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.

en-GB

M.-Nr. 10 227 410

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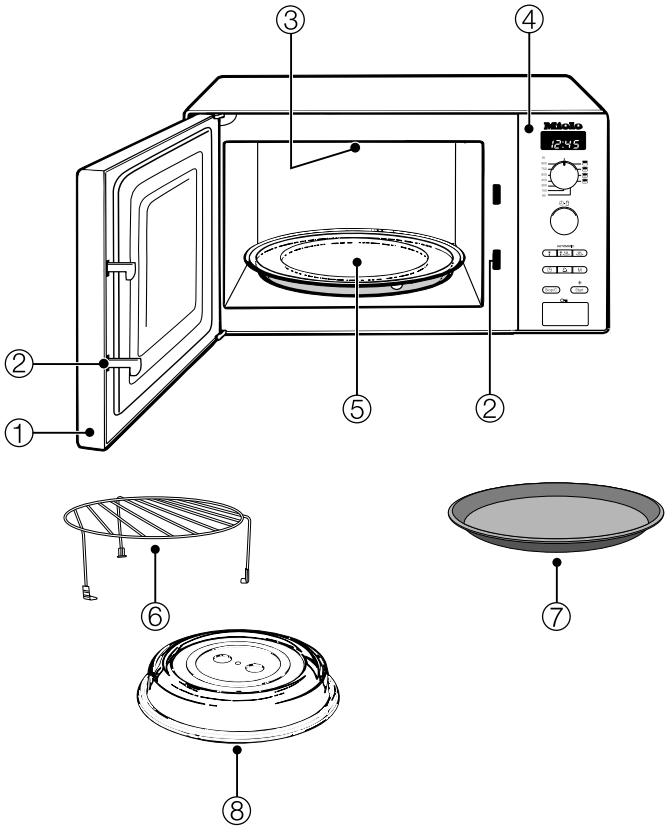
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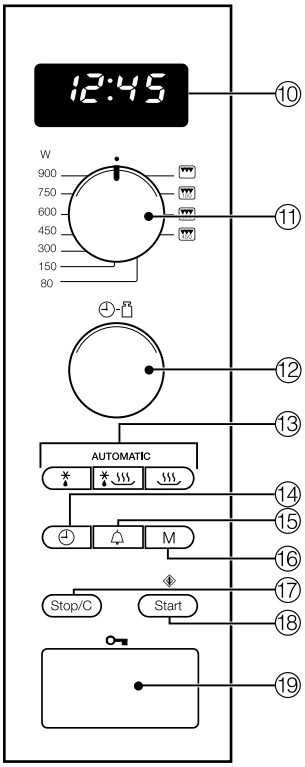
Guide to the appliance

Oven interior and accessories



① Appliance door
② Door lock
③ Quartz grill
④ Control panel
⑤ Turntable
⑥ Grilling rack
⑦ Gourmet plate
⑧ Cover

Control panel



⑩ Electronic timer and clock display

⑪ Rotary selector for microwave power, grill and combination programmes

⑫ Rotary selector to enter 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 / Add a minute / Quick start (programmable)

⑲ Door release

Accessories supplied

Cover

The cover supplied must only be used with Microwave Solo mode. It prevents the food from drying out and the oven from becoming dirty, and it accelerates the heating process.

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 with 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.

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 should be placed underneath the rack to catch any fat or juices.

Tip: These products and others can be ordered through the Miele Webshop. They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should 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.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

This appliance complies with current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

Read the Operating instructions carefully before using the appliance. They contain important information on the safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the appliance. Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Correct application

▶ This microwave oven is intended for use in the home and in similar environments, for example
– in shops, offices and similar work settings
– by the guests in hotels,
– motels, bed & breakfasts and other typical home settings.

This appliance is not intended for outdoor use.

▶ Do not use the appliance at altitudes of above 2000 m.

▶ The microwave oven is intended for domestic use only to cook, defrost and to reheat food. Any other use is not permitted.

▶ Do not use the microwave oven to store or dry items which could ignite easily. If such items were dried in the microwave oven, the moisture in the item would evaporate causing it to dry out and even self-ignite. Never use the microwave oven to store or dry items which could ignite easily.

▶ This microwave oven can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it. They may only use it unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the consequences of incorrect operation.

▶ This microwave oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised person or by Miele Service.

Safety with children

▶ Children under eight years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children aged eight and older may only use the microwave oven without supervision if they have been shown how to use it in a safe manner. Children must be able to recognise and understand the potential risks of improper use.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ Children should be supervised in the vicinity of the microwave oven. Never allow children to play with the appliance.

▶ Danger of suffocation! Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate. Keep packaging material away from children.

▶ 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 children touch the microwave oven when it is in operation.

Technical safety

▶ A damaged appliance could be dangerous. Check the appliance for visible signs of damage. Do not use the appliance if it is damaged.

▶ If the electrical connection cable is faulty it must only be replaced by a Miele authorised service technician to protect the user from danger.

▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if
– the appliance door is warped.
– the door hinges are loose.
– holes or cracks are visible in the casing, the door or the oven interior walls.

▶ Any contact with live connections or tampering with the electrical or mechanical components of the microwave oven will endanger your safety and may lead to appliance malfunctions. Do not open the appliance housing under any circumstances.

▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Compare this before connecting the appliance to the mains. Consult a qualified electrician if in any doubt.

▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the appliance to the mains.

▶ The electrical safety of this microwave oven can only be guaranteed when continuity is complete between it and an effective earthing system. It is essential that this standard safety requirement is met to avoid the risk of damage or electric shock. If in any doubt, please have the electrical installation tested by a qualified electrician.

▶ Do not situate the appliance too close to an adjacent furniture unit. To ensure adequate ventilation, a minimum of 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.

▶ Unauthorised or incorrect repairs and other work by unqualified persons could be dangerous. Repairs should only be carried out by a Miele authorised technician.

▶ While the microwave oven is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty is invalidated.

▶ The microwave oven must be disconnected from the mains power supply during repairs or cleaning and maintenance. It is only completely isolated from the electricity supply when:
– the plug has been disconnected from the back of the appliance or the appliance has been switched off at the wall socket and the plug withdrawn.
Pull by the plug and not by the mains connection cable to disconnect your appliance from the mains electricity supply.
– the mains circuit breaker is switched off.
– the mains screw-out fuse is removed (in countries where this is applicable).

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by genuine Miele original spare parts.

▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the appliance is in use. Heat and moisture can build up behind the closed furniture door. This can result in damage to the appliance and furniture unit. Leave the furniture front/door open until the appliance has cooled down completely.

▶ 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.

▶ The appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Reliable and safe operation of this microwave oven can only be assured if it has been connected to the mains electricity supply.

Correct use

⚠ Danger of burning. When grilling with or without the microwave function, the microwave oven can get hot.
You could burn yourself on the oven interior walls, the grill element, food, accessories or the oven door.

Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Always ensure that food is sufficiently cooked or reheated.
The time required for this depends a number of factors, such as the nature of the food, its initial temperature and the amount to be cooked and recipe variations.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in any doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high.
This can be achieved by stirring or turning the food, and observing a sufficiently long standing time (see charts), which should be added to the time needed for reheating, defrosting or cooking. During the standing time the temperature is distributed evenly in the food.

▶ Always remember that times for cooking, reheating and defrosting in a microwave oven are usually considerably shorter than with traditional methods of cooking food.
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 breadcrumbs, flowers, herbs, etc., are dried in the microwave oven. Do not dry these items in the microwave oven.

▶ Cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy can ignite when heated even after they have been removed from the microwave oven. Do not heat these up in the microwave oven. Fire hazard.

