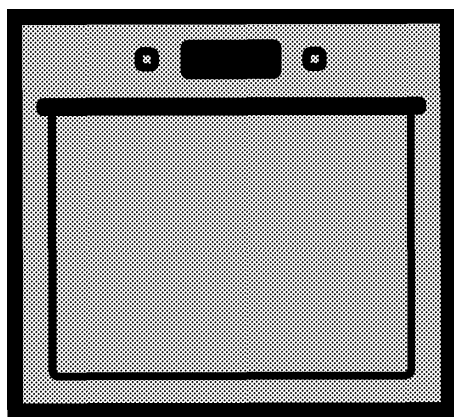


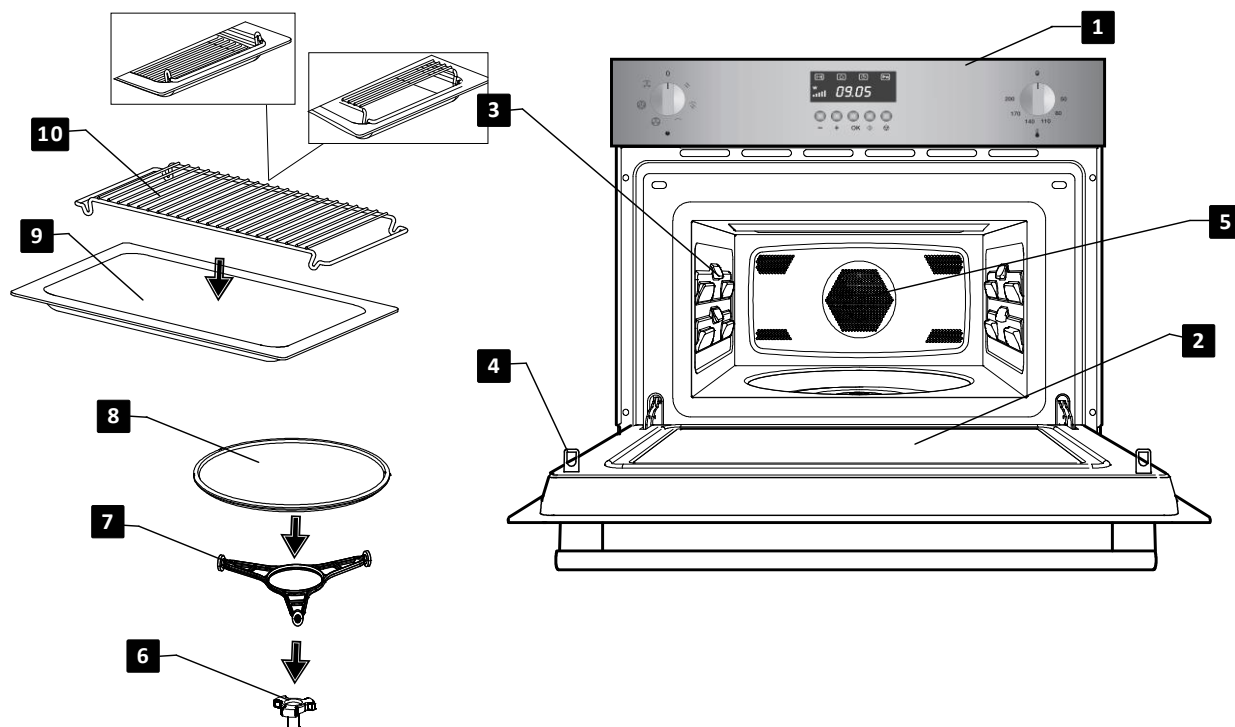
Smeg

Microwave Oven

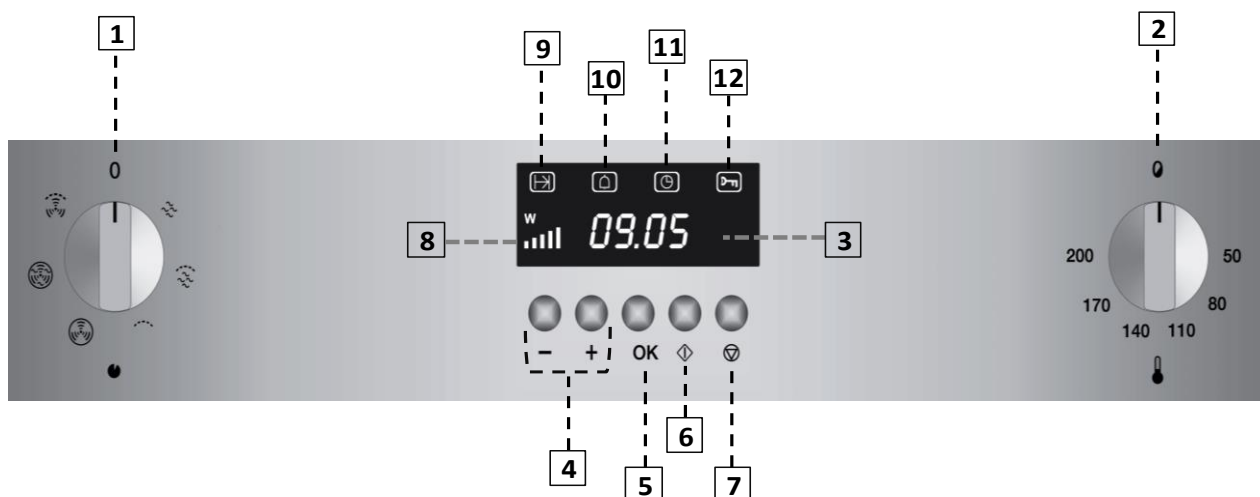
User manual



Description of your oven




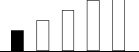
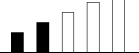












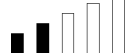





- | | |
|----------------------------|---------------------------------|
| 1 Control panel | 6 Turntable support |
| 2 Door window glass | 7 Turntable ring |
| 3 Lateral supports | 8 Turntable plate |
| 4 Catches | 9 Rectangular Glass tray |
| 5 Hot Air Output | 10 Rectangular Rack |



- | | |
|-----------------------------|--|
| 1. Function Selector | 7. Stop key |
| 2. Thermostat | 8. Power level indicator light |
| 3. Display | 9. Operating time indicator light |
| 4. "+" and "-" keys | 10. Timer indicator light |
| 5. OK key | 11. Clock indicator light |
| 6. Start key | 12. Child lock indicator light |

Description of your oven

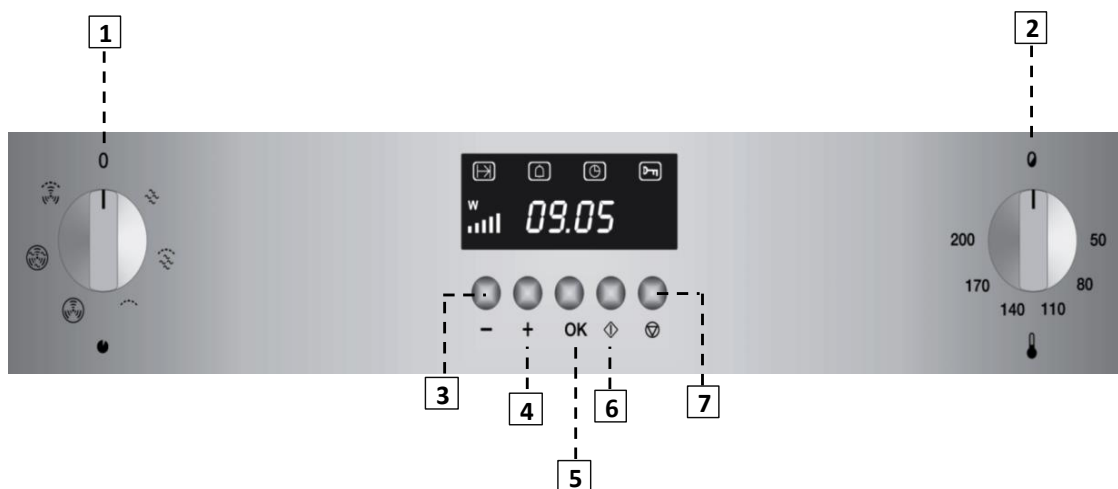
Description of Functions

Function	Microwaves Power	Foods	
	 200 W	Slow defrosting for delicate foods; keeping food hot	
	 400 W	Cooking with little heat; boiling rice. Rapid defrosting	
	 600 W	Melting butter. Heating baby food	
	 800 W	Cooking vegetables and food. Cooking and heating carefully. Heating and cooking small portions of food. Heating delicate food	
	 1000 W	Cooking and rapidly heating liquids and pre-cooked foods	
	 200 W	Toasting food	
	 400 W	Grilling poultry and meat	
	 600 W	Cooking pies and cheese-topped dishes	
	 800 W	Use carefully: food might burn.	
	 1000 W	Use carefully: food might burn.	
	---	---	Grilling food
	 200 W	Meat roast and simmer	
	 400 W	Poultry roast	
	 600 W	Other fast roasts	
	 800 W	Use carefully: food might burn.	
	 1000 W	Use carefully: food might burn.	
	---	---	Roast and bake
	---	---	Food even browning

Basic settings

Setting the clock

After your microwave oven is first plugged-in or after a power failure, the clock display will flash to indicate that the time shown is not correct. Before using the microwave oven, adjust the clock through the procedure described below but starting on Step 3.

