

MA4211B

MA4292B

*manual* **ATAG**



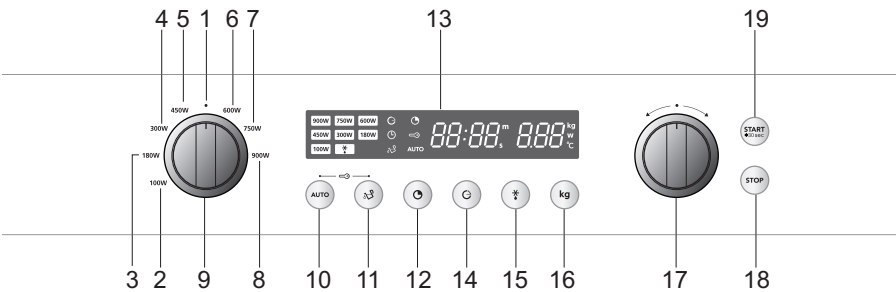


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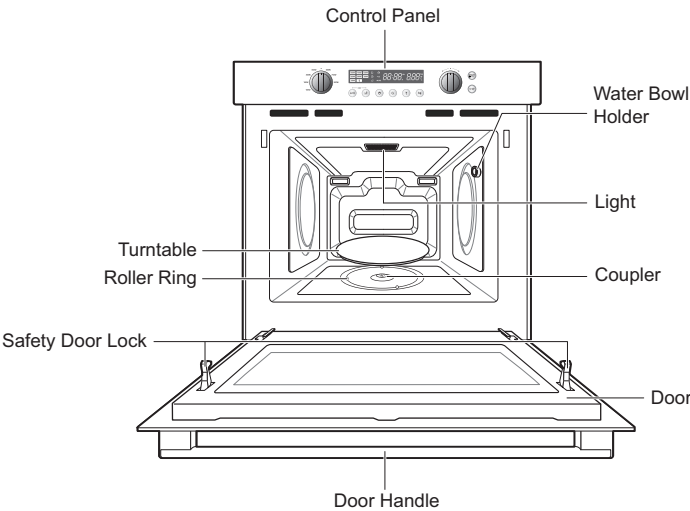
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# Control Panel

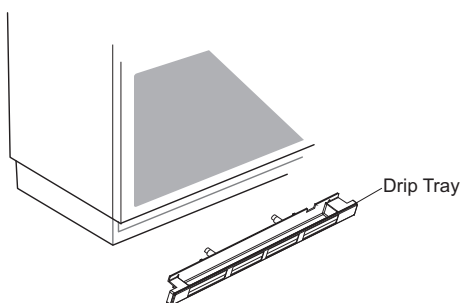


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|----------------------------|-------------------------|
| 1. OFF MODE                | 11. AQUA CLEAN          |
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| 3. MICROWAVE POWER - 180 W | 13. DISPLAY             |
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| 7. MICROWAVE POWER - 750 W | 17. SELECTION KNOB      |
| 8. MICROWAVE POWER - 900 W | 18. STOP                |
| 9. POWER KNOB              | 19. START / QUICK START |
| 10. AUTO MENU MODE         |                         |

# Microwave Oven Features

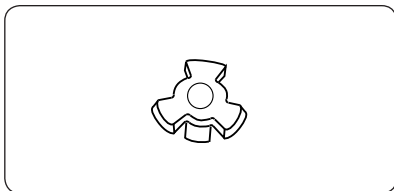


## Microwave Oven Features (Continued)

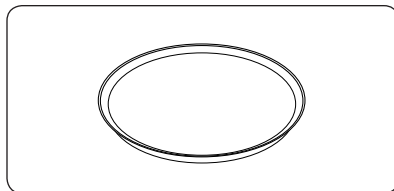


## Accessories

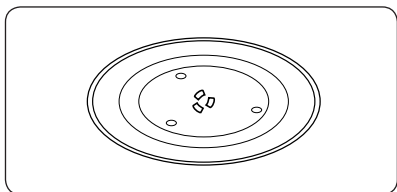
*The following accessories are provided with your microwave oven:*



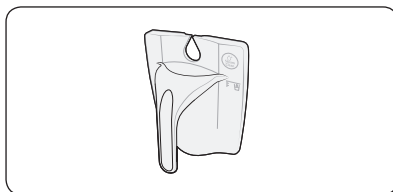
- 1 Coupler**  
To be placed correctly over the motor shaft in the base of the microwave oven.  
(The coupler rotates the turntable.)



- 2 Roller ring**  
To be placed in the center of the microwave oven.  
(The roller ring supports the turntable.)



- 3 Turntable**  
To be placed on the roller ring with the center fitting on to the coupler.  
(The turntable serves as the main cooking surface; it can be easily removed for cleaning.)



- 4 Clean water bowl**  
To be placed in the right side of the microwave oven.  
(The water bowl may only be used to clean, see "Aqua Clean" on page 35 and 36).

### Note

Do not operate the microwave oven without the roller ring and turntable.

## Using This Manual

*Thank you for purchasing an ATAG microwave oven.*

*Your Owner's Manual contains important safety instructions and essential information on using and caring for your new microwave oven.*

*Before using your microwave oven, please read all the information in this manual and keep it for future reference.*

## Before installation

### Environmentally-friendly disposal



Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

### After unpacking

Do not open the cooking compartment door while the appliance is on the floor. The cooking compartment door could touch the floor and be damaged.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Your appliance was thoroughly factory tested for proper operation. It may therefore contain some remaining water.

### Installation and connection

Please observe the special installation instructions.

### Electrical connection

If the power cable is damaged, it must be replaced by customer service in order to prevent hazards.

## Safety Instructions



**Be aware of the safety instructions listed below to reduce the risk of fire, electric shock, injury to persons and exposure to excessive microwave energy.**

Keep the appliance clean, this will extend the lifetime of your microwave oven and prevent hazardous situations.

This microwave oven is designed for domestic use, and is not intended for industrial use, laboratory use, or use in the hotel and catering industry. Use this application exclusively for preparing meals. All other uses should be considered improper and dangerous. We do not accept responsibility in the event of damage due to improper, incorrect or irrational use of the appliance, these kind of damages are not covered by the warranty.



