

MX4211T

MX4292T

manual **ATAG**

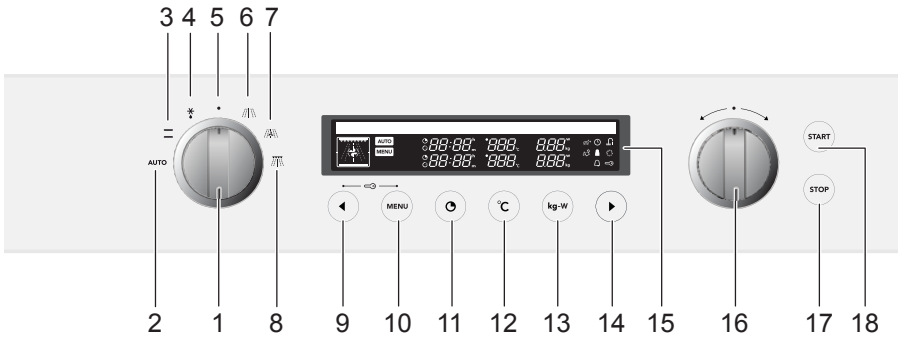


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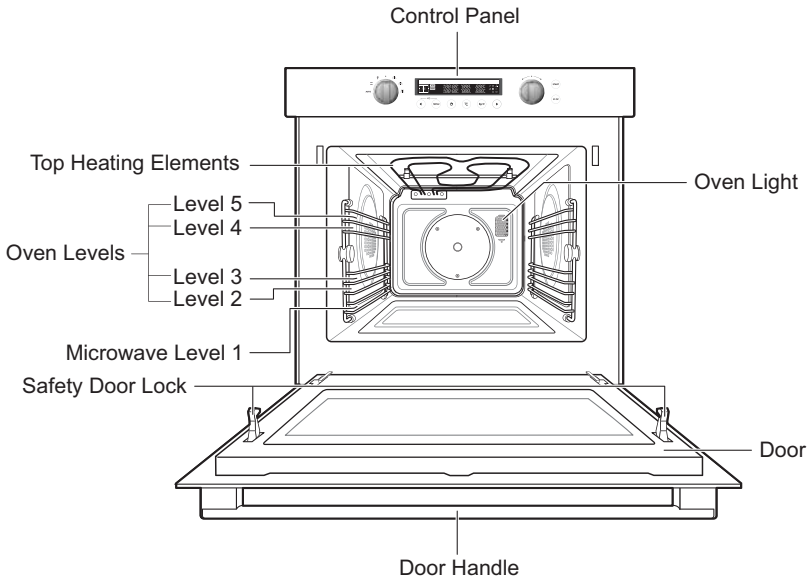
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Control Panel

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- | | |
|-----------------------------|-------------------------------|
| 1. MODE KNOB | 10. MENU |
| 2. AUTO COOK MODE | 11. COOK TIME / DELAYED START |
| 3. OVEN MODE | 12. TEMPERATURE |
| 4. FAST DEFROST MODE | 13. WEIGHT/MICROWAVE POWER |
| 5. OFF MODE | 14. NEXT |
| 6. MICROWAVE MODE | 15. DISPLAY |
| 7. HOT AIR + MICROWAVE MODE | 16. SELECTION KNOB |
| 8. GRILL + MICROWAVE MODE | 17. STOP / CANCEL |
| 9. BACK | 18. START |



Note

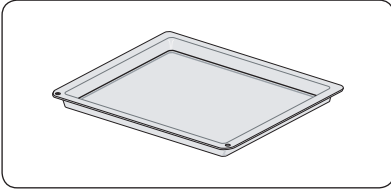
- Shelf levels are numbered from the bottom up.
- The levels 4 and 5 are mainly used for grill mode.
- The microwave level is mainly used for microwave mode, in combination with the ceramic tray.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf level for your dishes.

Cooling fan

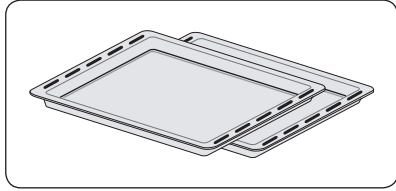
During cooking, it is normal for the vent to release hot air from the front of the oven. The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 60 °C or after 22 minutes.

Accessories

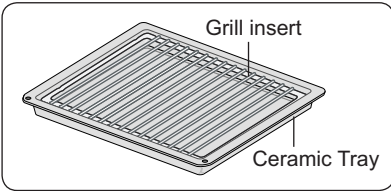
The following accessories are provided with your combi microwave oven:



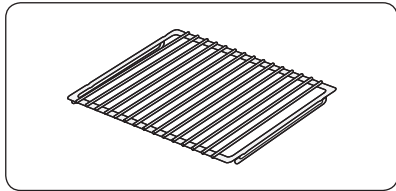
1 Ceramic Tray
(Useful for Microwave Mode)



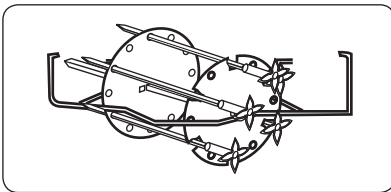
2 Two Baking Trays
(DO NOT use for Microwave Mode.)



3 Grill Insert for Ceramic Tray
(Useful for Speed Menu and Grill Mode)



4 Oven Rack
(DO NOT use for Microwave Mode.)



5 Rotisserie

Note

Please refer to Cooking Guides provided throughout this booklet to determine appropriate accessory for your dishes.

Using This Manual

Thank you for purchasing an ATAG built-in combi microwave oven.

Your User Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

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

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Important Safety Instructions

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.

Important Safety Instructions (Continued)

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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.

Important Safety Instructions (Continued)

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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.

Important Safety Instructions (Continued)

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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 about the use of the appliance

Ovenware

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 Safety Instructions (Continued)

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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.

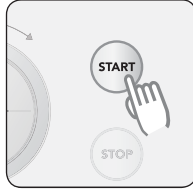
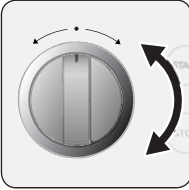
Important information about installing the combi microwave oven

- 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 12).

