

C-50MB

嵌入式微波爐 | Built-In Microwave Oven 使用說明書 | User Manual



# Table of contents

Important safety instructions
Causes of damage
Installation
Your new appliance
Control panel
Touch keys and display
Function and screen display
Parameter adjustment
Cooling fan
Accessories
Before using the appliance for the first time
Setting the clock1
Heating up the oven1
Cleaning the accessories14
Setting the oven1
Setting the type of heating and temperature
Rapid preheating1
The microwave1
Notes regarding ovenware1
Microwave power settings1
Setting the microwave1

MicroCombi operation	16
Setting Microwave Combi operation	16
Automatic programmes	.16
Setting a programme	.16
Defrosting programmes	.18
Setting the pre-set cooking	.19
Setting the time-setting options	.19
Setting the cooking time	19
Setting the clock	19
Setting the timer	19
Childproof lock	. 19
Switching on the childproof lock	. 19
Switching off the childproof lock	. 19
Care and cleaning	. 20
Cleaning agents	. 20
Technical data	. 20
Malfunction table	21
Acrylamide in foodstuffs	. 21
Heating food	. 22

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

# ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

# **IMPORTANT SAFETY INSTRUCTIONS**

# IMPORTANT SAFETY INSTRUCTIONS WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

- 1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 2. Read and follow the specific: "PRE-CAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICRO-WAVE ENERGY".
- 3. Keep the appliance and its cord out of reach of children less than 8 years.
- 4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (For appliance with type Y attachment)
- 5. WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

- 6. WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- 7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision unless they are aged from 8 years and above and supervised.
- 8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 9. Only use utensils that are suitable for use in microwave ovens.
- 10. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 11. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 12. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

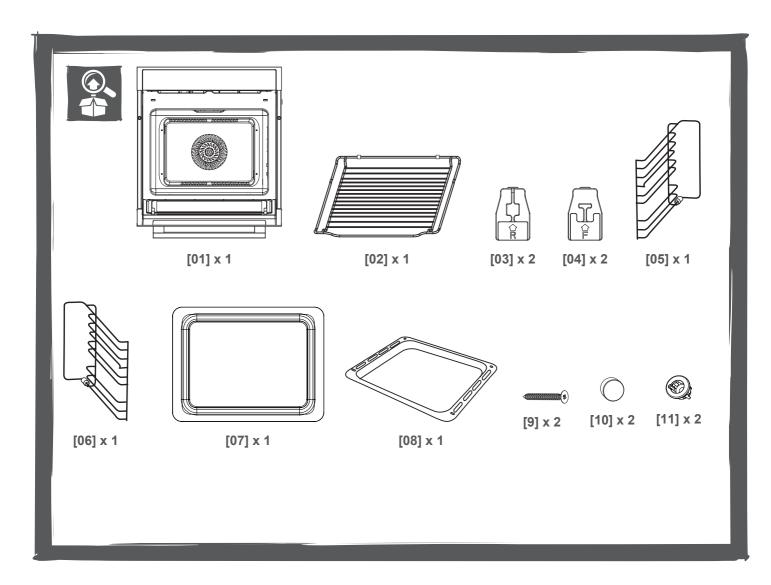
- 13. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- 14. The oven should be cleaned regularly and any food deposits removed.
- 15. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- 16.Only use the temperature probe recommended for this oven.(for ovens provided with a facility to use a temperature-sensing probe.)
- 17. The microwave oven must be operated with the decorative door open. (for ovens with a decorative door.)
- 18. This appliance is intended to be used in household and similar applications such as:
- -staff kitchen areas in shops, offices and other working environments;
- -by clients in hotels, motels and other residential type environments;
- -farm houses;
- -bed and breakfast type environments.
- 19. Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables. But this is not applicable for appliances with horizontal bottom hinged door.)

- 20. The appliance shall not be cleaned with a steam cleaner.
- 21. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 22. WARNING: Accessible parts may become hot during use. Young children should be kept away.
- 23. Steam cleaner is not to be used.
- 24. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- 25. Surface of a storage drawer can get hot.
- 26. WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 27. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 28. Metallic containers for food and beverages are not allowed during microwave cooking.

- 29. 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.
- 30. The appliance is intended to be used built-in.
- 31. The appliance must not be installed behind a decorative door in order to avoid

- overheating. (This is not applicable for appliances with decorative door.)
- 32. WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



#### Causes of damage

#### Caution!

- Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods.
  - Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food

- in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

# Installation

#### Fitted units

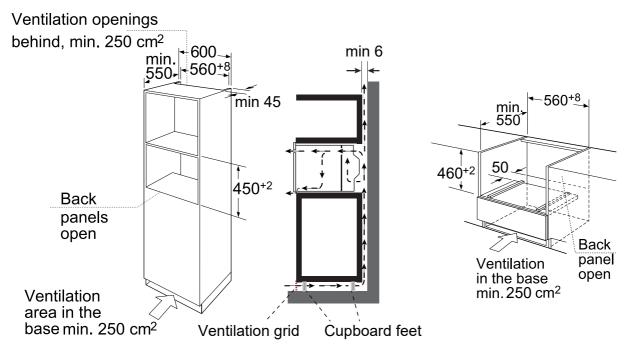
- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm<sup>2</sup> on the front. To achieve this, cut back the base panel or fit a

ventilation grille.

- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heatresistant up 90 °C.

Installation height not less than 850mm.

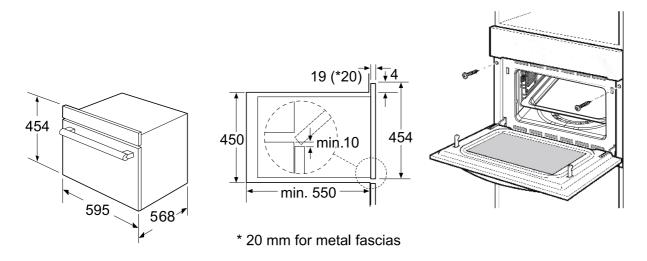
# Installation dimensions



Note: There should be gap above the oven.

### Building in

- 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.
- 1. Carefully push the microwave into the box, making sure that it is in the centre.
- 2. Open the door and fasten the microwave with the screws that were supplied.



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

# Important information

#### Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Fuse protection: see instructions for use-technical data.

# Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are

explained. You will find information on the cooking compartment and the accessories.

# Control panel



# Touch keys and display

The touch keys are used to set the various additional functions. On the display, you can read the values that you have set.

Symbol	Function
Ů	Cancel
<b>≋</b>	Microwave
( <u>)</u>	Kitchen Timer/Childproof Lock
$\Xi$	Pre-set
(III)	Preheat
F	Function
- +	Parameter adjustment
	Slider control bar
A	Auto Menu
89	Clock/Temperature
Ö	Weight
-Δ-	Light bulb
⊳II	Start/Pause

# Function and screen display

Use the function keys to set the type of cooking.

Function	Use
Conventional	The top and bottom elements work together to provide conventional cooking. The oven needs to be preheated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.
@ Convection	For baking on several levels(e.g. baking trays of chocolate chip cookies).
一 Conventional + 产Fan	Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.
Radiant Grilling	Best results can be obtained from using the top shelf for small items and lower shelves for larger items.
₹ Double Grill+Fan	For gratin dishes and finishing roasted vegetables.
Double Grilling	The inside radiant elements and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.

Function	Use
Pizza	Pizza is perfectly cooked with extra heat from both bottom and sides of the oven, guaranteening pizza bases are crispy.
Lower Heater — Element	This is ideal for slow cooking dishes such as casseroles, stews.
₩ Microwave	Defrost, reheat and cooking.
MW+Convection	For reducing large portions' cooking time with browning finish.
MW+Double Grill +Fan	This function is suitable where quick browning is required; will cook the ingredients down to the core.
∰ † MW+Pizza	This function is suitable where quick under browning is required; will cook the ingredients down to the core.
*\rangle Defrost	3 defrosting programmes
A Auto-programs	13 cooking programmes The type of heating and cooking time are set by weight .

