

Operating instructions


Microwave oven



To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

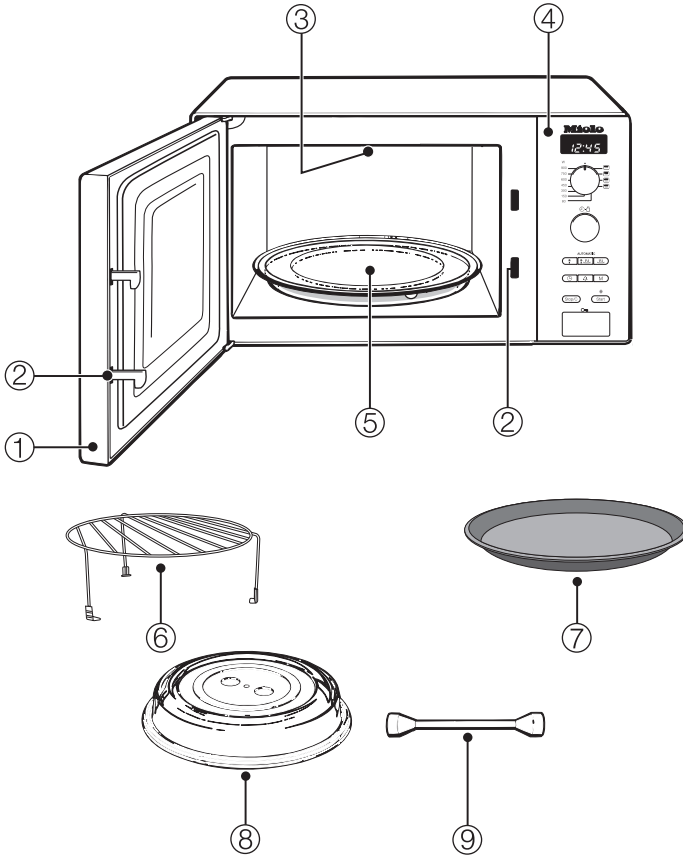
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Description of the appliance

Oven interior and accessories



① Appliance door

② Door lock mechanism

③ Quartz grill

④ Control panel

⑤ Turntable

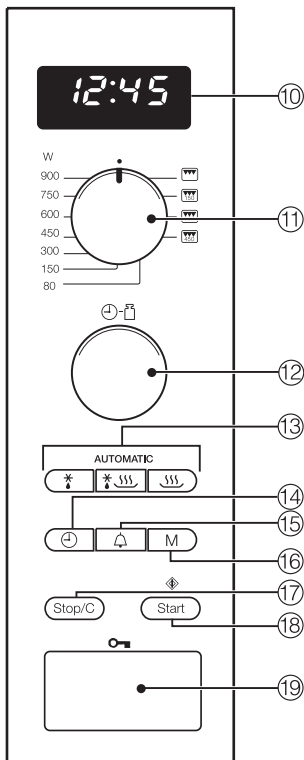
⑥ Grilling rack

⑦ Gourmet plate

⑧ Cover

⑨ Boiling rod

Control panel



- ⑩ Electronic clock with display
- ⑪ Rotary selector for microwave power, grill and combination programmes
- ⑫ Rotary selector for entering time and weight
- ⑬ Automatic programme buttons
- ⑭ Time of day button ⊖
- ⑮ Minute minder button ⚠
- ⑯ Memory button (to save a 1-3 stage programme sequence)
- ⑰ Stop/Cancel button
- ⑱ Start button / Add a minute button / Quick start button (programmable)
- ⏏
- ⑲ Door release button ⏏

Description of the appliance

Accessories supplied

Grilling rack

The grilling rack can be used for all functions with and without microwave power, **except** for Microwave Solo mode.

To avoid the grilling rack being used inadvertently on Microwave Solo, it should not be kept inside the microwave oven.

Gourmet plate

The Gourmet plate is a round, non-stick grilling plate. It can be used to heat snacks or small meals quickly whilst maintaining crispness.

Cover

The cover supplied must only be used in the Microwave Solo mode.

It prevents the food from drying out and the oven from becoming dirty, and it accelerates the heating process.

Boiling rod

When heating liquids, the boiling rod provided should always be placed in the container. It helps liquids to heat evenly and is an important safety measure as it prevents water from superheating. Important! Only use the boiling rod supplied with the appliance. Do not use a boiling rod from another manufacturer.

Optional accessories

Glass tray

The glass tray is suitable for use with all cooking functions. It is heat-resistant and microwave-safe.

When grilling directly on the rack, the glass tray can be placed underneath the rack to catch any fat or juices.

These products and other useful accessories can be ordered via the internet (depending on country) or from Miele (see back cover for contact details).



www.miele-shop.com

Disposal of the packing material

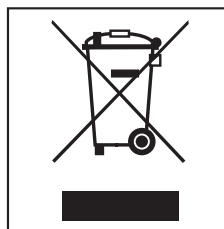
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Rather than just throwing these materials away, please ensure they are offered for recycling.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposing of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection/recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

Warning and Safety instructions

This appliance complies with all relevant local and national safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage. To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions. Keep these instructions in a safe place and pass them on to any future owner.

Correct application

▶ This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

This appliance is not suitable for outdoor use.

▶ This microwave oven is intended to cook, defrost, reheat, grill and bottle food. Any other usage is at the owner's risk.

Warning and Safety instructions

▶ When using the microwave function, any moisture will be vaporised. Therefore, if flammable materials are being dried in the microwave, they may dry out and ignite. Never use the microwave to store or dry items which could ignite easily.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

▶ Young children must not be allowed to use this appliance unless they are constantly supervised.

▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Cleaning work may only be carried out by older children under the supervision of an adult.

Warning and Safety instructions

- ▶ Children should be supervised to ensure that they do not play with the appliance.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. When grilling with or without the microwave function, the oven interior, grill element and door can get hot. Do not let small children touch the oven while it is in operation, as there is the danger of being burnt.

Technical safety

- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ If the connection cable is faulty, it must only be replaced by a Miele approved service technician to protect the user from danger.

Warning and Safety instructions

- ▶ Do not use the microwave if
 - the door is warped.
 - the door hinges are loose.
 - holes or cracks are visible in the casing, the door or the oven interior walls.

Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Do not open the outer casing of the appliance.

- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

Warning and Safety instructions

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ To ensure adequate ventilation, a minimum gap of 5 cm is required between the appliance and any neighbouring furniture or walls.

There must be a minimum gap of 19.5 cm between the top of the appliance and anything above it.

▶ Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Repairs to electrical appliances must only be carried out by a Miele approved service technician.

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.


Warning and Safety instructions

- ▶ The appliance must be disconnected from the mains electricity supply before repairs, cleaning and maintenance work is carried out. The appliance is only completely isolated from the electricity supply when:
 - it is switched off at the wall socket and the plug removed,
 - the mains fuse is disconnected,
 - or the screw-out fuse is removed (in countries where this is applicable).
- ▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ Appliances which are built-in behind a furniture door must only be operated when the door is open. Do not close the furniture door when the appliance is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the microwave oven and the furniture unit. Wait until the appliance has cooled down completely before closing the furniture door.
- ▶ If your microwave oven is built in with a lift-up door, do not bring the door down into the closed position when the oven is in operation.

Warning and Safety instructions

► This appliance must not be installed and operated in mobile installations (e.g. on a ship).

Correct use

 Danger of burning! The microwave oven gets hot during grilling (with and without the microwave function). Be careful not to burn yourself on the oven interior, grill element, food, accessories or the appliance door.

Use oven gloves when placing food in the microwave oven, turning or removing it and when adjusting shelves etc. in a hot microwave oven.

► Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container.

Some foods may contain micro-organisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through (at temperatures of over 70 °C for more than 10 minutes). If in doubt, select a longer cooking or reheating time.

Warning and Safety instructions

- ▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.
- ▶ Always remember that times for cooking, reheating and defrosting in a microwave oven are usually considerably shorter than with traditional methods of food preparation. Excessively long cooking times can lead to food drying out and burning, or could even cause it to catch fire. Fire hazard! There is also a danger of fire if bread, breadcrumbs, flowers, herbs, etc., are dried in the microwave oven. Do not dry these items in the microwave oven.
- ▶ Do not use the microwave function to heat up cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the appliance.
- ▶ The microwave is not suitable for cleaning or disinfecting items. Items can get extremely hot, and there is a danger of burning when the item is removed from the microwave.

Warning and Safety instructions

▶ The appliance could be damaged if used without food, or if it is incorrectly loaded. Therefore, do not use this appliance to pre-heat crockery or dry herbs and the like.

▶ Always ensure that food, the Gourmet plate or a browning dish has been placed in the microwave, and that the turntable is in place, before switching on.

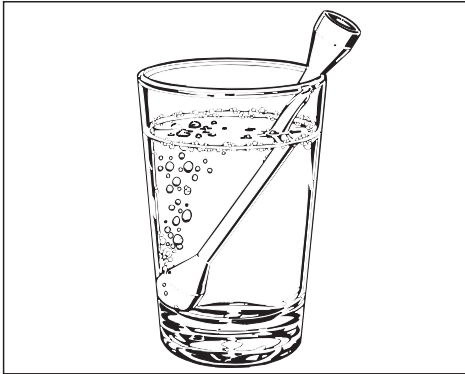
▶ Never cook or reheat food or liquids in sealed containers, jars or bottles.

With baby bottles, the screw top **and** teat must be loosened. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

▶ When heating food and drinks, remember that the heat is created in the food itself, and that the container will normally be cooler. The dish is only warmed by the heat of the food. Before serving, remember to allow a sufficient standing time and then always check the temperature of the actual food itself after taking it out of the microwave. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby.

Warning and Safety instructions

► The boiling rod ensures that liquid boils evenly and that bubbles form at an early stage during the operation. When heating liquids, milk, sauces etc., using microwave power without the boiling rod, the boiling point of the liquid may be reached without the production of typical bubbles.



The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. Danger of burning!

The formation of bubbles can be so strong that the pressure forces the oven door open. The user could be injured and the appliance damaged.

Always ensure the boiling rod is placed in the container when heating liquids.