Before you begin

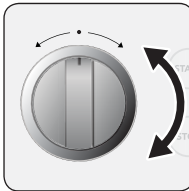
Setting the Language and the Clock

When the power is first supplied to the oven, you must set the language and the time.



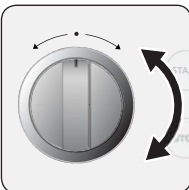
1 Turn the **Selection Knob** to set the language. Press the **Start Button** to confirm.

2 Now you have to set the right time. The '⌚' and '12' will blink.



3 Example: to set 1:30. Turn the **Selection Knob** to set the hour of the day.

4 Press the **Next Button** to confirm. The '⌚' and '00' will blink.



5 Turn the **Selection Knob** to set the minute of the time and press the **Start Button** to finish setting the clock. '⌚' will disappear and '30' will stop blinking.

6 The display shows the time of day. The appliance is now ready to use. If you want to change the time later on, you can do this by pressing the **Menu Button** and choose 'Time' by turning the **Selection Knob**. Then follow step 2-6 as described on this page.

Automatic shut-off (clock)

If the knobs of the oven are not operated for more than 30 minutes, the display will turn off automatically for energy saving reasons. By operating any key, the display is switched on again. If desired, this function can be turned off (see page 14; 'Auto shut off').

Types of heating

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The following chart summarizes the various heating modes and settings available on your combi microwave oven. Use the cooking guides in the pages that follow to determine the appropriate mode and setting for all your recipes.

Oven / Microwave / Combi modes



Hot air

Food is heated by hot air from the left and right sides of the oven. This setting provides uniform heating and is ideal for baking.



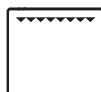
Hot air + Small grill

Hot air and top heating element combined, making this setting ideal for crisping and browning. Especially recommended for meats.



Top heat + Bottom heat

Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.



Large grill

Food is heated by the top heating element. The rotisserie motor is activated during grilling, to enable the use of the rotisserie. This mode can also be used without using the rotisserie.



Hot air + Bottom heat

Hot air and the bottom heating element combined so food can be crisped and browned.



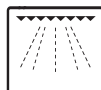
Microwave

Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.



Hot air + Microwave

This mode is suitable for baking fruit tarts, bread or dishes au gratin (dishes which normally require a longer cooking time).



Large grill + Microwave

This mode is suitable for roasting or baking larger cuts of meat, half a large chicken or a whole small chicken, whole fish and dishes au gratin.

Auto cook mode

AUTO

Choose from 20 pre-programmed auto cook menu settings to conveniently cook, roast or bake your favorite foods. Cooking time and power level are automatically set. Simply select the programme and weight to start cooking.

Fast defrost mode



Choose from 5 pre-programmed fast defrost settings for defrosting. Defrosting time and power level are automatically set. Simply select the programme and weight to start defrosting.





Explanation of knobs and buttons

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The Menu Button

After you have pressed **Menu**, you can choose several settings by turning the **Selection knob**. Choose a setting, press **Next** to confirm and again you can choose several settings by turning the **Selection knob**. In the table below you can see the settings you can choose.

Menu:

			
	Time	Hours/Minutes (see page 12)	Time is adjusted
	Language	Nederlands	Language is adjusted
		English	
		Deutsch	
		Français	
		Dansk	
	Sound	On	Sound is adjusted
		Off	
	Contrast	1	Contrast is adjusted
		2	
		3	
Cleaning	Aqua clean	Aqua clean starts	
Dishes	Add (see pages 34 - 35)	-	
	Delete (see page 37)		
Auto shut off (clock)	On	Auto shut off is turned on (see page 12)	
	Off	Auto shut off is turned off (see page 12)	





Child Lock:

			
Press at the same time	Child lock is set (lock symbol light is on)	Press at the same time again	Child lock is released (lock symbol light is off)





Explanation of knobs and buttons (continued)

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Cook time:

			
Cook time is blinking	Set the cooking time	Confirm. The cooking time stops blinking	If the 'Temperature' or 'Weight' button is pressed, these functions will start blinking and can be adjusted (if available)

Delayed start:





 Press for three seconds			
Delayed start is blinking	Set the delayed start	Confirm. The delayed start stops blinking	If the 'Cook Time', 'Temperature' or 'Weight' button is pressed, these functions will start blinking and can be adjusted (if available)

Temperature:

			
Temperature is blinking	Change the temperature	Confirm. The temperature stops blinking	If the 'Cook Time', 'Delayed start' or 'Weight' button is pressed, these functions will start blinking and can be adjusted (if available)


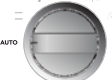
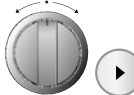

Explanation of knobs and buttons (continued)

Weight/Watts:






			
Weight/Watts is blinking	Change the weight/ watts	Confirm. The weight/ watts stop blinking	If the 'Cook Time', 'Temperature' or 'Delayed start' button is pressed, these functions will start blinking and can be adjusted (if available)

Auto Cook Mode:

If you have chosen a mode with the **Mode Knob**, you can choose and change several settings by turning the **Selection Knob**.

				
AUTO	Auto Cook Menu	Select a category and press 'Next' to confirm	Select a food item and press 'Next' to confirm	See pages 29 - 37 for further information

Oven Mode:

				
= =	Oven	Hot air Hot air + small grill Top heat + bottom heat Large grill Hot air + bottom heat	Press (and hold) to adjust or add the: • Cooking Time • Temperature • Delayed start	Turn to change Press to confirm

Skip preheating

When cooking in oven mode, you will see 'Preheating' in the display. You can skip preheating by pressing the **Next Button** and then turning the **Selection Knob** to 'No'. Press the **Next Button** again to confirm. The combi microwave oven will now skip preheating.