# Parameter adjustment

Use the adjusting keys to set the parameters.

parameter	function	function	
Auto menu		Select 13 automatic programmes. From P 01 to P 13.	
Temperature	Select the temper: : 100-235 : 50-250 : 50-235 : 100-235 : 100-250 : 100-235	erature of cooking(°C)  (1) : 50-250  (2) : 50-235  (3) : 50-250  (3) : 72 : 50-250  (3) : 72 : 50-250  (4) : 72 : 50-250  (5) : 72 : 50-250	
Weight	Set the weight of	Set the weight of cooking.	
Time	Set the time of c	Set the time of cooking.	
Microwave		Select microwave power.100W,300W 500W,700W and 900W	

# Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after operation.

#### Caution

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

#### Notes

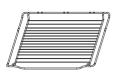
- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

#### Accessories

#### Note:

Type and quantity of accessories is subject to actual demand.

#### Grill rack

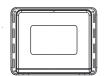


For grilling, e.g. steaks, sausages and for toasting bread.

#### Baking tray

For safety reasons, the baking tray should be placed on the side hanger instead of being placed directly on the bottom board of the cavity.

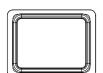
#### Baking tray- Enamel tray



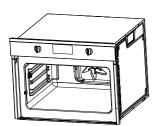
For making cake roll and roasting whole chicken.

■ When cooking with microwave function, the use of enamel tray is prohibited.

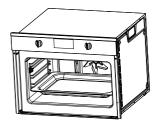
#### Baking tray- Glass tray

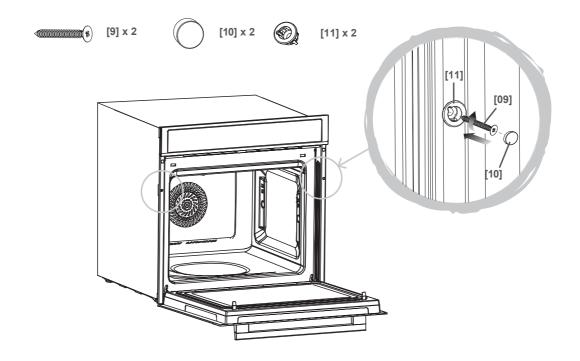


- When cooking with microwave function, please use the glass tray.
- Used for catching liquids, such as water and grease when food is baked.
- In order to ensure the best cooking effect, the glass tray should be placed in the bottom of the side hanger, as shown in the figures below. The glass tray should be pushed along the lowest guide rails of the side hanger in place.





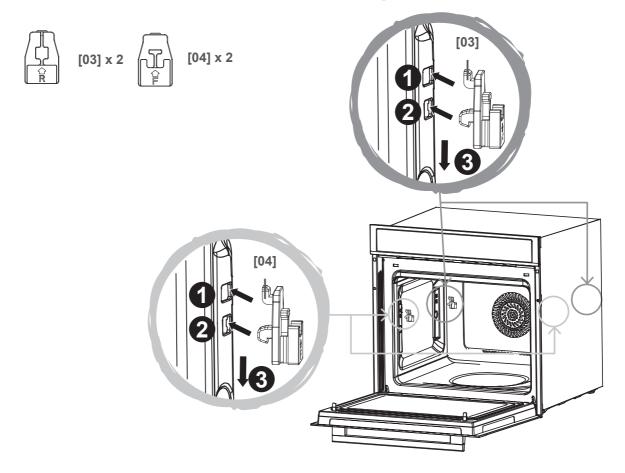


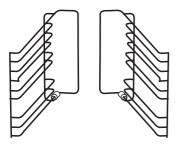


Once the oven has been lifted into place inside the appliance housing, locate the two holes in the casing of the oven and fix it into place using [09], [10] and [11].

**Caution:** Do not over tighten the screws [09] to avoid damage to the oven or appliance housing - use a screwdriver only!

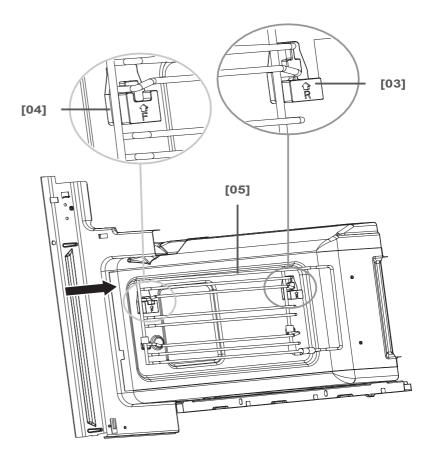
# Installation of the ceramic clips and side rails

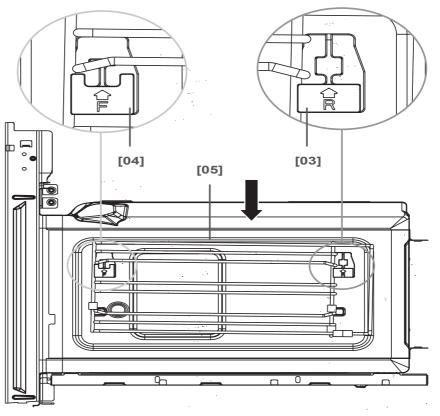


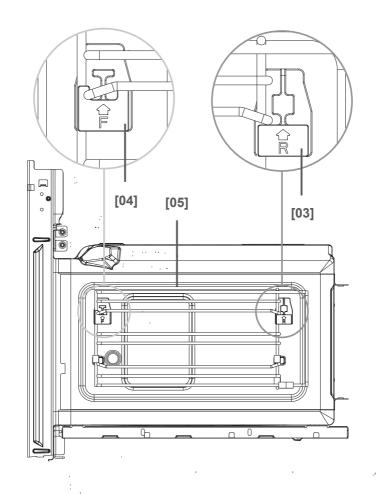


[05] x 1 [06] x 1

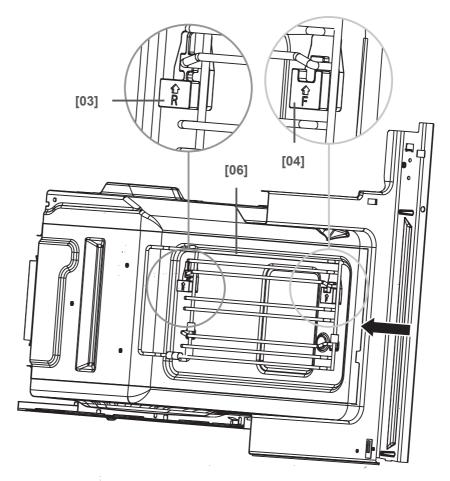
# Left side rail installation [05]

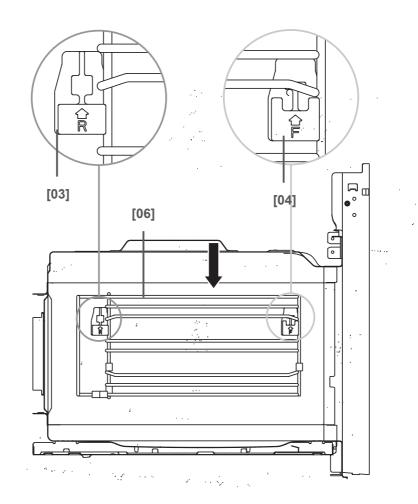


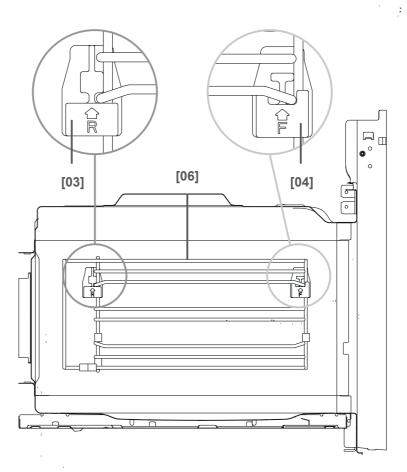




# Right side rail installation [06]







# Before using the appliance for the first time

Here you will find everything you need to do before using your oven to prepare food for the first time. First read the section on *Safety information*.