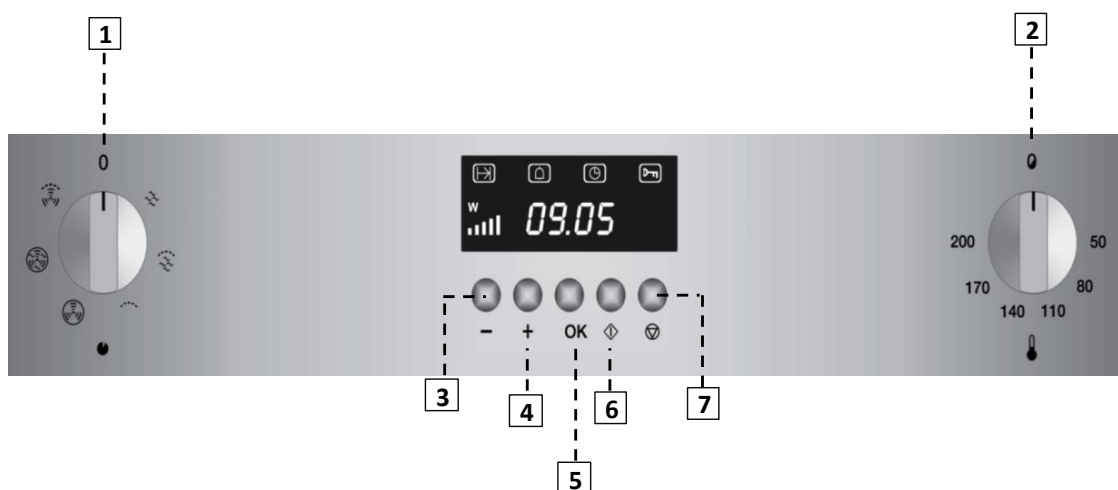


To set the clock, proceed as follows:

1. Press the “+” (4) key until the **Clock Indicator Light** starts to flash.
2. Press the **OK (5) key**.
3. Press “+” (4) and “-” (3) keys to set the correct hour value.
4. Press the **OK (5) key** to validate the hour value. The minute numbers will start to flash.
5. Press “+” (4) and “-” (3) keys to set the correct minute value.
6. To finish, press the **OK (5) key** again.

Hiding/Displaying the Clock

If the clock display disturbs you, you can hide it.

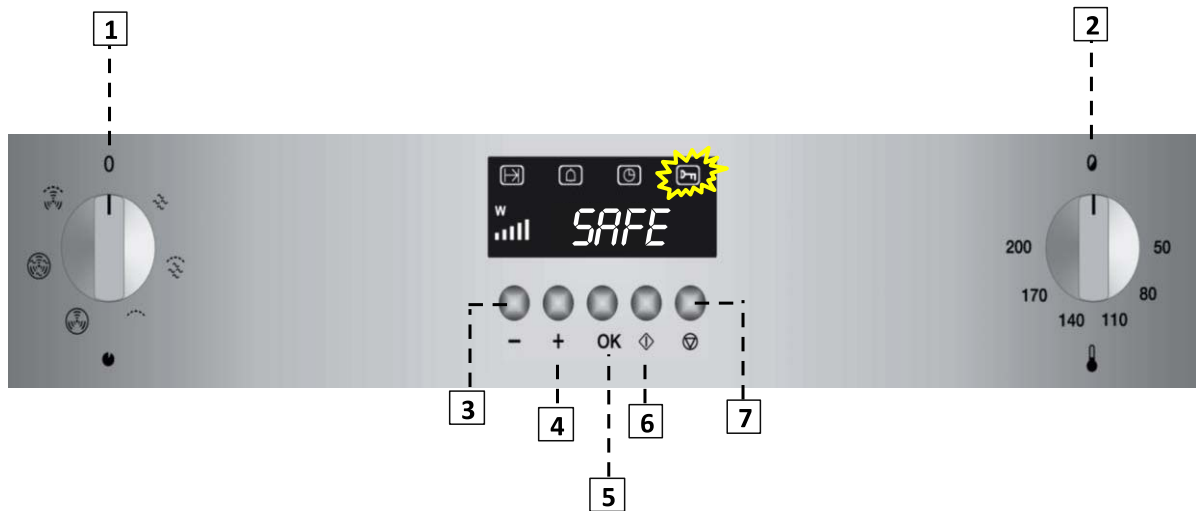


1. Press the “+” (4) and “-” (3) keys simultaneously for 3 seconds. The dots that separate the hours and minutes will flash but the rest of the clock display will be hidden.
2. If you want to see the clock again, press the “+” (4) and “-” (3) simultaneously again for 3 seconds.