▶ The microwave oven 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 appliance. Fire hazard.

▶ The appliance can be damaged if it is used without food being placed in it or if it is incorrectly loaded. Therefore do not use the appliance to preheat crockery or to dry herbs or similar items.

▶ Always ensure that food or a suitable microwave browning dish has been placed in the microwave oven and that the turntable is in position before switching on.

▶ Pressure can build up when reheating in sealed containers, causing the container to explode. Never cook or reheat food or liquids in sealed containers, jars or bottles.
With baby bottles, the screw top **and** teat must be taken off.

▶ Be careful when removing dishes from the appliance. 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. The dish is only warmed by the heat of the food. Before serving, 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.** 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.

▶ When heating liquids, milk, sauces etc, using microwave power, 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, which 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. Danger of injury and damage to the appliance.
Stir liquids well before heating. After heating, wait at least 20 seconds before removing the container from the oven. In addition, during heating a glass rod or similar item, if available, can be placed in the container.

▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance.
Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply.
Do not open the door until the smoke has dispersed.

▶ Oils and fats can ignite if allowed to overheat. Never leave the microwave oven unattended when cooking with oil or fats. Do not use the appliance for deep-fat frying. Never attempt to put out oil or fat fires with water. Switch the oven off and extinguish the flames by leaving the door closed.

▶ Due to the high temperatures radiated, objects left near the microwave oven when it is in use could catch fire. Do not use the appliance to heat up the room.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot surfaces. Never heat undiluted alcohol in the microwave, as this can easily ignite. Fire hazard.

▶ Heating up food in closed containers e.g. tins or sealed jars results in an increase in pressure will can cause them to explode. Do not use the microwave oven for bottling food or for heating up food in tins.

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the microwave oven. This can also cause damage to the control panel, worktop and surrounding kitchen furniture. Always cover food that is left in the oven to keep warm.

▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion to stainless steel surfaces inside the cabinet.

▶ The oven interior can get hot during use. Danger of burning! Clean the oven interior and accessories as soon as it has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible. Stubborn soiling could damage the microwave oven in certain circumstances and could even be dangerous. Fire hazard.
Please refer to the relevant instructions in "Cleaning and care".

▶ Fire hazard. Plastic containers which are not suitable for use in microwave ovens can be badly damaged and cause damage to the appliance if used. 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 plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see "Suitable containers for microwave use).
Using these items could result in damage to the container or present a fire risk.

▶ 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 oven unattended when heating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

▶ Heat-retaining packaging consists of, among other things, a thin layer of aluminium foil. Microwaves are reflected by metal. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.
Do not use heat-retaining packaging, such as bags for grilled chicken for warming food in the microwave oven.

▶ If you cook eggs without their shells using microwave power, the yolks could explode due to the resulting pressure. Prick the yolk several times before cooking to avoid this.

▶ Eggs heated in their shells using microwave power can burst, even after they have been taken out of the oven. Eggs can only be cooked in their shells in a specially designed egg-boiling device.
Do not reheat hard-boiled eggs in the microwave oven.

▶ Food with a thick skin or peel, such as tomatoes, sausage, potatoes and aubergines can burst when heated. Pierce or score the skin of these types of food several times to allow steam to escape.

▶ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in the microwave oven.

▶ Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.
To check food temperature, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food.

▶ The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.

The following applies for stainless steel surfaces:

▶ The surface is susceptible to scratching. Even magnets can cause scratches.

Accessories

▶ Only use original Miele accessories. If other parts are used, warranty, performance and product liability claims will be invalidated.

▶ The rack and gourmet plate supplied are designed for use with microwave power and can be used for grilling with or without the microwave function.
They must not, however, be used at the same time as this would damage the gourmet plate. 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 and glass tray get hot during grilling (with and without the microwave function).
Danger of burning.

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

Optional accessories

▶ Do not 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. Use a suitable heat-resistant mat or pot rest.

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 are reflected off the metal appliance walls. This enables the microwaves to reach the food from all sides and heat it up. 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 pass through porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects microwaves and this could cause sparking. 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 2.5 thousand million times a second. The friction caused by this vibration creates heat. It first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture content of food will affect the speed at which it is cooked.

As heat is produced directly in the food, this has the following advantages:

– Food can generally be cooked without adding liquid or cooking oil, or with just a little water or 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 oven in the following ways:

– Food can be defrosted, reheated or cooked by entering a power setting and a duration.

– Deep-frozen, ready-made 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 etc.

Microwave oven functions

Microwave Solo

Suitable for defrosting, reheating and cooking.

Grilling

Ideal for grilling thin cuts of meat, e.g. steak or sausages.

Combination mode (Microwave + Grill)

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),

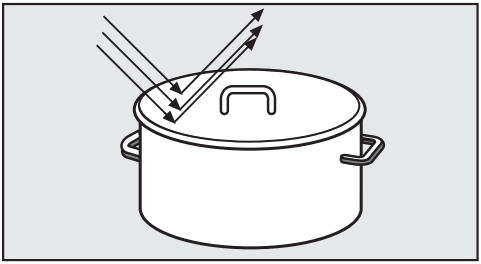
– four cooking programmes for frozen food
(: Ac 1 to Ac 4),

and eight cooking programmes for fresh food
(: Ac 1 to Ac 8).

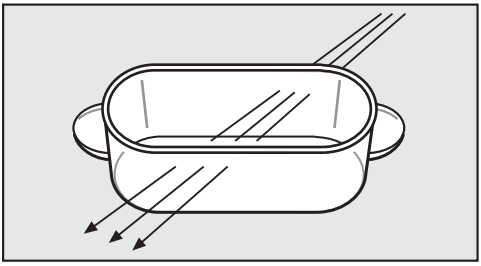
These programmes are weight dependent. You enter the weight of the food and then the cooking duration is calculated automatically.
The weight of the food can be displayed as metric (g) or imperial (lb) (see "Changing settings").

Suitable containers for microwave ovens

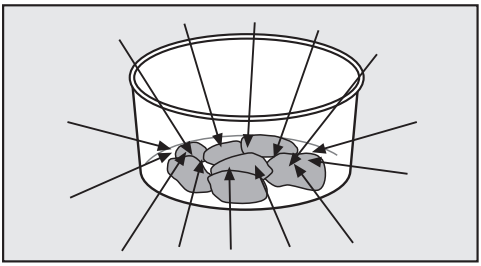
Microwaves



– are reflected by metal,



– pass through glass, porcelain, plastic and card,



– and are absorbed by food.

⚠ Fire hazard.
Containers which are not suitable for use in microwave ovens can be badly damaged and cause damage to the appliance if used.
Please observe the information on suitable containers!

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 shallow containers. Food heats up more evenly in these containers than in square containers.

⚠ Containers and lids with hollow handles or knobs in which moisture can collect are unsuitable, unless the hollowed areas are adequately vented.
Without vent holes pressure can build up, causing the container to crack or shatter. 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 with microwave mode.
Metal reflects microwaves and obstructs the cooking process.
Do not use containers where the foil lid has not been completely removed as small pieces of foil can cause sparking.

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. However, food is only heated from the top. Transferring the food from the aluminium foil container to a dish

suitable for use in a microwave oven will result in more even heat distribution.

Do not place aluminium foil dishes on the rack in case the dish sparks or arcs.

– 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 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.

Glazes and colours

Some dishes have glazes and colours containing metallic substances.
These dishes are unsuitable for microwave functions.

Glass

Heat-resistant glass or ceramic dishes are ideal for use with microwave power.

Crystal glass is unsuitable as it contains lead which could cause the glass to crack in the microwave.
It is therefore not suitable.

Porcelain

Porcelain is a suitable material.

