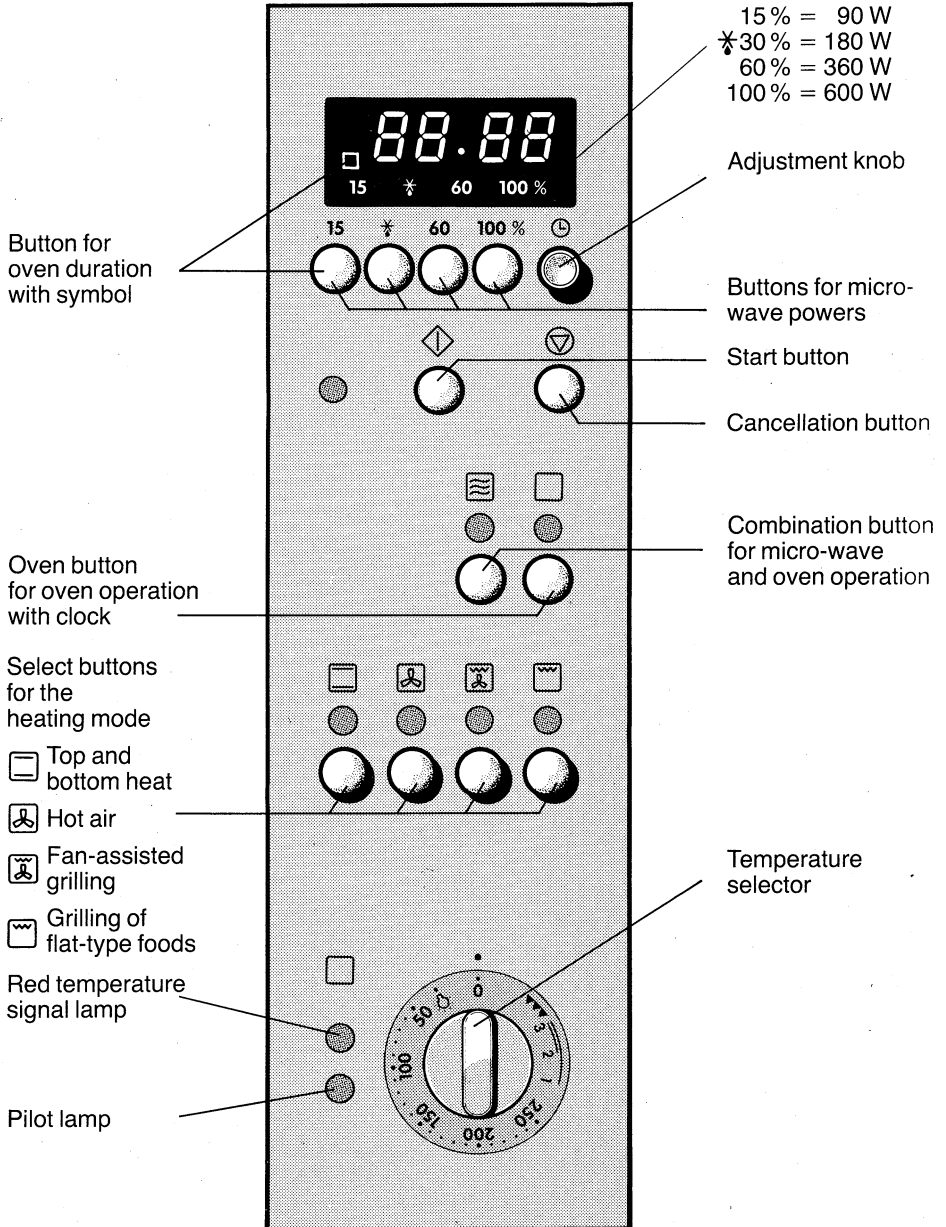
Ventilate the kitchen because of the odour produced.

The electronic clock

Set the microwave on the electronic clock or you can

- have the oven switched off automatically
- combine the various heating modes with the fast micro-wave
- read the time of day.

THE CONTROL PANEL OF YOUR NEW APPLIANCE



Differences in detail depending on appliance type.