Basic settings


Child lock

The oven functioning can be blocked (for example to stop it being used by children).

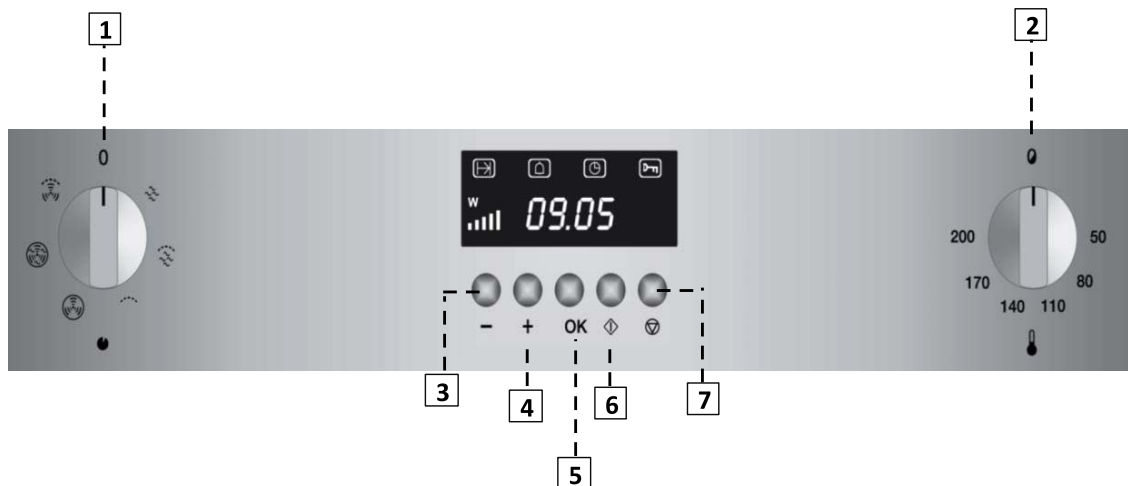


1. To Block the oven, press the **Stop** key (7) for 3 seconds. When a key is pressed the display shows a Key symbol and the oven performs no function.

2. To unblock the oven press again the **Stop** key (7) for 3 seconds.

 The oven's display does not show the internal temperature reached. Depending on the chosen temperature, a preheating period from 15 to 25 minutes is recommended.

Timer



1. Press the “+” key (4) until the **Timer** indicator flashes.

2. Press the **OK** key (5).

3. The numbers flash. Press the “+” (4) and “-” (3) keys to set the desired time.

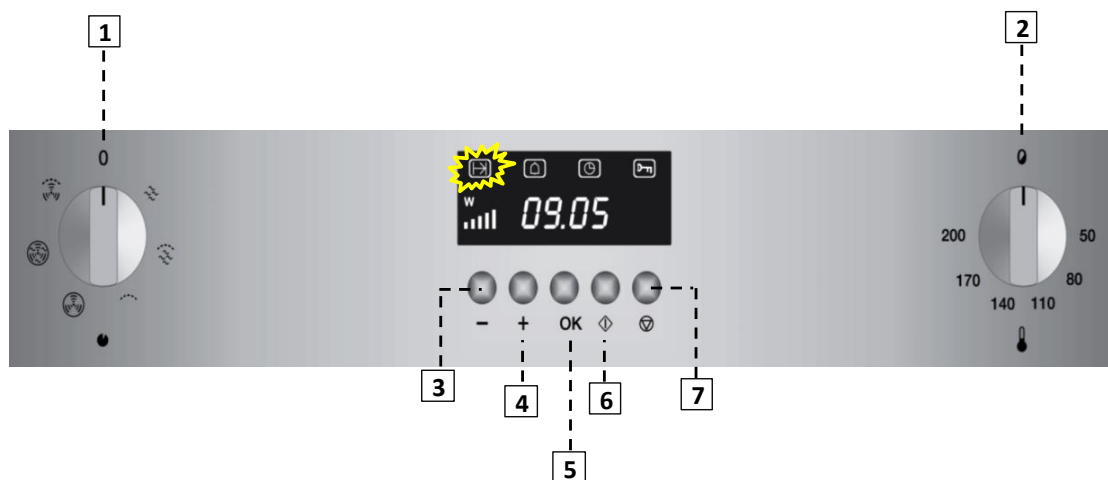
4. Press the **OK** key (5). The timer will countdown to zero and at the end of the set time the oven will sound 3 beeps every 30 seconds until the **OK** key (5) is pressed.