Explanation of knobs and buttons (continued)

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Fast Defrost Mode:

	Fast defrost	Meat Poultry Fish Bread / cake Fruit	Press to adjust or add the: • Weight	Turn to change	Press to confirm	

Microwave Mode:





	Microwave	Press to adjust or add the: • Cooking Time • Delayed start • Watts		Turn to change	Press to confirm

Hot Air + Microwave Mode:

	Hot air + Microwave	Press to adjust or add the: • Cooking Time • Delayed start • Temperature • Watts		Turn to change	Press to confirm

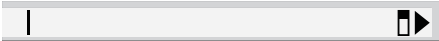


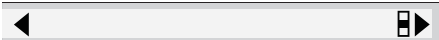



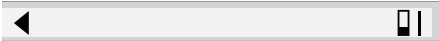


Explanation of knobs and buttons (Continued)

Large Grill + Microwave Mode:

			
 Large grill + Microwave	Press to adjust or add the: <ul style="list-style-type: none"> • Cooking Time • Delayed start • Temperature • Watts 	Turn to change	Press to confirm

Symbols in the Textdisplay

When you choose an Auto Cook Menu by turning the **Mode Knob** or by pressing the **Menu button**, text and symbols will appear in the display. The table below gives an explanation of symbols.

Symbols in the textdisplay	Buttons/knobs	Explanation
		Turn to choose ('scroll' through the menu)
		Confirm
		Turn to choose ('scroll' through the menu)
		Confirm
		Go back one step
		Go back one step
		Start (no more 'scrolling')

Using Oven Mode

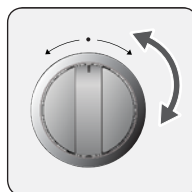
Five settings are available within this mode. Check the Cooking Guides on pages 21 - 26 to determine appropriate setting.

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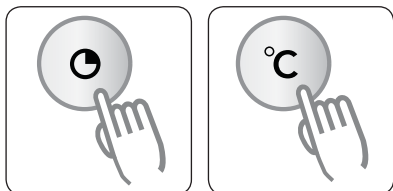
Setting Oven Mode



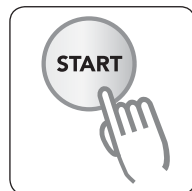
- 1** Turn the **Mode Knob** to Oven mode position .



- 2** Turn **Selection knob** to desired oven mode (see page 20). The oven mode and recommended temperature will be displayed



- 3** If desired, adjust the cook time, delayed start time and/or the temperature (if available). See pages 27 - 28



- 4** Press the **Start Button**. The combi microwave oven will start.

Note











- 1) During cooking, **COOK TIME** and **TEMPERATURE** are available to change the setting.
- 2) In Oven Mode settings, the hot air heater and top and bottom heating elements switch off and on throughout cooking to regulate the temperature.
- 3) During cooking, the inside temperature is displayed by pressing **TEMPERATURE** and **WEIGHT/MICROWAVE POWER** at the same time.

Important

When using Oven Mode, be sure glass baking dishes are suitable for 40 - 250 °C cooking temperatures.

Using Oven Mode (Continued)

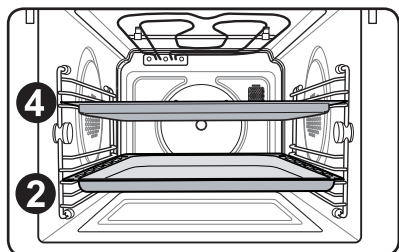
Oven Modes:

	Hot air	
	Hot air + Small grill	
	Top heat + Bottom heat	
	Large grill	
	Hot air + Bottom Heat	

Using Oven Mode (Continued)

Hot Air Mode

Food is heated by hot air from the left and right sides of the oven. This setting provides uniform heating and is ideal for baking.



When you cook on two baking trays at the same time, place the trays on level 2, and level 4.

*Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

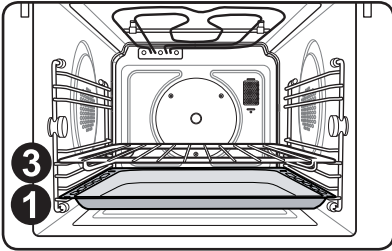
Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with dual convection mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Hazelnut Cake Square Mould	3	160 - 170	Oven rack	1:00 - 1:10
Lemon Cake Ring-Shaped or Bowl Mould	3	150 - 160	Oven rack	0:50 - 1:00
Sponge Cake	4	150 - 160	Oven rack	0:35 - 0:45
Fruit Flan Base	4	150 - 170	Oven rack	0:25 - 0:35
Flat Streusel Fruit Cake (Yeast Dough)	4	150 - 170	Baking tray	0:30 - 0:40
Croissants	4	170 - 180	Baking tray	0:10 - 0:15
Bread Rolls	3	180 - 190	Baking tray	0:10 - 0:15
Cookies	4 / 5	160 - 180	Two baking trays	0:10 - 0:20

Using Oven Mode (Continued)

Hot Air + Small Grill Mode

Hot air and top heating element combined, making this setting ideal for crisping and browning. This setting is especially recommended for cooking meats.



When cooking meat, place on rack on Level 3 and set baking tray on Level 1 to catch drippings.

*Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for roasting. We recommend to preheat the oven using Convection + Top Heat mode. Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 1.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Beef Roast Beef / 1 kg Medium	4 / 1	170 - 190	Oven rack / Baking tray	1:00 - 1:30
Pork Shoulder Joint / Roll 1 kg	4 / 1	180 - 200	Oven rack / Baking tray	1:30 - 2:00
Lamb Roast Lamb / Leg of Lamb 0.8 kg	3 / 1	190 - 210	Oven rack / Baking tray	0:50 - 1:20
Chicken Whole Chicken 1.0 kg	4 / 1	170 - 190	Oven rack / Baking tray	0:50 - 1:10
Fish Whole Trouts 2 pcs / 0.5 kg	5 / 1	170 - 180	Oven rack / Baking tray	0:30 - 0:40
Duck Breast 0.3 kg	5 / 1	180 - 200	Oven rack / Baking tray	0:25 - 0:35

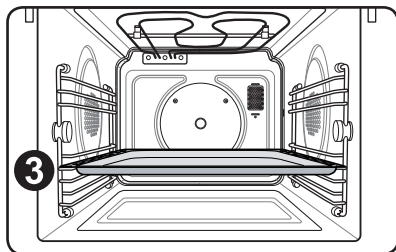
Note

Preheating is recommended.

Using Oven Mode (Continued)

Top + Bottom Heat Mode

Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.



Baking tray or oven rack is usually placed on Level 3.

*Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

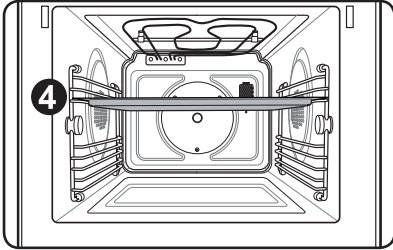
Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with Top + Bottom Heat mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Lasagne	3	200 - 220	Oven rack	0:25 - 00:35
Vegetables Gratin	3	180 - 200	Oven rack	0:20 - 00:30
Potato Gratin	3	180 - 200	Oven rack	0:25 - 00:35
Frozen Pizza Baguettes	3	160 - 180	Baking tray	0:10 - 00:15
Oven Chips	3	200 - 220	Baking tray	0:15 - 00:20
Marble Cake	3	180 - 200	Oven rack	0:50 - 1:10
Muffins	3	180 - 200	Oven rack	0:10 - 00:15
Cookies	4	180 - 200	Baking tray	0:08 - 00:15

Using Oven Mode (Continued)

Large Grill Mode

Food is heated by the top heating elements.



For grilling, ceramic tray with grill insert is usually placed on Level 4.

*Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for grilling. Set 220 °C grill temperature, preheat for 3 minutes.

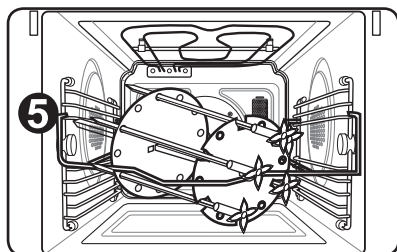
Food Item	Shelf Level	Time (Min) 1 st side	Time (Min) 2 nd side	Accessory
Kebab Spits	5	8 - 10	6 - 8	Grill insert with ceramic tray
Pork Steaks	5	7 - 9	5 - 7	Grill insert with ceramic tray
Sausages	5	4 - 6	3 - 5	Baking tray
Chicken Pieces	5	10 - 15	8 - 10	Grill insert with ceramic tray
Salmon Steaks	5	8 - 12	6 - 10	Grill insert with ceramic tray
Sliced Vegetables	6	5 - 7	3 - 5	Baking tray
Toast	6	2 - 3	1 - 2	Oven rack
Cheese Toasts	6	4 - 5	-	Oven rack

Using Oven Mode (Continued)

Grill & Rotisserie

EN

Food is heated by the top heating elements.



For grilling with the rotisserie, the rotisserie holder is placed on level 5. The rotisserie is placed in the holder, the central spit must be inserted in the slot in the back of the oven. The rotisserie can be used with 6 small spits, as shown in the illustration. For bigger pieces of meat, remove the 6 small spits and the discs, and use only the big central spit.

The 6 small spits turn automatically during grilling. Make sure the rotisserie is positioned right by visually checking it rotates correctly for the first minute of operation.

The rotisserie set contains a handle, which can be screwed into the central spit for easier handling. Remove the handle before closing the oven door.

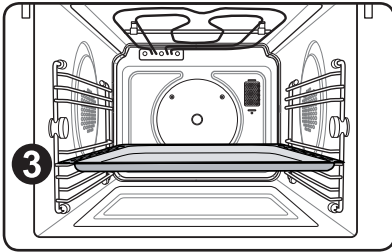
Note

Recommended temperature for grilling is 220 °C.
Preheating for three minutes is recommended.

Using Oven Mode (Continued)

Hot Air + Bottom Heat Mode

Hot air and the bottom heating element combined to heat food. This is a useful setting for crisping and browning.



Baking tray or oven rack is often used on Level 3.

*Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

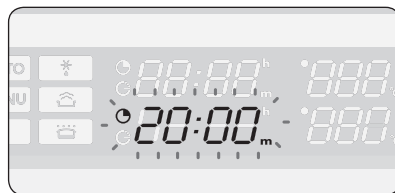
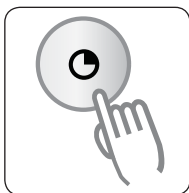
Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with Hot Air + Bottom Heat mode.


Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Fresh Pizza	4	180 - 200	Baking tray	0:15 - 0:25
Chilled Pre-baked Quiche / Pie	3	180 - 200	Oven rack	0:10 - 0:15
Frozen Self Raising Pizza	3	180 - 200	Baking tray	0:15 - 0:20
Frozen Pizza	4	200 - 220	Oven rack	0:10 - 0:15
Chilled Pizza	4	180 - 220	Baking tray	0:08 - 0:15
Frozen Puff Pastry with Fruit Filled	3	180 - 200	Baking tray	0:10 - 15:00

Setting Cook Time

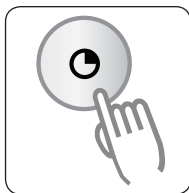
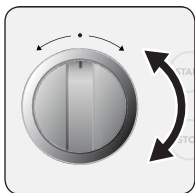
Example: Adjusting the Cooking Time in Oven Mode

EN



- 1** Turn the **Mode Knob** to Oven mode position . Press the **Cook Time Button**.

- 2** The default cook time and the 'cook time symbol' will blink.

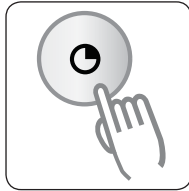



- 3** Turn the **Selection Knob** to set the desired cooking time and press the **Cook Time Button** to confirm.

- 4** Press the **Start Button**. The combi microwave oven will start.

Setting Delayed Start

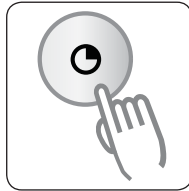
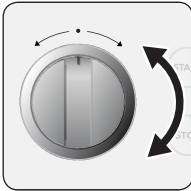
Example: Setting the Delayed Start Time (2 hours) in Oven Mode



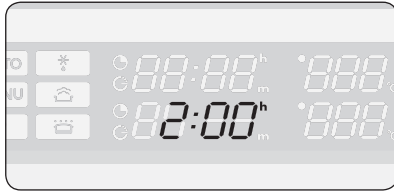
1 Turn the **Mode Knob** to Oven mode position . Press and hold the **Cook Time Button**.



2 The current time and the 'delayed start time symbol' will blink.



3 Turn the **Selection Knob** to set the desired delayed start time (in this example 2 hours) and press the **Cook Time Button** to confirm.