However do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause pressure.

Earthenware

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

Earthenware can get very hot and may crack.
Danger of burning.
Wear protective gloves when removing dishes from the oven.

Wood

Moisture contained in the wood evaporates during the cooking programme.
This causes the wood to dry and crack.
Wooden dishes are therefore not suitable.

Plastic

⚠ Plastics must be heat-resistant to a minimum of 110 °C.
Otherwise the plastic may melt and fuse with the food.
Use only plastic utensils suitable for use with Microwave Solo.

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

Suitable containers for microwave ovens

Melamine is not suitable for use in this oven. Melamine 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 short, timed warming and reheating of food.

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand. The holes allow the steam to escape. This prevents a build-up of pressure from forming and the bag from bursting.

There are also special bags available for steam cooking which do not need to be pierced. Please follow instructions given on the packet.

⚠ Fire hazard.
Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire.

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 oven unattended when heating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

To protect the environment the use of disposable containers should be avoided.

Testing containers

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 duration 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 (touch Stop/C twice)! 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.

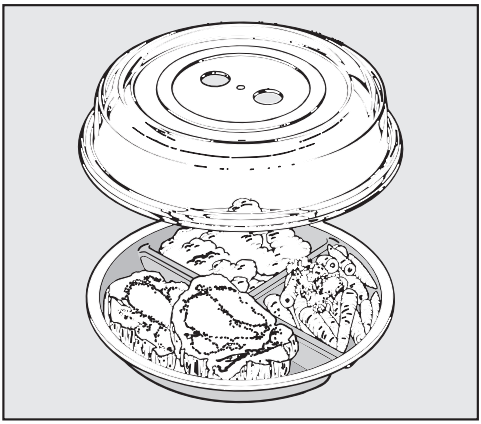
The cover

– 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.

– helps keep the oven interior clean.



■ When using Microwave Solo, always cover food with the cover supplied.

You can use a cling film recommended for use in a microwave oven (pierce as instructed by the manufacturer) instead of the cover if wished. Heat can cause normal clingfilm to distort and fuse with the food.

⚠ The cover can withstand temperatures of up to 110 °C.
At higher temperatures the plastic can distort and fuse with the food.
Therefore it must only be used in microwave ovens and only in Microwave Solo mode without the Gourmet plate.

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

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.

⚠ Pressure can build up when reheating in sealed containers, causing the container to explode.
Sealed glass containers, such as jars of baby food or liquids, must be opened before they are placed in the oven. Do not attempt to heat them up unopened. With baby bottles, the screw top and teat must be taken off.

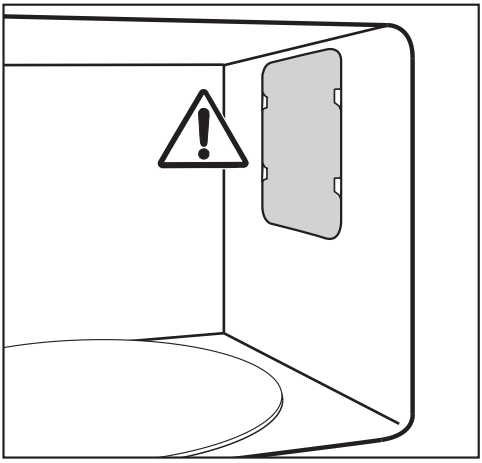
Before using for the first time

After installation, let the appliance stand for approx. 2 hours at room temperature before using it.

This is to allow time for the temperature to equalise between the temperature in the room and the appliance. This is important for the correct electronic functioning of the appliance.

⚠ Danger of suffocation!
Whilst playing, children could become entangled in packaging (such as plastic wrapping) or pull it over their head and suffocate.
Keep packaging material away from children.

- Remove all the packaging materials and any protective foil from the appliance.

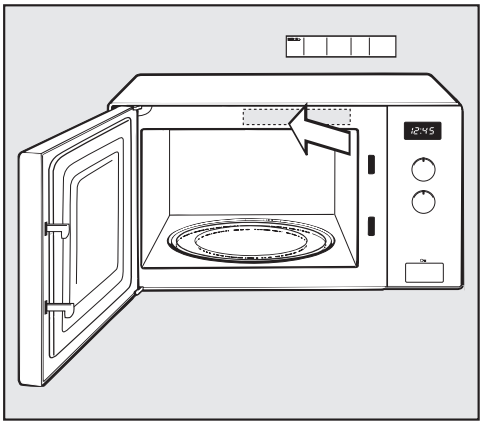


Do not remove the cover to the microwave outlet inside the oven, nor the film covering the inside of the door.

- Check the appliance for any damage.

⚠ Do not use the appliance if
– the appliance door is warped.
– the door hinges are loose.
– holes or cracks are visible in the casing, the door or the oven interior walls.
Operating a damaged appliance can result in microwave leakage and present a hazard to the user.

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

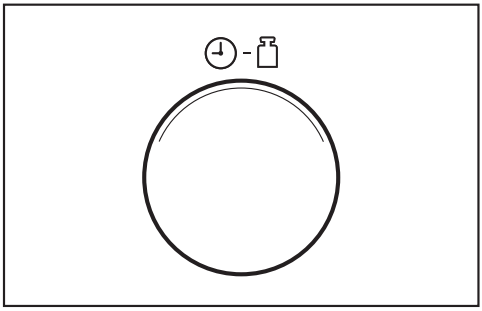


- Stick the enclosed short instructions to the frame behind the door as illustrated, making sure they do not block any of the vents.

Set the time

- Connect the appliance to the mains electrical supply.

12:00 and the ◴ symbol will flash in the display until the current time of day is set. Before this, 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 adopted. 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 for 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 for a few seconds.

Switching off the time of day display

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

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

Night switch-off

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

Setting the time of day display to switch off at night

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

ON will appear in the display. The appliance is ready for operation.

To switch the display back on

Time of day display

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

OFF will appear in the display.

Opening the door

■ Press ⚷ to open the door.

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

Placing the dish in the oven

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

Turntable

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

> Do not operate the microwave 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

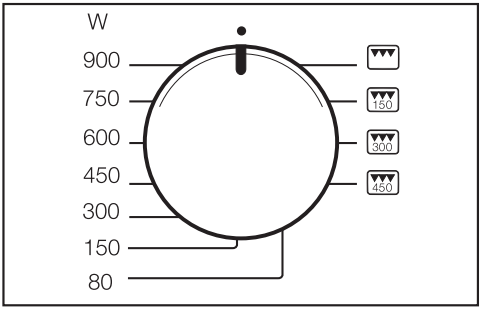
■ Push the door shut.

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.



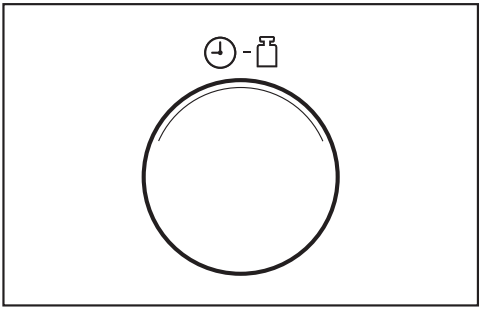
■ Use the power selector to select a microwave power level.

≋ and the microwave 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.

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 duration using the time selector.

The duration selected is visible in the display.

A duration of between 10 seconds and 90 minutes can be set. Exception: If the maximum microwave power level has been selected, a maximum cooking duration of only 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 duration required depends on:

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

– the type and texture 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

and for a smaller quantity, possibly shorten the duration.

– the shape and material of the container.

■ Press "Start" 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 Start button is pressed without the door having first been opened, the word **door** appears in the display. 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 before you press Start. You cannot start a process until you do this.