### **Precautions to avoid exposure to high voltage:**

- **Danger!** Do not disassemble this appliance. Touching internal components of this appliance can cause serious personal injury or death.
- **Danger!** Any intervention other than cleaning and normal maintenance by the customer must be carried out by an approved service centre. For your own safety, only use the accessories and spare parts from the manufacturer which are suitable for the appliance.



### **Precautions to avoid exposure to excessive microwave energy:**

- **Caution!** Your microwave oven is only safe if the door closes properly.
- **Caution!** Never place an object in the door opening of the oven.
- **Caution!** Do not use the microwave oven if there is any damage to the door (bent), the hinges and catch (defective or loose) or the seal.
- **Caution!** Make sure that the door and seal are always clean.



### **Warning!**

- Microwave heating of liquids (such as water) can result in delayed eruptive boiling. This means that liquid starts boiling without you seeing any movement. Once removed from the oven, the liquid can start to boil rapidly and spatter out of the cup with the risk of injury. The effect of eruptive boiling can be eliminated by placing a plastic / glass spoon in the fluid before cooking it in the microwave oven.
- Only connect the device to an AC power supply, from a grounded socket, with a mains voltage as specified on the type plate of the device.
- Be sure to disconnect the microwave oven from the power supply before cleaning or repairing the appliance, preferably by removing the plug from the socket or turn the switch in the meter cupboard to zero.

## Safety Instructions (Continued)



### Warning!

- Do not use the microwave oven when the plug, the power cord or the appliance itself is damaged or when the appliance is not working properly (anymore).
- Children are not aware of the dangers that can arise when operating electrical equipment. For this reason do not allow children to use the microwave oven. Place the appliance outside of childrens' reach.
- Children should be supervised to ensure that they do not play with the appliance.
- Take care with baby food and jars:  
**Caution!** The contents of feeding bottles and baby food jars must be stirred or shaken after heating.  
**Caution!** Carefully check the temperature of the contents before consumption, in order to avoid burns.
- Liquids and other foods in sealed containers may only be heated after making little holes in the seal, since these containers are liable to explode otherwise.
- Be careful with water near the appliance. Do not store or use this appliance outdoors, in damp rooms or near a water tap. Do not touch the appliance with wet hands.
- Utensils can be hot after use in the microwave oven!



### Caution!

- Only use utensils and dishes suitable for use in the microwave oven. Take care with dishes with metallic decorations.
- Remove metallic twist-ties from paper or plastic containers/bags before placing them in the microwave oven.
- Do not use the microwave oven when empty. The appliance cannot dissipate its energy and can get damaged.
- Never leave the appliance unattended when in use.
- Keep cord away from heated surface.
- Do not cover any vents on the oven.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Only use the microwave oven for defrosting and cooking food and not, for example, for drying clothes or paper. These can catch fire.
- If smoke or fire is observed: switch off or unplug the appliance, keep the oven door closed in order to stifle any flames and remove the plug from the socket.
- Eggs in their shells and whole hard-boiled eggs in their shells should not be heated in the microwave oven, these are liable to explode (even after the microwave oven is switched off).
- The microwave oven should be cleaned regularly and any food deposits should be removed.



## *Safety Instructions (Continued)*



### **Caution!**

- Do not use chemicals in this appliance.
- Do not use the oven cavity for storage purposes.
- Install the microwave oven according to the placement instructions.
- Never unplug the appliance from the socket by pulling on the cable.
- Avoid touching warm surfaces, especially on the outside of the microwave oven when it is operating.
- If the device does not work after it has been switched on, then a fuse may have been blown or the residual current device in the meter cabinet has been disabled. The relevant group may have been overloaded or the device that was installed is defective.
- If you decide to discontinue using the device, on account of a fault, we advise you to cut the cord after you have pulled the plug out of the socket. Take the device to the relevant municipal waste disposal unit.

## *Important Information*

### **Important information about the use of the appliance**

Do not use the cooking compartment door as a shelf.

Do not store any food in the appliance. This can lead to corrosion.

#### **Ovenware**

Use only the accessories provided. They are specially designed for your appliance.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

#### **Care and cleaning**

The cooking compartment in your appliance is made of enamel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.

Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places.

Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.

**DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass (if provided).

**DO NOT** use a steam cleaner to clean the microwave oven.

## ***Important Information (Continued)***

### **Causes of damage**

#### **Very dirty seal**

If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.

#### **Cooking compartment door as a seat**

Do not stand or sit on the cooking compartment door.

#### **Transport**

Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

## **Important information about installing the microwave oven**

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The fuse protection must be rated at 16 amps (L or B-type miniature circuit breakers).
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- **Plug in**  
When the appliance has been connected for the first time, all segments are lit for a second. After 3 seconds, 12:00 flashes in the display prompting you to select the clock. Do not forget to reset the clock when you switch to and from summer or winter (see the instructions on page 14).

## How a Microwave Oven Works

*A microwave oven is a cooking appliance that uses microwaves to heat food. Microwaves are electromagnetic waves, just like radio and television waves. A radio converts these waves into sound, whereas a microwave oven converts them into heat. The heat arises because the microwaves cause water and fat molecules, that are always present in food, to move quickly. The molecules slide past each other quickly and friction occurs. This friction causes heat (try rubbing your hands together quickly). You can use your microwave to cook and to defrost.*

### **Cookware for microwave cooking:**

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

### **Food suitable for microwave cooking:**

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven.

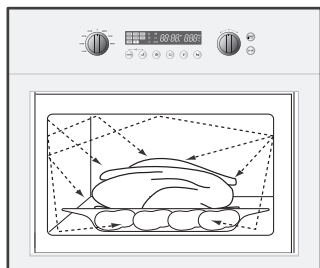
### **Cover during cooking**

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

### **Standing times**

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the microwave oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure even cooking of the food right to the centre.

### **Cooking principle**



1. The microwaves generated by the microwave oven are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
  - quantity and density;
  - water content;
  - initial temperature (refrigerated or not).