To cancel the active Timer function repeat the above steps but setting the time to zero

Basic Functions

Microwaves

Use this function to cook and heat vegetables, potatoes, rice, fish and meat.



1. Rotate the **Function Selector (1)** to the position corresponding to the Microwave Function



2. The **Operating Time Indicator Light** flashes.

3. Press the **OK key (5)**.

4. Using the “+” (4) and “-” (3) keys set the desired operating time.

5. Press the **OK key (5)**.

6. The **Power Level Indicator Light** will start to flash.

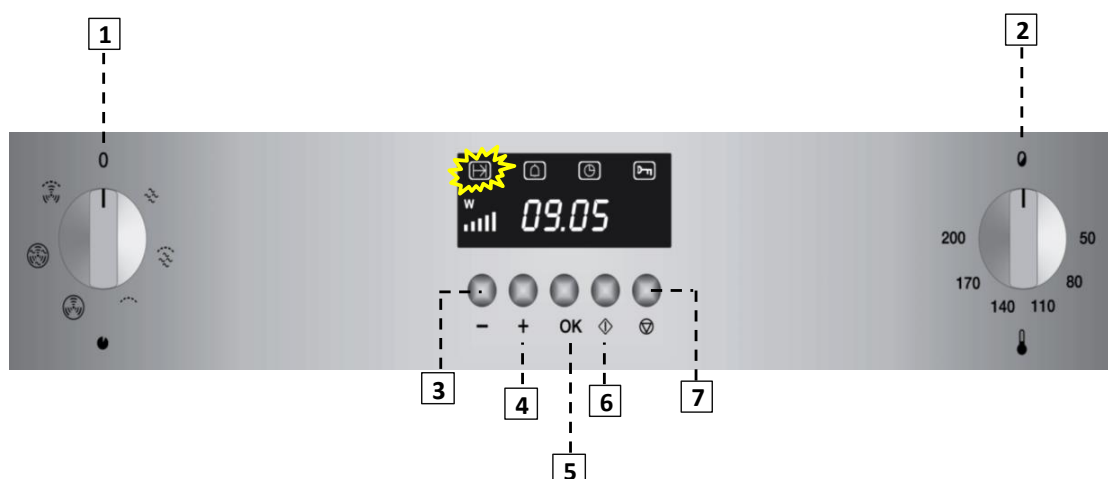
7. Using the “+” (4) and “-” (3) keys set the required microwave power level.

8. Press the **OK key (5)**.

9. Press the **Start key (6)**. The oven will start to operate.

Grill

Use this function to brown the top of food quickly.



1. Rotate the **Function Selector (1)** to the position corresponding to the Grill Function.



2. The **Operating Time Indicator Light** and the **Display** start to flash.

3. With the “+” (4) and “-” (3) keys set the desired operating time.

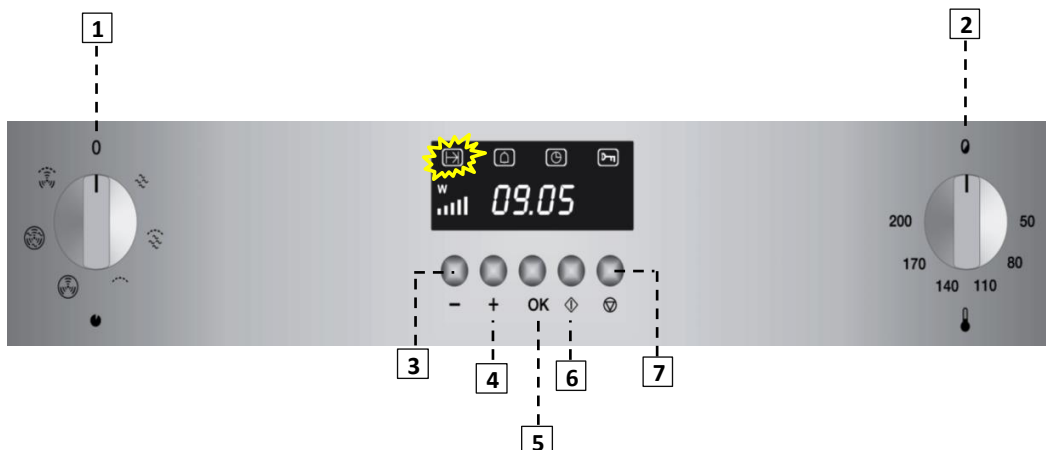
4. Press the **OK key (5)**.