4 In the display you will see the delayed start time that counts down. You can also read 'Programme wil start in' in the display. The combi microwave oven will start automatically after two hours.

Using Auto Cook Mode

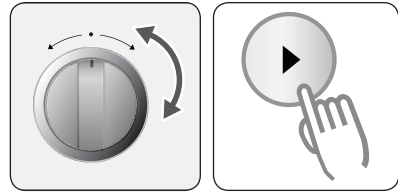
The Auto Cook Mode allows you to choose from 20 pre-programmed settings to conveniently cook, roast, bake or defrost your favorite foods. Cooking time and power level are automatically set. Simply select one of the 20 settings and choose the weight to start cooking.

EN

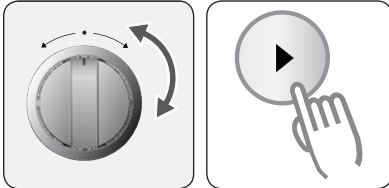
Setting Auto Cook Mode



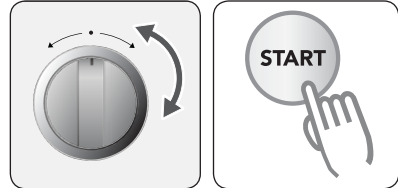
- 1 Turn the **Mode Knob** to "AUTO" position.



- 2 Turn the **Selection Knob** to choose an auto cook category (see the table on pages 30 - 33). Press the **Next Button** to confirm the setting.



- 3 Turn the **Selection Knob** to choose a food item. Press the **Next Button** to confirm the setting (or the **Start Button** to start the auto cook program).



- 4 Turn the **Selection Knob** to choose a sub item (if available). Press the **Start Button** to confirm the setting and to start the auto cook program.

Note

- Some of the Auto Cook menu's are continuous. Others require the food to be turned over. The oven will beep to prompt you.
- The oven temperature set during the operation of the Auto Cook menu is displayed.
- Temperatures and times cannot be changed during cooking.

Using Auto Cook Mode (Continued)

EN

Guide to Auto Cook Programmes

The following table presents 20 Auto Programmes for Cooking, Roasting and Baking. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guidelines for cooking. Always insert food in cold oven. Always use oven gloves while taking out food.

The Auto Cook Programmes are divided into 8 categories:

1. Vegetables
2. Side dishes
3. Meat / poultry
4. Bakery
5. Reheat
6. Convenience
7. Defrost
8. User dishes

The categories 1-7 are pre-programmed, category 8 contains your own programmed dishes (see page 34 - 37).

Important

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

Category: Vegetables

Food Item	Sub-item	Serving size (kg)	Standing time (min)
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 ceramic tray, shelf level 1. Cook covered. Stir after cooking.		

Category: Side dishes

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Potatoes	Peeled	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 ceramic tray, shelf level 1. Cook covered.		

Using Auto Cook Mode (Continued)

EN

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Potatoes	Baked	0.2-0.4 0.4-0.6 0.6-0.8 0.8-1.0	3-5
	Wash and clean potatoes and pierce with a fork. Put potatoes (each 200-250g) side by side on grill rack with ceramic tray, shelf level 4.		
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 litre cold water. Use glass pyrex bowl with lid. Put bowl in the centre of ceramic tray, shelf level 1. Cook covered.		

Category: Meat / Poultry

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Roast beef	-	0.7-0.8 0.9-1.0 1.1-1.2 1.3-1.5	5-10
	Marinate Roast Beef and put on grill insert rack, set on ceramic tray with the fat side down, shelf level 3. Turn over as soon as the oven beeps. After cooking wrap in aluminium foil and let stand for 5-10 min.		
Beef steaks	-	0.3-0.6 0.6-0.8	-
	Put beef steaks side by side in the middle of grill rack with ceramic tray, shelf level 4.		
Chicken pieces	-	0.2-0.4 0.4-0.6 0.6-0.8 0.8-1.0	2
	Brush chilled chicken pieces with oil and spices. Put on grill rack with ceramic tray with the skin-side down. Insert in shelf level 4. Turn over, as soon as the oven beeps. After cooking stand for 2 min.		
Whole chicken	-	0.8-0.9 1.0-1.1 1.2-1.3 1.4-1.5	5
	Brush chilled chicken with oil and spices and put breast-side-down on the grill rack with ceramic tray. Insert in shelf level 3. Turn over, as soon as the oven beeps. After cooking stand for 5 min.		

Using Auto Cook Mode (Continued)

Category: Bakery

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Cake	-	0.5-0.6 0.7-0.8 0.9-1.0	-
	Put dough into suitable sized round glass pyrex baking dish. Put on ceramic tray and insert in shelf level 3. This programme is suitable for batter such as marble cake, lemon cake and hazelnut cake.		
Muffins	-	0.5-0.6 0.7-0.8	-
	Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on large oven rack, shelf level 3. 0.5 -0.6 kg weight range is recommended for muffins of each 45g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65g.		

Category: Reheat

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Drinks <i>Coffee, milk, tea, water (room-temperature)</i>		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 side by side on the ceramic tray, shelf level 1. After heating, 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).		
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 ceramic tray, shelf level 1. 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).		
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 ceramic tray, shelf level 1. Stir carefully before and after standing time.		
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 ceramic tray and insert in shelf level 1. Stir carefully before and after standing time.		

Using Auto Cook Mode (Continued)

EN

Category: Convenience

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Frozen (-18°C)	Pizza	0.1-0.2 0.2-0.3 0.3-0.4 0.4-0.5	-
	Put frozen Pizza in the middle of grill rack with ceramic tray, shelf level 4.		
	Oven Chips	0.2-0.4 0.4-0.6 0.6-0.8	-
	Distribute frozen Oven chips on metal baking tray, shelf level 3.		
	Potato croquettes	0.4-0.5 0.5-0.6 0.6-0.7 0.7-0.8	-
	Put frozen potato croquettes evenly on grill rack with ceramic tray, shelf level 4.		
	Lasagne	0.3-0.4 0.5-0.6 0.7-0.8 0.9-1.0	3-4
	Put frozen lasagne in a suitable glass pyrex or ceramic dish, put on ceramic tray, shelf level 3.		
	Fish gratin	0.3-0.4 0.5-0.6 0.7-0.8	3-4
Put frozen fish gratin in a suitable glass pyrex or ceramic dish. Put on ceramic tray, shelf level 3.			
Frozen (-18°C)	Vegetables	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 ceramic tray, shelf level 1. Cook covered. Stir after cooking.		