## ***How a Microwave Oven Works (Continued)***

### ***Guide to the Microwave Power Levels***

OUTPUT POWER (W)	PERCENTAGE (%)	REMARK
900	100	For heating up liquids.
750	83	For heating up and cooking food.
600	67	For heating up and cooking food.
450	50	For cooking meat and heating up delicate foods.
300	33	
180	20	For defrosting and continued cooking.
100	11	For defrosting delicate foods.

### ***Defrosting***

- Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.
- Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.
- Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
- Check the food occasionally to make sure that it does not feel warm. If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.
- Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
- Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted.

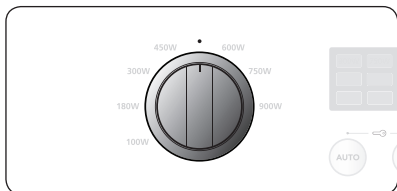
#### **Hints:**

- Always defrost large, dense pieces using the defrosting programme. The food will defrost gradually and evenly, you will not run the risk of the outside drying while the centre is still frozen.
- To speed up the defrosting process, it is recommended that after a while the food be divided up into smaller pieces.
- For large pieces of meat and dense food, introduce a couple of breaks into the defrosting process.
- When defrosting irregularly shaped food, halfway through the defrosting time you can cover or wrap the thin parts with aluminium foil.
- When freezing foods, you can already allow for them being defrosted easily in the microwave by not using aluminium foil or trays and by freezing flatter portions.

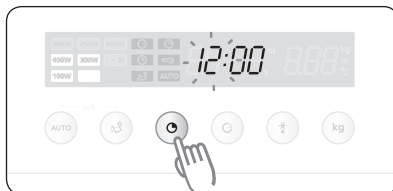
## Setting The Clock

*When the appliance is first plugged in, the display lights up. Your microwave oven has a built in clock. "12:00" is automatically displayed.*

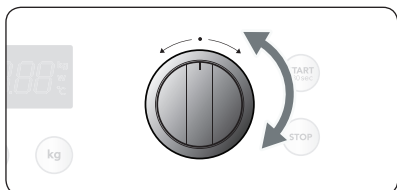
### Setting the Clock (example 15:15)



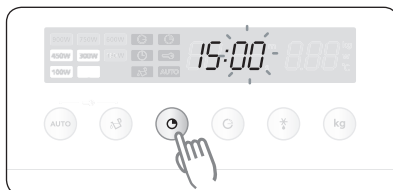
**1** Turn the **POWER KNOB** to the "OFF" position.



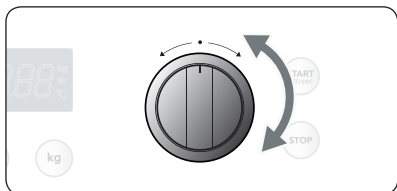
**2** Press the **START** button. The "12" starts blinking.



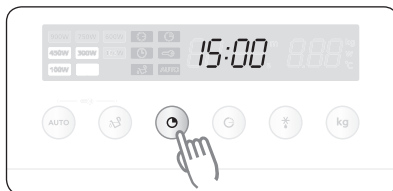
**3** Turn the **SELECTION KNOB** to set the hour.



**4** Press the **START** button again. The "00" starts blinking.

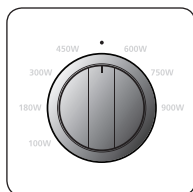


**5** Turn the **SELECTION KNOB** to set the minutes.



**6** Press the **START** button again. The clock sets by itself within 5 seconds.

*When you have more appliances with an inbuilt clock, you can choose to hide the clock.*



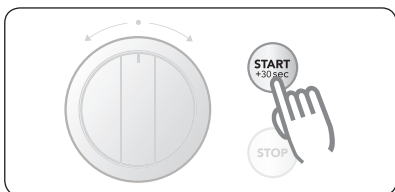
Turn the **POWER KNOB** to the "OFF" position and press and hold the **STOP** button for three seconds. The time will disappear.

Press and hold the **STOP** button again for three seconds to bring the time back in the display.

## Quick Start

*If you want to cook/reheat food quickly, you can put the food into the microwave oven and immediately start the process by pressing only one button. You do not have to choose a power level and you don't have to set the cooking time.*

### Quick Start

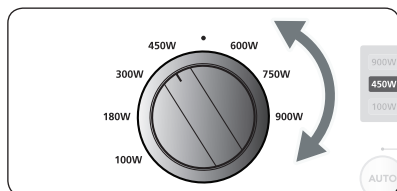


**1** Press the **START** button once. The microwave oven starts for 30 seconds on the highest power level (900W).

**2** If you press the **START** button twice, the microwave oven starts for 60 seconds. If you press the **START** button three times, the microwave oven starts for 90 seconds, etc.

## Default Settings

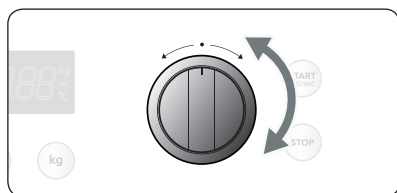
*During blinking of the default cook time (after you have chosen a power level with the **POWER KNOB**), you can change the time by turning the **SELECTION KNOB**.*



**A** Turn the **POWER KNOB** to select the desired microwave power level.



**B** The default timer starts to blink.



**C** While the default time is blinking: turn the **SELECTION KNOB** to set the desired time.

*If the blinking has stopped, you can change the settings by following the steps as described later in this manual.*

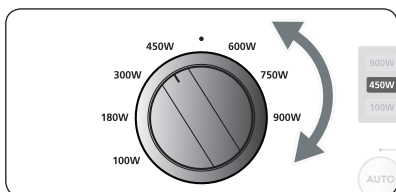
### Note

More / Less function:

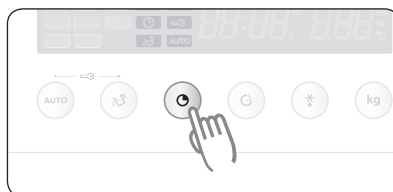
- During cooking, you can adjust the pre-set cooking time by pressing the **COOK TIME** button (the time starts blinking) and turning the **SELECTION KNOB** for a better cooking performance.