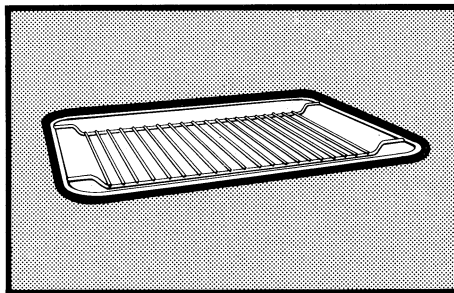
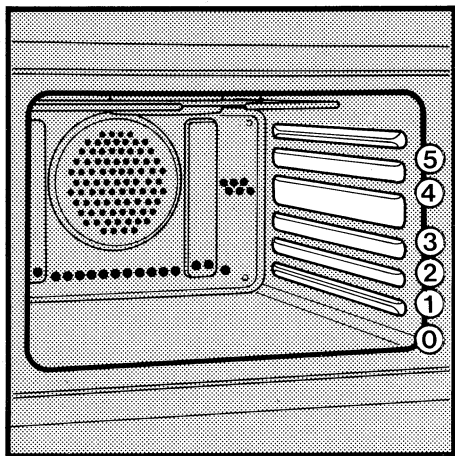
The oven with accessories

Your baking oven is divided into six levels.

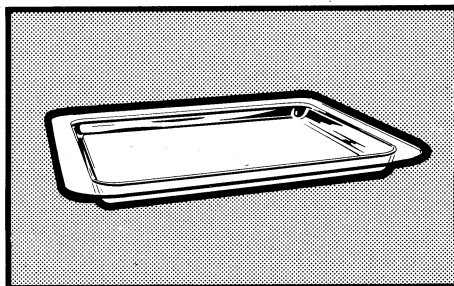
Level 0 bottom of the baking oven

Levels 1–5 slight-in grooves

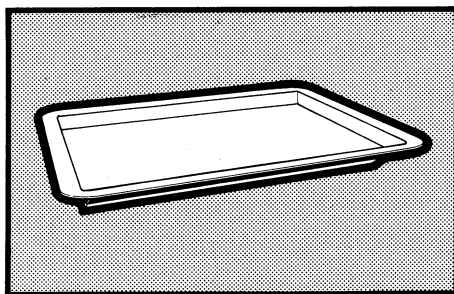
These are your accessories:



Grid



Glass pan



Baking tin

Microwave

You can set the microwave output power level of 100 % for 1 hour, the other output power levels for 1 hour and 30 minutes. You can set up to three output power levels in succession.

This is how to set:

1. Press the selection button for the required power level.
You must select within the next 3 seconds.
2. Turn setting knob until the desired duration appears.
Now you are able to set further power steps (steps 1 and 2).
3. Press start button.
The process begins.

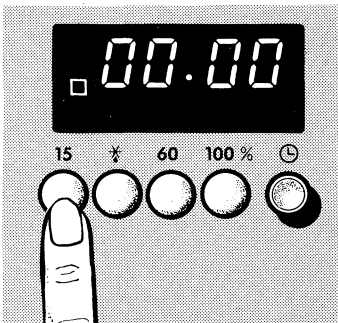
At the end, a signal will sound for two minutes. You can switch it off earlier with the cancellation button.

You should know this, too:

- When you have selected a microwave power level, the corresponding number lights up brightly.
- If you have selected several power levels, the total time appears in the display panel.
- If you have set for longer than an hour, an "h" will appear after the hour display. After starting of the cycle, the point flashes behind the "h".
- If you open the oven door, the microwave operation will be interrupted. Close door and press the start button again.
- You can cancel a wrong setting with the cancellation button or switch off the running microwave operation.

Oven operation with the clock

The oven switches off automatically. This means that you can also leave the kitchen for a longer time.



This is how to set:

1. Set select button for the heating mode and temperature selector.
2. Press oven button . The symbol lights up in the display.
3. Press button for oven duration (see fig.).
You must select within the next 3 seconds.
4. Turn setting knob, until the desired duration appears.
5. Press start button.
The process starts.

At the end, a signal sounds for 2 minutes. You can cancel it earlier by the cancellation button.

Switch off temperature selector!

Operation



You should know this, too:

- If you have set for longer than an hour, an “h” appears after the hour display. After starting of the cycle, the point flashes behind the “h”.
 - If you open the oven, the oven operation will be interrupted. Close door and press the start button again.
 - You can cancel the automatic operation by the cancellation button.
-

Combined microwave and oven operation

With this operational mode, microwave and oven switch off at the same time.

This is how to set:

1. Set select button for the heating mode and temperature selector.
2. Press combination button .
3. Press selection button for the required microwave power level.
You must select within the next 3 seconds.
4. Turn setting knob to the desired duration.
You can now select further power levels. (Steps 3 + 4)
5. Press start button.
The symbol  lights up.