Interrupting or re-starting a programme

At any time you can . . . . .
. . interrupt a programme:

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

The duration stops counting down.

. . continue a programme.

- Close the door and press Start.

The programme will continue.

Altering settings

If you discover after starting a programme 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 duration 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 duration is in increments of 30 seconds when the microwave oven is being used on maximum power.)

Cancelling a programme

- Press the Stop/C button twice.

At the end of a programme

An audible tone will sound when the cooking programme is complete. The interior lighting goes off.

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.

Automatic keeping-warm function

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

[≋], 80 W and **H:H** will light up in the display.

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

The keeping warm function cannot be set separately.

You can deactivate this function (see "Changing settings").

Quick start (programmable)

Pressing the Start/◈ button is sufficient to set the appliance operating on maximum power.
Three set times are stored in the memory:

- 30 s: press Start /◈ 1 x
- 1 min: press Start /◈ 2 x
- 2 min: press Start /◈ 3 x

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

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

Programming durations

Set durations can be altered.

- Use the Start / ◈ button to select the duration you want to re-programme (press once, twice or three times) and hold the Start /◈ button pressed in.
- Alter the duration with the time selector (to max 15 minutes).

The altered programme runs when you take your finger off the Start /◈ button.

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 re-activated.

Cancelling the system lock

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

Using the 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 and the 🔔 symbol lights up in the display.

- Use the time selector to set the minute minder time you require.
- Press "Start" to start the programme.

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 current minute minder time is stopped.

- Set a new minute minder time, as described above.

Minute minder + cooking function

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

- Press the 🔔 button during the cooking programme.

0:00 flashes and the 🔔 symbol lights up in the display.

- Use the time selector to set the minute minder time you require.
- Wait a few seconds and the minute minder 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 counting down in the background is represented by the illuminated 🔔 symbol.

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

To find out the minute minder time remaining

- Press the 🔔 button.

The minute minder time still remaining will show in the display.

The grill has four settings: grill solo and three combination settings where the grill is used with one of three microwave power levels.

If the total grilling duration 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 half way through grilling for even results. Larger, chunkier pieces should be turned several times.

Grilling durations 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 container should be placed underneath the rack to catch any fat or juices.

The gourmet plate supplied is not suitable for catching fat.
It could overheat when empty. This would damage the coating.
The glass tray available from Miele as an optional extra is ideal for this.

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

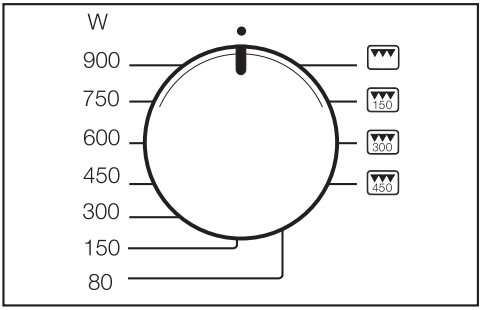
⚠ The rack and container (and glass tray) become hot during use.
Danger of burning.
Wear protective gloves when removing dishes from the oven.

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

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.

Grilling without the Microwave function

Ideal for grilling thin cuts of meat, e.g. steak or sausages.



- Turn the power selector to ▼▼▼.

0:00 flashes and the ▼▼▼ symbol lights up in the display.

- Select a cooking duration using the time selector.
- Press the Start button.

An audible tone will sound when the cooking programme is complete.

To change a cooking duration

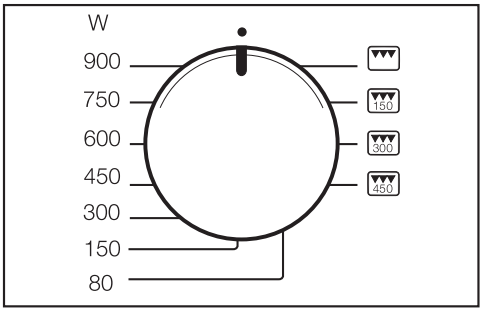
The cooking duration entered can be changed during operation if required. Interrupt the process by pressing the Stop/C button, and change the duration. To continue, press the Start button. The cooking duration can also be extended during operation by

pressing the Start button once for each minute you wish to extend the cooking duration by.

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 selector to select 150 300 or 450 as you require.

The ≋ symbol, 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 when the cooking programme is complete.

To change a cooking 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.

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 3 to 4 tbsp vinegar or lemon juice. Heat for 5 minutes at 450 W + Grill 450.

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.
Metallic or sharp objects can damage the non-stick coating.
Therefore do not cut food up directly on the plate.
Use wooden or plastic utensils to mix or turn food.

Searing / browning food

⚠ Oils and fats can ignite if allowed to overheat.
Fire hazard.
Never leave the appliance unattended when cooking with oil or fats.

- Only very little fat or oil is necessary when cooking with this dish. This is because food does not stick to the non-stick coating. This has the added advantage of keeping down the calorie count.
- 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.

Sparking can damage the gourmet plate and the oven interior.
Do not place the gourmet plate on the rack. Make sure there is a gap of approx. 2 cm between the gourmet plate and the interior walls of the microwave oven so that sparking cannot occur.

- Heat the plate up at 450 W + Grill 450 for up to max. 5 minutes.

Do not overheat the empty gourmet plate.
This would damage the coating.
For this reason do not place the gourmet plate under the rack to catch the 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 after heating up the gourmet plate. 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.

⚠ Eggs can explode.
Do not use the gourmet plate to cook eggs or reheat cooked eggs.

Gourmet plate

Examples of use:

Pre-heat the gourmet plate directly on the turntable for up to max. 5 minutes at 450 W + Grill 450.

– Fish fingers (frozen), 150 g + 2 tbsp oil 450, 3 – 4 minutes each side

– Hamburgers, 2 burgers + 2 tbsp oil 450, 3 – 4 minutes each side

– Croquette potatoes (frozen), 10 – 12 pieces + 2 tbsp oil 450, 6 – 8 minutes, turning halfway through

– Fillet steak, approx. 200 g 150, 5 minutes each side (according to taste)

– Pizza (frozen), 300 g, 450, 7 – 9 minutes

– Pizza (fresh), without pre-heating 450, 15 minutes approx. (depending on topping)

Recipes

Preparation times given are the total time required for preparation and cooking. Standing time or time for marinating food is quoted in addition to preparation time.

Croque monsieur (serves 3)

Preparation time: 10 – 15 minutes

Ingredients
6 slices of white bread
30 g soft butter
75 g Emmental cheese, grated
3 slices of ham

Method

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 using 450 W + Grill for approx. 5 minutes, then place the bread on it. Place on the turntable and cook using 450 W + Grill for approx. 3 minutes each side until golden. Other fillings could include drained tuna fish with finely sliced onion rings, or pineapple, cheese and ham.

Vegetable medley (serves 3)

Preparation time: 25 – 35 minutes

Ingredients
2 onions
2 tbsp oil
100 g oyster mushrooms or button mushrooms, cleaned
150 g sliced carrots
100 g broccoli florets
1 red pepper or 100 g frozen sliced peppers
1 tomato
Salt and pepper
30 g grated Parmesan cheese

Method

Slice the onions into fine rings. Halve, quarter and deseed the pepper, and then cut into strips. Dice the tomato. Place the gourmet plate on the turntable and pre-heat it using 450 W + Grill for approx. 5 minutes. Add oil and onion rings. Place gourmet plate back on the turntable and cook using 450 W + Grill for approx. 2 minutes. Add the mushrooms, carrots, broccoli, sliced pepper, diced tomato and seasoning. Mix well. Cook using 450 Watt + Grill for approx. 6 minutes. Turn out and sprinkle with Parmesan cheese before serving.