### Setting the clock

- 1. In waiting state, touch the be key to enter clock setting mode. "00:00" will display and the hour figures will flash.
- 2. Touch or + or slide the to set the hour figures. The input time should be within 0--23.
- 4. Touch or + or slide the to set the minute figures. The input time should be within 0--59.
- 5. Touch 👦 to finish clock setting, ":" will flash.

The time is set. And the appliance will enter waiting state.

# Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

# Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. One hour with ② Convection at 250 °C is ideal. Ensure that no packaging remnants have been left in the cooking compartment.

- 1. In waiting state, touch F key once. \_\_\_ and the default temperature will light in the screen.
- 2. Touch F key repeatedly till lights. The default temperature of convection will display.
- 3. Touch or + or slide the to set the temperature to 250°C.
- 4. Touch 🐧 to enter cooking time setting mode. "00:00" will flash.
- 5. Touch or + or slide the to set the cooking time to 60 minutes.
- 6. Touch the ⊳⊩ key. The oven begins to heat up.

# Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can also select the oven cooking time for your dish. Please refer to the section on *Setting the time-setting options*.

### Setting the type of heating and temperature

Example: "Radiant Grilling at 200 °C for 25 minutes.

- 1. In waiting state, touch F key once. \_\_\_ and the default temperature will light in the screen.
- Touch F key repeatedly till ights. The default temperature of radiant grilling will display.
- 3. Touch or + or slide the to set the temperature to 200°C.
- 4. Touch 🔊 to enter cooking time setting mode. "00:00" will flash.
- 5. Touch or + or slide the to set the cooking time to 25 minutes.
- 6. Touch the ▷□ key. The oven begins to heat up.

Opening the oven door during operation

Operation is suspended. After closing the door, touch the  $\triangleright$ I key. Operation continues.

#### Pausing operation

Touch the  $\triangleright$ II key to pause operation. Then touch the  $\triangleright$ II key to continue operation.

#### Changing the cooking time

This can be done at any time. Touch the  $\ \ \ \ \$  key repeatedly till the cooking time flashes, and then touch - or + or slide the - to set the cooking time.

#### Changing the temperature

This can be done at any time.

Touch - or + or slide the - to set the temperature.

#### Cancelling operation

This can be done at any time. Touch the  $\ \, \circlearrowleft \,\,$  key to enter into the waiting state.

### Rapid Preheating

With rapid preheating, your oven reaches the set temperature particularly quickly.

Rapid Preheating is available for the following types of heating:



To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.

- 1. Setting the type of heating and temperature.
- 2. Touch the @ key.

The w symbol lights up in the display.

The oven begins to heat up.

The preheating process is complete

A signal sounds. The  $\ensuremath{@}$  symbol in the display blinks. Put your dish in the oven.

Cancelling rapid preheating

During setting the rapid preheating function, touch the  $\,^{\circlearrowright}\,$  key can cancel the function.

During rapid preheating, touch the  $\circlearrowleft$  can cancel the function.

Note: Only when you can hear alarm and preheating icon is blinking you can open the door and put food inside.

# The microwave

Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. You will find information about ovenware and how to set the microwave.

#### Note:

The step quantities for the adjustment time of the coding switch are as follow:

0-1 min : 5seconds 1-3 min : 10seconds 3-15 min : 30seconds 15-60 min : 1minute Over 60 min : 5minutes

#### Notes regarding ovenware

#### Suitable ovenware

Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

#### Unsuitable ovenware

Metal ovenware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

#### Caution!

Creation of sparks: metal – e.g. a spoon in a glass – must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door.

#### Ovenware test

Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

- 1. Heat the empty ovenware at maximum power for ½ to 1 minute.
- 2. Check the temperature occasionally during that time.

The ovenware should still be cold or warm to the touch.

The ovenware is unsuitable if it becomes hot or sparks are generated.

### Microwave power settings

Use the  $\lessapprox$  key to set the desired microwave power.

100W	-Defrosting sensitive/delicate foods -Defrosting irregularly-shaped foods -Softening ice cream -Allowing dough to rise
300 W	-Defrosting -Melting chocolate and butter
500 W	-cooking rice , soup
700 W	-Reheating -cooking mushrooms,shell fish -cooking dishes containing eggs and cheese
900 W	-Boiling water, reheating -cooking chicken, fish, vegetables

#### Notes

- When you touch a key, the selected power lights up.
- The microwave power can be set to 900 watts for a maximum of 30 minutes. With all other power settings a maximum cooking time of 1 hour 30 minutes is possible.

#### Setting the microwave

Example: Set microwave power to 300 W and cooking time to 17 minutes.

- 2. Touch or + or slide the to set the cooking time to 17 minutes.
- 4. Touch the ⊳⊩ key.

Operation begins. The cooking time starts counting down in the display.

The cooking time has elapsed

A signal sounds. Microwave operation has finished.

Opening the oven door during operation

#### Changing the cooking time

This can be done at any time. Touch - or + or slide the \_\_\_\_\_ to set the cooking time.

#### Changing the microwave power setting

This can be done at any time. Touch the  $\ggg$  key and then touch - or + or slide the - to set the microwave power.

#### Pausing operation

Touch the >II key briefly. The oven is paused. Touch the >II key again to continue operation.

#### Cancelling operation

This can be done at any time. Touch the  $\ \ \, \bigcirc \ \,$  key to enter into the waiting state.

#### Notes

If you open the appliance door during cooking, the fan may continue to run.

# MicroCombi operation

This involves simultaneous operation of the grill and the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned.

You can switch on all microwave power settings. Exception: 700 and 900 watts

# Setting Microwave Combi operation

- 1. In waiting state, touch ﷺ key, and then touch F repeatedly to set MicroCombi mode. Stop touching when ∰ and ∰ display in the screen. The default microwave power will display and the default temperature will flash.
- 2. Touch or + or slide the to set the temperature to 190°C.
- 3. Touch the b key to confirm the temperature. The default cooking time will flash, and touch or + or slide the \_\_\_\_\_ to set the cooking time to 17 minutes.
- 4. Touch the  $\Longrightarrow$  key. The default power will blink. Then touch or + or slide the  $\longrightarrow$  to set the microwave power to 500W.
- 5. Touch the  $\triangleright$ II key. The oven begins to heat up.

Appliance operation begins. The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. Combination mode has finished.

Opening the oven door during cooking

Operation is suspended. After closing the door, touch the key briefly. The programme will then continue.

Pausing operation

Touch the  $\triangleright$ II key briefly. The oven is paused. Touch the  $\triangleright$ II key again to continue operation.

#### Changing the cooking time

This can be done at any time. Touch the becoking time flashes, and then touch — or + or slide the \_\_\_\_\_ to set the cooking time.

Changing the microwave power setting

This can be done at any time. Touch the  $\implies$  key and then touch - or + or slide the - to set the microwave power.

Changing the temperature

This can be done at any time.

Touch - or + or slide the - to set the temperature.

#### Cancelling operation

# Automatic programmes

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can choose from 13 programmes.

Always place the food in the cold cooking compartment.

#### Setting a programme

1. In waiting state, touch A key twice to enter the Auto menu function. The first programme number blinks in the screen.

- 2.Touch or + or slide the to select the programme number.
- 3. Touch the  $\,\ddot{}_{}$  key.
- 4.Touch or + or slide the to set the weight, cooking time will shown.
- 5. Touch the Rey. The programme starts. You can see the cooking time is counting down .

# Auto Menu

Programme no.	Item	Weight(g)	Accessory layer and accessory	
P 01**		200	at .	
	Fresh vegetables	400	1 <sup>st</sup> layer, glass tray	
		600		
		240	4St	
P 02**	Potatoes peeled/cooked	480	1 <sup>st</sup> layer, glass tray	
		720		
P 03	Baked potatoes	450	3 <sup>rd</sup> layer, grill rack	
		1000		
P 04	Chicken pieces(frozen)	450	3 <sup>rd</sup> layer, grill rack	
		400		
P 05*	Cake	500	2 <sup>nd</sup> layer, grill rack	
		600		
P 06*	Apple pie	2400	2 <sup>nd</sup> layer, grill rack	
P 07*	Quiche	1000	$3^{ m rd}$ layer, grill rack	
		200		
P 08**	Reheat soup	400	1 <sup>st</sup> layer, glass tray	
		600		
**		250	⊿st	
P 09**	Reheat plate	350	1 <sup>st</sup> layer, glass tray	
	Reheat sauce/stew	100		
P 10**		200	1 <sup>st</sup> layer, glass tray	
		300	, <u>.</u> , <u></u>	
	Frozen Pizza	200		
P 11		11 Frozen Pizza	400	3 <sup>rd</sup> layer, grill rack
		600	5 . 5	
P 12*	Frozen oven chips	300		
		400	3 <sup>rd</sup> layer,enamel tray	
		500		
P 13	Lasagna	1600	3 <sup>rd</sup> layer, grill rack	

From the bottom to the top, the number of layers is from the first to the fourth.