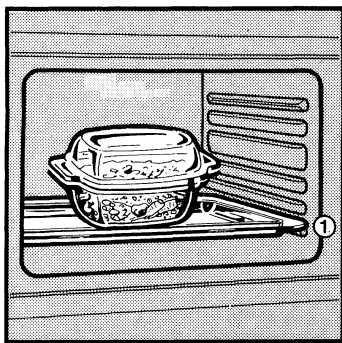
At the end, a signal sounds for two minutes. You can switch it off earlier by the cancellation button.

Switch off temperature selector.

You should know this, too:

- If you have selected a microwave power level, the corresponding number will light up.
- If you have set for longer than an hour, an “h” appears after the hour display. After starting of the cycle, the point flashes behind the “h”.
- If you open the oven, the operation will be interrupted. Close door and press the start button again.
- If you want to correct a selected programme, press the cancellation button and reset.

THAWING, HEATING AND ROASTING EXCLUSIVELY WITH THE MICRO-WAVE



Before you use the microwave, you must have first read the safety instructions for the use of the microwave.

This is what you should know about utensils:

They must permit passage of microwaves. Use containers out of glass, porcelain, stoneware and clay or temperature-resistant plastic.

Metal does not transmit microwaves. Food will therefore not warm up in closed metal containers. On the other hand, you may heat ready-to-serve meals within the open, flat metal plates or trays – f.i. aluminium trays – in the glass pan. Make sure that no metal comes too close to the oven wall so that no sparks will develop. Exception: oven accessories.

Utensil test:

If you want to test your utensils, place them empty for around 20 seconds in the oven at maximum heat. If the vessel stays cold or becomes only lukewarm, it is suitable; if it becomes very hot or generates sparks, it is unsuitable.

Do not use any utensils with gold or silver decoration. The decoration can be destroyed by the microwaves.

Heated foods pass heat to the vessel, which can therefore become very hot, so always use an oven-cloth.

In many cases, you can also use serving dishes for heating. This saves washing up.

Cover ready-to-serve dishes to prevent them from drying out.

You can keep your oven clean if you use high dishes or covered ones.

Now, you know all important points on behalf of security and plates. Why not try now your micro-wave unit. Perhaps with a glass of milk, or heat the coffee from the breakfast table – the coffee will be fresh as just prepared. Give a spoon in the glass and put the drink in the unit. The charts will advise you on behalf of the heights to use for the given case.

Whenever your quantities will differ from those indicated in the charts the general rule will be:

double quantity – double time
half quantity – half the time indicated.

Micro-wave

The charts often will refer to time ranges. Start first with the shortest time interval and prolongate if ever necessary.

Quite a lot of dishes have to be stirred or turned in the meantime. Whenever you will open the door of the baking oven, the micro-wave will be switched-off.

Consequently, don't forget to actuate the start button after closing of the door.

Thawing

For any deep-freezing dishes prefer a flat tray or a plate.

All sensitive parts just as legs or wings from cockerels or fat borders from roast meat should be covered with small aluminium foils. Take care that the foil will not touch the walls of the baking oven. You may remove the aluminium foils after half of the thawing time.

Turn the dishes after half of the thawing time. Greater pieces have to be turned several times.

Just keep the thawed dishes for about 10 minutes in order to allow temperature compensation.

On case of poultry you can proceed to take out the offals.



Thawing Glass pan height 1	Amount	Microwave Power/Time
1 spring chicken	1000 g	30%/15 min. + 15%/15–20 min.
2 spring chicken each	1000 g	30%/25 min. + 15%/15–25 min.
1 poulard	1400 g	30%/20 min. + 15%/20–25 min.
1 duck	2000 g	30%/25 min. + 15%/25–35 min.
Meat (compact portions)	750 g	30%/ 5 min. + 15%/25–35 min.
	1000 g	30%/10 min. + 15%/25–35 min.
	1500 g	30%/20 min. + 15%/25–35 min.
	2000 g	30%/40 min. + 15%/30–40 min.

Micro-wave

Thawing Glass pan height 1	Amount	Microwave Power/Time
2 Steaks	600 g	30%/10 min. + 15%/ 5–10 min.
Fish	500 g	30%/ 5 min. + 15%/10–15 min.
	1000 g	30%/10 min. + 15%/15–20 min.
Butter	250 g	30%/ 5 min. + 15%/ 4– 7 min.
Bread	500 g	30%/ 8 min. + 15%/ 4– 7 min.
	1000 g	30%/10 min. + 15%/ 8–12 min.
Rolls	4 rolls	30%/ 2– 3 min.
Cakes	250 g	30%/ 5– 8 min.
	500 g	30%/ 9–13 min.
	1000 g	30%/14–18 min.
Berries/stone fruit	300 g	30%/ 7–10 min.
	500 g	30%/12–15 min.