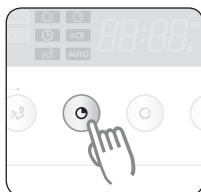
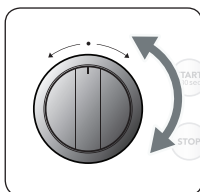
## Setting The Cook Time



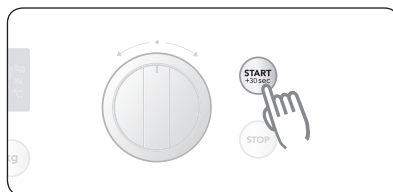
- 1 Turn the **POWER KNOB** to select the desired microwave power level. See page 13 for a guide to the power levels.



- 2 Press the **COOK TIME** button.



- 3 Turn the **SELECTION KNOB** to set the desired COOK TIME.
  - 1) Press the **COOK TIME** button to end the setting of the cook time.
  - 2) After 5 sec. the setting of the cook time ends automatically if you haven't pressed the Cook Time button.



- 4 Press the **START** button; the microwave oven will start promptly.



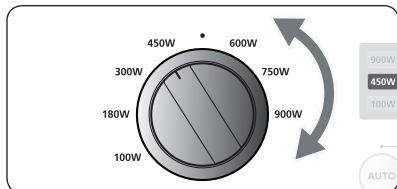
- 5 When the set time has elapsed, an audible signal sounds four times and in the display you will see "END" blinking four times. Then the microwave oven switches itself off.

### Warning!

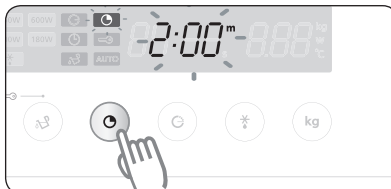
- Microwave heating of liquids (such as water) can result in delayed eruptive boiling. This means that liquid starts boiling without you seeing any movement. Once removed from the oven, the liquid can start to boil rapidly and spatter out of the cup with the risk of injury. The effect of eruptive boiling can be eliminated by placing a plastic / glass spoon in the fluid before cooking it in the microwave oven.
- Take care with baby food and jars:
  - Caution!** The contents of feeding bottles and baby food jars must be stirred or shaken after heating.
  - Caution!** Carefully check the temperature of the contents before consumption, in order to avoid burns.
- Utensils can be hot after use in the microwave oven!

## Setting Delayed start

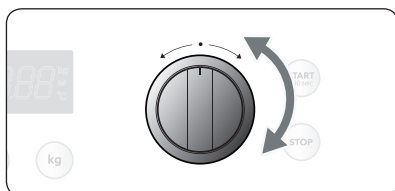
Example: the current time is 12:05, the cooking time is 2 hours and you wish to start cooking at 16:00.



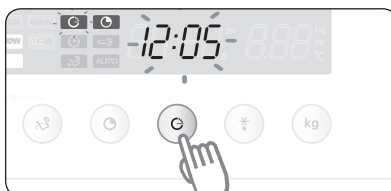
- 1** Turn the **POWER KNOB** to select the desired microwave power level.



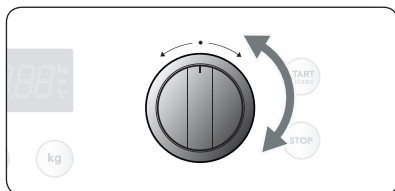
- 2** Press the **COOK TIME** button to set the desired cooking time. The time is blinking.



- 3** Turn the **SELECTION KNOB** and set the desired cooking time (2:00).



- 4** Press the **START TIME** button. The current time is displayed.

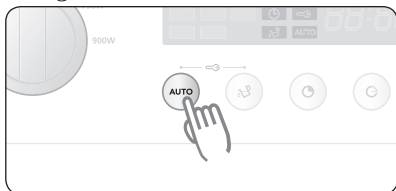


- 5** Turn the **SELECTION KNOB** to set the desired start time (16:00). The start time is displayed.

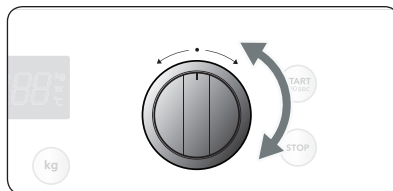
## Using The Auto Menu Mode

*The Auto Menu Mode allows you to choose from ten pre-programmed settings to conveniently cook your favorite foods. The cooking time and power level are automatically set. Simply select one of the ten settings and set the weight to start cooking.*

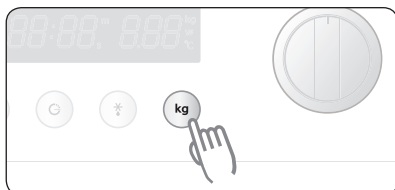
### Setting the Auto Menu Mode



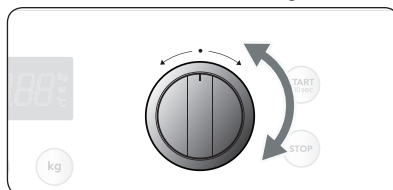
- 1** Press the **AUTO** button.



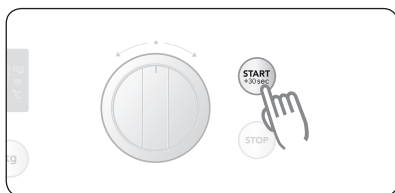
- 2** Turn the **SELECTION KNOB** to select the desired Auto Menu setting. Refer to the table on pages 20 - 21 or take a look at the sticker on the inside of the microwave oven for a description of the 10 Auto Menu settings.



- 3** Press the **WEIGHT** button if you want to change the weight.



- 4** Turn the **SELECTION KNOB** to select the desired weight.



- 5** Press the **START** button.

### Note

- 1) Some of the Auto menus are continuous. Others require the food to be turned over. The microwave oven will beep to remind you to turn the food over.