#### Notes

- The programmes with a \* are preheated. During preheating, the cooking time pauses and the preheating symbol is on. After preheating, you will hear an alarm and the preheating symbol will blink
- The programmes with \*\* only use the microwave function.

#### Programme has ended

A signal sounds. The oven stops heating.

#### Changing the programme

Once you have started the programme, the programme number and weight cannot be changed.

#### Cancelling the programme

Touch the () key to cancel operation.

#### Changing the cooking time

If using automatic programmes, you cannot change the cooking time

# Defrosting programmes

You can use the 3 defrosting programmes to defrost meat, poultry and bread.

- 1. In waiting state, touch A key once to enter the Defrost function.

  The first programme number blinks in the screen.
- 2. Touch or + or slide the to select the programme number.
- 3. Touch the B key.
- 4.Touch or + or slide the to set the weight, cooking time will shown.
- 5.Touch the ⊳⊩ key. The programme starts. You can see the cooking time is counting down

#### Notes

#### Preparing food

Use food that has been frozen at -18 °C and stored in portionsized quantities that are as thin as possible.

Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the programme.

Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

#### Ovenware

Place the food in a microwaveable shallow dish, e.g. a china or glass plate, but do not cover.

- When defrosting chicken and chicken portions (d 01), an audible signal will sound on two occasions to indicate that the food should be turned.
- Resting time

The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand.

After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

Programme no.	Defrost	Weight range in kg
d 01*	meat	0.10 - 1.50
d 02*	poultry	0.10 - 1.50
d 03*	fish	0.10 - 0.80

<sup>\*</sup>During defrosting, place the food on the glass tray.

<sup>\*</sup>If you hear 3 beeps, turn the food over.
Then touch start key to continue defrosting.

# Setting the pre-set cooking

More flexibility and convenience: The appliance can be programmed to preset the cooking end time and duration.

- 1. In waiting state, touch the ☒ key. The ☒ symbol lights up in the display and the hour figures will flash.
- 2. Touch or + or slide the to set the hour figures. The input time should be within 0--23.
- 4. Touch or + or slide the to set the minute figures. The input time should be within 0--59.
- 5. Touch \(\overline{\mathbb{Z}}\) to finish the pre-set time setting.
- 6. Setting the type of heating and temperature.
- 7. Touch ▷ to finish the setting.

The pre-set time has elapsed

An audible signal sounds. The oven starts cooking.

Specifications

Before setting the pre-set cooking, the clock must has been set. Kitchen Timer can not be set after the pre-set cooking setting.

# Setting the time-setting options

Your oven has various time-setting options. You can use the between the individual functions. A time-setting option that has already been set can be changed directly with the parameter knob.

# Setting the cooking time

The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

The oven starts. The cooking time counts down in the display.

The cooking time has elapsed

An audible signal sounds. The oven stops heating.

#### Setting the clock

Refer to Before using the appliance for the first time.

Changing the clock

Repeat the steps of setting the clock.

### Setting the timer

You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own audible signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

- 1. In waiting state. Touch  ${{ \mathfrak{O}}\atop{{\mathfrak{d}}_{\mathfrak{p}}}}$  key to enter kitchen timer. "00:00min" will flash.
- 2. Touch or + or slide the to set the timer time.
- 3. Touch (s) key to start timer.

# Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

#### Switching on the childproof lock

In waiting state, touch and hold the  $\frac{\circlearrowleft}{6\pi}$  key for approx. 3 seconds. There will be a long beep and the  $\frac{\circlearrowleft}{6\pi}$  symbol appears in the display. The childproof lock is activated.

# Switching off the childproof lock

In locked state, touch and hold the  $\frac{\odot}{\theta*}$  key for approx. 3 seconds. There will be a long beep and the  $_{\theta*}$  symbol goes out in the display. The childproof lock is deactivated.

# Care and cleaning

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

A Risk of electric shock.!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

A Risk of burns!

Never clean the appliance immediately after switching off. Let the appliance cool down.

A Risk of serious damage to health!

Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.

#### Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

# Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

### Technical data

Rated Voltage	230 V~ 50 Hz
Microwave Input	1650 W
Microwave Output	900 W
Convection	1700 W
Grill	2200 W
Maximum Power	3000 W

# Malfunction table

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a meal does not turn out exactly as you wanted, refer to the Expert Cooking Guide section, where you will find plenty of cooking tips and tricks.

⚠ Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

### Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work. appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
E-☐¦appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
E-04 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
E-17 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

# Acrylamide in foodstuffs

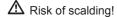
Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips,

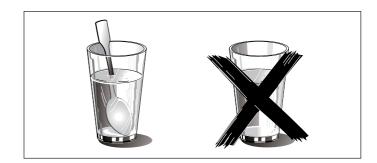
toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

	Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.	
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190° C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.	

# Heating food



There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



# 嵌入式熱風微波爐操作手冊

型號: C-50MB

在使用微波爐之前,請仔細閱讀這些說明,並妥善保管。如果您遵循這些說明,您的微波爐將為您提供多年的良好服務。

請仔細保存這些說明

# 目錄

重要安全說明	03
損壞原因	06
安裝	07
配件說明	09
控制面板	14
操作	15
保養和清潔	20
故障表	22
加熱食物	23

# 避免過度暴露於微波能量的預防措施

- (a) 請勿在爐門打開的情況下嘗試操作本烤箱,因為這可能導致有害的微波能量 暴露。重要的是不要破壞或篡改安全聯鎖裝置。
- (b) 請勿在烤箱前表面與爐門之間放置任何物品,也不要讓污垢或清潔劑殘留在密封表面上。
- (c) 警告:如果爐門或爐門密封條損壞,則必須在由合格人員修理之前停止操作 烤箱。

# 附錄

如果設備未保持良好的清潔狀態,其表面可能會退化,影響設備的使用壽命, 並導致危險情況。

# 重要安全說明

## 重要安全說明 警告

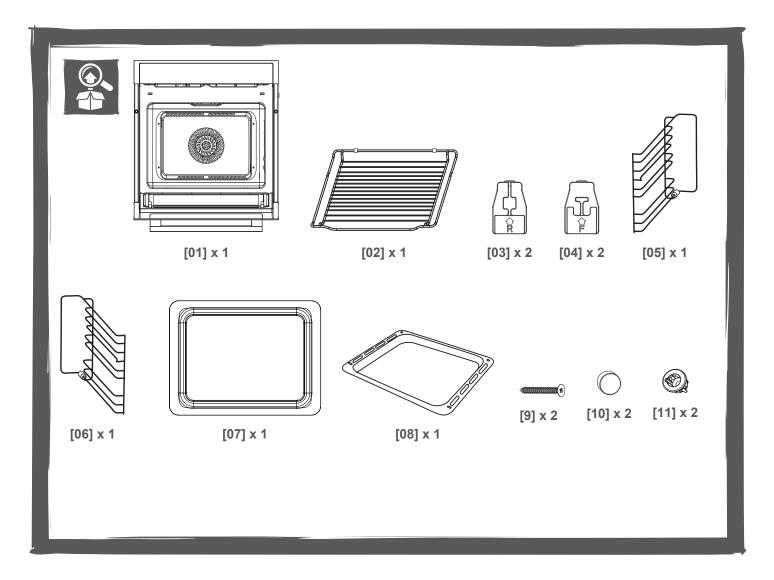
為減少使用本產品時發生火災、觸電、人身傷害或暴露於過量微波爐能量的風 險,請遵循基本預防措施,包括以下內容:

- 1.本設備可供 8 歲及以上的兒童以及身體、感官或精神能力下降或缺乏經驗和知識的人使用,前提是他們已接受有關安全使用本設備的監督或指導,並且了解所涉及的危險。兒童不得玩耍本設備。未經監督,兒童不得進行清潔和用戶維護。
- 2.閱讀並遵循以下具體內容:「避免可能暴露於過量微波能量的預防措施」。
- 3.將本產品及其電源線放在 8 歲以下兒童接觸不到的地方。
- 4. 如果電源線損壞,必須由製造商、其服務代理或具有類似資格的人員更換, 以避免發生危險。
- 5. 警告:除合格人員外,任何人進行任何涉及拆除爐蓋的維修或維護操作都是 危險的,因為爐蓋可以防止暴露於微波能量。
- 6. 警告:液體和其他食物不得在密封容器中加熱,因為它們容易爆炸。
- 7. 本設備可供 8 歲及以上的兒童以及身體、感官或精神能力下降的人使用,前提是他們已接受有關安全使用本設備的監督或指導,並且了解所涉及的危險。 兒童不得玩耍本設備。未經監督,不得由兒童進行清潔和用戶維護,除非他們 年滿 8 歲並受到監督。
- 8. 在塑料或紙質容器中加熱食物時,請注意微波爐,因為可能發生著火。
- 9. 僅使用適用於微波爐的器具。
- 10. 如果觀察到冒煙,請關閉或拔掉電器插頭,並保持門關閉,以抑制任何火 焰。
- 11. 微波加熱飲料可能會導致延遲爆發性沸騰,因此在處理容器時必須小心。
- 12. 應攪拌或搖晃奶瓶和嬰兒食品罐中的內容物,並在食用前檢查溫度,以避免燙傷。
- 13 帶殼雞蛋和全熟水煮蛋不應在微波爐中加熱,因為即使在微波加熱結束後,它們也可能會爆炸。

- 14 微波爐應定期清潔,並清除所有食物殘渣。
- 15 未能保持微波爐清潔可能會導致設備表面劣化,並可能導致危險情況。
- 16 僅使用建議用於此烤箱的溫度探針。
- 17 微波爐必須在裝飾門打開的情況下運行。(對於帶裝飾門的烤箱。)
- 18 本設備旨在用於家庭和類似應用,例如:商店、辦公室和其他工作環境中的員工廚房區域;酒店、汽車旅館和其他住宅類型環境中的客戶;農舍;床和早餐型環境。
- 19 取出容器時應注意不要移動轉盤。(對於使用等於或高於地板以上 900 毫米的固定設備和內置設備以及具有可拆卸轉盤的設備。但這不適用於帶水平底部鉸鏈門的設備。)
- 20 不得使用蒸汽清潔器清潔本設備。
- 21 警告:在更換燈泡之前,請務必關閉設備,以避免觸電的可能性。
- 22 警告:可觸及的部件在使用過程中可能會變熱。應讓幼兒遠離。
- 23 不得使用蒸汽清潔器。
- 24 微波爐適用於加熱食物和飲料。乾燥食物或衣物以及加熱暖墊、拖鞋、海綿、濕布等可能會導致受傷、著火或火災的風險。
- 25 儲物抽屜的表面可能會變熱。
- 26 警告:本設備及其可觸及的部件在使用過程中會變熱。應注意避免接觸加熱元件。除非持續監督,否則應讓 8 歲以下的兒童遠離。
- 27 在使用過程中,設備會變熱。應注意避免接觸烤箱內的加熱元件。
- 28 微波爐烹飪時不允許使用金屬食品和飲料容器。
- 29. 請勿使用刺激性研磨清潔劑或鋒利的金屬刮刀清潔烤箱門玻璃,因為它們可能會刮傷表面,從而導致玻璃破碎。

- 30. 本設備旨在嵌入式使用。
- 31. 不得在裝飾門後安裝本設備,以避免過熱。
- 32. 警告:當本設備以組合模式運行時,兒童應僅在成人監督下使用烤箱, 因為會產生高溫。

仔細閱讀並妥善保管以備日後參考。僅供家庭使用(非商業用途)。



# 損壞原因

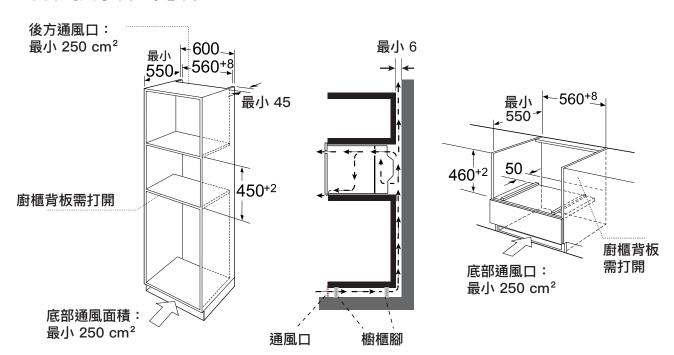
- · 產生火花:金屬,例如玻璃杯中的湯匙,必須與烤箱壁和門內側保持至少 2 公分的距離。 火花可能會對門內側的玻璃造成無法彌補的損壞。
- · 熱烹飪室中的水: 切勿將水倒入熱烹飪室中。 這會產生蒸汽。 溫度變化會 導致損壞。
- · 潮濕的食物:請勿將潮濕的食物長時間存放在封閉的烹飪室中。 請勿使用本產品儲存食物。 這可能會導致腐蝕。
- · 打開電器門冷卻:僅在關閉門的情況下讓烹飪室冷卻。 請勿將任何東西夾 在電器門中。 即使門只是稍微打開,相鄰單元的前部也可能會隨著時間的推移 而損壞。
- ·嚴重髒污的密封條:如果密封條非常髒污,電器門將無法在操作過程中正確關閉。相鄰單元的前部可能會損壞。始終保持密封條清潔。
- · 在沒有食物的情況下操作微波爐:在沒有食物的情況下操作烹飪室中的電器 可能會導致過載。 除非烹飪室中有食物,否則切勿打開電器。
- · 在烹飪室中。 此規則的一個例外是簡短的餐具測試(請參閱「微波爐,合 適的餐具」部分)。
- · 使用電器門站立或放置物體:請勿站立或將任何東西放在打開的電器門上。 請勿將烤箱用具或配件放在電器門上。
- · 運輸電器:請勿通過門把手搬運或握住電器。 門把手無法支撐電器的重量,可能會斷裂。
- · 微波爆米花: 切勿將微波爐功率設置得太高。 使用不超過 600 瓦的功率設置。 始終將爆米花袋放在玻璃盤上。 如果過載,光碟可能會跳動。
- · 不得讓沸騰的液體流過轉盤驅動器進入電器內部。 監控烹飪過程。 最初選 擇較短的烹飪時間,並根據需要增加烹飪時間。
- · 烤箱應定期清潔,並清除所有食物殘渣,因為即使在微波加熱結束後,它們 也可能會爆炸。
- · 未能保持烤箱清潔可能會導致表面損壞,從而對電器的使用壽命產生不利影響,並可能導致危險情況。

### 安裝

- · 本產品僅適用於完全嵌入廚房中。
- · 本產品不適用於作為檯面式產品或櫥櫃內使用。
- · 嵌入式櫥櫃的後方不得有背板。
- · 牆壁與上方裝置的底部或背板之間必須保持至少 45 毫米的間隙。
- · 嵌入式櫥櫃的正面必須有 250平方公分的通風口。 為實現此目的,請 切掉底板或安裝通風柵。
- 通風槽和進氣口不得被覆蓋。
- · 只有按照這些安裝說明進行安裝,才能保證本產品的安全操作。
- · 安裝人員對因安裝不正確而造成的任何損壞負責。
- . 嵌入本產品的裝置必須耐熱至 90℃。
- · 安裝高度不得低於 850毫米。
- · 請勿在工作檯面下使用,且不得讓容器中的液體濺到安裝本產品的表面 上。