Temperature-sensitive freezing dishes

just as cream or cream tarts may be thawed without delay and safe.

Actuate the select button  and put the temperature selector on .

Thawing and heating or cook on low heat

Use plates with perfectly closing cover.

After some time, the dishes have to be stirred to allow a quicker and more continuous heating.

Micro-wave

Thawing and heating or cook on low heat Glass pan height 1	Amount	Microwave Power/Time
Menu plate dishes	450 g	60%/ 6 min. + 100%/10–13 min.
Soups	400 g	100%/11–14 min.
Meat with sauce	500 g	100%/12–15 min.
One-course dishes	½ l	100%/12–15 min.
Noodles, rice	250 g	100%/ 5– 7 min.
	500 g	100%/ 9–12 min.
Spinach	300 g	100%/13–16 min.
Brokkoli	300 g	100%/ 8–10 min.
Peas	450 g	100%/11–13 min.

Warming up and melting

Stirr well the heated baby nourishment and check the temperature steadily.

Take the cake coating out of the package and put it roughly in a cup. Put the cup directly on the glass pan and this, without water bath.

Warming up and melting Glass pan height 1	Amount	Microwave Power/Time
Warming up milk (refrigerator temperature)	150 ml	100%/ 1– 2 min.
	200 ml	100%/ 1½–2½ min.
Making refrigerated butter spreadable	250 g	15%/ 1– 3 min.
Melting butter	50 g	100%/ 1– 2 min.
Melting honey	500 g	30%/ 3– 5 min.

Warming up and melting
Glass pan height 1

Amount

Microwave Power/Time

Melting cake frosting	150 g	100% / 4– 5 min.
Warming up baby food in glasses (refrigerator temperature)	200 g	60% / 1½–2 min.

Heating of ready-cooked meals

Take care to cover the meals. Stirring after some time will accelerate a continuous heating.

Take care to avoid any overheating of the beverages. (see safety instructions).

Heating of ready-cooked meals
Glass pan height 1

Amount

Microwave Power/Time

Menu, plate dishes	500 g	100% / 5– 7 min.
Soups 1 cup	¼ l	100% / 2– 3 min.
	2 cups	100% / 3– 4 min.
Meat with sauce	500 g	100% / 4½–5½ min.
Meat loaf	500 g	100% / 6– 7 min.
One-course dishes	1 portion	100% / 6– 7 min.
	2 portions	100% / 12– 14 min.
Vegetables	1 portion	100% / 1½–2½ min.
	2 portions	100% / 3½–4½ Min.
Side dishes, p. ex. potatoes noodles, vegetables	250 g	100% / 2½–3½ min.
	500 g	100% / 6–7 min.

Micro-wave

Heating of ready-cooked meals Glass pan height 1

Amount	Microwave Power/Time
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Coffee, tea, milk or similar	150 ml	100%/ 1– 2 min.
	300 ml	100%/ 2– 3 min.
	½ l	100%/ 3– 4 min.
	1 l	100%/ 7– 8 min.

Cooking on low heat of different dishes

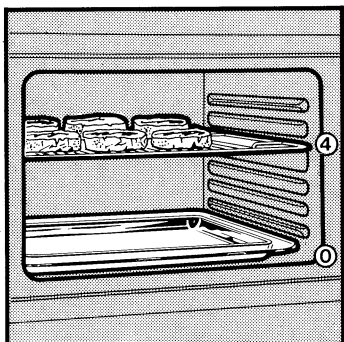
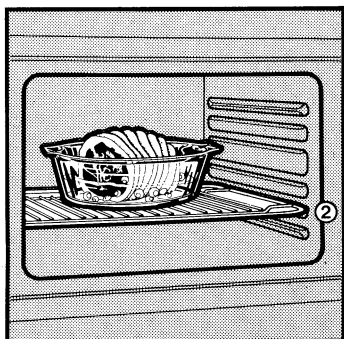
Put some water to vegetables and potatoes.
Put about two cups of water to one cup of rice (125 g).
Except the rice, stirr for one time all dishes during the cooking on low heat.