Category: Defrost

See page 39.

Category: User dishes

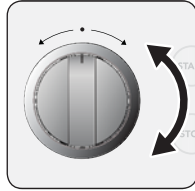
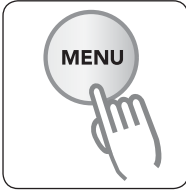
See pages 34 - 37.

Using Auto Cook Mode (Continued)

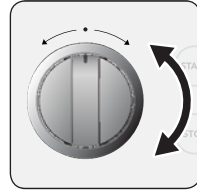
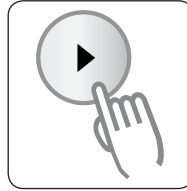
EN

Add your own dish

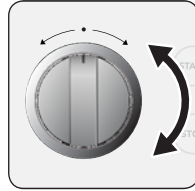
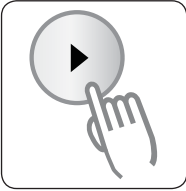
You can program 10 of your own dishes and save it as a 'user dish'.



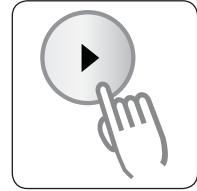
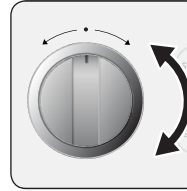
1 Press the **Menu Button** and turn the **Selection Knob** to choose 'Dishes'.



2 Press the **Next Button** to confirm. Turn the **Selection Knob** to choose 'Add'.



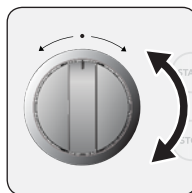
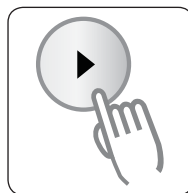
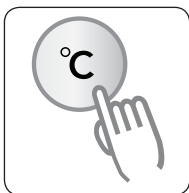
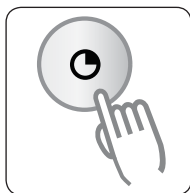
3 Press the **Next Button** to confirm. In the display you will see 'Choose Name'. Enter the first character of the name of your dish by turning the **Selection Knob**. Press the **Next Button** and enter the second character, etc. If you have entered the name completely; wait for 'two arrows' to appear after the name and press the **Next Button** to confirm the setting.



4 In the display you will see 'Choose preparation' and then the several oven modes. Turn the **Selection Knob** to choose the preferred oven mode. Press the **Next Button** to confirm.

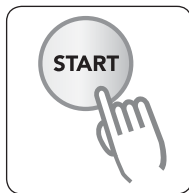
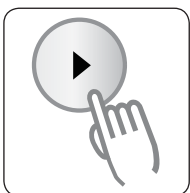
Using Auto Cook Mode (Continued)

EN



5 If desired, adjust the cook time, and/or the temperature (if available). See pages 27 - 28.

6 Press the **Next Button** to confirm. Turn the **Selection Knob** to 'Save Dish'.



7 If all the settings are done; press the **Next Button** and then the **Start Button** to confirm. Now your dish is added to the Auto Cook Programs.

- During programming your own dish, you can go back by pressing the **Back Button**.
- It is not possible to change the settings of the added dishes after you have pressed the **Start Button**. You have to delete your own dish (see page 37) and add it again with the new settings.

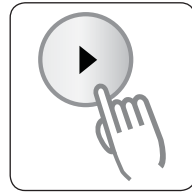
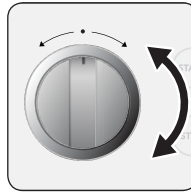
Using Auto Cook Mode (Continued)

EN

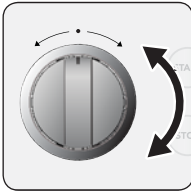
Choose your own programmed dish



- 1** Turn the **Mode Knob** to “**AUTO**” position.



- 2** Turn the **Selection Knob** to choose ‘User Dishes’. Press the **Next Button** to confirm the setting.

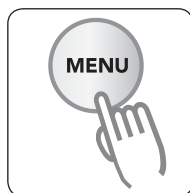


- 3** Turn the **Selection Knob** to choose your own programmed dish. Press the **Start Button** to start the cooking of your dish.

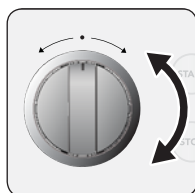
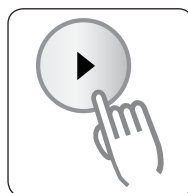
Using Auto Cook Mode (Continued)

EN

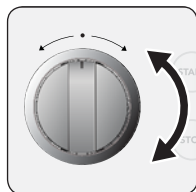
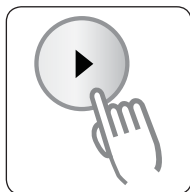
Delete your own programmed dish



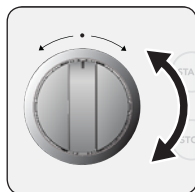
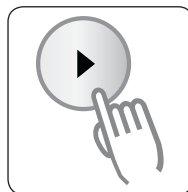
- 1** Press the **Menu Button** and turn the **Selection Knob** to choose 'Dishes'.



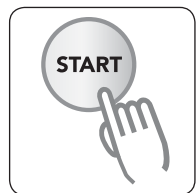
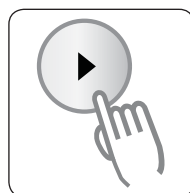
- 2** Press the **Next Button** to confirm. Turn the **Selection Knob** to choose 'Delete'.



- 3** Press the **Next Button** to confirm. Turn the **Selection Knob** to choose your own programmed dish.



- 4** Press the **Next Button** to confirm. Turn the **Selection Knob** to choose 'Delete'.



- 5** Press the **Next Button** to confirm. Press the **Start Button** to delete your own programmed dish.

Using Fast Defrost Mode

EN

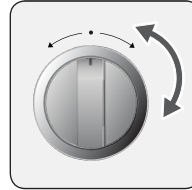
Setting Fast Defrost Mode

Choose from five pre-programmed microwave settings for defrosting. Defrosting time and power level are automatically set.