Home-made potato rösti (serves 2)

Preparation time: 25 – 30 minutes

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

Method

Coarsely grate the potato and onion, and mix with the cheese, salt and pepper. Place the gourmet plate on the turntable and pre-heat it using 450 W + Grill for approx. 5 minutes. Melt the butter on the hot gourmet plate. Add the potato mixture and press it into the gourmet plate. Place the gourmet plate on the turntable and cook using 450 W + Grill for approx. 8 minutes. Turn over, and cook for a further 4 minutes until golden.
Garnish with smoked salmon or strips of ham.

Gourmet plate

Pork fillets (serves 2)

Preparation time: 15 – 20 minutes

Ingredients
1 pork tenderloin (approx. 400 g)
4 rashers of streaky bacon
Salt and pepper
10 g butter
200 g sliced button mushrooms
200 ml double cream
2 tbsp brandy

Method

Cut the pork tenderloin into four pieces. Season each piece with salt and pepper, and wrap in a rasher of streaky bacon. Secure with a cocktail stick if necessary. Place the gourmet plate on the turntable and pre-heat it using 450 W + Grill for approx. 5 minutes. Add the butter to the plate, and place the meat on top. Place on the turntable and cook using 450 W + Grill for approx. 3 minutes each side. Transfer the meat to a serving dish, cover and keep warm. Add the mushrooms, cream and brandy to the meat juices and heat on maximum power for approx. 4 minutes. Serve with the meat.

Pork fillet in a Roquefort sauce

Preparation time: 10 – 12 minutes

Method

Cut 1 pork tenderloin into four pieces. Place on the pre-heated gourmet plate and cook using 450 W + Grill for approx. 4 minutes. Add 50 ml white wine, 125 ml double cream, 2 tbsp roux (made from 1 tbsp each of flour and melted butter) and 150 g Roquefort cheese. Stir the sauce until smooth, and cook for a further 3 minutes.

Curried chicken (serves 3)

Preparation time: 25 – 35 minutes

Ingredients
600 g chicken or turkey breast fillets
2 tbsp oil
2 tbsp white wine
2 tbsp apple juice
1 tbsp lemon juice
Salt and freshly ground black pepper
1 tsp curry powder
1 pinch rosemary, ground
1 pinch ginger, ground
1 pinch cayenne pepper
$^1/_2$ tsp Tabasco
20 g butter

Method

Dice the meat into 2 x 2 cm pieces. Combine the rest of the ingredients apart from the butter, and pour over the meat. Mix well, and leave to stand for approx. 30 minutes. Place the gourmet plate on the turntable, Pre-heat it using 450 Watt + Grill for approx. 5 minutes. Add the butter to the pre-heated plate, then add the slightly drained meat. Place the gourmet plate on the turntable and cook using 450 W + Grill for approx. 4 minutes, turn and cook for a further 4 minutes on the same setting. Drain surplus liquid from the meat if necessary so that it browns well.

Fisherman's salmon (serves 2)

Preparation time: 5 – 10 minutes

Ingredients
2 salmon fillets (approx. 150 g each)
1 tbsp lemon juice
Salt, white pepper

Method

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 using 450 W + Grill for approx. 5 minutes. Pat the fish dry with kitchen paper, and place on the gourmet plate, pressing it down slightly. Place on the turntable and cook using 450 W + Grill for approx. $1^1/_2$ – 2 minutes each side.
Serve with rice, hollandaise sauce or melted butter and a fresh green salad.

Gourmet plate

Pineapple cake

Preparation time: 20 – 25 minutes

Base
2 eggs
80 g caster sugar
1.5 ripe bananas
30 g grated chocolate
100 g flour
$^3/_4$ tsp baking powder

Topping
1 tin of pineapple chunks (drained weight 240 g)
1.5 tbsp brown sugar
1.5 tbsp desiccated coconut

Method

Beat together the eggs and sugar until fluffy. Mash the bananas with a fork and add to the egg mixture. Sift together the flour and the baking powder, stir in the grated chocolate and fold into the mixture. Spread the mixture into 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. Cook using 450 Watt + Grill for approx. 10 minutes until golden. Cut into 8 slices.

Quick almond tart

Preparation time: 20 – 25 minutes

Base
100 g flour
$^1/_2$ level tsp baking powder
75 g butter or margarine
30 g caster sugar

Topping
75 g butter
100 g chopped almonds
1 tsp of bitter almond essence
30 g caster sugar
2 tsp of vanilla sugar
75 ml double cream

Glaze
50 g apricot jam

Method

Mix 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 pre-heat using 450 W + Grill for approx. 4 minutes. For the topping, melt the butter in a pan on the hob, stir in the rest of the ingredients and simmer for approx. 5 minutes. Whilst still hot, spoon the almond mixture over the base. Place the gourmet plate on the turntable and bake using 450 W + Grill for approx. 5 minutes until golden. When cool, spread with apricot jam. Cut into 8 slices.

All of the automatic programmes are weight dependent.

The weight of the food can be displayed as metric (g) or imperial (lb) (see "Changing settings").

After selecting a programme, enter the weight of the food. The appliance automatically calculates the duration according to the weight entered.

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 through 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 weight, and approx. 10 minutes for the remaining programmes.

Ad 1 Steak, chops
200 – 1000 g

Ad 2 Minced meat
200 – 1000 g

Ad 3 Chicken
900 – 1800 g

Ad 4 Cakes
100 – 1400 g

Ad 5 Bread
100 – 1000 g
This programme is particularly suitable for defrosting frozen sliced bread. If possible, place single slices in the appliance, or separate the slices when the buzzer sounds.

Automatic cooking

There are four programmes for frozen food and eight programmes for fresh food.

The standing time for each of these programmes is approx. 2 minutes.

⚠ The cover can withstand temperatures of up to 110 °C.
At higher temperatures the plastic can distort and fuse with the food.
The cover supplied must only be used with Microwave Solo mode. On no account must the cover be used if the grill is switched on, i.e. with programmes AC 4 to AC 8.

Cooking food from frozen

AC 1 Vegetables
100 – 600 g

AC 2 Ready meals which can be stirred
300 – 1000 g

AC 3 Bakes / gratin
200 – 600 g

AC 4 French fries
200 – 400 g

Cooking fresh food

AC 1 Vegetables
100 – 600 g

AC 2 Potatoes
100 – 800 g

AC 3 Fish
500 – 1500 g

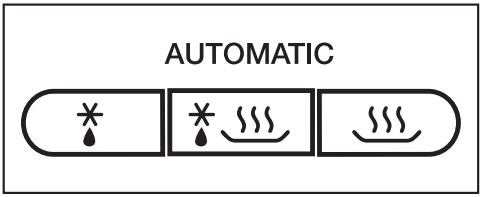
AC 4 Kebabs
200 – 800 g

AC 5 Whole chicken
900 – 1800 g

AC 6 Chicken drumsticks
250 – 1000 g

AC 7 Fish pie
500 – 1500 g

AC 8 Gratins/bakes,
z. B.: Potato gratin
500 – 1500 g



- Press the relevant button repeatedly until the Automatic programme required shows in the display. For example, to call up programme AC 5 (Grilled chicken) press the button five times.

g or lb will flash in the display to prompt you to enter the weight 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 duration.

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

The programmed duration can, if necessary, be extended by a few minutes during operation by touching Start repeatedly until the time required shows in the display. In 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 goes off.