# 安裝尺寸

圖中的尺寸單位為毫米。

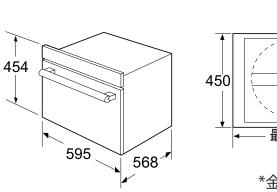


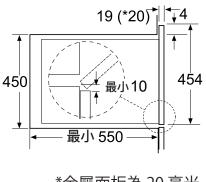
注意: 焗爐上方應留有間隙。

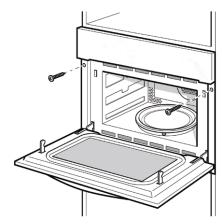
# 安裝

# 嵌入式安裝

- 請勿握住或搬運電器的門把手。門把手無法承受電器的重量,可能會斷 裂。
- 1. 小心地將微波爐推入箱子中,確保它位於中心。
- 2. 打開門,並用隨附的螺絲固定微波爐。







\*金屬面板為20毫米

- 完全插入電器並使其居中。
- 請勿扭結連接電纜。
- · 用螺絲將電器固定到位。
- · 工作檯面和電器之間的間隙不得用額外的板條封閉。

# 重要信息

本產品設計為永久安裝,配有三針電源線,並且只能由具有執照的專家按照連 接圖進行連接。

只有合格的電工在考慮相關法規後才能更換電源線。

請勿使用多個插頭、電源板或延長線。過載會導致火災危險。

如果在安裝後無法再接觸到連接,則必須提供一個觸點間隙至少為3毫米的全 極隔離開關。

按照以下顏色編碼連接主電源線的電線:

綠色和黃色:地線 (E)

藍色:中性線 (N) 棕色:火線 (L)

# 配件說明

# 配件

# 注意:

配件的類型和數量視實際需求而定。

# 烤架

用於燒烤, 例如牛排、香腸和烤麵包。

# 烤盤

出於安全原因, 烤盤應放置在側支架上, 而不是直接放置在腔體的底板上。

# 烤盤 - 搪瓷烤盤

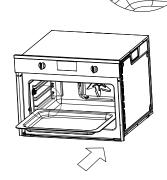
用於製作蛋糕捲、烤全雞。

· 使用微波功能烹飪時,禁止使用搪瓷烤盤。

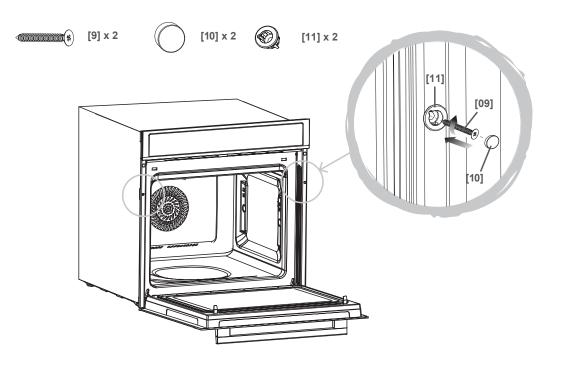
# 烤盤 - 玻璃烤盤

- · 使用微波功能烹飪時,請使用玻璃烤盤。
- · 用於盛放液體, 例如烘烤食物時的水和油脂。
- · 為了確保最佳烹飪效果,玻璃烤盤應放置在側支架的底部,如下圖所示,玻璃烤盤應沿著側支架的最低導軌推入到位。





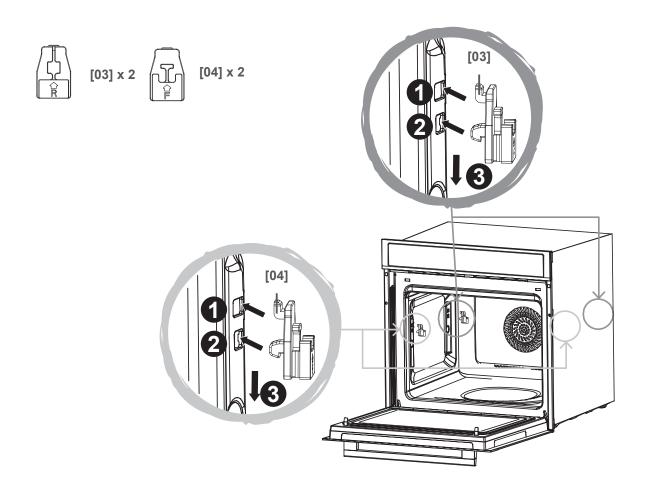


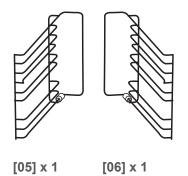


將烤箱抬入安裝位置後,找到烤箱外殼上的兩個孔,並使用 [08]、[09] 和 [10] 將其固定到位。

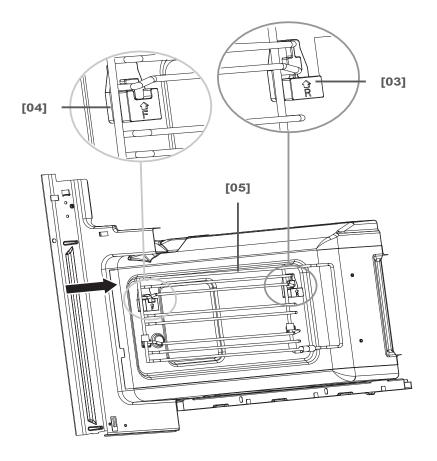
注意:請勿過度擰緊螺絲 [08],以免損壞烤箱或電器外殼-僅使用螺絲刀!

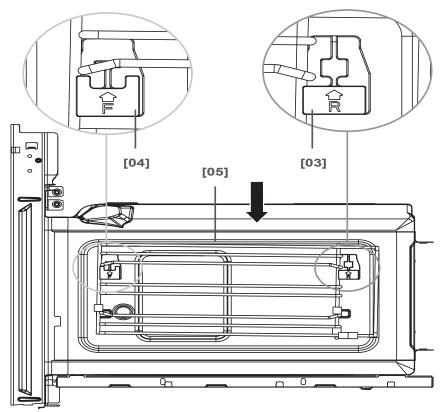
# 陶瓷夾和側軌的安裝

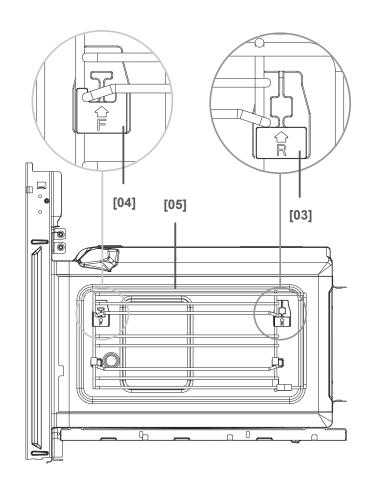




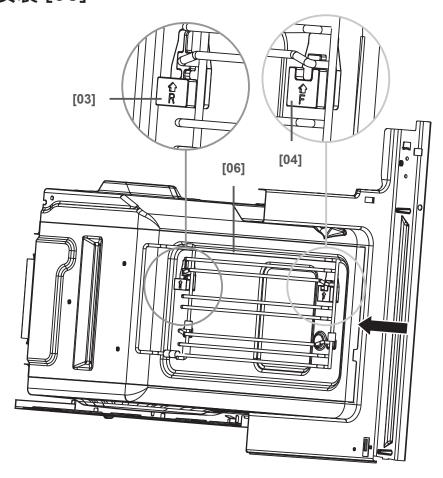
左側軌道安裝 [05]