5. Press the **Start key (6)**. The oven will start to operate.

Basic Functions

Microwaves + Grill

Use this function to cook lasagne, poultry, roast potatoes and toasted foods.



1. Rotate the **Function Selector (1)** to the position corresponding to the Microwave + Grill

Function.



2. The **Operating Time Indicator Light** will flash and the **Power Level Indicator Light** will be on. The operating time will flash in the display.
3. With the “+” (4) and “-” (3) keys set the desired operating time.

4. Press the **OK key (5)**.

5. The **Power Level Indicator Light** will flash.

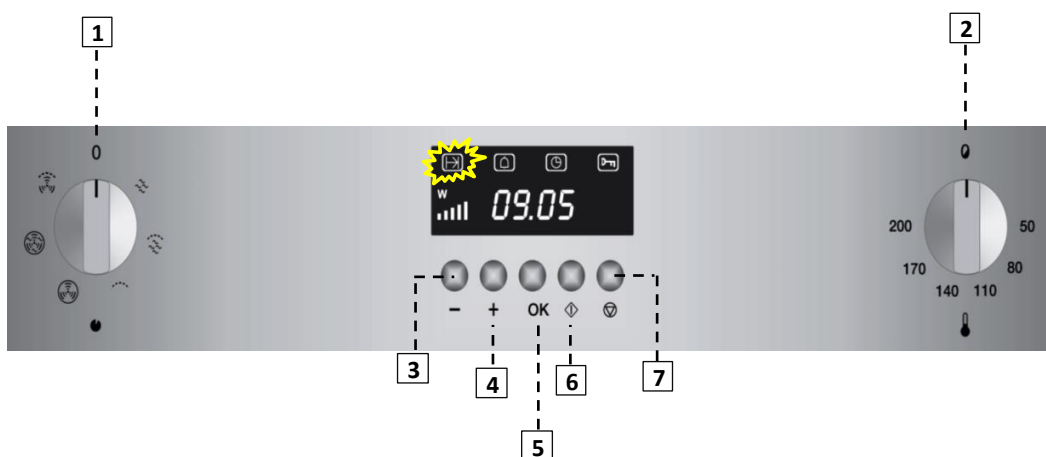
6. Using the “+” (4) and “-” (3) keys select the required microwave power level.

7. Press the **OK key (5)**.

8. Press the **Start key (6)**. The oven will start to operate.

Hot-Air

Use this function to bake food.



- 1 Rotate the **Function Selector (1)** to the position corresponding to the Hot-Air Function.



2. The **Operating Time Indicator Light** and the **Display** start to flash.

3. With the “+” (4) and “-” (3) keys set the desired operating time.

4. Press the **OK key (5)**.

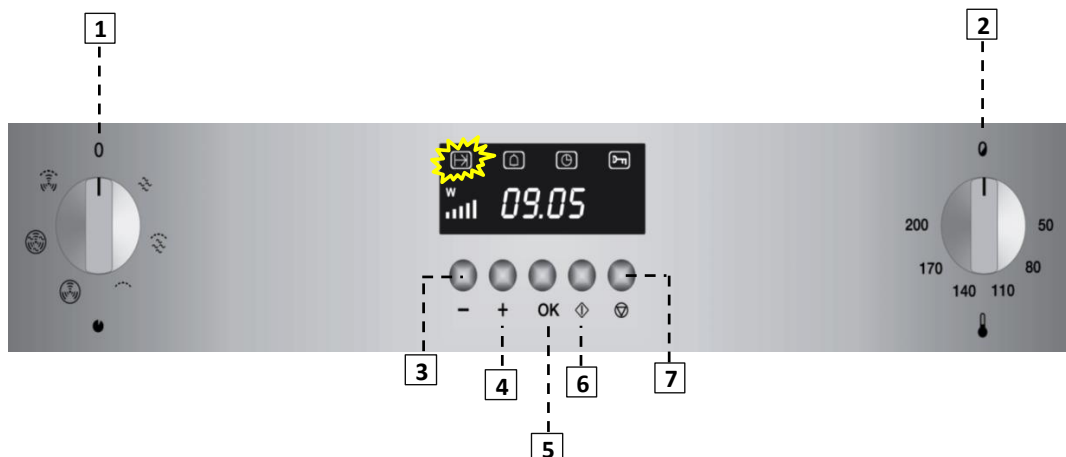
5. Select the desired oven temperature using the **Thermostat control (2)**.