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

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

AC 1 Vegetables

Method

Place the prepared vegetables in a container. Add 3 - 4 tbsp water and a little salt or other seasoning, depending on freshness and moisture content. Enter the weight including that of the water, place the covered cooking container on the turntable and cook. About 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

Ingredients

350 g carrots, cleaned
5 g butter
50 ml vegetable stock (instant)
75 ml crème fraîche
1 tbsp white wine
Salt and pepper
1 pinch of sugar
$^1/_2$ tsp mustard
1-2 tbsp chervil, fresh, chopped or
1 tbsp chervil, dried and ground
Approx. 1 tbsp cornflour

Method

Peel carrots, then cut into batons or slice (approx. 3 – 4 mm thick). Combine the rest of the ingredients, and pour over the carrots. Cover and cook. Stir when the audible tone sounds.

Setting: Cooking fresh food AC 1
Weight: 525 g
Shelf level: Turntable

AC 2 Potatoes

This programme can be used to cook peeled, new and bouillon potatoes.

Method

Enter the weight for the potatoes and the cooking liquid.

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

When cooking potatoes, add approx. 1 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

Ingredients

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

Method

Coarsely dice the potatoes (approx. 3 x 3 cm) or use small potatoes. Mix together all the ingredients in a suitably large dish. Cover and cook. Stir when the audible tone sounds then continue cooking.

Setting: Cooking fresh food AC 2
Weight: 800 g
Shelf level: Turntable

AC 8 Gratins/Bakes: Vegetable gratin (serves 4)

Preparation time: approx. 40 minutes

Ingredients
400 g cauliflower or broccoli
400 g carrots

For the cheese sauce
20 g margarine
20 g flour
300 ml vegetable stock (instant)
200 ml milk
100 g diced Emmental cheese
50 g grated Gouda cheese
Pepper, salt, ground nutmeg
1 tbsp chopped parsley

Method

Cut the cauliflower or broccoli into small florets, and thinly slice the carrots (approx. 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 hob, 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 well with nutmeg, salt and pepper and add the parsley. Pour the sauce over the vegetables, and sprinkle over the grated Gouda cheese. Bake in the oven uncovered.

Setting: Cooking fresh food AC 8
Weight: 1500 g
Shelf level: Turntable

Potato cheese gratin (serves 4)

Preparation time: 25 – 30 minutes

Ingredients
500 g potatoes, peeled
250 ml double cream
125 ml crème fraîche
150 g grated Gouda cheese
1 clove of garlic
Salt, black pepper, nutmeg
Butter

Method

Slice the potatoes finely, mix with approx. $^{2}/_{3}$ of the cheese, and place in the base of a greased baking dish (approx. 24 cm in diameter) 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
Shelf level: Turntable

AC 4 Pork kebabs (makes 8 kebabs)

Preparation time: approx. 25 – 35 minutes + 1 hour standing time

Ingredients
1 fillet of pork (approx. 300 g)
1 red pepper
2 onions

For the marinade
8 tbsp oil
Salt, pepper, paprika and chilli powder
8 wooden skewers

Method

Cut the pork fillet into 16 cubes. Wash the pepper and cut into bite-sized pieces. Cut the onions into eight pieces. Place the meat, pepper and onion pieces alternately on the skewers. Mix together the ingredients for the marinade and brush the kebabs with the mixture. Allow to marinate for approx. an hour. Lay the kebabs on a lightly oiled grill rack, brush with butter and place in the oven together with a heat-resistant, microwave safe dish. Turn halfway through grilling when the audible tone sounds.

Setting: Cooking fresh food AC 4
Weight: approx. 100 g per kebab
Shelf level: Rack and dish on turntable

Chicken kebabs (makes 8 kebabs)

Preparation time: approx. 25 – 35 minutes + 1 hour standing time

Ingredients
4 chicken breasts each approx. 120 g
4 tinned pineapple rings
16 tinned apricot halves

For the marinade
4 tbsp oil
4 tbsp sesame oil
Salt and pepper
$^1/_2$ tsp paprika
$^1/_2$ tsp curry powder
A little chilli powder
Ground ginger or coriander, if desired

8 wooden skewers

Method

Cut each chicken breast into 4 pieces. Cut the pineapple slices into quarters. Drain the tinned apricot halves well. Mix all ingredients for the marinade thoroughly.

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 in the oven together with a heat-resistant, microwave safe dish. Turn halfway through grilling when the audible tone sounds.

Setting: Cooking fresh food AC 4
Weight: approx. 100 g per kebab
Shelf level: Rack and dish on turntable

AC 6 Chicken drumsticks

Method

Brush the drumsticks with melted butter or oil, and season. Place on the grill rack in the oven together with a heat-resistant, microwave safe dish. Halfway through cooking when an audible tone sounds, turn the drumsticks over and continue to cook.

AC 5 Whole chicken

Method

Cut the chicken in half. Brush with melted butter or oil, and season. Then place the chicken halves on the grill rack in the oven with the cut side facing upwards together with a heat-resistant, microwave safe dish. Halfway through cooking when an audible tone sounds, turn the chicken halves over and continue to cook.

Re. AC 6 and AC 5

Method

For a good colour and flavour when grilling chicken, sprinkle with a mixture of paprika and curry powder. The spices will give the skin an appetising golden colour as well as enhancing the flavour.

AC 3 Fish: Fish curry (serves 4)

Preparation time: 35 – 45 minutes

Ingredients
300 g pineapple chunks
1 red pepper
1 small banana
500 g firm white fish
3 tbsp lemon juice
30 g butter
100 ml white wine
100 ml pineapple juice
Salt, sugar and chilli powder
2 tbsp cornflour

Method

Dice the fish and place in a suitable container. Drizzle with lemon juice. Quarter the peppers, remove the seeds and pith, and cut into narrow strips. Peel and slice the banana. Add to the fish together with the pepper 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
Shelf level: Turntable

AC 7 Fish bake: Crispy fish pie (serves 2)

Preparation time: 25 – 35 minutes

Ingredients
400 g filleted white fish, e.g. cod
3 tbsp lemon juice
Salt, white pepper
50 g butter
2 tsp mustard
1 onion, finely diced
40 g grated Gouda cheese
20 g breadcrumbs
2 tbsp fresh dill, chopped

Method

Drizzle the fish filet with the lemon juice, and leave to stand for approx. 10 minutes. Grease a flat oven dish with a little butter. Pat the fish dry, season with salt and pepper and place in the dish. Mix the melted butter (450 W, 40 – 50 sec.) with the mustard, onions, Gouda cheese, breadcrumbs and dill and brush onto the fish. Bake until golden.

Setting: Cooking fresh food AC 7
Weight: approx. 600 g
Shelf level: Turntable

Rosefish and tomato gratin (serves 4)

Preparation time: 35 – 45 minutes

Ingredients
500 g filleted rosefish or other white fish, e.g. cod
2 tbsp lemon juice
500 g tomatoes
Herbs, seasoning salt
2 tsp ground oregano
150 g grated Gouda cheese

Method

Cut the fish 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.

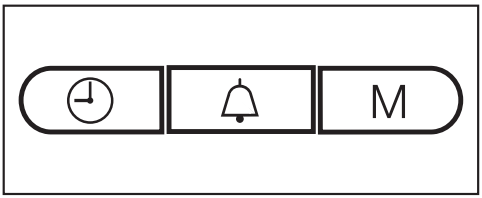
Setting: Cooking fresh food AC 7
Weight: approx. 1150 g
Shelf level: Turntable

You have the option of saving one favourite programme to 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 grill and finally 3 minutes at 150 W with grill).

Programming

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

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



- Press the M button.