Cooking on low heat of different dishes Glass pan height 1

Amount	Microwave Power/Time
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Champignons	250 g	100%/ 5– 6 min.
Paprika	250 g 500 g	100%/ 8– 9 min. 100%/13–15 min.
Cauliflower	500 g	100%/ 8 min. + 60%/ 4– 6 min.
Potatoes	250 g 500 g 750 g	100%/ 7– 8 min. 100%/ 8 min. + 60%/ 4– 6 min. 100%/10 min. + 60%/ 5– 8 min.
Rice 2 portions	125 g	100%/ 5 min. + 30%/12–14 min.
4 portions	250 g	100%/ 6 min. + 30%/18–20 min.
Pudding	½ l	100%/ 6–7 min.
Fruits, compote plates	250 g	100%/ 7–9 min.

MEAT, POULTRIES AND FISH



You can use the heat from the upper or the low section, the circulation grill or the variogrill; on the other hand you may combine each of these heating systems with the speed of the micro-wave.

The charts will you advise on behalf of the optimum system for your dish just as for the height or for the setting to use.

Please take into account that the type and the quality of the meat will be decisive factors for the roasting time.



Which type of plates to use?

Generally, you can use each heat-resistant micro-wave type of plates. Roasting pans of enamel or cast iron may be used only for roasting without intervention of the micro-wave unit.

The plate has to be put on the grid. During the roasting cycle the plate may heat considerably. When you remove the plates take care to put the latter not on a cold or wet support but on a dry kitchen towel.

Some hints useful for the grill :

Take care that the meat will be evenly in thickness (at least 2–3 cm) in order to allow a continuous roasting of succulent sauce.















The pieces will be put directly on the grid. Whenever you will use only one piece it is advisable to put it at left or right from the middle of the grid, under the grill to reach the best result. On the other hand, the grid may be introduced with the curved part above  or below . Consequently, you may vary to gap to the grill heating section.

To catch the juice of meat you may slide in addition the glass pan on the bottom of the baking oven.

Turn over the food to be grilled after $\frac{2}{3}$ of the grilling time.

You will note perhaps that the grill heating unit is switched-on and off during the grill cycle which is normal. The number of switching actions depends on the power stage you set.

Roasting and grilling

Type of meat		Weight kg	Shelf level	Heating mode	Temp. selector
Pig, neck		1	2		200
		1,5	2		190
		2	2		180
Pork knuckle	1 p.	1	2		200–220
	2 p.	of 1	1		180–200
Roast pork with rind (shoulder)		1	1		190–210
		2	1		170–190
Pork, collar		1,5	1		180
		2	1		170
Smoked pork		1	1	–	–
Spare-ribs		0,8	2		stage 2
Roastbeef		1	2		210
Filet of beef		1	1		220–230
		1,5	1		210–220
		2	1		200–210
Beef (roasted high rib)		1	2		210
		1,5	2		200
		2	2		200
Steak well done	2 p.	each 0,3	5		stage 3
Steak rose	2 p.	each 0,3	5		stage 3
Steaklets		0,3	5		200
Meat loaf		0,75	1		stage 1
Small sausages		0,8	4		stage 3
Roast veal		1	2		190
Rolled slice of veal		2	1		180
Gigot without bone		1,5	2		200

Roasting and grilling

Microwave Power/Time min.

Total time min.

The values of the chart are based on an introduction in the cold baking oven.

15%/60-70	60-70
60%/20 + 15%/60-70	80-90
60%/30 + 15%/60-70	90-100
-	110-120
-	140-150
-	100-110
-	150-160
60%/20 + 30%/55-65	75-85
60%/25 + 30%/65-75	90-100
60%/45-50	45-50
60%/20-25	20-25
30%/20 + 15%/10-15	30-35
-	75-85
-	90-105
-	110-125
60%/10 + 30%/35-45	45-55
60%/10 + 30%/55-65	65-75
60%/20 + 30%/65-75	85-95
-	25-28
-	20-22
60%/10-12	10-12
100%/14-16	14-16
-	12-15
30%/45-50	45-50
30%/70-80	70-80
30%/10 + 15%/40-50	50-60

The informations are valid for the roasting within a high and open plate. In this case the roast will be succulent and brown. Within a closed plate the roast will be more succulent and the baking oven remains clean.

Nevertheless, you have to raise the setting of the temperature control by 10-20°C.

In case of a roast pork start first to cut the rind and put the roast into the plate (the rind at the lower side).









Whenever you have a meagre roast add 2-3 tablespoons of liquid.

After half of the time the meat has to be turned. Great pieces - starting with 1.5 kg - have to be turned twice.

After having prepared the roast, it should remain for 10 minutes within the disconnected and closed baking oven.