Warning and Safety instructions

- ▶ To avoid fuelling any flames, do not open the oven door if smoke occurs in the oven interior. Interrupt the process by pressing the Stop/C button twice. Switch off at the wall socket and, where applicable, remove the plug. Do not open the door until the smoke has dispersed.
- ▶ Oils and fats are a fire hazard if allowed to overheat. Never leave the microwave oven unattended when cooking with oil or fats. Do not use the appliance for deep frying food. Do not attempt to extinguish oil or fat fires with water. Switch off the appliance and smother the flames by keeping the appliance door closed.
- ▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.
- ▶ Never heat undiluted alcohol in the microwave, as this can easily ignite. If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot surfaces. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

Warning and Safety instructions

- ▶ Do not use the appliance to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode, causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ Food which is left in the microwave oven can dry out and the escaping moisture can lead to corrosion in the appliance. The control panel, worktop or furniture unit may also be damaged. Therefore, always cover food which is left in the microwave oven.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If this does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.
- ▶ The oven interior can get hot during use. Danger of burning! Clean the interior of the microwave oven and accessories as soon as they have cooled down. If you wait too long, cleaning becomes not only difficult, but may become impossible in extreme cases. Under certain circumstances heavy soiling may damage the appliance and give rise to dangerous situations. Danger of burning! Please see instructions in "Cleaning and care".

Warning and Safety instructions

► Fire hazard! Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed. Such items could be damaged or cause a fire hazard (see "Suitable containers for microwave ovens").

► Do not leave the microwave oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other flammable materials. Before using single-use containers, make sure they are suitable for use in microwave ovens. See "Suitable containers for microwave ovens / Plastics".

Warning and Safety instructions

▶ Do not reheat food in the oven in heat-retaining bags intended for use in normal ovens. These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

▶ Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops. Eggs can burst, even after they have been taken out of the oven.

Do not heat up hard-boiled eggs in the microwave oven.

▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and eggplants, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

Warning and Safety instructions

- ▶ Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used in this microwave oven if they have sufficiently large vent holes which allow the moisture to escape. Without vent holes, pressure can build up, causing the container to crack or shatter with the danger of injury.
- ▶ Only use a thermometer specifically approved for food use to measure the temperature of the food. Never use a thermometer containing mercury or liquid, as these are not suitable for use with very high temperatures and will break very easily.
- ▶ Do not use a steam cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

The following applies to stainless steel surfaces:

- ▶ Stainless steel scratches very easily and even magnets can cause damage to the surface.

Accessories

- ▶ Use only Miele Original spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

Warning and Safety instructions

▶ The rack and Gourmet plate supplied with the appliance are designed to be compatible with microwaves and can therefore be used for grilling with or without the microwave function.

However, do not use the rack and Gourmet plate at the same time as the Gourmet plate will be damaged. Always place the Gourmet plate directly on the turntable.

▶ The Gourmet plate gets extremely hot when in use. Always use oven gloves when handling it to avoid burns. Place it on a suitable heat-resistant mat or pot rest.

The rack gets hot during grilling (with and without the microwave function).

Take care not to burn yourself on it.

▶ Do not use the cover with the Gourmet plate, as the cover will get too hot.

Optional accessories

▶ Never place the hot glass tray (or any other hot cooking containers) on a cold surface, such as a tiled or granite worktop. The glass tray or container could crack or shatter, and the worktop surface could get damaged. Use a suitable heat-resistant mat or pot rest.

Description of the functions

How the microwave oven works

In a microwave oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior, and rebound off the metal sides of the oven interior to reach the food from all sides. Microwave distribution is improved with the turntable engaged.

In order for microwaves to reach the food, they must be able to penetrate the cooking container being used. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use dishes made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could lead to the creation of sparks. The microwaves cannot be absorbed.

Microwaves pass through a suitable container and find their way directly into the food. All food contains moisture molecules which, when subjected to microwave energy, start to oscillate approx. 2.5 billion times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked. The more moisture a food contains, the faster it will cook.

As heat is produced directly in the food,

- food can generally be cooked without adding much liquid or cooking oil.
- cooking, reheating and defrosting in a microwave oven is quicker than using conventional methods.
- nutrients, such as vitamins and minerals, are generally retained.
- the colour, texture and taste of food are not impaired.

Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened.

When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

What can a microwave oven do?

In the microwave oven, food is cooked, reheated or defrosted quickly.

You can use the microwave in the following ways:

- Food can be defrosted, reheated or cooked by entering a power level and a time.
- Deep-frozen, ready meals can be defrosted and then reheated or cooked.
- The microwave oven can also be used for other tasks, e.g. for proving dough, melting chocolate and butter, dissolving gelatine or for bottling small amounts of fruit, vegetables and meat.

What functions does the microwave oven have?

Microwave Solo mode

This function is suitable for defrosting, reheating and cooking.

Grill

This is ideal for grilling thin cuts of meat, e.g. bacon.

Combination mode (Microwave + Grill)

This function is ideal for browning dishes with toppings. The microwave cooks the food, and the grill browns it.

Automatic programmes

You can choose from the following Automatic programmes:

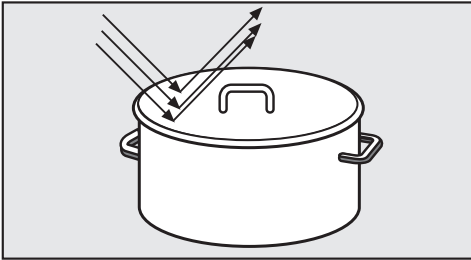
- Five defrosting programmes (☼: Ad 1 to Ad 5),
- Four cooking programmes for frozen food (☼ ☺☺☺: AC 1 to AC 4),
- Eight cooking programmes for fresh food (☺☺☺: AC 1 to AC 8).

These programmes rely on the weight of the food being entered.

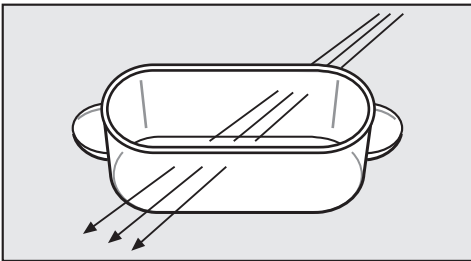
The weight of the food can be shown in either grams (g) or in pounds (lb) (see "Changing the settings").

Suitable containers for microwave ovens

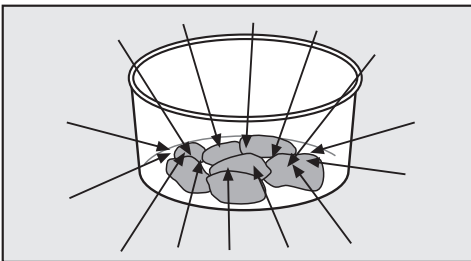
Microwaves




- are reflected by metal.



- pass through glass, porcelain, plastic and cardboard.



- are absorbed by food.

 **Danger of burning!** Containers which are not microwave-safe can be destroyed, resulting in damage to the appliance.

Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Containers and lids with hollow handles or knobs in which moisture can collect are unsuitable.

Exception: The hollow spaces have vent holes.

Without vent holes, pressure can build up, causing the container to crack or shatter with the danger of injury.

Metal

Metal containers, aluminium foil, metal cutlery, and china with metallic decoration such as gold rims or cobalt blue must not be used on microwave mode.

Metal reflects microwaves and obstructs the cooking process.

Also, avoid using plastic containers where the foil lid has not been completely removed.

Suitable containers for microwave ovens

Exceptions:

- Ready-meals in aluminium foil dishes

These can be defrosted and reheated in the microwave oven, if recommended by the manufacturer. Important: Remove the lid and make sure the foil dish is at least 2 cm from the oven walls at all times.

Important:

As food is only heated from the top, it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for a microwave oven. The heat distribution will be more even.

Do not place aluminium foil dishes on the grilling rack in case the dish sparks or arcs. If sparks occur, transfer food to a microwave-safe container.

- Pieces of aluminium foil

For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wingtips or other thin parts for the last few minutes of the programme.

Make sure that the aluminium foil is at least 2 cm from the microwave oven walls at all times. It must not touch the walls.

- Metal meat skewers or clamps

These should only be used if they are very small in comparison to the size of the cut of meat.

Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

Crystal glass is unsuitable as it contains lead which could cause the glass to crack in the microwave.

Porcelain

Porcelain is a suitable material.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Earthenware can get very hot, and may crack.

Glazes and colours

Some glazes and colours contain metals which make them unsuitable for use in a microwave oven.

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry out and crack.

Suitable containers for microwave ovens

Plastics

When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

It must be heat-resistant to a minimum of 110 °C.

Otherwise the plastic may melt and fuse with the food.

Special plastic containers designed for use in microwave ovens are available from good retail outlets.

Melamine is not suitable for use in this microwave oven as it absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Disposable containers, such as trays made from polystyrene, can only be used for very brief warming and reheating of food.

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape. This prevents a build-up of pressure and reduces the risk of the bag bursting. There are also special steaming bags available which do not need to be pierced. Please follow instructions given on the packet.

Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire. There is a danger that they will ignite when heated. Fire hazard.

Disposable containers

Only those plastic disposable containers which are specified by the manufacturer as suitable for use in a microwave oven may be used.

Do not leave the microwave oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

Disposable containers are not always recyclable or biodegradable.

Suitable containers for microwave ovens

Testing dishes for their suitability

If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use in a microwave oven, a simple test can be performed:

- Place the item you wish to test in the centre of the oven.
- Close the door.
- Turn the power selector to 900 W.
- Enter a time of 30 seconds with the time selector.
- Press the Start button.

If a crackling noise is heard accompanied by sparks during the test, switch the appliance off immediately (press the On/Off button).

Any crockery which causes this reaction is unsuitable for use with microwave power.

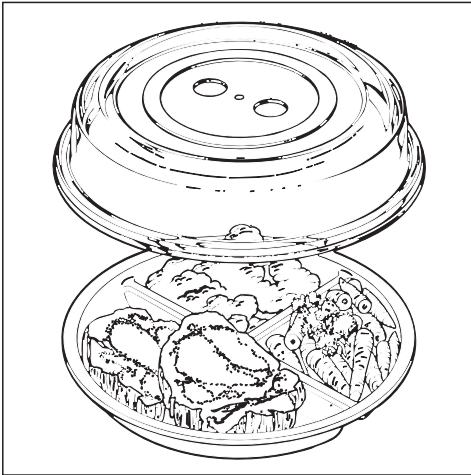
If any doubt exists about the suitability of containers, please contact the supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use with microwave power.