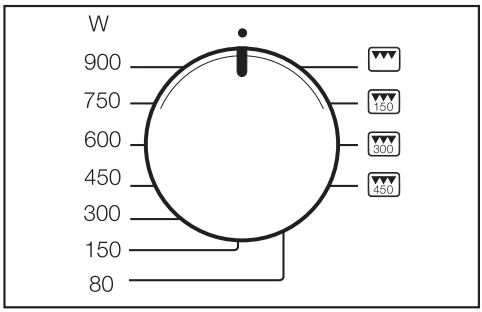
1 will light up in the display, and 2 will flash.

- Then select the second function and duration.
- Press the M button again.

2 will light up and 3 will flash.

- Now select the third function and duration and then touch OK. Press the M button.

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



- When you have finished programming, turn the power selector to the 12 o'clock position.
- Start the programme to save the entry. 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 the programme 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.

To change an entry

- Entering a new programme overrides the previously saved programme.

To access your favourite programme

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

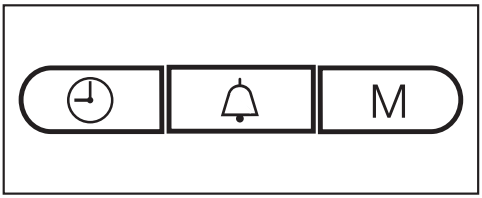
Saving your favourite programme (Memory)

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

Some of the standard settings for the appliance (which are set at the factory) have an alternative which you can select if required.

Please consult the chart for the different options.
The factory settings are marked with a star* on the chart.

To change a setting, proceed as follows:



- Press and hold the ◴ and M buttons at the same time until *P 1* 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 rotary selector to select the setting you wish to change (*P 1* to *P 6* and *P 0*). Turn it until the setting required shows 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 settings

Setting		Settings available (* factory default)	
P 1	Night time switch-off	S 0*	Night time switch-off is deactivated.
		S 1	Night time switch-off is activated. The time of day display is switched off between the hours of 23:00 and 04:00.
P 2	Automatic keeping-warm function	S 1*	The automatic keeping warm function is activated.
		S 0	The automatic keeping warm function is deactivated.
P 3	"door" message	S 1*	The "door" message appears if the door has not been opened for about 20 minutes. Start is then blocked.
		S 0	The "door" message does not appear.
P 4	Reminder tone	S 1*	The reminder tone sounds briefly every 5 minutes in the first 20 minutes after the end of the programme.
		S 0	Reminder tone is deactivated.
P 5	Demo mode (for showroom use only)	S 0*	Demo mode is deactivated. When demo mode is deactivated, _ _ _ _ appears briefly in the display.
		S 1	Demo mode is activated. When a button or selector is operated, nES_ shows briefly in the display. The appliance cannot be operated.
P 6	Unit of weight	S 0*	Food weight is displayed in grammes (g).
		S 1	Food weight is displayed in pounds (lb).
P 0	Factory default settings	S 1*	Factory default settings have been restored, or have not been changed.
		S 0	Factory default settings have been changed.

Select the following microwave power levels to reheat food:

Beverages	900 W
Food	600 W
Food for babies and children	450 W

⚠ Food for babies and children must not be too hot.
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 minute 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.

⚠ Never reheat sealed jars.
Remove the lid from baby food jars.

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

Flash boiling can be avoided by stirring liquids before heating them. After heating, wait at least 20 seconds before removing the container from the oven. In addition, during heating a glass rod or similar item, if available, can be placed in the container.

Never reheat hard boiled eggs using Microwave Solo mode, even without the shell. The eggs can explode.

Food taken straight from the refrigerator takes longer to cook 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 cooked.

Always ensure that food is sufficiently cooked or 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 cooking. 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 oven. It may be hot.

Reheating

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. This enables 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 safe container 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 durations depend on the texture 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. This helps it cook more evenly.

⚠ It is very important to make sure that food which goes off easily, such as fish is cooked sufficiently. Ensure that this type of food is cooked for an appropriate length of time.

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, 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 heated in their shells can burst, even after they have been taken out of the oven.
Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops.

⚠ If you cook eggs without their shells using microwave power, the yolks could explode due to the resulting pressure.
Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first.

After cooking

Be careful when removing a dish from the 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. This enables the heat to spread evenly throughout the food.

Defrosting

⚠ Do not refreeze food once it has thawed.

Defrosted food should be used up as quickly as possible as food soon loses it nutritional value and goes off.

Defrosted food may only be re-frozen after it has been cooked.

Select the following microwave power levels for defrosting food:

– 80 W
  for defrosting very delicate food, e.g. cream, butter, gateau and cheese.
– 150 W
  for defrosting everything else.

Remove the food from its packaging and place in a microwave-proof container. 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 porcelain 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 the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.
Risk of salmonella poisoning.

Fish does not need to be fully defrosted before cooking.
Defrost until the food has started to thaw. The surface will then be sufficiently thawed to take herbs and seasoning.

Defrosting and cooking

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

First 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.

Food with a high water content such as soup, stew and vegetables should be stirred several times during the process. Carefully separate and turn slices of meat halfway through the programme. Turn pieces of fish at the halfway stage.

After defrosting and 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.

Food	Quantity	MW power level (W)	Duration (in minutes)	Notes
Melting butter/ margarine	100 g	450	1:00 – 1:10	Do not cover
Melting chocolate	100 g	450	3:00 – 3:30	Do not cover, stir halfway through melting
Dissolving gelatine	1 packet + 5 tbsp water	450	0:10 – 0:30	Do not cover, stir halfway through dissolving
Preparing flan topping/ jelly glaze	1 packet + 250 ml liquid	450	4 – 5	Do not cover, stir halfway through heating
Yeast dough	Starter dough made with 100 g flour	80	3 – 5	Cover and leave to prove
Making popcorn	1 tbsp (20 g) popcorn	900	3 – 4	Place popcorn in a 1 litre container, cover and cook, sprinkle with sugar or salt after cooking
Chocolate coated marshmallows	20 g	600	0:10 – 0:20	Place on a plate, do not cover
Steeping oil for salad dressing	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
Cooking bacon	100 g	900	2 – 3	Place on kitchen paper, do not cover
Softening ice cream	500 g	150	2	Place open container in the appliance
Skinning tomatoes	Qty 3	450	6 – 7	Cut a cross 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

Examples of use:

Food	Quantity	MW power level (W)	Duration (in minutes)	Notes
Defrosting and baking part-baked 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.

Test food acc. to EN 60705	Microwave power level (W) / Automatic programme	Duration (min) / weight	Standing time* (min)	Notes
Custard, 1000 g	300	38 – 40	120	Container see Standard, dimensions at the upper rim (25 x 25 cm)
Sponge cake, 475 g	600	8	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Minced meat, 900 g	600 450	7 12	5	Container see Standard, dimensions at the upper rim 250 mm x 124 mm, cook uncovered
Potato gratin, 1100 g	AC 8	1100 g	5	Container see Standard, external diameter at the upper rim 220 mm, cook uncovered
Chicken, 1200 g frozen weight	AC 5	1200 g	2	Grill rack with a heat-resistant microwave safe dish underneath, make sure the breast side faces downwards, turn halfway through cooking time
Defrost meat, (minced meat), 500 g	150	11	5 – 10	Container see standard, do not cover, turn halfway through defrosting
Raspberries, 250 g	150	7	3	Container see Standard, cook uncovered

* Allow the food to stand at room temperature for the standing time quoted to enable the heat to spread evenly throughout the food.

Disconnect the microwave oven from the power supply before cleaning.