## Using The Auto Menu Mode (Continued)

### Guide to the Auto Menu Settings

The following table presents 10 Auto Programmes for Reheat & Cook. Programmes r-1 to r-6 are for Reheating. Programmes c-1 to c-4 are for cooking. It contains its quantities, standing times after cooking and appropriate recommendations. Cooking times and power levels are pre-programmed for your convenience. Use oven gloves while taking out!

Code	Food	Serving Size (kg)	Standing Time (min.)	Recommendations
<b>Auto Reheat</b>				
r-1	Drinks Coffee, milk, tea, water (room temperature)	0.25 (1 mug) 0.5 (2 mugs)	1-2	Pour the liquid into ceramic mugs and reheat uncovered. Place one mug in the centre, place 2 mugs opposite to each other in the area of roller ring on turntable. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).
r-2	Plated Meal (chilled)	0.3-0.35 0.4-0.45	3	Put meal on a ceramic plate and cover with microwave cling film. Put plate in the centre of turntable. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
r-3	Soup/Sauce (chilled)	0.2-0.25 0.4-0.45	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
r-4	Stew (chilled)	0.2-0.25 0.4-0.45	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
r-5	Frozen Ready Meal (-18 °C)	0.3-0.35 0.4-0.45	3-4	Pierce film of frozen ready meal. Put meal in the centre of turntable. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
r-6	Popcorn	0.1-0.15	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag

## Using The Auto Menu Mode (Continued)

Code	Food	Serving Size (kg)	Standing Time (min.)	Recommendations
<b>Auto Cook</b>				
c-1	Fresh Vegetables	0.3-0.35 0.5-0.55	1-2	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking.
c-2	Peeled Potatoes	0.5-0.55 0.7-0.75	2-3	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered.
c-3	White Rice	0.25 0.35	5-10	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put bowl in the centre of turntable. Cook covered.
c-4	Frozen Vegetables (-18 °C)	0.3-0.35 0.4-0.45	2-3	Put frozen vegetables, such as broccoli, carrot slices, cauliflower florets and peas into a glass bowl with lid. Add 1-2 tbsp. water. Put bowl in the centre of turntable. Cook covered. Stir after cooking.

When the Auto programme time has elapsed, an audible signal sounds four times and in the display you will see "END" blinking four times. Then the microwave oven switches itself off. The microwave oven will then beep once every minute for 3 minutes.

### Important

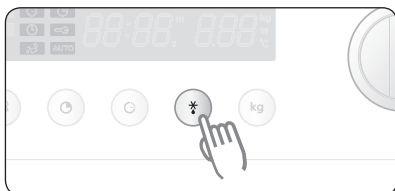
All Auto Menu Mode settings use microwave energy to heat the food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

## Using The Power Defrost Mode

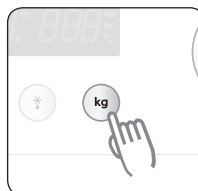
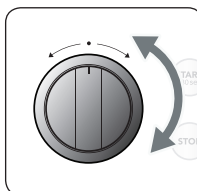
### Setting the Power Defrost Mode

Choose from five pre - programmed microwave settings for defrosting. Defrosting time and power level are automatically set. Simply select the setting and weight to start defrosting.

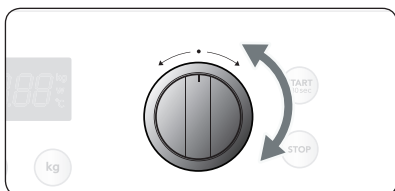
*Open the door. Place the frozen food (in a suitable container or on a suitable plate) in the centre of the turntable. Close the door.*



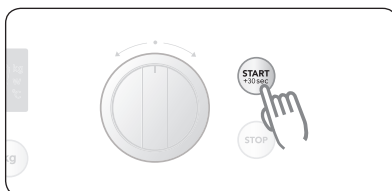
**1** Press the **Defrost** button.



**2** Turn the **SELECTION KNOB** to choose the desired defrost item. Press the **WEIGHT** button to set the desired defrost item. (Refer to the table on page 23 for a description of the 5 Power Defrost settings.)



**3** Select the food weight by turning the **SELECTION KNOB**.



**4** Press the **START** button to start defrosting.

### Result

- Defrosting begins.
- The microwave oven beeps half way through defrosting to remind you to turn the food over.

When the defrosting time has elapsed, an audible signal sounds four times and in the display you will see "END" blinking four times. Then the microwave oven switches itself off. The microwave oven will then beep once every minute for 3 minutes.

### Important

- 1) Use only containers that are microwave - safe.
- 2) You can also defrost food manually. To do so, select a power level of 180 W. Refer to the cooking guides on page 32 for further details.

## Using The Power Defrost Mode (Continued)

### Guide to the Auto Power Defrost Settings

The following table presents 5 Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place frozen meat, poultry, fish and fruit on a flat glass dish or ceramic plate on the turntable.

Code	Frozen Food	Serving Size (kg)	Standing Time (min.)	Recommendations
<b>Auto Reheat</b>				
d-1	Meat	0.2-2.0	20-120	Always shield the edges with aluminium foil. Turn the meat over, as soon as the microwave oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
d-2	Poultry	0.2-2.0	20-120	Always shield the edges with aluminium foil. Turn the meat over, as soon as the microwave oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
d-3	Fish	0.2-2.0	20-110	Always shield the leg and wing tips with aluminium foil. Turn the poultry over, as soon as the microwave oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
d-4	Bread/ Cake	0.1-1.0	10-60	Put bread horizontally, lengthways to the door, on a piece of kitchen paper on the turntable. Turn over, as soon as the microwave oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the microwave oven beeps. (Microwave oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls side by side. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
d-5	Fruit	0.1-0.8	5-30	Spread fruits evenly into ceramic tray. This programme is suitable for all kind of fruits.