6. Press the **Start key (6)**. The oven will start to operate.

Basic Functions

Microwaves + Hot-Air

Use this function to rapidly bake the foods.



1. Rotate the **Function Selector (1)** to the position corresponding to the Microwave + Hot-

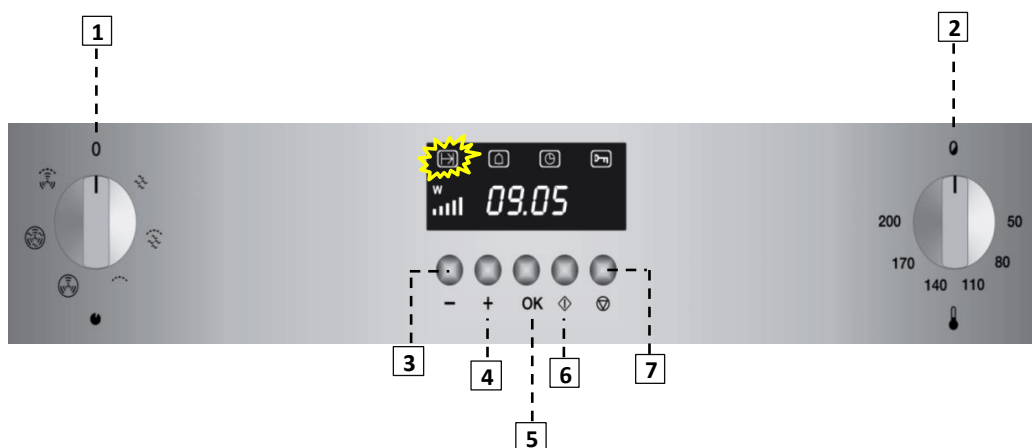


Air Function.

2. The **Operating Time Indicator Light** will flash and the **Power Level Indicator Light** will be on. The operating time will flash in the display.
3. With the “+” (4) and “-” (3) keys set the desired operating time.
4. Press the **OK key (5)**.
5. The **Power Level Indicator Light** will flash.
6. With the “+” (4) and “-” (3) keys set the desired microwave power level.
7. Press the **OK key (5)**.
8. Select the desired oven temperature using the **Thermostat control (2)**.
9. Press the **Start key (6)**. The oven will start to operate.

Grill + Fan

Use this function to bake evenly the food and at the same time brown their surface.



1. Rotate the **Function Selector (1)** to the position corresponding to the Grill + Fan



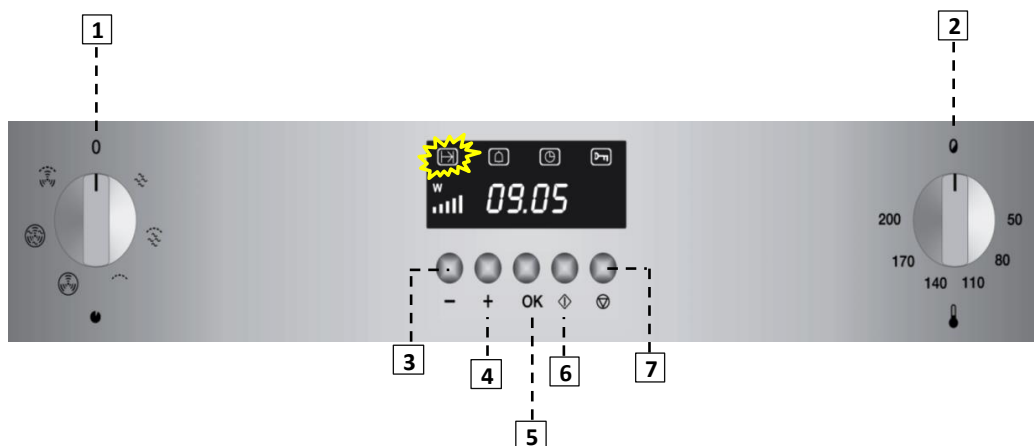
Function.

2. The **Operating Time Indicator Light** and the **Display** start to flash.
3. With the “+” (4) and “-” (3) keys set the desired operating time.
4. Press the **OK key (5)**.
5. Press the **Start key (6)**. The oven will start to operate.