Under no circumstances should a pressure cleaner be used to clean the microwave oven.
The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

Housing, oven interior and inside of the door

⚠ The oven interior can get hot during use. Danger of burning!
Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

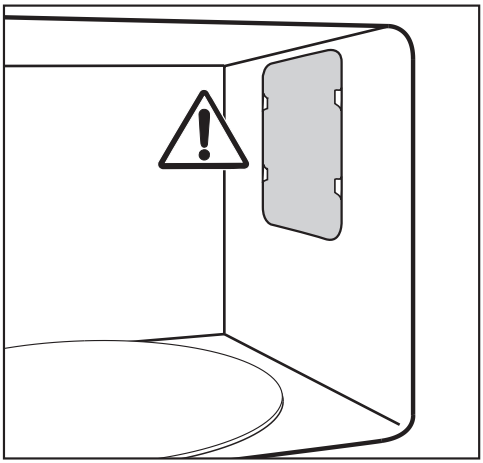
Stubborn soiling could damage the microwave oven in certain circumstances and could even be dangerous. Fire hazard.

Clean the oven interior as soon as it has cooled down.

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

For more heavy soiling, heat a glass of water for 2 or 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 treated with a conditioner for stainless steel (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 object find its way into or block the air vents in the door frame.

Do not use too much water on the cloth or sponge and do not let water or any other liquid find its way into any openings.

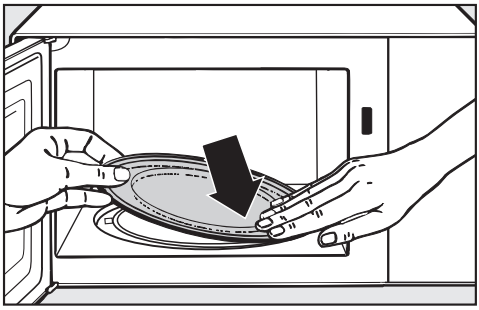
Do not use scouring agents. These will scratch.

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

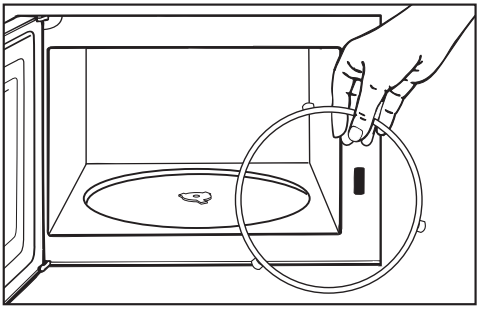
The door should be kept clean at all times and checked at regular intervals for any signs of damage.

⚠ If any damage to the door 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. Otherwise the turntable will not turn smoothly.
- Clean the surfaces between the turntable and the roller ring.

Do not turn the turntable and/or locator manually, as this could damage the drive motor.

Appliance front

Soiling that is left too long might become impossible to remove and could cause the external surfaces to alter or discolour.

Remove any soiling on the front of the appliance straight away.

Clean the front with a clean sponge and a solution of hot water and washing-up liquid. After cleaning, wipe dry using a soft cloth.
A clean, damp microfibre cloth without cleaning agent can also be used.

All surfaces are susceptible to scratching.

Scratches on glass can in some circumstances lead to breakage.
Contact with unsuitable cleaning agents can alter or discolour the external surfaces.

Please observe the cleaning instructions.

To avoid damaging the surfaces of the 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 cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,

– hard, abrasive sponges and brushes, e.g. pot scourers,
– eraser blocks,
– sharp metal scrapers.

To help prevent re-soiling, a conditioning agent for stainless steel (available from Miele) can be used. Use a soft cloth to apply sparingly with an even pressure.

Accessories supplied

Cover

Wash 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. 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.
Do not clean the gourmet plate in a dishwasher.

If the gourmet plate has been used to cook food with a strong aroma, you can neutralise any odours by adding some water and lemon juice to the gourmet plate and heating it up in the microwave oven using maximum power for a 2-3 minutes. Rinse the gourmet plate afterwards with clean water.

Optional accessories

Glass tray

The glass tray is dishwasher safe.
Do not use abrasive cleaning agents.

Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

What to do if . . .

Problem	Cause and remedy
. . . a programme will not start.	Check whether, ■ the appliance door is closed properly. ■ the system lock has been activated (see "System lock"). ■ "door" has appeared in the display. The door has remained closed for 20 minutes or longer (see "door message"). ■ the appliance is plugged into the mains supply and switched on at the socket. ■ the mains fuse has tripped. If it has, there could be a fault with the appliance, the household electricity supply or another appliance (disconnect the appliance from the mains supply and contact a qualified electrician or the Miele Service Department, 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 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.	The time of day display has been switched off. ■ Press and hold the 🕘 button for several seconds.
	Night time switch-off is activated. ■ Deactivate it.
. . . the turntable does not turn smoothly.	The area underneath the turntable could be dirty. ■ Check whether there is any soiling underneath the turntable. ■ Check whether the surfaces between the turntable and the roller ring are clean. ■ Clean the area underneath the turntable.

Problem	Cause and remedy
. . . food is not adequately defrosted, heated or cooked at the end of the selected cooking duration.	The duration or power level were insufficient to cook the food. ■ 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 function is working but not the oven lighting.	The lamp is faulty. You can then operate the appliance as normal, but not the lighting. ■ Contact Miele Customer Service if you need to replace the lighting.
. . . strange noises are heard when the microwave oven is being used.	The food is covered with aluminium foil. ■ Remove the aluminium foil.
	Sparks are being created by the use of crockery with a metallic finish. ■ Please observe the information on suitable containers.
. . . 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. ■ 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.

Problem solving guide

Problem	Cause and remedy
. . . the microwave oven 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. Remove any obstruction.
	The appliance switches off automatically in cases of overheating. ■ Cooking can be continued after a cooling-down period.
	The appliance switches itself off again. ■ Contact Miele Service.

Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele Dealer or Miele Service.

Contact details for Miele are given at the end of this booklet. N.B. A call-out fee will be charged for service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

This information can be found on the data plate located on the front of the oven interior.

Warranty

The appliance warranty is valid for 2 years from date of purchase. In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

For further information, please refer to your warranty booklet.

Electrical connection

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

The microwave oven is supplied with a mains cable with moulded plug for connection to an a.c. single phase 220-240 V 50 Hz mains supply.

The following fuse protection is necessary: connection to an earthed socket, protected by a 10 A circuit breaker or a fused plug and socket. See data plate for fuse rating.
WARNING: THIS APPLIANCE MUST BE EARTHED.

The electrical installation must be in compliance with current local and national safety regulations. In the U.K. it must comply with BS 7671.

Ensure that the plug and switched socket are accessible at all times.

If the appliance is hardwired or if the switch is not accessible after installation, an additional means of disconnection means must be provided.

Switches with an all-pole contact gap of at least 3 mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices (EN 60335).

This **connection data** can be found on the data plate located on the front of the oven interior or on the back of the appliance. Please ensure these match the household mains supply.

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

This appliance complies with European Standard EN 55011. It is classified as a Group 2, class B product. Group 2 appliances use high frequency energy in the form of electro-magnetic waves to create heat in food. Class B is assigned to appliances that are suitable for domestic use.

The appliance must not be connected to the inverter of an autonomous power supply such as e.g.**a solar power system**. When the appliance is switched on, power surges could result in a safety switch-off. This could damage the electronic unit.
The appliance must not be used with so-called **energy saving devices** either. These reduce the amount of energy supplied to the appliance, causing it to overheat.

When installing the appliance ensure that there is unhindered 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 85 cm must be maintained.

The microwave oven can be placed on a worktop.

To ensure adequate ventilation, a minimum of 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.

Do not situate the appliance too close to an adjacent furniture unit.

If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open.

Heat and moisture can build up behind the closed furniture door. This can result in damage to the appliance and furniture unit.

Do not close the furniture door while the appliance is in use.

Leave the furniture front/door open until the appliance has cooled down completely.

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.

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