Suitable containers for microwave ovens

The cover

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- speeds up the cooking process.
- prevents food from drying out.
- prevents soiling in the oven interior.



Always cover food with the cover supplied when cooking on Microwave Solo.

Alternatively, use lids or covers made of microwave-safe glass or plastic, or use a clingfilm recommended for use in a microwave oven (pierce as instructed by the manufacturer).

Heat can cause normal clingfilm to distort and fuse with the food.

⚠ Never cook or reheat food or liquids in sealed containers, jars or bottles.

With baby bottles, the screw top and teat must be loosened.

Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Do not use a lid or cover if

- food coated with breadcrumbs is being cooked.
- cooking meals which are to be given a crisp finish.
- the Gourmet plate is being used.

⚠ Because the cover can only withstand temperatures of up to 110 °C, it must only be used in Microwave Solo mode.


It must not be used in conjunction with the Gourmet plate. At temperatures in excess of 110 °C, the plastic can melt and fuse with the food.

The cover should not form a seal with the container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the side. The cover could get too hot and could start to melt.

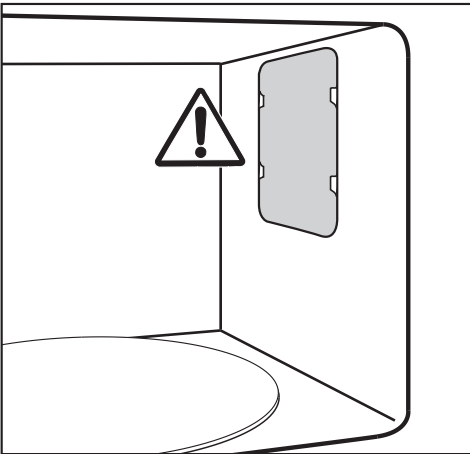
Before using for the first time

After unpacking, let the appliance stand for approx. 2 hours at room temperature after transporting it to its final location before connecting it to the mains.

During this time a temperature equalisation occurs between the appliance and the ambient temperature.
This is important for the correct electronic functioning of the appliance.

 **Danger of suffocation!** Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

- Remove all the packaging materials from the appliance, including the protective foil on the housing.



Do not remove the cover to the microwave outlet inside the oven, nor the film covering the inside of the door.

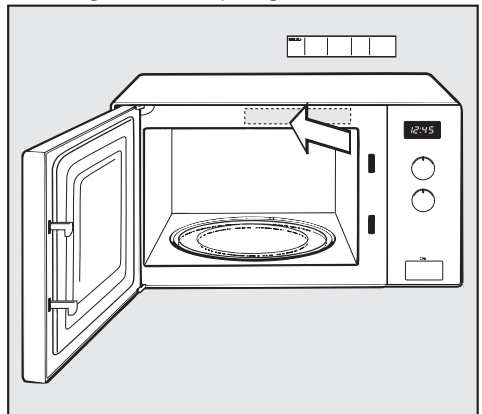
- Check the appliance for any damage.

Do not use the microwave if

- the door is warped.
- the door hinges are loose.
- holes or cracks are visible in the casing, the door or the oven interior walls.

Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

- Clean the inside of the microwave oven and all the accessories with warm water applied with a well wrung-out soft sponge or cloth.

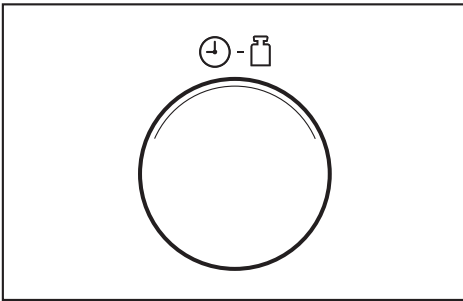


- Stick the enclosed short instructions to the frame behind the door as illustrated, making sure they do not block any of the vents.

Time of day display

Setting the time of day

- Connect the appliance to the mains electricity supply.
12:00 and the ⊕ symbol will flash in the display until the current time of day is set. In the meantime the time of day will start to run from 12:00, as the clock will start as soon as the appliance is connected to the mains electricity supply.



- Turn the time selector to set the hour.
- Press the ⊕ button.
- Then turn the time selector to set the minutes.
- Press the ⊕ button to confirm, or wait a few seconds.
The set time is now registered. The colon between hours and minutes flashes.

Altering the time of day

- Press the ⊕ button.
The ⊕ symbol will flash in the display, and the current hour will light up for a few seconds.
- Use the time selector to alter the hour.

- Press the ⊕ button to confirm, or wait a few seconds.
The ⊕ symbol will flash, and the current minutes will light up for a few seconds.
- Use the time selector to alter the minutes.
- Press the ⊕ button to confirm, or wait a few seconds.

Switching off the time of day display

- Press and hold the ⊕ button in until the display goes dark.

Pressing and holding the ⊕ button will bring the time of day back in the display.

Night dimming

The time of day display can be set to switch itself off from 23:00 hrs until 04:00 hrs.

To **switch on** night dimming:

- Press and hold in the Stop/C button, and at the same time press the ⊕ button.

DN appears in the display.

The appliance can still be operated.

To **switch off** night dimming:

- Press and hold the Stop/C button, and at the same time press the ⊕ button.

OFF appears in the display.

Opening the door

- Press the "🔑" button to open the door.

If the microwave oven is being used, opening the door will interrupt the cooking process.

Placing a dish in the microwave oven

Ideally the dish should be placed in the middle of the oven compartment.

Turntable

The turntable helps the food to cook, reheat or defrost evenly.

Do not operate the appliance without the turntable in place.

The turntable starts turning automatically when the appliance is operated.

Do not cook, reheat or defrost food directly on the turntable. Check that the dish is not larger in size than the turntable.

Turn or stir food during cooking, or turn the dish so that it heats up evenly.

Closing the door

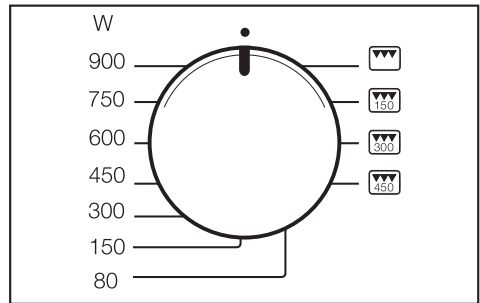
- Push the door firmly shut.


Press the Start button again to resume an interrupted cooking programme.

The appliance will not start again if the door has not been closed properly.

Starting a programme

Use the appropriate selector to choose the microwave power level and the cooking duration.



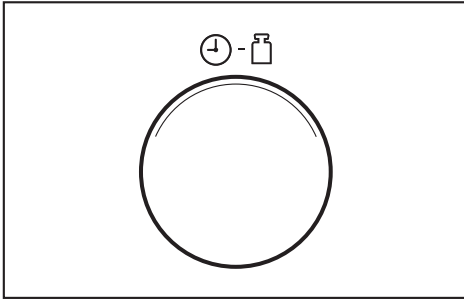
- Use the power selector to select a microwave power level. The  symbol and the power level will light up in the display. 0:00 will flash.

There is a choice of 7 power levels. The higher the power level, the more microwaves reach the food.

Operation

When heating up food which cannot be stirred or turned during cooking, as with a plated meal, it is best to use a lower microwave power level.

This ensures the heat is distributed evenly. Heat for long enough to cook the food properly.



- Set the required time using the time selector.

A duration of between 10 seconds and 90 minutes can be set.

Exception: If the maximum microwave power level is selected, a maximum cooking duration of 15 minutes can be set. If you then continue to select full power, the power level may reduce to 600 W, and this is shown in the display (protection against overheating).

The time required depends on:

- the initial temperature of the food.
Food taken from the refrigerator will need longer to reheat or cook than food already at room temperature.
- the type and composition of the food.
Fresh vegetables contain more water and cook more quickly than stored vegetables.

- the frequency of stirring or turning the food.

Frequent stirring or turning heats the food more evenly, and it is therefore ready in a shorter time.

- the amount of food.

As a general rule, allow approx. time and a half for double the quantity.

For a smaller quantity, possibly shorten the time but ensure food is cooked thoroughly.

- the shape and material of the container.

- Press the Start button to start the programme.

The interior lighting comes on.

A programme can only be started if the door is closed.

"door" message

The "door" message in the display is a reminder that the appliance should not be used without food inside it.

Operating the appliance without food can damage the appliance.

If the door has been closed for 20 minutes or longer when the Start button is pressed, the word **door** will appear in the display to remind you to open the door and make sure there is food in the oven. You cannot start the microwave oven until you do this.

Interrupting or restarting a programme

At any time you can . . .

. . . **interrupt a process:**

- Press the Stop/C button, or open the appliance door.

The time stops counting down.

. . . **continue a programme:**

- Close the door and press Start.

The process will continue.

Altering entries

If you discover after starting a process that . . .

. . . the **Microwave power level** is too high or too low, you can:

- select a new level.

. . . the **duration** set is too short or too long, you can:

- interrupt the programme (press the Stop/C button once), use the time selector to set a new time and continue the programme (press the Start button),

Or alternatively:

- the cooking duration can be increased by pressing the Start button during operation. Each time the Start button is pressed, the cooking duration is increased by another minute (Exception: the increased cooking time is in increments of 30 seconds when the microwave is being used on maximum power).

Cancelling a process

- Press the Stop/C button twice.

At the end of a process

An audible tone will sound when the cooking process is complete. The interior lighting goes out.

The audible tone will sound briefly as a reminder every 5 minutes for 20 minutes after the end of the programme.

- If you want to stop the audible tone, press the Stop/C button.

Keeping warm function

The keeping warm function will switch on automatically at 80 W for a maximum of 15 minutes approx. 2 minutes after the end of a cooking programme which has used at least 450 W, providing the door remains closed and no buttons are pressed.

 80 W and **H:H** will light up in the display.

Opening the door or operating one of the buttons or selectors while the warming function is in progress cancels the function.

The keeping warm function cannot be set as a separate function.

Operation

Quick start (programmable)

Pressing the Start/🔑 button is sufficient to set the appliance operating on maximum power.