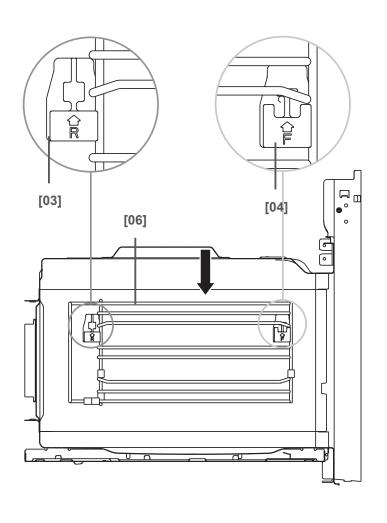


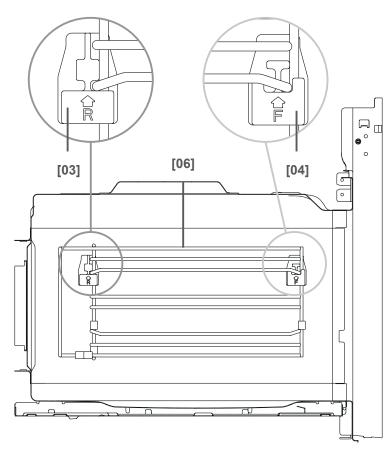




# 右側軌道安裝 [06]









# 觸控鍵與顯示

觸控鍵用於設定各種附加功能。在顯示幕上,您可以讀取已設定的值。

符號	功能
<u></u>	電源/取消
<b>─</b>	微波
(C) (D)	廚房計時器/兒童鎖
$\Xi$	預設
(II)	預熱
F	功能
- +	參數調整
	滑塊控制條
A	自動菜單
89	時鐘/溫度
Ö	重量
-Q-	燈光
⊳II	開始/暫停

# 功能鍵與屏幕顯示

使用功能鍵設定烹飪類型。

功能	功用
常規	頂部和底部發熱元件一起工作,提供常規烹飪。焗爐需要預熱到所需 溫度。非常適合慢煮菜色,如砂鍋 菜和燉菜 。
② 對流	適用於在多個層次(例如:烘烤托 盤上的朱古力曲奇)上進行烘烤 。
 <u>- 沙</u> 常規+風扇	方便且節省時間,可以在不同的架 子上同時烹飪多達四道菜色,而不 會混合味道或氣味 。
***** 輻射燒烤	透過使用頂部架子來烤小物品,底 部架子烤大件物品,可獲得最佳效 果 。
 ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・	適用於烤肉和烤蔬菜 。
雙重燒烤	內部的發熱元件和外側的發熱元件 同時工作,提供快速均勻的燒烤熱 力,徹底烤透食物表面 。

功能	功用
② 簿餅	食物從焗爐的頂部、底部和側面完 美烹飪,確保簿餅餅底酥脆。
下部加熱元件	非常適合慢煮菜餚,如砂鍋菜和燉菜。
\	解凍、重新加熱和烹飪。
談 + ☆ 微波+對流	用於減少大份量食物的烹飪時間, 並帶有褐變效果。
────────────────────────────────────	該功能適用於需要快速褐變的情況; 將烹飪食材烘烤到底部。
談 † 微波+簿餅	該功能適用於需要快速褐變的情況; 將烹飪食材烘烤到底部。
*\)解凍	3 個解凍程序。
A 自動程序	13 個烹飪程序。烹飪和烘烤的類型 由重量設定。

# 參數調整

使用調節鍵來設定參數。

範圍	功能	
自動菜單	可選擇 13 個自動程序 。 由 P 01 至 P 13	
溫度	選擇烹飪溫度 (°C)。 : 100-235 ②: 50-250 ②: 50-250: 50-235 ②: 50-235 ③: +②: 50-250 ③: 100-235 ②: +②: 50-250 ③: 100-250 ②: +②: 50-250 ③: 100-235	
重量	設定烹飪的重量 。	
時間	設定烹飪時間 。	
微波	可選擇微波功率: 100W、300W、700W 和 900W。	

# 操作

# 設定時鐘

- 1. 在待機狀態下,觸摸 "TEMP/TIME"鍵進入時鐘設定模式。"00:00"將會顯示,並且小時數字會閃爍。
- 2. 轉動右邊的參數旋鈕來設定小時數字。輸入時間應該在 0-23 之間。
- 3. 觸摸 "TEMP/TIME"來確認,分鐘數字會閃爍。
- 4. 轉動右邊的參數旋鈕來設定分鐘數字。輸入時間應該在 0-59 之間。
- 5. 觸摸 "TEMP/TIME"來完成時鐘設定, ":" 將會閃爍。時間設定完成。並且設備將會進入待機狀態。

### 微波模式

- 1. 在待機或時鐘狀態下,觸摸 "MICRO" 進入微波功能。預設微波功率 900W將會出現。
- 2. 轉動右邊的參數旋鈕來調整功率等級。
- 3. 觸摸 "TEMP/TIME", "00:00"顯示,向右轉動參數旋鈕來調整烹飪時間。
- 4. 觸摸 "OK/START"來開始烹飪。

烹飪結束時,蜂鳴器會響 5 次。"End"顯示。

### 快速預熱

以下類型的加熱:

■ 常規	■ ☆ 雙重燒烤+風扇
■ 設 對流	■ 雙重燒烤
■   応 常規+風扇	■ <u></u>
■ 輻射燒烤	■ 下部加熱元件

# 微波功率設定

100W	<ul><li>解凍敏感/易碎食物</li><li>解凍不規則形狀食物</li><li>雪糕軟化</li><li>麵團發酵</li></ul>
300 W	• 解凍 • 融化朱古力及牛油
500 W	<ul><li>★ 煮飯及湯</li></ul>
700 W	<ul><li>翻熱</li><li>煮菇類及貝類</li><li>煮含蛋或芝士的食物</li></ul>
900 W	<ul><li>煲或翻熱水</li><li>煮雞、魚及蔬菜</li></ul>

範例:設定雙重燒烤,含預熱和不含預熱,在 200°C 下 25 分鐘。

- 1. 在待機或時鐘狀態下,重複轉動左邊的旋鈕直到顯示 ^^。將顯示 180°C。
- 2. 轉動右邊的旋鈕,將溫度設定為 200°C。
- 3. 觸摸 "PREHEAT" 一次以開始預熱,(圖示) 顯示,蜂鳴器響起,當達到預熱溫度時(圖示)將消失。(如果不需要預熱,請跳過此步驟)。
- 4. 觸摸 "TEMP/TIME" 推入烹飪時間設定模式。顯示 00:00。
- 5. 轉動右邊的旋鈕,將烹飪時間設定為25分鐘。
- 6. 觸摸 "OK/START" 開始烹飪。

烹飦結束時,蜂鳴器將響 5 次。"End"顯示。

# 微波組合

- 1. 在待機狀態下,重複觸摸 "COMBI." 選擇模式。有 3 種模式可用。
- 2. 轉動右邊的旋鈕設定所需的功率等級。
- 3. 接一次 "TEMP/TIME"。
- 4. 轉動右邊的旋鈕設定所需的溫度。
- 5. 接一次 "TEMP/TIME"。
- 6. 轉動右邊的旋鈕設定所需的烹飪時間。
- 7. 按 "OK/START" 開始烹飪。

烹飪結束時,蜂鳴器將響 5 次。"End" 顯示。

#### 組合模式

談 微波+雙重燒烤+風扇

畿 微波+簿餅

### 自動選單

- 1. 在待機或時鐘狀態下,重複轉動左邊的旋鈕,"A"和 "d-01"將會顯示。
- 2. 轉動右邊的旋鈕選擇想要的選單,"d-01 ~ d-03"..."P-01 ~ P-13" 將會依序 顯示。
- 3. 觸摸 "OK/START" 鍵來確認選單。
- 4. 轉動右邊的旋鈕來設定選單的重量。
- 5. 觸摸 "OK/START" 鍵來開始烹飪。

# 烹飪結束時,蜂鳴器將響 5 次。"End" 顯示。

# 自動選單

程式編號	項目	重量(克)
P 01		200
	新鮮蔬菜	400
		600
		240
P 02	去皮/煮熟的馬鈴薯	480
		720
P 03	烤馬鈴薯	450
	アウルツェル 台	1000
P 04	雞塊 (冷凍)	450
		400
P 05	蛋糕	500
		600
P 06	蘋果批	2400
P 07	蛋批	1000
	重新加熱湯	200
P 08		400
		600
P 09	重新加熱盤子	250
P 09	里利加烈盛丁	350
		100
P 10	重新加熱醬汁/燉菜	200
		300
P 11		200
	冷凍簿餠	400
		600
P 12		300
	冷凍薯條	400
		500
P 13	千層麵	1600