### Important

The Power Defrost Mode uses microwave energy to heat the food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

# Cookware

## Microwave Cookware Guide

COOKWARE	MICROWAVE-SAFE	COMMENTS
Aluminium Foil	✓ <i>x</i>	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the microwave oven wall or if too much foil is used.
China and Earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✓	Some frozen foods are packaged in these dishes.
Fast - Food Packaging <ul style="list-style-type: none"> <li>• Polystyrene cups containers</li> <li>• Paper bags or newspaper</li> <li>• Recycled paper or metal trims</li> </ul>	✓ <i>x</i> <i>x</i>	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire.  May cause arcing.
Glassware <ul style="list-style-type: none"> <li>• Oven-to-table ware</li> <li>• Fine glassware</li> <li>• Glass jars</li> </ul>	✓ ✓ ✓	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
Metal <ul style="list-style-type: none"> <li>• Dishes</li> <li>• Freezer bag twist ties</li> </ul>	<i>x</i> <i>x</i>	May cause arcing or fire.
Paper <ul style="list-style-type: none"> <li>• Plates, cups, napkins and kitchen paper</li> <li>• Recycled paper</li> </ul>	✓ <i>x</i>	For short cooking times and warming. Also to absorb excess moisture.  May cause arcing.



## Cookware (Continued)

COOKWARE	MICROWAVE-SAFE	COMMENTS
Fast - Food Packaging		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✗	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or Grease-proof Paper	✓	Can be used to retain moisture and prevent spattering.

### Note

“Arcing” is the microwave term for sparks in the microwave oven.

✓ : **Recommended**

✓✗ : **Use Caution**

✗ : **Unsafe**

## Cooking Guides

### *Cooking Guide for frozen vegetables*

Use a suitable glass pyrex bowl with lid and put it on the turntable. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion (g)	Power (W)	Time (Min)	Standing Time (Min)	Instructions
Spinach	150	600	5 - 7	2 - 3	Add 15 ml (1 table-spoon) cold water.
Broccoli	300	600	8 - 10	2 - 3	Add 30 ml (2 tbsp) cold water.
Peas	300	600	7 - 9	2 - 3	Add 15 ml (1 tbsp) cold water.
Green Beans	300	600	7½ - 9½	2 - 3	Add 30 ml (2 tbsp) cold water.
Mixed Vegetables (Carrots / Peas / Corn)	300	600	7 - 9	2 - 3	Add 15 ml (1 tbsp) cold water.
Mixed Vegetables (Chinese Style)	300	600	7½ - 9½	2 - 3	Add 15 ml (1 tbsp) cold water.

## Cooking Guides (Continued)

### Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

**Hint:** Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

**All fresh vegetables should be cooked using full microwave power (900 W).**

Food	Portion (g)	Time (Min)	Standing Time (Min)	Instructions
Broccoli	250 500	3 - 4 6½ - 7½	3	Prepare even sized florets. Arrange stems to the centre.
Brussels Sprouts	250	5 - 6	3	Add 60 - 75 ml (5 - 6 tbsp) water.
Carrots	250	4 - 5	3	Cut carrots into even sized slices.
Cauliflower	250 500	4 - 5 7 - 8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250	3 - 4	3	Courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender.
Egg Plants	250	3 - 4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3 - 4	3	Cut leeks into thick slices.
Mushrooms	125 250	1 - 2 2 - 3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4 - 5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp) water.
Pepper	250	4 - 5	3	Cut pepper into small slices.
Potatoes	250 500	4 - 5 7 - 8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5 - 6	3	Cut turnip cabbage into small cubes.

## ***Cooking Guides (Continued)***

### ***Cooking Guide for rice and pasta***

#### **Rice**

Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Place on turntable. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter. Remark: the rice may not have absorbed all water after the cooking time is finished.

#### **Pasta**

Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

<b>Food</b>	<b>Portion (g)</b>	<b>Power (W)</b>	<b>Time (min.)</b>	<b>Standing Time (min.)</b>	<b>Instructions</b>
White Rice (Parboiled)	250 375	800	16 - 17 18 - 19	5	Add 500 ml cold water. Add 750 ml cold water
Brown Rice (Parboiled)	250 375	800	21 - 22 23 - 24	5	Add 500 ml cold water. Add 750 ml cold water
Mixed Rice (Rice + Wild Rice)	250	800	16 - 18	5	Add 500 ml cold water.
Mixed Corn (Rice + Grain)	250	800	18 - 19	5	Add 400 ml cold water.
Pasta	250	800	10 - 12	5	Add 1000 ml hot water.

### ***Reheating***

Your microwave oven will reheat food in a fraction of the time that conventional ovens normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7 °C.

#### **Arranging and covering**

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful. Covering food during cooking also prevents drying out.

#### **Power levels and stirring**

- Some food can be reheated using 900W power while others should be reheated using 750W, 600W, 450W or even 300W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
- Stir well or turn food over during reheating for best results. When possible, stir again before serving.

## *Cooking Guides (Continued)*

- Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scaling, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

### **Heating and standing times**

- When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.
- Always make sure that the reheated food is piping hot throughout.
- Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

### ***Reheating liquids***

Always allow a standing time of at least 20 seconds after the microwave oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and **always** stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

### ***Reheating baby food***

**Baby food:** Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30–40 °C.

**Baby milk:** Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature is about 37 °C.

**Remark:** Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as guide lines for reheating.

## Cooking Guides (Continued)

### Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power (W)	Time (Min)	Standing Time (Min)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs)	900	1½-2 3-3½	1-2	Pour into mugs and reheat uncovered: 1 cup in the centre, 2 cups side by side. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 450 g	900	2 ½ -3 ½ 3 ½ -4 ½	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	450 g	600	5 ½ -6 ½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	750	4-5	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	750	4 ½ -5 ½	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350g	600	4 ½ - 5 ½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

## Cooking Guides (Continued)

### Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power (W)	Time	Standing Time (Min)	Instructions
Baby food (vegetables + meat)	190 g	600	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300	20-30 sec. 50-60 sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