You can choose between three durations which are stored in the memory:

- 30 s: Press Start /🔑 once
- 1 min.: Press Start /🔑 twice
- 2 min.: Press Start /🔑 three times

Pressing the Start /🔑 button four times in succession will bring back the first stored duration and so on.

The cooking duration can be increased by pressing the Start button during operation. Each time the Start button is pressed, the cooking duration is increased by another 30 seconds.

Programming durations

To alter the set durations:

- Use the Start /🔑 button to select the time you want to reprogramme (press once, twice or three times), and hold the Start /🔑 button pressed in.
- While your finger is on the Start button, alter the duration with the time selector (to max. 15 minutes). The altered programme counts down when the Start /🔑 button is released.

An interruption to the power supply will cancel any altered programmed durations, and they will need to be entered again.

System lock

The system lock prevents the appliance being used by children, for example.

Activating the system lock

- Press and hold the Stop/C button in until an audible tone sounds and the key symbol appears in the display:



The key symbol will go out after a short time.

The key symbol reappears whenever any button or one of the rotary selectors is operated.





After an interruption to the mains power supply, the system lock will need to be reactivated.

Cancelling the system lock

- If you want to cancel the system lock, press the Stop/C button again and hold it pressed in until an audible tone sounds.

Minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs. The time set counts down in one second steps.




- Press the  button.
0:00 flashes in the display and the  symbol lights up.
- Use the time selector to set the minute minder time you require.
- Press the Start button to start the minute minder.
The minute minder time will start itself after a few seconds if the Start button is not pressed.
- At the end of the minute minder time, an audible tone sounds. The time of day reappears and the  symbol flashes.
- Press the Stop/C button once and the  symbol disappears.

Altering a minute minder entry

- Press the Stop/C button.
The minute minder time is interrupted.
- Set a new minute minder time, as described above.


Minute minder + cooking process

The minute minder can be used at the same time as a cooking process, and counts down in the background.

- Press the  button whilst the cooking function is in progress.
0:00 flashes in the display and the  symbol lights up.
- Use the time selector to set the minute minder time you require.
- After a few seconds the minute minder time set will begin to count down.
A few seconds later, the display will change again to show the cooking duration counting down. The minute minder time is represented by the  symbol in the background.

The Start button is not used in this instance to start the minute minder, as pressing the Start button would also increase the cooking duration by a minute.

Requesting the minute minder time remaining

- Press the  button.
The minute minder time still remaining will appear in the display.

Operation - Grilling

The grill can be used on 4 settings: by itself, and in combination with the Microwave function at one of three different power levels.

If the total grilling time required is less than 15 minutes, the grill should be pre-heated for approx. 5 minutes before placing food under it.

Thin, flat cuts of fish and meat should usually be turned halfway through grilling for even results. Larger, thicker pieces should be turned several times.


Grilling times depend on the type and thickness of the food, and on the user's preference for a rare or well-cooked result.

When grilling directly on the rack, a heat-resistant, microwave-safe dish should be placed underneath the rack to catch any fat or juices.

Useful tip: The glass tray is very suitable for this. It can be ordered as an optional accessory from Miele.

The Gourmet plate supplied is not suitable for catching dripping fat. Because it is empty, it will overheat and the surface coating may be damaged.

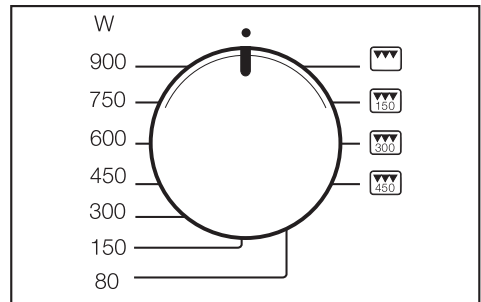
- Place the food in a suitable container.
- Place the rack and a heat-resistant, microwave-safe dish/glass tray or the container with the food on the turntable.



 The rack and container/glass tray become hot during use. Danger of burning!

The container/glass tray and grill rack will be easier to clean if washed in soapy water immediately after grilling.

Grilling without the Microwave function

This function is ideal for toasting and browning large baked dishes.



- Turn the power selector to . The grill symbol  will light up in the display and 0:00 will flash.
- Select a cooking duration using the time selector.
- Press the Start button. An audible tone will sound at the end of the process.

Changing the duration

The cooking duration can be changed during operation. To do this, interrupt the cooking programme by pressing the Stop/C button, and change the duration. Continue the cooking process by pressing the Start button.

The cooking duration can also be extended during operation by pressing the Start button once for each minute you wish to extend the cooking duration by.

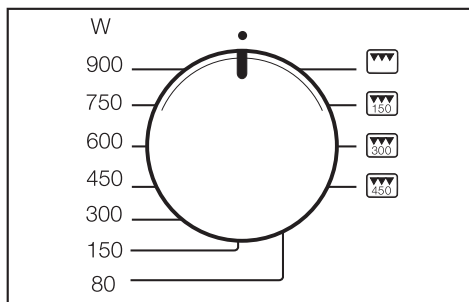
The area on the ceiling around the grill becomes discoloured over time. This is an unavoidable consequence of use, and does not impair the function of the appliance in any way.

Combination mode - Microwave + Grill

This function is very good for baking and browning. The microwave cooks the food, and the grill browns it.

The grill can be combined with one of three different microwave power levels: 150, 300 and 450 W.

It is possible during the cooking process to switch between the different power levels without interrupting the programme.



- Use the power level selector to select the required combination or . , the microwave power level and the grill symbol will light up in the display. 0:00 will flash.
- Select a cooking duration using the time selector.
- Press the Start button. An audible tone will sound at the end of the process.

Changing the duration

The cooking duration entered can be changed during operation if required. Interrupt the process by pressing the Stop/C button, and change the duration. To continue, press the Start button.


The cooking duration can also be extended during operation by pressing the Start button once for each minute you wish to extend the cooking duration by.

Gourmet plate

Use

The Gourmet plate gets extremely hot when in use. Always use oven gloves when handling it to avoid burns. Place it on a suitable heat-resistant mat or pot rest.

Before using for the first time

Before using the Gourmet plate for the first time, fill it with 400 ml water and add 30-40 ml vinegar or lemon juice. Heat for 5 minutes on 450 W + Grill .

The Gourmet plate has an easy-to-clean anti-stick coating so that food can be removed easily. The coating is susceptible to cuts and scratches. Therefore do not cut food up directly on the plate. Use wooden or plastic utensils to mix or turn food. Metallic or sharp objects can damage the coating.

Searing / Browning food


Because food does not stick to the anti-stick coating, only very little fat or oil is necessary when cooking with this dish.

Never leave the Gourmet plate unattended when cooking with oils or fats as these are a fire hazard if allowed to overheat.

- When using the Gourmet plate, make sure that the food is ready to transfer to the Gourmet plate as soon as it has heated up.

- Place the Gourmet plate directly on the turntable.

Do not place it on the rack. Make sure there is a gap of approx. 2 cm between the Gourmet plate and the interior walls of the appliance, otherwise sparking could occur and damage the Gourmet plate and the oven interior.

- Heat the plate up on 450 W + Grill  for approx. 5 minutes.

Do not overheat the empty Gourmet plate, otherwise the coating could be damaged. Do not place the plate under the rack to catch dripping fat when grilling.


If using oil, you can either heat up the oil on the Gourmet plate, or you can heat the oil separately and then add it to the plate.


Butter, however, should always be added to the Gourmet plate after heating up. It has a lower burning point than oil and would get too dark or burn if added too soon.


Always dry meat, poultry, fish and vegetables thoroughly before placing them on the Gourmet plate.


Do not use the Gourmet plate to cook eggs or reheat cooked eggs. The eggs may explode.


Some suggested uses

Pre-heat the Gourmet plate directly on the turntable for 5 minutes at 450 W + Grill .


Fish fingers (frozen), 150 g + 1 tbsp. oil , 3–4 minutes each side

Hamburgers, 2 burgers + 1 tbsp. oil , 3–4 minutes each side

Croquette potatoes (frozen), 10–12 + 1 tbsp. oil , 6–8 minutes, turning halfway through

Fillet steak, approx. 200 g , 5 minutes each side (according to taste)

Pizza (frozen), 300 g, , 7–9 minutes

Pizza (fresh), without pre-heating , 15 minutes approx. (depending on topping)

Recipes

The preparation times given refer to the total time required for preparation and cooking. Standing times and times for marinating food are given separately.

Croque monsieur (Serves 3)

Preparation time: 10 – 15 minutes

6 slices of bread
30 g soft butter
75 g grated Emmental cheese
3 slices of cooked ham

Butter the bread. Add the cheese to three of the bread slices in equal amounts and arrange a slice of ham on top of each. Place the remaining three slices of bread on top of the ham with the buttered side face down. Pre-heat the Gourmet plate for 5 minutes at 450 W + Grill. Remove from the microwave oven, then place the bread on the Gourmet plate. Now place the Gourmet plate on the turntable, and brown for approx. 3 minutes per side at 450 W + Grill.

Other fillings could include tuna, finely sliced onion rings, pineapple, cheese and ham.

Gourmet plate

Vegetable stir fry (Serves 3)

Preparation time: 25 – 35 minutes

2 onions
1 tbsp. oil
100 g mushrooms, cleaned
150 g baby carrots or carrot slices
100 g broccoli florets
1 red capsicum or 100 g capsicum strips
1 tomato
Salt, pepper
30 g grated Parmesan cheese

Slice the onions into fine rings. Halve, quarter and deseed the capsicum, and then cut into strips. Dice the tomato. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Add the oil and the onions to the Gourmet plate. Place the plate on the turntable and brown the onions for approx 2 minutes at 450 W + Grill. Add the mushrooms, carrots, broccoli, capsicum strips, diced tomato and seasoning. Mix well. Cook for 6 minutes at 450 W + Grill. Turn out and sprinkle with Parmesan cheese before serving.

Home-made potato rösti (Serves 2)

Preparation time: 25 – 30 minutes

400 g peeled potatoes
2 small onions
50 g grated Emmental cheese
Salt, pepper
20 g butter

Coarsely grate the potato and onion, and mix together with the cheese, salt and pepper. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Add the butter and melt. Remove from the microwave oven, add the potato mixture and press it into the Gourmet plate. Place the Gourmet plate back on the turntable, and cook for approx 8 minutes at 450 W + Grill. Turn over, and cook for a further 4 minutes until golden.