使用 P04 時,蜂鳴器會提示翻面。

# 解凍

您可以使用 3 個解凍程式來解凍肉類、家禽和魚類。

- 1. 在待機或時鐘狀態下,重複轉動左邊的旋鈕,"A"和 "d-01"將會顯示。
- 2. 轉動右邊的旋鈕選擇想要的選單,有 "d-01~d-03" 可用。
- 3. 觸摸 "OK/START" 鍵來確認選單。
- 4. 轉動右邊的旋鈕來設定選單的重量。
- 5. 觸摸 "OK/START" 鍵來開始烹飪。

烹飪結束時,蜂鳴器將響 5 次。"End"顯示。

#### 解凍程式

程式編號	解凍	重量範圍(公斤)
d 01*	肉類	0.10 - 1.50
d 02*	家禽	0.10 - 1.50
d 03*	魚類	0.10 - 0.80

<sup>\*</sup>解凍過程中,請將食物放在玻璃托盤上。

# 兒童安全鎖

微波爐有一個兒童安全鎖,以防止兒童意外開啟它。

### 開啟兒童安全鎖

在待機、設定、烹飪和暫停狀態下。觸摸並按住 LIGHT 鍵約 3 秒鐘。會發出嗶聲,並且鎖頭圖示會出現在顯示幕上。兒童安全鎖已啟動。

### 關閉兒童安全鎖

在鎖定狀態下,觸摸並按住 LIGHT 鍵約 3 秒鐘。會發出嗶聲,並且鎖頭圖示 會從顯示幕上消失。兒童安全鎖已停用。

注意:如果您在烹飪期間設定鎖定功能,在烹飪結束時。打開門,"End" 消失,微波爐將返回待機狀態。

<sup>\*</sup>如果聽到3聲嗶聲,請將食物翻過來。 然後觸摸"開始"鍵繼續解凍。

# 燈光開啟/關閉

當燈亮時,按 "LIGHT" 關閉燈。 當燈關閉時,按 "LIGHT" 開啟燈。

# ECO 功能

# 進入 ECO 模式:

在待機模式下,按 "ON/OFF" 一次,或者如果在五分鐘內沒有任何操作,螢幕將會關閉。

# 取消 ECO 模式:

在 ECO 模式下,按 "ON/OFF" 一次或打開微波爐門將會取消它。

### 保養和清潔

透過細心的保養和清潔,您的微波爐將保持其外觀並保持良好的狀態。我們將在此解釋您應該如何正確地保養和清潔您的設備。

# ▲ 有觸電的危險!

滲透的水分可能會導致觸電。請勿使用任何高壓清潔劑或蒸汽清潔劑。

### ▲ 有燙傷的危險!

請勿在關閉設備後立即清潔設備。讓設備冷卻下來。

### ▲ 有嚴重損害健康的危險!

如果爐門或門封損壞,微波能量可能會洩漏。如果爐門或門封損壞,請勿使用該設備。請聯絡售後服務。

# 注意事項

- 設備正面顏色上的細微差異是由於使用了不同的材料,例如玻璃、塑膠和金屬。
- 門板上的陰影看起來像條紋,是由於微波爐燈的反射造成的。
- 難聞氣味,例如,在準備魚後,可以很容易地去除。在一杯水中加入幾 滴檸檬汁。也將湯匙放入容器中,以防止延遲沸騰。以最大微波功率加 熱水 1 到 2 分鐘。

### 清潔劑

為確保不同的表面不會因使用錯誤的清潔劑而損壞,請觀察表格中的資訊。請勿使用

- 鋒利或研磨性的清潔劑,
- 金屬或玻璃刮刀清潔設備門上的玻璃。
- 金屬或玻璃刮刀清潔門封,
- 硬質百潔布和海綿,
- 含有高濃度酒精的清潔劑。

使用前徹底清洗新的海綿布。

在使用設備前,讓所有表面徹底乾燥。

區域	清潔劑
設備正面	熱肥皂水:用洗碗布清潔並用軟布擦
	乾。請勿使用玻璃清潔劑或金屬或玻
	璃刮刀進行清潔。
帶不銹鋼的設備正面	熱肥皂水或醋溶液:用洗碗布清潔並
	用軟布擦乾。如果微波爐非常髒:請
	勿使用烤箱噴霧劑或其他腐蝕性烤箱
	清潔劑或研磨材料。百潔布、粗糙的
	海綿和鍋具清潔劑也不適用。這些物
	品會刮傷表面。讓內部表面徹底乾
	燥。
爐腔	熱肥皂水 或醋溶液:用洗碗布清潔
	並用軟布擦乾。如果烤箱非常髒:請
	勿使用烤箱噴霧劑或其他腐蝕性烤箱
	清潔劑或研磨材料。百潔布、粗糙的
	海綿和鍋具清潔劑也不適用。這些物
	品會刮傷表面。讓內部表面徹底乾
	燥。
爐腔中的凹槽	濕布:確保沒有水滲入轉盤驅動器進
	入設備內部。
金屬架	熱肥皂水:使用不銹鋼清潔劑或在洗
	碗機中清潔。
門板	玻璃清潔劑:用洗碗布清潔。請勿使
	用玻璃刮刀。
密封	熱肥皂水:用洗碗布清潔,不要擦
	洗。請勿使用金屬或玻璃刮刀進行清
	潔。

額定電壓/頻率	230 V ~ 50 Hz
最大輸入	3000 W
額定輸出功率(微波)	900 W
額定輸入功率(微波)	1650 W
燒烤	2200 W
對流	1700 W

# 故障表

故障通常有簡單的解釋。請在致電售後服務之前參考故障表。

如果烹飪效果不理想,請參考專家烹飪指南,其中包含大量烹飪技巧。

# 觸電危險!

不正確的維修很危險。維修只能由我們訓練有素的售後工程師進行。

問題	可能原因	解决方法/資訊
電器不工作	1.電路斷路器故障	1.檢查保險絲盒,確保
	2.插頭未插好	電器對應的斷路器工作
	3.停電	正常
		2. 插好插頭
		3. 檢查廚房燈是否亮著
電器不工作。顯示屏上	兒童鎖已啟用	停用兒童鎖(請參閱:
顯示"6"		兒童鎖部分)
微波爐不啟動	門未完全關閉	檢查門上是否有食物殘
		渣或碎屑
微波爐加熱食物的時間	1.選擇的微波功率太低	1.選擇更高的功率
比以前長	2. 放入電器的食物量比	2. 食物加倍 = 烹飪時
	平時多	間幾乎加倍
	3. 食物比平時冷	3. 在烹飪過程中攪拌或
		翻轉食物
無法設置特定的操作模	此操作模式不支持溫	選擇允許的設置
式或功率	度、功率或組合設置	
顯示屏上顯示 E-01 -	熱安全關閉功能已激活	致電售後服務
顯示屏上顯示 E-04 -	熱安全關閉功能已激活	致電售後服務
顯示屏上顯示 E-17	快速加熱失敗	致電售後服務

# 食品中的丙烯酰胺

# 哪些食物會受到影響?

丙烯酰胺主要在經高溫加熱的穀物和馬鈴薯產品中產生,例如洋芋片、薯條、 吐司、餐包、麵包、精緻烘焙食品(餅乾、薑餅、曲奇)。

	烹飪時將丙烯酰胺保持在最低限度的
	提示
一般	盡量縮短烹飪時間。將食物煮至金黃
	色,不太黑。大塊、厚的食物含有較
	少的丙烯酰胺。
烘烤餅乾,烤箱薯條	在頂部/底部加熱時最高 200°C,或
	在 3D 熱風或熱風模式下最高 180
	°C。在頂部/底部加熱時最高 190°C,
	或在 3D 熱風或熱風模式下最高 170
	°C。蛋白和蛋黃可減少丙烯酰胺的形
	成。在烤盤上薄而均匀地分佈。一次
	在烤盤上烹飪至少 400 克,以防止
	薯條變乾。

# 加熱食物

# 有燙傷的危險!

加熱液體時,可能會發生延遲沸騰的現象。這表示液體達到沸點時,沒有像平常一樣的蒸氣泡泡浮到表面。即使容器只稍微移動,熱液體也可能突然沸騰並濺出。加熱液體時,務必在容器中放置一支湯匙。這可以防止延遲沸騰。