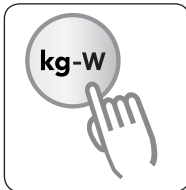
Open the door. Place the frozen food in the centre of the ceramic tray. Position is level 1. Close the door.



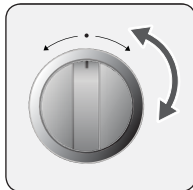
1 Turn the **Mode Knob** to Defrost mode position *.



2 Turn **Selection knob** to the desired defrost item (refer to the table on page 39 for a description of the 5 defrost settings).



3 If desired, adjust the weight. See pages 14 -18.



4 Press the **Start Button**. The combi microwave oven will start.

Note

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

Important

- Only use containers that are microwave - safe.
- You can also defrost food manually. To do so, select the microwave function with a power level of 180 W (see pages 40 - 41).

Using Fast Defrost Mode (Continued)

Guide to Fast Defrost Settings

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the ceramic tray.

Food Item	Sub-item	Serving size (kg)	Standing time (min)
Meat		0.2-2.0	20 -120
	Always shield the edges with aluminium foil. Turn the meat over, as soon as the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.		
Poultry		0.2-2.0	20 -120
	Always shield the leg and wing tips with aluminium foil. Turn the poultry over, as soon as the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.		
Fish		0.2-2.0	20-110
	Always shield the tail of a whole fish with aluminium foil. Turn the fish over, as soon as the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.		
Bread/Cake		0.1-1.0	10-60
	Put bread horizontally, lengthways to the door, on a piece of kitchen paper on ceramic tray. Turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (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.		
Fruit		0.1-0.8	5-30
	Spread fruits evenly on the ceramic tray. This programme is suitable for all kind of fruits.		

Important

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

Using Fast Defrost Mode (Continued)

EN

Defrosting Cooking Guides

- 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.

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 tbsp) 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)	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.

Using Fast Defrost Mode (Continued)

Cooking Guide for frozen dishes

EN

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
<ul style="list-style-type: none"> • Meat Minced Beef Pork Steaks 	250 g 500 g 250 g	4 - 6 9 - 11 7 - 8	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!
<ul style="list-style-type: none"> • Poultry Chicken Pieces Whole Chicken 	500 g (2 pcs) 1200 g	12 - 14 28 - 32	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!
<ul style="list-style-type: none"> • Fish Fish Fillets Whole Fish 	200 g 400 g	6 - 7 11 - 13	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!
<ul style="list-style-type: none"> • Fruit Berries 	300 g	6 - 7	5 - 10	Spread fruit on a flat, round glass dish (with a large diameter).
<ul style="list-style-type: none"> • Bread Bread Rolls (Each ca. 50 g) Toast / Sandwich German bread (wheat + rye flour) 	2 pcs 4 pcs 250 g 500 g	1 - 1½ 2½ - 3 4 - 4½ 7 - 9	5 - 20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time!

How a Microwave Oven Works

EN

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.

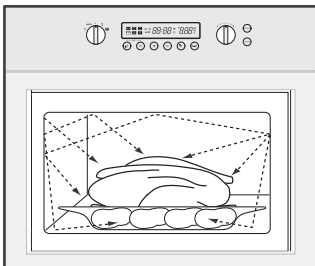
Cover during cooking

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.

How a Microwave Oven Works (Continued)

Microwave Cookware Guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and always use the ceramic tray on shelf Level 1 when using microwave mode.

COOKWARE	MICROWAVE-SAFE	COMMENTS
Aluminium Foil	✓x	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"> • Polystyrene cups containers • Paper bags or newspaper • Recycled paper or metal trims 	✓ x x	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"> • Oven-to-table ware • Fine glassware • Glass jars 	✓ ✓ ✓	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"> • Dishes • Freezer bag twist ties 	x x	May cause arcing or fire.
Paper <ul style="list-style-type: none"> • Plates, cups, napkins and kitchen paper • Recycled paper 	✓ x	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.

How a Microwave Oven Works (Continued)

EN

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**

How a Microwave Oven Works (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.

How a Microwave Oven Works (Continued)

EN

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.

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

How a Microwave Oven Works (Continued)

EN

- 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 combi 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.

How a Microwave Oven Works (Continued)

Reheating Liquids and Food

EN

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.

How a Microwave Oven Works (Continued)

EN

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.

Using Microwave Mode

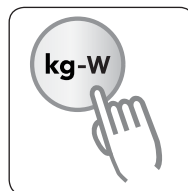
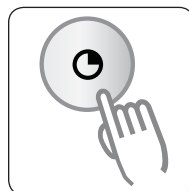
IMPORTANT: use the ceramic tray on level 1!

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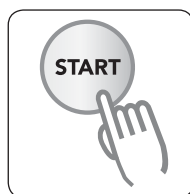
Setting Microwave Mode



1 Turn the **Mode Knob** to Oven mode position .



2 If desired, adjust the cook time and/or power level. See pages 14 - 18.



3 Press the **Start Button**. The combi microwave oven will start.

Using Hot Air + Microwave Mode

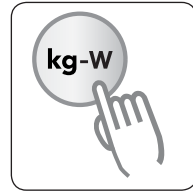
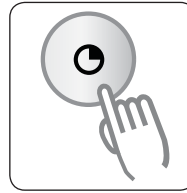
Hot air + microwave

In the hot air circulation + microwave combination setting, the food is heated by a combination of hot air circulation and microwave energy. Preheating the oven is not necessary, as microwaves start cooking immediately.

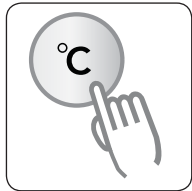
Select hot air + microwave mode



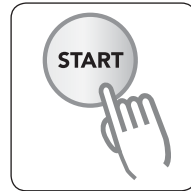
- 1** Turn the **Mode Knob** to Hot air + Microwave mode position .



- 2** If desired, adjust the cook time and/or power level. See pages 14 - 18.



- 3** If desired, adjust the temperature. See pages 14 - 18.



- 4** Press the **Start Button**. The combi microwave oven will start.