Garnish with smoked salmon or strips of ham and sour cream.

Pork fillets (Serves 2)

Preparation time: 15 – 20 minutes

1 pork fillet (approx. 400 g)
4 rashers streaky bacon
Salt, pepper
10 g butter
200 g sliced mushrooms
200 ml double cream
1 tbsp. brandy

Cut the pork into 4 slices. Season each slice with salt and pepper, and wrap in a rasher of streaky bacon. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Add the butter to the plate, and place the pork slices on top. Now place the Gourmet plate on the turntable, and brown for approx 3 minutes per side at 450 W + Grill. Transfer the meat to a serving dish, cover and keep warm. Add the mushrooms, cream and brandy to the juices from the meat. Lightly cook for approx. 4 minutes at 900 W. Serve with the meat.

Pork fillet in a Roquefort sauce

Preparation time: 10 – 12 minutes

Cut the pork fillet into 4 slices. Cook each side for approx. 4 minutes in the pre-heated Gourmet plate at 450 W + Grill. Add 50 ml white wine, 125 ml cream, 2 tbsp. roux (made from 1 tbsp. each of flour and melted butter) and 150 g Roquefort cheese or another blue cheese. Stir the sauce until smooth, and cook for a further 3 minutes.

Curry chicken (Serves 3)

Preparation time: 25 – 35 minutes

600 g chicken or turkey breasts
1 tbsp. oil
1 tbsp. white wine
1 tbsp. apple juice
1/2 tbsp. lemon juice
Salt, freshly ground black pepper
1 tsp. curry powder
A pinch of finely chopped rosemary
A pinch of ground ginger
A pinch of cayenne pepper
1/2 tsp. Tabasco sauce
20 g butter

Dice the meat into 2 x 2 cm pieces. Combine the rest of the ingredients apart from the butter, mix together well, and sprinkle over the meat. Turn the meat so it is well coated with the herbs and spices, and leave to stand for approx. 30 minutes. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Remove from the microwave oven, melt the butter in the heated plate, then add the meat. Place the plate back on the turntable, and cook for approx. 4 minutes at 450 W + Grill. Turn the meat, and cook for a further 4 minutes on the same setting. Drain surplus liquid from the meat if necessary so that it browns well.

Gourmet plate

Fisherman's salmon (Serves 2)

Preparation time: 5 – 10 minutes

2 pieces of salmon fillet (each 150 g)

1/2 tbsp. lemon juice

Salt, white pepper

Drizzle the salmon with the lemon juice, and leave to stand for approx. 10 minutes. Place the Gourmet plate on the turntable, and pre-heat for approx. 5 minutes at 450 W + Grill. Remove from the oven, pat the fish dry with kitchen paper, and place on the Gourmet plate, pressing down on it slightly. Place the Gourmet plate back on the turntable, and cook for approx. 1½ – 2 minutes per side at 450 W + Grill.

Serve with rice, hollandaise sauce or melted butter and a fresh green salad.

Pineapple cake

Preparation time: 20 – 25 minutes

For the cake:

2 eggs
80 g sugar
1½ ripe bananas
30 g chocolate chips
100 g plain flour
¾ tsp. baking powder

Topping:

1 tin pineapple pieces
(drained weight 240 g)
1½ tbsp. brown sugar
1½ tbsp. desiccated coconut

Beat together the eggs and sugar until frothy. Mash the bananas with a fork, and add to the egg mixture. Sift together the flour and the baking powder, stir in the chocolate chips, and fold into the mixture. Spread the mixture onto the Gourmet plate. Scatter the drained pineapple over the mixture, and sprinkle over the sugar and desiccated coconut. Place the Gourmet plate on the turntable. Bake the cake for approx. 10 minutes at 450 W + Grill until golden. Cut into 8 slices.

Quick almond tart

Preparation time: 20 – 25 minutes

For the pastry:

100 g plain flour
½ level tsp. baking powder
75 g butter or margarine
30 g sugar

Filling:

75 g butter
100 g chopped almonds
A few drops of almond essence
30 g sugar
4 g vanilla sugar
75 ml cream

To spread over the top:

50 g apricot jam

Mix together the flour, baking powder, butter and sugar, and knead to a smooth dough. Roll out the mixture into the Gourmet plate, and build up the edges to 1 cm. Place the Gourmet plate on the turntable, and bake the base for approx. 4 minutes at 450 W + Grill. For the filling, melt the butter in a pan on the cooktop, stir in the rest of the ingredients and simmer for approx. 5 minutes. Whilst still hot, spoon the mixture into the base. Place the Gourmet plate on the turntable, and bake the tart for approx. 5 minutes at 450 W + Grill until golden. When cool, spread with apricot jam. Cut into 8 slices.

Operation - Automatic programmes

All of the Automatic programmes are weight dependent.

The weight of the food can be shown in either grams (g) or in pounds (lb) (see "Changing the settings").

After selecting a programme, enter the weight of the food. The microwave automatically calculates the time according to the weight given.

After cooking, allow the food to stand at room temperature for the suggested number of minutes ("standing time") to allow the heat to be distributed evenly throughout the food.

Automatic defrosting

There are five programmes for defrosting different types of food (* button). The standing time for programme Ad 3 is up to 30 minutes, depending on the weight, and approx. 10 minutes for the remaining programmes.

Ad 1  Steak, chops (0.2 – 1.0 kg)

Ad 2  Mince (0.2 – 1.0 kg)

Ad 3  Chicken (0.9 – 1.8 kg)


Ad 4  Cakes (0.1 – 1.4 kg)

Ad 5  Bread (0.1 – 1.0 kg)

This programme is best used for sliced breads. If possible, place single slices in the appliance, or separate the slices when the signal sounds at halfway through defrosting.

Automatic cooking

There are 4 programmes for frozen food and 8 programmes for fresh food. The standing time for each of these programmes is approx. 2 minutes.


 Only use the cover supplied with the microwave on Microwave Solo mode.


Never use a cover when the grill is switched on, i.e. on Programmes AC 4 to AC 8.

The plastic can melt and fuse with the food.

Cooking food from frozen *

AC 1  Vegetables (0.1 – 0.6 kg)

AC 2  Ready meals which can be stirred (0.3 – 1.0 kg)

AC 3  Bakes and gratins (0.2 – 0.6 kg)

AC 4  Chips (0.2 – 0.4 kg)

Cooking fresh food

AC 1  Vegetables (0.1 – 0.6 kg)

AC 2  Potatoes (0.1 – 0.8 kg)


AC 3  Fish (0.5 – 1.5 kg)

AC 4  Kebabs (0.2 – 0.8 kg)

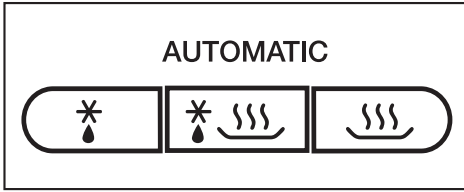
AC 5  Chicken (0.9 – 1.8 kg)

AC 6  Chicken drumsticks (0.25 – 1.0 kg)

AC 7  Fish bake (0.5 – 1.5 kg)


AC 8  Savoury bakes, e.g. Potato gratin (0.5 – 1.5 kg)



Operation - Automatic programmes





The programmed time can, if necessary, be extended by a few minutes during operation by pressing the Start button repeatedly until the time required appears in the display. On all programmes it is only possible to extend the time by a few minutes.

An audible tone will sound when the cooking programme is complete. The interior lighting will go out.

- Press the relevant button repeatedly until the Automatic programme required appears in the display. For example, to call up programme AC 5 (Chicken, small, whole), press the  button five times.

Either g or lb will flash in the display to request the weight to be entered, and the programme (e.g. AC 5) will light up, together with the symbols for the functions being used ( for Microwave and  for Grill).


- Use the rotary selector to enter the weight.
- Press the Start button.

The duration (which depends on the weight) will begin to count down, and the symbols for the functions that are currently in use will light up ( and/or ).

An audible tone will sound halfway through the cooking time.

- Interrupt the programme to turn or stir the food, and then continue the programme.

Recipes - Automatic programmes

Below are some recipe suggestions for the Automatic programmes using the "Cooking fresh food" function ". These can be adapted to suit your requirements.

It is important to follow the weight guidelines for the programme concerned. If the weight guidelines are exceeded, the food will not cook sufficiently.

AC 1 Vegetables

Place the prepared vegetables in a container. Depending on the freshness and moisture content of the vegetables, add 30-40 ml water and a little salt or seasoning. Enter the weight including that of the water, place the covered cooking container on the turntable and cook. Halfway through the cooking duration, an audible tone will sound to prompt you to turn or stir the food.

When cooking vegetables in a sauce, the weight entered must include the sauce. Do not exceed the maximum weight guidelines.

Carrots in a chervil cream sauce (Serves 2)

Preparation time: 25 – 35 minutes

350 g carrots, washed and peeled
5 g butter
50 ml vegetable stock (instant)
75 g crème fraîche
1/2 tbsp. white wine
Salt and pepper
A pinch of sugar
1/2 tsp. mustard
1-2 tbsp. fresh chervil, chopped, or
1 tbsp. dried chervil, chopped
Approx. 1 tbsp. cornflour

Cut the carrots into fine batons or slices (approx. 3 – 4 mm thick) and place in a cooking container.

Combine the rest of the ingredients to make a smooth sauce, and pour over the carrots.

Cover and cook. Stir when the audible tone sounds halfway through the cooking duration.

Setting: Cooking fresh food AC 1 

Weight: 525 g

Place cooking container on the turntable.

AC 2 Potatoes

This programme can be used to cook new potatoes, boiled potatoes and bouillon potatoes. Enter the weight for the potatoes and the cooking liquid.

For new potatoes, wash and drain the potatoes and place them in a cooking container. Season with a little salt, cover and cook.

When cooking new potatoes, add approx. 1/2 tbsp. water per potato. If cooking the potatoes in their skins, pierce the skins several times with a fork or skewer before cooking, then cover the container and cook.

Golden curried potatoes (Serves 3)

Preparation time: 25 – 35 minutes

500 g peeled potatoes
1 onion, finely diced
10 g butter
1-2 tbsp. curry powder
250 ml vegetable stock (instant)
50 ml cream
125 g peas (frozen)
Salt and pepper

Cut the potatoes into large cubes (approx. 3 x 3 cm), or use small potatoes.