Frozen foods

Roasting and grilling, baking

Poultryies		Weight kg	Shelf level	Heating mode	Temp. selector
Chicken complete	1 p.	1	2		250
	2 p.	each 1	2		250
Half of chicken	2 p.	each 0,4	3		stage 2
	4 p.	each 0,4	3		stage 1
Parts of chicken		0,8	4		stage 2
Duck		1,7	1		220
Goose		3	1		190–200
Fish					
Fishes, complete		1	1		stage 1
		1,5	1		stage 1
2 Poached trouts		each 175 g	1	–	–
2 Trouts, grilled		each 350 g	3		stage 3
Fish (frozen)		0,4	1	–	–
Filet for gourmets (frozen)		0,4	1		stage 1

CAKE AND PASTRY

You can bake by means of upper and lower heat, with hot air or combined with micro-wave.

The following charts will explain the required type of heating, the sliding-in of the accessories and the setting to perform.

The informations of the charts are based at an introduction in the cold baking oven. In this way you will save energy. If you like to preheat the oven the baking times will be reduced by 5–10 minutes.

The baking times will depend on the type and quantity of the dough and may vary in a certain way.

The baking temperature is indicated by ranges.

Start with the lowest value and increase the setting whenever required for the next time.

Roasting and grilling, baking

Microwave Power/Time min.

Total time min.

60%/20–25
60%/35–40

20–25
35–40

60%/18–22
60%/25–30

18–22
25–30

60%/13–17

13–17

30%/30 + 15%/25–30

55–60

30%/40 + 15%/50

90

60%/23–28
60%/30–35

23–28
30–35

100%/ 6– 8

6– 8

30%/10–15

10–15

100%/10–12

10–12

100%/12–15

12–15

The values of the chart are based on an introduction in the cold baking oven.

In case of ducks or geese you puncture the skin under the wings in order to allow the outflow of the grease.

To prepare a succulent and brown poultry use some butter, salt water, grease or orange juice.

Frozen foods

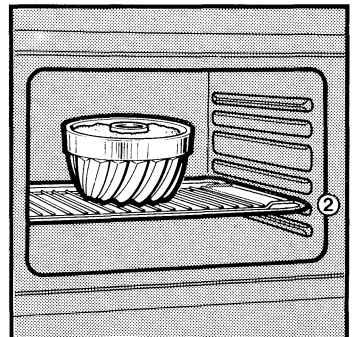
Take the filet for gourmets out of the aluminium foil and put it into a table-ware appropriated for use in a micro-wave unit.

By the way, a more continuous roasting will be achieved at a lower temperature.

You can note your favorite receipts at the blank lines at the end of the charts.










Which table-ware you can use for the baking oven?

Dark plates are the most suitable for these purposes. Whenever you will use the micro-wave you will use table-ware of glass, plastic or ceramic. Whenever you will put the plates on the grid or the glass pan you may use dark springforms as well.






Baking

Cakes in forms

	Shelf level	Heating mode	Temp. selector
Loaf type yeast cake	2		170–190
Plain cake	2		150–170
Fruit cake	2		160–180
Sponge cake	2		170–190
Cakes from packaged mixtures	2		160–180
Cheesecake with fruits	1		180
Fruit-cake with meringue	1		160
Fruit-cake with cottage cheese or cream topping	2		180
Stirred dough with fruits	2		170

Frozen ready-to-serve cakes

	Shelf level	Heating mode	Temp. selector
Apple Strudel	1		200
Cottage cheese strudel	1		200
Apple, cheese or cherry cake	1		190

Microwave Power/Time min.

Total Time min.

The values of the chart are based on an introduction in the cold baking oven.

–	60–70
–	50–60
–	70–80
–	25–30
–	50–60
30%/30–35	30–35
30%/25–30	25–30
30%/30–35	30–35
15%/30–35	30–35

Always place the cake form in the middle of the grid.

Cheesecake have to cool in the unit

Microwave Power/Time min.

Total Time min.








The values of the chart are based on an introduction in the cold baking oven

60%/18–23	18–23
60%/18–23	18–23
30%/25–35	25–35










Frozen ready-to-serve cakes and strudels may be prepared preferably in the glass pan.