## Cooking Guides (Continued)

For defrosting frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

**All frozen food should be defrosted using defrosting power level (180 W).**

Food	Portion	Time	Standing Time (Min)	Instructions
• Meat				
Minced Beef	250 g 500 g	4 - 6 9 - 11	15 - 30	Place the meat on a ceramic or glass plate on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork Steaks	250 g	7 - 8		
• Poultry				
Chicken Pieces	500 g (2 pcs)	12 - 14	15 - 60	Put chicken pieces first skin-side down, whole chicken first breast-side-down on a ceramic or glass plate on turntable. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole Chicken	1200 g	28 - 32		
• Fish				
Fish Fillets	200 g	6 - 7	10 - 25	Put frozen fish in the middle of a ceramic or glass plate on turntable. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Whole Fish	400 g	11 - 13		
• Fruit				
Berries	300 g	6 - 7	5 - 10	Spread fruit on a flat, round glass dish (with a large diameter).
• Bread				
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	1 - 1½ 2½ - 3	5 - 20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate.
Toast / Sandwich	250 g	4 - 4½		Turn over after half of defrosting time!
German bread (wheat + rye flour)	500 g	7 - 9		



## ***Cooking Guides (Continued)***

### ***Quick & easy***

#### **Melting butter**

- Put 50 g butter into a small deep glass dish.
- Cover with plastic lid.
- Heat for 30-40 seconds using 900W, until butter is melted.

#### **Melting chocolate**

- Put 100 g chocolate into a small deep glass dish.
- Heat for 3-5 minutes, using 450W until chocolate is melted.
- Stir once or twice during melting. Use oven gloves while taking out!

#### **Melting crystallized honey**

- Put 20 g crystallized honey into a small deep glass dish.
- Heat for 20-30 seconds using 300W, until honey is melted.

#### **Melting gelatine**

- Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
- Put drained gelatine into a small glass pyrex bowl.
- Heat for one minute using 300W.
- Stir after melting.

#### **Cooking glaze/cing (for cake and gateaux)**

- Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
- Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent.
- Stir twice during cooking.

#### **Cooking jam**

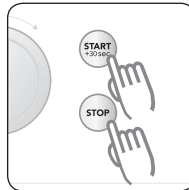
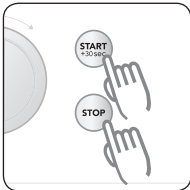
- Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid.
- Add 300 g preserving sugar and stir well.
- Cook covered for 10-12 minutes using 900 W.
- Stir several times during cooking.
- Empty directly into glass jam jars with twist-off lids.
- Stand on lid for 5 minutes.

#### **Cooking pudding**

- Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well.
- Use a suitable sized glass pyrex bowl with lid.
- Cook covered for 6 ½ to 7 ½ minutes using 900 W.
- Stir several times well during cooking.

## Switching Off the Beeper

*The microwave oven beeps at every operation of a button or knob and at the end of the cooking time.*



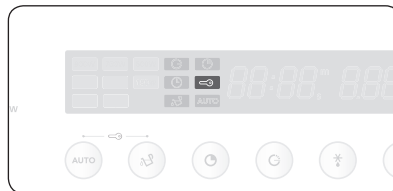
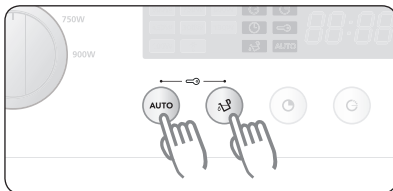
- 1 To switch the beeper off, press **STOP** and **START** at the same time and hold for one second. The display shows 'OFF'.

- 2 To switch beeper back on, press **STOP** and **START** again at the same time and hold for one second. The display shows 'ON'.

## Child Safety Lock

*The microwave oven's Child Safety Lock allows you to lock the control panel to protect the microwave oven against unintended use.*

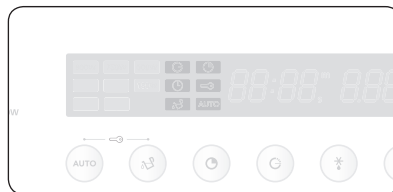
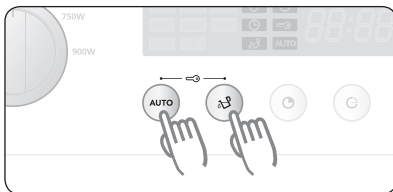
### To Lock the Microwave oven



- 1 Press **AUTO** and **AQUA CLEAN** at the same time and hold for 3 seconds

- 2 A 'lock symbol' appears on the display, indicating that all functions are locked.

### To Unlock the Microwave oven



- 1 Press **AUTO** and **AQUA CLEAN** at the same time and hold for 3 seconds.

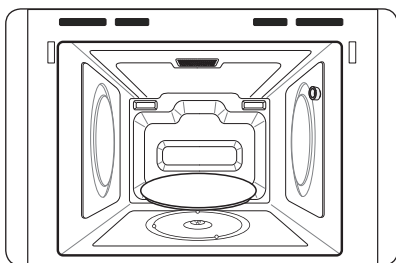
- 2 The 'lock symbol' disappears indicating that all functions are unlocked.

## Using the Aqua Clean Feature

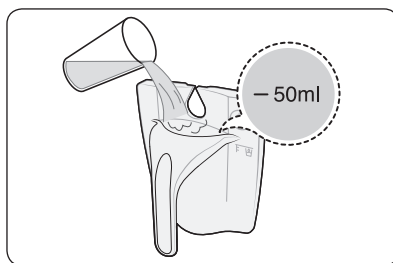
*The steam provided by the aqua clean system will soak the cavity surface. After using the aqua clean function, you can easily clean the cavity of the microwave oven.*

### Important

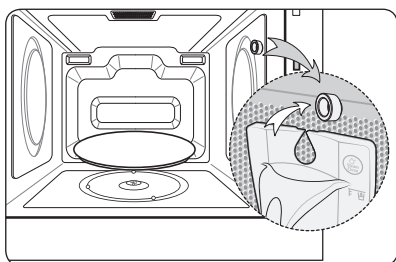
- Use this feature only when the microwave oven has cooled down completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners to clean the microwave oven.



**1** Open the door.



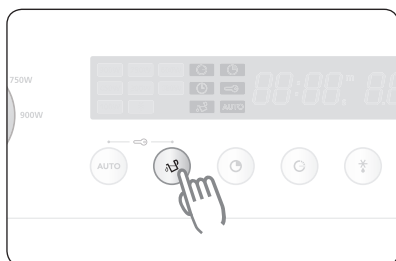
**2** Fill the water bowl with water, up to the guide line (water level) outside the water bowl (the line is about 50 ml).