Place all of the ingredients into a suitable container and mix well. Cover and cook. Stir when the audible tone sounds halfway through the cooking duration, then continue cooking.

Setting: Cooking fresh food AC 2

 Weight: 1000 g

Place cooking container on the turntable.

AC 3 Fish Fish curry (serves 4)

Preparation time: 35 – 45 minutes

300 g pineapple pieces (tinned)
1 red capsicum
1 small banana
500 g perch or rosefish fillets
1 1/2 tbsp. lemon juice
30 g butter
100 ml white wine
100 ml pineapple juice
Salt, sugar and chilli powder
2 tbsp. cornflour

Dice the fish and place in a suitable container. Drizzle with lemon juice.

Quarter the capsicum, remove the seeds and pith, and cut into narrow strips. Peel and slice the banana. Add to the fish along with the capsicum and pineapple pieces, and mix well. Add the butter.

Mix together the wine, juice, seasoning and cornflour to make a smooth sauce, and pour over the fish. Mix everything thoroughly, then cover and cook.

Setting: Cooking fresh food AC 3 

Weight: approx. 1200 g

Place cooking container on the turntable.

Recipes - Automatic programmes

AC 4 Kebabs

Pork kebabs (8 skewers)

Preparation time: 25 – 35 minutes
+ 1 hour resting time

1 pork fillet, approx. 300 g
1 red capsicum
2 onions

For the marinade:

4 tbsp. oil
Pepper, salt, sweet paprika and chilli powder

8 wooden skewers

Cut the pork fillet into 16 cubes. Wash the capsicum and cut into bite-sized pieces. Peel the onion and cut into eighths.

Arrange the meat, capsicum and onions alternately on the skewers. Mix together the ingredients for the marinade, and brush onto the kebabs. Set aside for 1 hour.

Put the kebabs on the grilling rack, and place on the glass tray in the microwave oven. Turn halfway through grilling when the audible tone sounds.

Setting: Cooking fresh food AC 4 

Weight: 100 g per kebab

Place the grilling rack supporting the food on the glass tray on the turntable.

Chicken kebabs (8 skewers)

Preparation time: 25 – 35 minutes
+ 1 hour resting time

4 chicken breasts, each approx. 120 g
4 pineapple rings (tinned)
16 apricot halves (tinned)

For the marinade:

2 tbsp. vegetable oil
2 tbsp. sesame oil
Salt and pepper
½ tsp. paprika
½ tsp. curry powder

A little chilli powder

Optional: ground ginger or ground coriander

8 wooden skewers

Cut each chicken breast into 4 pieces. Cut the pineapple rings into quarters. Drain the apricots well.

Mix together all of the ingredients for the marinade.

Arrange the chicken pieces, pineapple and apricots alternately on the wooden skewers, brush with the marinade and set aside for 1 hour.

Put the kebabs on the grilling rack, and place on the glass tray in the microwave oven. Turn halfway through cooking when the audible tone sounds.

Setting: Cooking fresh food AC 4 

Weight: 100 g per kebab

Place the grilling rack supporting the food on the glass tray on the turntable.

AC 5 Chicken

Cut the chicken in half. Brush with melted butter or oil, and season. Arrange the two halves with the cut side uppermost on the grilling rack on top of the glass tray, and place in the microwave oven. Halfway through cooking, when an audible tone sounds, turn the chicken over and continue to cook.

AC 6 Chicken drumsticks

Brush the drumsticks with melted butter or oil, and season. Place the drumsticks on the grilling rack, and place on the glass tray in the microwave oven. Halfway through cooking, when an audible tone sounds, turn the drumsticks over and continue to cook.

For programmes AC 5 and AC 6

For a good colour and flavour when grilling chicken, sprinkle with a mixture of paprika and curry powder.

AC 7 Fish bake


Crispy fish pie (Serves 2)

Preparation time: 25 – 35 minutes

400 g perch or rosefish fillets
1 1/2 tbsp. lemon juice
Salt and white pepper
50 g butter
2 tsp. mustard
1 onion, finely diced
40 g Gouda cheese, grated
20 g golden breadcrumbs
2 tbsp. freshly chopped dill

Drizzle the fish fillet with the lemon juice, and leave to stand for approx. 10 minutes. Grease a shallow baking dish with a little butter.

Pat the fish dry, season with salt and pepper and arrange in the dish. Melt the butter for 40 – 50 seconds at 450 W, then mix well with the mustard, onion, Gouda, breadcrumbs and dill. Spread over the fish. Cook until golden.

Setting: Cooking fresh food AC 7 
Weight: approx. 600 g
Place cooking container on the turntable.

Recipes - Automatic programmes

Perch and tomato gratin (Serves 4)

Preparation time: 35 – 45 minutes

500 g perch or rosefish fillet

1 tbsp. lemon juice

500 g tomatoes

Herb salt

2 tsp. oregano, finely chopped

150 g Gouda cheese, grated

Cut the perch into pieces, drizzle with lemon juice and leave to stand for approx. 10 minutes.

Dice the tomatoes, and place in a baking dish with the fish and half of the cheese.

Season generously with herb salt and oregano, and mix well.

Sprinkle with the rest of the cheese and bake uncovered.

Setting: Cooking fresh food AC 7 

Weight: approx. 1150 g

Place cooking container on the turntable.

AC 8 Gratins/Bakes

Vegetable gratin (Serves 4)

Preparation time: approx. 40 minutes

400 g cauliflower or broccoli

400 g carrots

For the cheese sauce:

20 g margarine

20 g plain flour

300 ml vegetable stock (instant)

200 ml milk

100 g Emmental cheese, diced

50 g Gouda cheese, grated

Salt, pepper and ground nutmeg

1 tbsp. chopped parsley

Cut the cauliflower or broccoli into small rosettes, and finely slice the carrots (3 mm thick). Place the vegetables in a baking dish (approx. 24 cm in diameter), and mix well.

Melt the margarine in a pan on the cooktop, stir in the flour and then add the stock and milk whilst continuing to stir. Stir in the Emmental cheese, and simmer until the cheese has melted. Season generously with salt, pepper and nutmeg, and stir in the parsley. Pour the sauce over the vegetables, sprinkle with Gouda and bake uncovered.

Setting: Cooking fresh food AC 8 

Weight: 1500 g

Place cooking container on the turntable.

Potato cheese gratin (Serves 4)

Preparation time: 25 – 30 minutes

500 g potatoes, peeled

250 ml cream

125 g crème fraîche

150 g Gouda, grated

1 clove of garlic

Salt, black pepper, nutmeg

Butter

Slice the potatoes finely, mix with approx. 2/3 of the cheese, and place in the base of a baking dish (approx. 24 cm in diameter) which has been greased and rubbed with the garlic.

Mix together the cream and crème fraîche, season with salt, pepper and nutmeg and pour over the potato and cheese mixture. Sprinkle with the rest of the cheese and bake uncovered.

Setting: Cooking fresh food AC 8 

Weight: 1050 g

Place cooking container on the turntable.

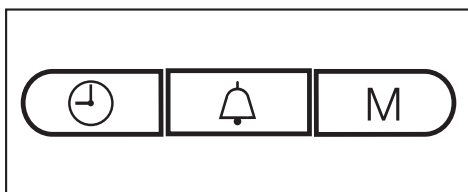
Saving a favourite programme (memory)

One favourite programme can be saved in memory. This programme can be used for your most frequently cooked recipe. The programme can have up to 3 stages (e.g.: 1 minute at 600 W, followed by 2 minutes on Grill, and finally 3 minutes at 150 W + Grill).

Programming

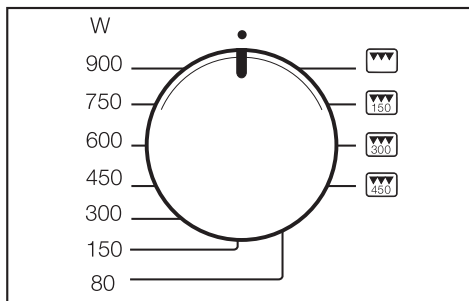
(The example given is for a 3-stage programme)

- First select the function for the first stage.
- Then select the duration.



- Press the M button. 1 will light up in the display, and 2 will flash.
- Then select the second function and duration.
- Press the M button again. 2 will light up in the display, and 3 will flash.
- Then select the third function and duration. Press the M button.

After this third step, you can use the M button to scroll through your entries and check them.



- When you have finished programming, turn the power selector to the 12 o'clock position.
- Start the programme to save the entries. Only ever run the entire programme with food in the appliance.

If there is no food in the appliance, press the Stop/C button twice as soon as you have started it so that the appliance is not damaged by having no food in it.

1 and 2-stage programmes can be saved in the same way: the programming process is finished when the power selector is in the 12 o'clock position and the Start button has been pressed, while pressing the M button shows the next stage.

Changing an entry

- Entering a new programme overrides the previously saved programme.

Saving a favourite programme (memory)

Calling up your favourite programme

- Turn the power level selector to the 12 o'clock position.
- Press the M button.
- Press the Start button.

In the event of a power cut, the favourite programme is no longer saved and must be re-entered.

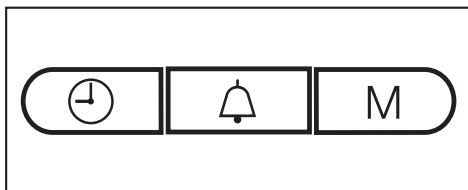
Changing the settings

You can change the standard default settings by altering the "status" of the setting.

Please consult the chart for the different options.

The factory default settings are marked with a star* in the chart.

To change a setting, proceed as follows:



- Press and hold the ⌚ and M buttons at the same time until **P I** and ***≡** light up in the display. Then release them. If you press them for too long, the time of day will appear again in the display.
- Use the time selector to select the setting that you wish to change (**P I** to **P 5** and **P 0**). Turn it until the setting required appears in the display.
- Then press the M button to call up the setting. **5** will appear in the display to show that the setting can be changed.
- Turn the time selector if you wish to change the setting (see chart), and confirm your entry by pressing the M button (for **P 5** and **P 0**, press and hold the M button for approx. 4 seconds).

The change to the setting is then stored in memory. **P** will appear in the display again together with the number for the setting.