Baking

Cakes on the baking tin

		Shelf level	Heating mode	Temp. selector
with dry cover (e.g. crumble cake)				
1 tin		2		150–170
2 tins		2 + 4		140–160
with moist cover (e.g. apple pie)				
1 tin		2		160–180
2 tins		1 + 4		150–170
Sponge cake roll (preheat oven)		1		190–210
Yeast twist		1		180–200
Fruit loaf		2		170–190
Bread		2		170–190
Pizza	1 tin 2 tins	1 1 + 4		170–190 160–180

Biscuits

		Shelf level	Heating mode	Temp. selector
Cookies	1 tin 2 tins	3 2 + 4	 	170–190 140–160
Shortbread	1 tin 2 tins	2 1 + 4	 	160–180 130–150
Meringues		2		60– 80
Puff pastries	1 tin 2 tins	1 2 + 4		160–180 150–170
Cream puffs		2		170–190
Macaroons	1 tin 2 tins	2 2 + 4	 	130–150 110–130

Baking

**Microwave
Power/Time min.**

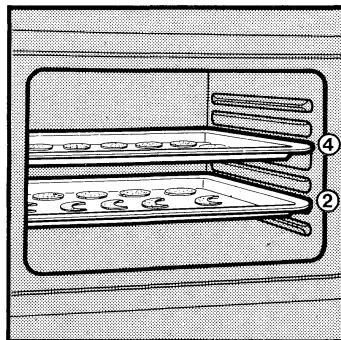
**Total
Time min.**

**The values of the chart are based on an
introduction in the cold baking oven**

–	30–40 40–50
–	45–55 55–65
–	18–23
–	30–40
–	60–70
–	80–90
–	35–40 45–55

Introduce the baking tin – with the slope to the
baking oven door – up to the rest position.

A second tin you may have as accessory from
specialized dealers.



**Microwave
Power/Time min.**

**Total
time min.**

**The values of the chart are based on an
introduction in the cold baking oven**

–	18– 25 20– 30
–	25– 30 30– 35
–	130–140
–	30– 40 35– 45
–	30– 35
–	30– 40 35– 45

Introduce the baking tin – with the slope to the
baking oven door – up to the rest position.

A second tin you may have as accessory from
specialized dealers.

Baking

Tips and Suggestions for baking

You want to bake your own recipe.

Orient yourself on a similar baked item in the tables.

This is how to find out if the cake is done.

10 minutes before the end of the baking time, pierce with a wooden stick at the highest point of the cake. If no more dough sticks on the wood, you can switch off the oven and use the afterheat to finish baking the cake.

The cake collapses.

Next time use less liquid or set the oven temperature 10° lower. Pay attention to the stirring times given in the recipe.

The cake is nice and high at the edges but collapsed in the middle.

Do not grease the edges of the springform. After baking, loosen the cake carefully with a knife.

The cake is too dark on top.

Place it lower, choose a lower temperature and bake the cake a little longer. Use the black baking forms.






The cake is too dark on the bottom.

Place it higher and the next time set a lower temperature.

The fruit-cake is too light on the bottom. The fruit juice runs over.

Use the deeper glass pan.

SOUFFLÈS, GRATINS AND TOAST

	Weight kg	Shelf level	Heating mode	Temp. selector
Cheese baked sweet with fruits	about 1,5	1		180
Noodle baked sweet	about 1,5	2		210
Potato gratinate	about 1	2		200
Cannelloni/Lasagne (frozen)	0,35	1		stage 1
Toast, gratinate	6 pieces	4		stage 3

The cake is too dry.

Pierce small holes in the finished cake with a toothpick. Then sprinkle fruit juice or an alcoholic beverage over it. The next time choose the temperature ten degrees higher and shorten the baking time.

The bread or cake (e. g. cheese cake) looks good, but is soggy inside (interspersed with water streaks).

Next time use less liquid and bake at a lower temperature somewhat longer. For cakes with moist cover, prebake the bottom, distribute almonds or dried bread crumbs and then place the covering on top. Please check the recipes and the baking times.

You have baked on 2 levels. The top tin is darker than the lower one.

Choose a somewhat lower temperature, the baked items will get more even browning. Shelves inserted do not necessarily have to be ready at the same time. Let the lower tin continue to bake for 5 to 10 minutes, or insert it earlier.

The soufflé is much too dark on top.

Remove the crust and brown the soufflé briefly under the grill. Do not use Parmesan cheese – it browns too quickly and tastes bitter. The next time insert the form lower and reduce the temperature by 10 degrees.

The cookies stick to the tin.

Put the baking tin back into the oven briefly and then loosen the cookies immediately.

The cake does not loosen when it is turned over.

Loosen the edge again carefully with a knife. Turn the cake over again and cover the form several times with a damp cold cloth. Next time grease the form thoroughly and in addition spread dried bread crumbs.