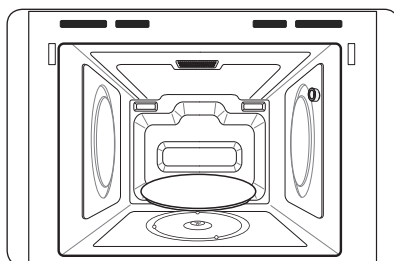
**3** Insert the water bowl into the upper water bowl holder on the right wall of the cooking chamber.

**4** Close the door.

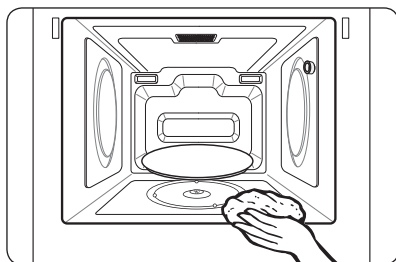
## Using the Aqua Clean Feature (Continued)



- 5** Press the **Aqua Clean** button. The microwave oven will start automatically. It can become misty during aqua cleaning. this is not a defect.



- 6** When the process is finished: open the door.



- 7** Wipe inside the cooking cavity with a dry cloth.

### Warning!

The water bowl may only be used during “Aqua Clean” mode. Always remove the water bowl after the aqua clean! If you use the microwave oven to cook with the water bowl in the holder, it can damage the microwave oven and can cause fire.

## ***Cleaning Your Microwave Oven***

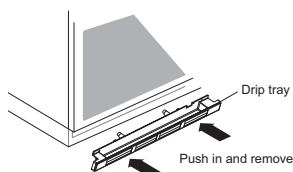
***Clean your microwave oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.***

- 1) Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
- 2) Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
- 3) To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the floor of the empty microwave oven and heat for ten minutes at maximum power.
- 4) Wash the inside.

### **Important**

- 1) Take special care NOT to spill water in the vents.
- 2) NEVER use abrasive products or chemical solvents.
- 3) ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

## ***Removing the Drip Tray***



***Empty the drip tray at regular intervals. Push the drip tray in until you hear a click, and remove the tray from the locked position.***

## ***Storing and Repairing Your Microwave Oven***

***Repairs should only be made by a qualified service technician.***

***If the microwave oven requires servicing, unplug the microwave oven and contact the ATAG Customer Service.***

***When calling, please have the following information ready:***

- The model number and serial number (can be found inside the microwave oven door)
- Warranty details
- Clear description of the problem

***If the microwave oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.***

## Troubleshooting

*If you have problems with your microwave oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.*

- ▶ Food remains uncooked.
  - Ensure the timer has been set correctly and the START button was pressed.
  - Firmly close the door.
  - Make sure you have not blown a fuse or triggered a circuit breaker.
- ▶ Food is either overcooked or undercooked.
  - Make sure the appropriate cooking time was used.
  - Make sure the appropriate power level was used.
- ▶ Sparking and cracking (arcing) occur inside the microwave oven.
  - Make sure you are using proper cookware without metal trimmings.
  - Make sure no forks or other metal utensils have been left inside the microwave oven.
  - If using aluminum foil, make sure it is not too close to inside walls.
- ▶ The microwave oven causes interference with radios or televisions.
  - Slight interference on televisions or radios may occur when the microwave oven is operating. To minimize this effect, try to install the microwave oven away from televisions, radios and aeri<sup>als</sup>.
- ▶ Electronic interference causes DISPLAY to be reset.
  - Disconnect the power plug and reconnect it. Reset the time.
- ▶ Condensation appears inside the microwave oven.
  - This is a normal occurrence. Simply wipe away after cooking.
- ▶ The fan continues to operate after the microwave oven has been turned off.
  - This is a normal occurrence. The cooling fan may continue to operate for up to three minutes after the microwave oven has been turned off.
- ▶ Air flow is detected around the door and outer casing.
  - This is a normal occurrence.
- ▶ Light reflection around the door and outer casing.
  - This is a normal occurrence.
- ▶ Steam escapes from around the door or vents.
  - This is a normal occurrence.
- ▶ A clicking sound occurs while the microwave oven is operating, especially in defrosting mode.
  - This is a normal occurrence.

## Technical Specifications

Model	MA4211B / MA4292B
Power Source	230 V ~ 50 Hz
Power Consumption	1470 W
Output Power	100 W / 900 W (IEC - 705)
Operating Frequency	2450 MHz
Magnetron	OM75P (20)
Cooling Method	Cooling fan motor
Dimensions (W x H x D) Outside Microwave Oven Cavity Net.	596 x 460 x 416 mm 400 x 227 x 385 mm
Volume net.	36 liter
Weight Net Shipping	24.5 kg approx 29 kg approx

### Disposal of package and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.

As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.





Het toestel-identificatieplaatje bevindt zich aan de binnenkant van het toestel.

La plaque d'identification de l'appareil se trouve sur l'intérieur de l'appareil.

Das Gerätetypenschild befindet sich an der Innenseite des Gerätes.

The appliance identification card is located on the inside of the appliance.

Plak hier het toestel-identificatieplaatje.  
Placez ici la plaque d'identification de l'appareil.  
Kleben Sie hier das Gerätetypenschild ein.  
Stick the appliance identification card here.

Houd, wanneer u contact opneemt met de serviceafdeling,  
het complete typenummer bij de hand.

En cas de contact avec le service après-vente,  
ayez auprès de vous le numéro de type complet.

Halten Sie die vollständige Typennummer bereit,  
wenn Sie mit der Kundendienstabteilung Kontakt aufnehmen.

When contacting the service department, have the complete type number to hand.

Adressen en telefoonnummers van de serviceorganisatie vindt u op de garantiekartaat.

Les adresses et les numéros de téléphone du service après-vente se trouvent sur la carte de garantie.

Adressen und Telefonnummern der Kundendienstorganisation finden Sie auf der Garantiekarte.

You will find the addresses and phone numbers of the service organisation on the guarantee card.