The other settings can be changed in the same way.

- When you have finished making the changes you require, press the Stop/C button.

The altered settings are retained after a power cut.


Changing the settings

Setting		Settings available (* factory default)	
<i>P 1</i>	Night dimming	<i>5 0</i> *	Night dimming is deactivated.
		<i>5 1</i>	Night dimming is activated. The time of day display is switched off from 11 pm to 4 am.
<i>P 2</i>	Keeping warm function	<i>5 1</i> *	The automatic warming function is activated.
		<i>5 0</i>	The automatic warming function is deactivated.
<i>P 3</i>	"door" message	<i>5 1</i> *	The "door" message appears if the door has not been opened for approx. 20 minutes. Start is blocked, as it is assumed that there is no food in the appliance.
		<i>5 0</i>	The "door" message does not appear.
<i>P 4</i>	Reminder tone	<i>5 1</i> *	The audible tone sounds briefly as a reminder every 5 minutes for 20 minutes after the end of the programme.
		<i>5 0</i>	The audible tone is deactivated.
<i>P 5</i>	Demo mode (for showroom use only)	<i>5 0</i> *	Demo mode is deactivated. When demo mode is deactivated, _ _ _ _ appears briefly in the display.
		<i>5 1</i>	Demo mode is activated. When a button or selector is operated, <i>NE5_</i> appears briefly in the display. The appliance can be operated, but the microwave function and the grill are inactive.
<i>P 6</i>	Unit of weight	<i>5 0</i> *	The weight of food is shown in grams (g).
		<i>5 1</i>	The weight of food is shown in pounds (lb).
<i>P 0</i>	Factory default settings	<i>5 1</i> *	Factory default settings have been restored, or have not been changed.
		<i>5 0</i>	Factory default settings have been changed.

Reheating


Select the following microwave power levels to reheat food:

Drinks	900 W
Food	600 W
Food for babies and toddlers . . .	450 W

 We do not recommend heating or reheating food or drinks for babies or young children in the microwave oven. Any decision to do this is the responsibility of the user, and should only be done with the utmost care. Pasteurised or sterilised cooked food should be gently heated for 1/2 to 1 minutes at 450 W, and tasted to make sure it is not too hot for a baby's palate before serving. When reheating other food or drink, heat to a high temperature and allow to cool to a suitable heat for eating. For formula milk, follow the manufacturer's instructions.

Tips on reheating

Always use a lid or cover for reheating food, except when a drier finish is needed, e.g. breaded poultry/meat.

 Always remove the lids from jars, especially jars of baby food. Remove the screw cap with the rubber teat before warming baby bottles.

When reheating liquids, place the boiling rod supplied with the appliance into the cup or glass. Never reheat hard boiled eggs in a microwave oven, even without the shell. The eggs may burst.

Food taken straight from the refrigerator takes longer to reheat than food which has been kept at room temperature. The time required depends on the nature of the food, its initial temperature and the amount to be reheated.

Always ensure that food is sufficiently reheated.

If in any doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.


Stir or turn food from time to time during reheating. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

After reheating

Be careful when removing a dish from the microwave oven. It may be hot.

Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

Allow food to stand for a few minutes at room temperature at the end of a reheating process to enable the heat to spread evenly throughout the food.

 After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand.

Place the food in a microwave-proof dish and cover it.

When cooking, it is a good idea to select a power level of 900 W to start with and then when the food is hot, reduce the power level to 450 W for more gentle continued cooking.

For dishes such as **rice** or **semolina pudding**, first select a power level of 900 W, and then reduce it to 150 W for simmering.

Tips on cooking

Vegetable cooking times depend on the composition of the vegetable. Fresh vegetables contain more water than vegetables which have been stored, and usually cook more quickly. Add a little water to vegetables which have been kept stored.

Food taken straight from the refrigerator takes longer to cook than food which has been kept at room temperature.

Stir or turn food from time to time during cooking to help it cook more evenly.

Ensure that food such as meat and fish which can spoil easily is thoroughly cooked for an appropriate length of time.

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and eggplants, should be pierced or the skin cut in several places before cooking to allow steam to escape and to prevent the food from bursting.

Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops.

Eggs can burst, even after they have been taken out of the oven.

Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first.

The pressure could otherwise cause the egg yolk to explode.

After cooking

Be careful when removing a dish from the microwave oven. It may be hot.

Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

Allow food to stand for a few minutes at room temperature at the end of cooking to enable the heat to spread evenly throughout the food.

Defrosting / Defrosting and reheating or cooking

Do not refreeze food once it has thawed. Defrosted food should be used up as quickly as possible as food soon loses its nutritional value and goes off. Defrosted food may only be refrozen after it has been cooked.

Defrosting

Select the following microwave power settings to defrost food:

- 80 W
For defrosting very delicate food, e.g. cream, butter, gâteau and cheese.
- 150 W
For defrosting everything else.

Remove the food from its packaging, place in a microwave-proof container and defrost uncovered. Turn, stir or separate the food about halfway through the defrosting time.

To defrost meat, unpack the frozen meat and place it on an upturned plate in a glass or china container so that the meat juice can run off and be collected. Turn halfway through defrosting.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away, and wash the tray, the sink and your hands.
Danger of salmonella poisoning!

Fish does not need to be fully defrosted before cooking.
Defrost so that the surface is sufficiently

soft to take herbs and seasoning. Do not refreeze food once it has thawed.

Defrosting followed by reheating or cooking

Deep-frozen food can be defrosted and immediately reheated or cooked.

After defrosting, select 900 W followed by 450 W.

Remove the food from its packaging and place in a covered microwave-proof dish for defrosting and reheating or cooking. Exception: Minced meat should be left uncovered while cooking.

Soups, stew and vegetables should be stirred several times during the process. Carefully separate and turn slices of meat halfway through cooking. Turn pieces of fish at the halfway stage as well.

After defrosting followed by reheating or cooking

Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

You can preserve small portions of fruit and vegetables in preserving jars with your microwave. Prepare the jars in the usual way.

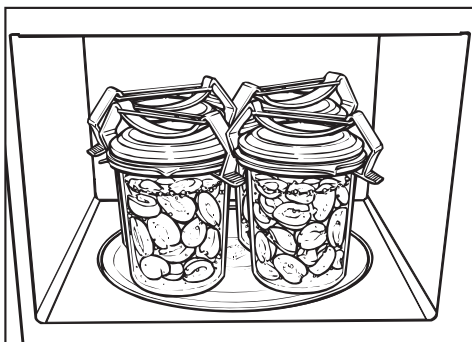
Fill the jars up to 2 cm below the rim.

Close the jars with clear adhesive tape or with clips suitable for microwave use.

Never use metal clips or jars with screw-on lids.

Do not use tins for bottling. Pressure can build up and they may explode, resulting in injury or damage.

Do not attempt to place more than four 1/2 - litre jars on the turntable at the same time.



Set to 900 W and bring the content in the jars to bubble. The time required depends on:

- the initial temperature of the produce in the jar.
- the number of glass jars.

Duration until bubbles evenly ascend in all jars:

- 1 glass jar approx. 3 minutes
- 2 glass jars approx. 6 minutes
- 3 glass jars approx. 9 minutes
- 4 glass jars approx. 12 minutes

This is sufficient time for bottling fruit and cucumbers.

For vegetables, reduce the power to 450 W once the produce starts bubbling. Cook

- carrots for approx. 15 minutes
- peas for approx. 25 minutes.

After bottling

Take the glass jars from the microwave oven, cover the jars with a cloth and allow to cool for approx. 24 hours.

Remove the clips or the adhesive tape and make sure the glasses are closed properly.

Some suggested uses


Produce	Quantity	MW power level (in watts)	Duration (in minutes)	Notes
Melting butter and margarine	100 g	450	1:00 – 1:10	Do not cover.
Melting chocolate	100 g	450	3:00 – 3:30	Do not cover. Stir occasionally.
Dissolving gelatine	1 packet + 50 ml water	450	0:10 – 0:30	Do not cover. Stir occasionally.
Preparing flan topping/jelly glaze	1 packet + 250 ml liquid	450	4 – 5	Do not cover. Stir occasionally.
Yeast dough	Made with 100 g flour	80	3 – 5	Cover and leave to prove.
Popcorn	20 g popcorn	900	3 – 4	Place popcorn in a 1-litre container, cover and cook.
Chocolate covered cream cake	20 g	600	0:10 – 0:20	Place on a plate, do not cover.
Salad dressings	125 ml	150	1 – 2	Heat uncovered on a gentle heat.
Tempering citrus fruits	150 g	150	1 – 2	Place on a plate, do not cover.
Frying bacon	100 g	900	2 – 3	Place on kitchen paper, do not cover.
Softening ice cream	500 g	150	2	Place open ice cream container in microwave.
Skinning tomatoes	3 tomatoes	450	6 – 7	Cut a cross shape into the top of each tomato, cover, and heat in a little water. The skins will slip off easily. Take care, as the tomatoes may get very hot.
Strawberry jam	300 g strawberries, 300 g jam sugar	900	7 – 9	Mix the fruit and sugar in a deep container, cover and cook.
Defrosting and baking bread rolls	2 rolls	150 + Grill Grill	1 – 2 4 – 6	Place uncovered on the rack, turning halfway through.

The information given in this chart is intended only as a guide.

Disconnect the microwave oven from the power supply before cleaning (e.g. switch off at the socket and remove the plug).

Do not use a steam cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

Housing, oven interior and inside of the door

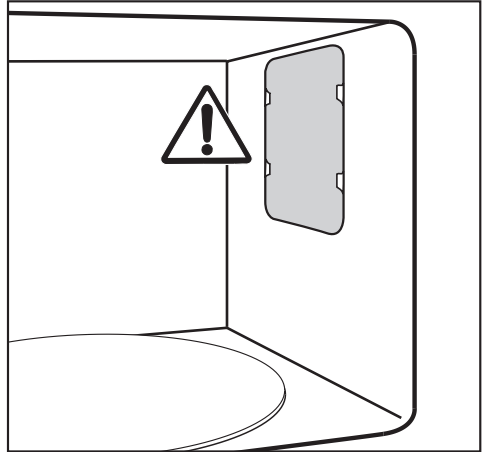
 The oven interior can get hot during use. To avoid the danger of being burnt, wait until it has cooled down before cleaning. It should be cleaned after each use. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible. In certain circumstances, very heavy soiling can even damage the appliance and be dangerous. Fire hazard!