**Microwave
Power/Time min.**

**Total
time min.**

**The values of the chart are based on an
introduction in the cold baking oven**

30%/30–35

30–35

Put the baked sweet on a micro-wave plate on the grid.

60%/20–25

20–25

Noodle baked sweet and potato gratinate may also be cooked directly in the glass pan.

100%/18–23

18–23

Take out the frozen dishes from the aluminium foil and put on a plate appropriated for micro-wave unit, f. i. on a soup plate, baked sweet plate of glass or ceramic.

60%/15–17

15–17

–

6– 9

Care, problems, repair

THIS IS HOW TO CARE FOR YOUR APPLIANCE

Exterior of oven

It is sufficient if you just wipe off the oven with a damp cloth. Never use sharp or scouring cleaning agents. Otherwise dull spots will develop. If however such agents should ever get on to the housing, wipe them off with water immediately.

Oven

Your oven will remain in a good condition for a long time, if you pay attention to the following:

Do not use any hard scouring pads and cleaning sponges.

Fruit juices dripping from the baking tray leave behind stains, which cannot be removed with an oven detergent. If you want to bake very moist fruit cakes, do not overfill the trays, instead use the deeper glass pan.

Only use oven cleaner on the enamel surfaces of the oven.

The grill radiator is permanently installed.

For easier cleaning

you may

- remove the door gasket. When refitting take care to avoid any turning of the gasket.
- switch on the baking oven light.

Cleaning the back wall and ceiling

Back wall and ceiling are provided with catalytic enamel which is self-cleaning.

It may happen however that large splashes do not disappear at once but only after the oven has been used several times.

You can remove left overs of spices or similar with a soft brush or a dry cloth.

Slight discolouring of the enamel has no influence on self-cleaning.

Cleaning the other enamel surfaces

If the oven is slightly soiled, just wipe it out with hot detergent suds or vinegar water.

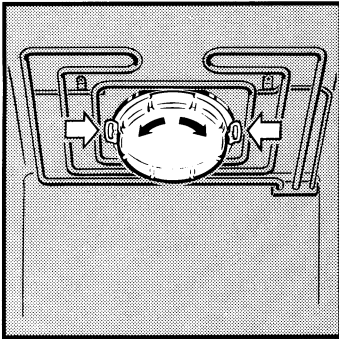
It is best to clean a heavily soiled oven with an oven cleaner, e.g. K2r.

Care, problems, repair

- Treat the cold oven with it.
- Let it act for a while.
In case of particularly stubborn stains, heat up to 50 °C (122 °F) for no longer than 2 minutes – not longer, since otherwise the enamel will develop stains.
- Wipe out oven.

Cleaning of the door gasket

The gasket may be cleaned in a hot rinsing solution (not in the dishwasher).



Cleaning the glass cover on the oven ceiling

To clean, turn the glass cover out of the catch and remove. If only slightly soiled, clean it with detergent, and if heavily soiled with the green side of Scotch-Britt. When reinserting, turn the cover, until it is correctly engaged.

Accessories

Soak the accessories immediately after using in the cleaning agents you usually use. You can then easily remove and remaining soil with a brush or cleaning sponge. You can clean the grid with stainless steel cleaners (Stahlfix, Sidel Stahlglanz) or in the dish-washer. The glass pan as well may be cleaned in the dishwasher.

A PROBLEM

What should you do?

If a problem occurs, this frequently may be due to a minor cause. Before calling the customer service, follow these instructions:

The appliance does not operate:

- Is the plug correctly in the socket?
- Make sure that the fuses for the oven are in order.

Care, problems, repair

The microwave does not operate:

- The door is well closed?
(Whenever left-overs or small objects get stuck in the door or if the door gasket is turned it will not close correctly and the device is not switched-on).
- Has the starting button been pressed?

The food take longer to become hot and done than previously:

- Has a too low microwave output power level been set by mistake?
- Have you placed a larger amount than usual into the microwave oven?
- Were the foods colder than usual before you placed them into the microwave oven?

REPAIR

Our appliances satisfy the pertinent safety regulations for electrical appliances. Only service engineers should make repairs. If your appliance is improperly repaired, this can cause considerable dangers for you.

If a disturbance occurs, it is most advisable to call on the nearest customer service station. But first make sure that the fuses are in order.

Always give customer service the E-number and the F-number of your appliance. You will see the name plate with the numbers, when you open the oven door.

So that you don't have to waste time searching in case of disturbance, enter the data of your appliance here now.

E-Nr. F-Nr.

86 621 731
H 261 262 400 – 0189 –

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