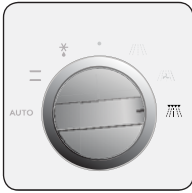
Using Large Grill + Microwave Mode

Large grill + microwave

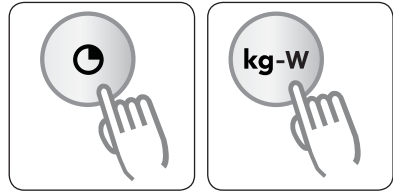
In the grill + microwave combination setting, the food is heated by a combination of grill and microwave energy. Preheating the oven is not necessary, as microwaves start cooking immediately.

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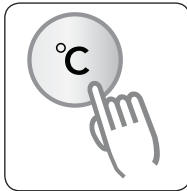
Select grill + microwave mode



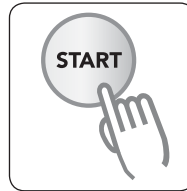
- 1** Turn the **Mode Knob** to Grill + Microwave mode position .



- 2** If desired, adjust the cook time and/or power level. See pages 14 - 18.



- 3** If desired, adjust the temperature. See pages 14 - 18.

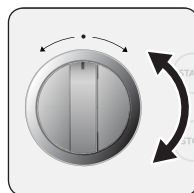
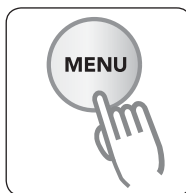
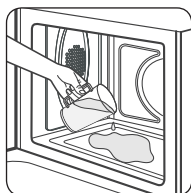


- 4** Press the **Start Button**. The combi microwave oven will start.

Using the Aqua Clean Feature

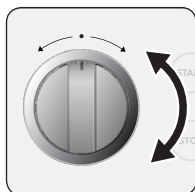
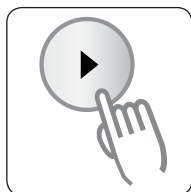
The Aqua Clean feature allows you to sanitize your oven in just 15 minutes.

EN

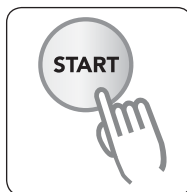


- 1** Turn **Mode knob** to "Off" position.
Pour about 100 ml water onto the floor of the empty oven.

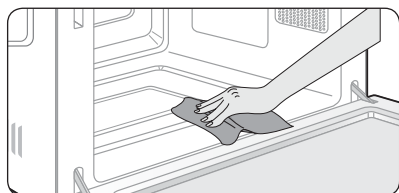
- 2** Press the **Menu Button** and turn the **Selection Knob** to choose 'Cleaning'.



- 3** Press the **Next Button** to choose 'Aqua clean'.



- 4** Press the **Start Button**.
The combi microwave oven will start automatically.



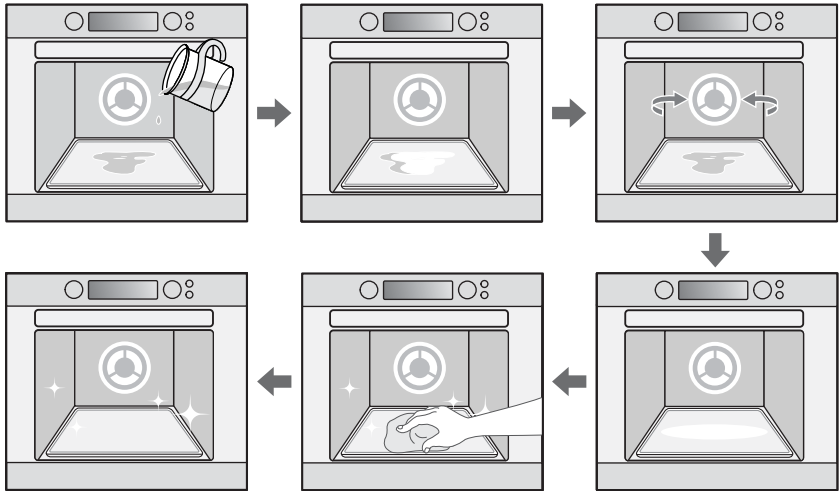
- 5** When the process is finished: open the door and wipe inside the cooking cavity with a dry cloth.

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.

Using the Aqua Clean Feature (Continued)

EN



After deactivating the Aqua Cleaning

Tips

- Take care when opening the door before the end of the aqua cleaning procedure; the water on the bottom is hot.
- Never leave the residual water in the oven for any length of time, for example, overnight.
- Open the oven door and remove the remaining water with a sponge.
- Using a detergent - soaked sponge, a soft brush or a nylon scrubber, wipe the oven interior. Stubborn soil can be removed with a nylon scourer.
- Lime deposits may be removed with a cloth soaked in vinegar.
- Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal).
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly.

Cleaning Your Combi microwave oven

EN *Clean your combi 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.

Storing and Repairing Your Combi 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

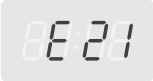
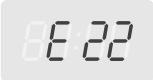
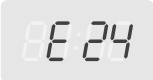
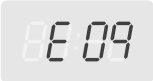
If you have problems with your microwave oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

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- ▶ 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 aerials.
- ▶ 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.

Error Codes

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Error Code	General Functions
	TEMP SENSOR OPEN In case the value of the temperature sensor is more than 250 °C during operation / cancellation.
	TEMP SENSOR SHORT In case the value of the temperature sensor is less than 5 °C during operation / cancellation.
	OVER 210 °C DURING OPERATION OF MWO In case the temperature rises over 210 °C during operation of MWO.
	DAMPER S/W In case it fails to sense the DAMPER to open or close for 2 minutes.

If any of these errors occur, please contact ATAG Customer Service.

Technical Specifications

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Model	MX4211T / MX4292T
Power Source	230 V ~ 50 Hz
Power Consumption Maximum power Microwave Top Grill Bottom Heater Dual Convection	3150 W 1650 W 2800 W 1000 W 3000 W
Output Power	100 W / 900 W (IEC - 705)
Operating Frequency	2450 MHz
Microwave	OM75P (20)
Cooling Method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity net.	598 x 460 x 520 mm 429 x 229 x 430 mm
Volume net. Volume gross	42 liter 47 liter
Weight Net Shipping	37 kg approx 46 kg approx

Disposal of Package and Appliance

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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 garantiekartaart.

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.