The housing, oven interior and door interior can be cleaned using a damp cloth with a little washing-up liquid or a mild detergent and water. Wipe dry with a soft cloth.

For more heavy soiling, heat a glass of water (including the boiling rod) for 2 to 3 minutes until the water begins to boil. The steam will collect on the walls and soften the soiling.

The oven interior can now be wiped clean using a little washing-up liquid if necessary.

Stainless steel surfaces can be cleaned with the Original Miele ceramic and stainless steel cooktop cleaner (available from Miele).



Do not remove the cover to the microwave outlet inside the oven, nor the film covering the inside of the door.

Do not let water or any small particles penetrate the vents in the appliance.


Wring out cloths before using them to wipe out the oven to avoid moisture getting into the openings.

Do not use abrasive cleaners, as these will scratch the surface.

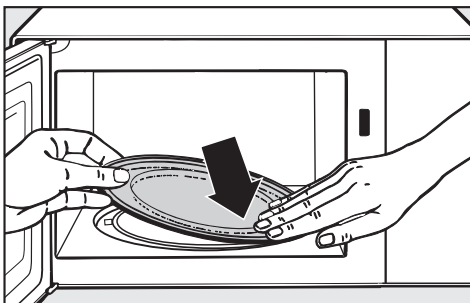
Cleaning and care

To neutralise odours in the oven, put a cup of water with some lemon juice in the oven and simmer for a few minutes.

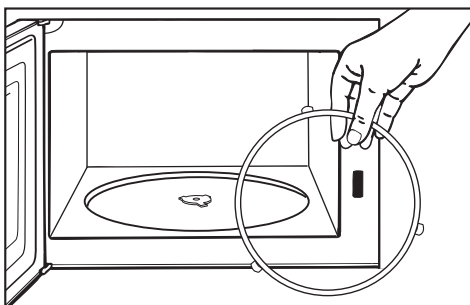
The door should be kept clean at all times and checked at regular intervals for any signs of damage.

 If any damage is noticed, the appliance should not be used until the fault has been rectified by a Miele authorised and trained service technician.

To clean the interior:



- Remove the turntable, and wash in the dishwasher or by hand.



- Always keep the roller ring underneath it clean, as well as the oven floor, to enable the turntable to turn smoothly.

- Clean the area between the turntable and the roller ring.

Do not turn the carrier manually, as this could damage the drive motor.

Appliance front

Remove any soiling immediately. If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front with a solution of warm water and a little washing-up liquid applied with a soft sponge. Wipe the surfaces dry using a soft cloth. For cleaning, you can also use a clean Original Miele all purpose microfibre cloth without any cleaning agent.

The surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour surfaces.

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaners,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- dirt erasers,
- sharp metal scrapers.

To help prevent re-soiling, the Original Miele care product for stainless steel (available from Miele or via the internet at www.miele-shop.com - depending on country) can also be used. Apply sparingly with a soft cloth.

Accessories supplied

Boiling rod

The boiling rod can be washed in a dishwasher.

Cover

Rinse the cover after each use. The cover can be washed in a dishwasher. However, discolouration caused by natural dyes, e.g. from

carrots, tomatoes or ketchup, may occur.

This discolouration is irreversible but does not affect the stability of the cover.

Rack

Wash and dry the rack after each use.

It is dishwasher-proof, or can be washed by hand in hot water with a little washing-up liquid.

Remove stubborn soiling with a stainless steel cleaner.

Gourmet plate

Clean the Gourmet plate with hot water and a cloth with a little washing-up liquid to remove any grease.

Do not use wire wool, or abrasive sponges, aggressive or abrasive cleaning agents.
The Gourmet plate is not suitable for cleaning in a dishwasher.

If the Gourmet plate has been used to prepare foods with a strong aroma, you can neutralise any odours by adding some water and lemon juice to the Gourmet plate and heating in the microwave at maximum power for 2 – 3 minutes. Rinse the Gourmet plate afterwards with clean water.


Optional accessories

Glass tray

The glass tray can be washed by hand using a solution of hot water and washing-up liquid, or it can be washed in a dishwasher.

Do not use abrasive cleaning agents.

Problem solving guide

 Repairs may only be carried out by a suitably qualified and competent person authorised by Miele in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting Miele. Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

What to do if . . .

. . . a programme will not start.

Check whether,

- the appliance door is closed properly.
- the system lock has been activated (see "System lock").
- "door" appears in the display. The door hasn't been opened for more than 20 minutes (see "door message").
- the appliance is plugged into the mains supply and switched on at the socket.
- the mains fuse has tripped because the mains voltage or another appliance is faulty (unplug the appliance, call a qualified electrician or call Miele - see "After sales service").

. . . a noise can be heard after a cooking programme.

This is not a fault.

The cooling fan will continue to run for a while after the microwave oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.

It will switch off automatically.

. . . the display does not light up.

Check whether,

- the time of day display has been switched off (press and hold the ⊕ button for a few seconds).
- the time of day display has been programmed to switch off at night.

. . . the turntable does not turn smoothly.

- Check whether the area underneath the turntable is clean.
- Check whether the surfaces between the turntable and the carrier are clean.

Remove any soiling.

. . . food is not adequately defrosted, heated or cooked at the end of the selected cooking duration.

- Check whether the correct power level was selected for the duration set.
The lower the power level, the longer the duration required.
- Check whether the programme has been interrupted and not restarted.

... the microwave operation works but not the lighting.

- You can operate the appliance as normal, but the lighting is faulty. Contact Miele if you need to replace the lighting.

... strange noises are heard when the microwave oven is being used.

Check whether,

- the food is covered with aluminium foil.
If so, remove it.
- sparks are being created by the use of crockery with a metallic finish. See "Suitable containers for microwave ovens".

... the time of day in the display is not accurate.

If there has been a power cut, the time automatically switches back to 12:00. The time of day needs to be reset.

- Set the correct time of day.

... food cools down too quickly.

In the microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat.

If food is cooked at a high power level, it is possible that the heat may not have reached the centre of the food, so it is hot on the outside but cold in the centre. During standing time heat is transferred to the centre of the food. This may leave the food warm in the middle but cool on the outside. When

reheating food with different densities, such as plated meals, it is therefore sensible to select a lower power level and lengthen the duration required.

... the microwave switches itself off during a cooking, reheating or defrosting programme.


There may be insufficient air circulation.

Check whether,

- the air inlet or outlet is blocked.

If so, remove any obstruction. The appliance switches off automatically in cases of overheating. Cooking can be continued after a cooling-down period.

If the microwave oven switches itself off repeatedly, please call Miele.

 If it is not possible to remedy a fault by following the instructions given above, on no account open the appliance casing.

This microwave oven should only be repaired by a suitably qualified technician trained by Miele.

After sales service

In the event of any faults which you cannot remedy yourself, please contact:

- Miele


The contact details for Miele are given at the back of these operating instructions.

When contacting Miele, please quote the model and serial number of your appliance. This information is given on the data plate, which is located on the inside of the appliance front.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information on warranty conditions, please refer to the warranty booklet supplied with the appliance.

 Before connecting the appliance, ensure that it has not been damaged in any way. Do not use a damaged appliance.

The appliance is supplied with a mains cable and moulded plug ready for connection to an AC single phase 220-240 V 50 Hz supply.

Fuse protection is to be conducted as follows: Connection to an earthed power socket, protected with 10 A-L automat or fuse 10 A.

Connection must only be made via a suitable switched socket. The electrical system must comply with VDE 0100.

The appliance should be positioned so that the plug is accessible.

If the switch is not accessible after installation or the appliance is hard-wired (depending on country), an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

The voltage, rated load and fuse rating are given on the **data plate** situated at the front of the oven interior. Please ensure these match the household mains supply.

If the connection cable is damaged, it must be replaced by a Miele approved service technician to avoid a hazard.

This appliance meets the requirements of the European Standard EN 55011. This appliance is classified as Group 2, Class B. Group 2 indicates that the appliance can be used for the purpose of cooking food with high frequency energy in the form of electro-magnetic radiation. Class B indicates that the appliance is suitable for domestic use.

Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**. When switched on, peak loads in the system can cause the safety switch-off mechanism to be triggered. This can damage the electronic unit. The machine must not be used with so-called **Energy saving devices** either. These reduce the amount of energy supplied to the machine, causing it to overheat.

Installation

When installing the appliance, ensure that there is sufficient ventilation to and from the appliance both underneath and to the rear. Do not block the ventilation gaps or block the gap between the base of the appliance and the worktop surface.

A minimum installation height of 850 mm from the floor to the base of the appliance must be maintained.

The microwave oven can be placed on a worktop.

To ensure adequate ventilation, a minimum gap of 5 cm is required between the appliance and any neighbouring furniture or walls. There must be a minimum gap of 19.5 cm between the top of the appliance and anything above it.

Appliances which are built-in behind a furniture door must only be operated when the furniture door is open. Do not close the furniture door when the appliance is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the microwave oven and the furniture unit. Wait until the appliance has cooled down completely before closing the furniture door.

If your microwave oven is built in with a lift-up door, do not bring the door down into the closed position when the oven is in operation.



Miele Australia Pty. Ltd.

ABN 96 005 635 398

Miele Center and Head Office Melbourne:

1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Center and Office Melbourne:

206-210 Coventry Street
South Melbourne, VIC 3205

Miele Center and Office Sydney:

3 Skyline Place
Frenchs Forest, NSW 2086

Miele Center and Office Brisbane:

39 Harvey Street North
Eagle Farm, QLD 4009

Miele Center and Office Adelaide:

83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Center and Office Perth:

205-207 Stirling Highway
Claremont, WA 6010



www.miele.com.au



Miele New Zealand Limited

Head Office:

Unit L, 10-20 Sylvia Park Road
Mt Wellington, Auckland 1060

Miele Center Auckland:

8 College Hill
Freemans Bay, Auckland 1011

Telephone:

0800 4 MIELE (0800 464 353)

www.miele.co.nz

Miele Global Headquarters

Germany

Miele & Cie. KG

Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

M 6012 SC



en - AU, NZ

M.-Nr. 09 568 900 / 03