Basic Functions

Defrosting by time (manual)

Use this function to defrost any type of food quickly.



1. Rotate the **Function Selector (1)** to the position corresponding to the Microwave Function



2. The **Operating Time Indicator Light** flashes.

3. Press the **OK key (5)**.

4. Using the “+” (4) and “-” (3) keys set the desired operating time.

5. Press the **OK key (5)**.

6. The **Power Level Indicator Light** will start to flash.

7. Using the “+” (4) and “-” (3) keys set the required microwave power level.

8. Press the **OK key (5)**.

9 Press the **Start key (6)**. The oven will start to operate.

When the oven is working...

Interrupting a cooking cycle

You can stop the cooking process at any time by pressing the **Stop** key once or by opening the oven door.

In both cases:

- **Microwave emission is stopped immediately.**
- The grill is de-activated but is **still very hot. Danger of burning!**
- The timer stops automatically, indicating the operating time that is left.

If you wish, at this time you can:

1. Turn or stir the food to ensure it will be evenly cooked.
2. Change the process parameters.

To restart the process, close the door and press the **Start** key

Altering parameters

The function and temperature can be altered when the oven is operating or when the cooking process has been interrupted by simply turning the respective knob to the new setting.

To change power level and operating time, please proceed as follows:

- Press the “+” and “-” keys to change directly the operating time.
- Press the **Ok key** to enable power change. The **Power Level Indicator** starts to flash.
- Press the “+” and “-” keys to change the power level.
- Press the **OK key**.

Cancelling a cooking cycle

If you wish to cancel the cooking process, rotate the **Function Selector** until zero or press the **Stop key** twice.

End of a cooking cycle

When the set time has elapsed, the oven beeps and the Display shows END.



If you have finished the cooking process, turn the function selector and the thermostat to zero.

General instructions for defrosting

1. When defrosting, use only dishes that are appropriate for microwaves (china, glass, suitable plastic).
2. The defrost function by weight and the tables refer to the defrosting of raw food.
3. The defrosting time depends on the quantity and thickness of the food. When freezing food keep the defrosting process in mind. Distribute the food evenly in the container.
4. Distribute the food as best as possible inside the oven. The thickest parts of fish or chicken drumsticks should be turned towards the outside. You can protect the most delicate parts of food with pieces of aluminium foil. Important: The aluminium foil must not come into contact with the oven cavity interior as this can cause electrical arcing.
5. Thick portions of food should be turned several times.
6. Distribute the frozen food as evenly as possible since narrow and thin portions defrost more quickly than the thicker and broader parts.
7. Fat-rich foods such as butter, cream cheese and cream should not be completely defrosted. If they are kept at room temperature they will be ready to be served in a few minutes. With ultra-frozen cream, if you find small pieces of ice in it, you should mix these in before serving.
8. Place poultry on an upturned plate so that the meat juices can run off more easily.
9. Bread should be wrapped in a napkin so that it does not become too dry.
10. Turn the food at regular intervals.
11. Remove frozen food from its wrapping and do not forget to take off any metal twist-tags. For containers that are used to keep frozen food in the freezer and which can also be used for heating and cooking, all you need to do is take off the lid. For all other cases you should put the food into containers that are suitable for microwave use.
12. The liquid resulting from defrosting, principally that from poultry, should be discarded. In no event should such liquids be allowed to come into contact with other foods.
13. Do not forget that by using the defrosting function you need to allow for standing time until the food is completely defrosted.

Defrosting

To defrost food you should select Microwave function with one of the following Power Levels:

Position	Power Level	Power
	Defrost / Keep Warm	200 W
	Defrost	400 W

The table below shows different defrosting and standing times (in order to ensure the food temperature is evenly distributed) for different types and weights of food, plus recommendations.

Food	Weight (g)	Defrosting time (min)	Standing time (min)	Recommendation
Portions of meat, veal, beef, pork	100	2-3	5-10	Turn once
	200	4-5	5-10	Turn once
	500	10-12	10-15	Turn twice
	1000	21-23	20-30	Turn twice
	1500	32-34	20-30	Turn twice
	2000	43-45	25-35	Turn three times
Goulash	500	8 -10	10-15	Turn twice
	1000	17-19	20-30	Turn three times
Minced meat	100	2-4	10-15	Turn twice
	500	10-14	20-30	Turn three times
Sausages	200	4-6	10-15	Turn once
	500	9-12	15-20	Turn twice
Poultry (portions)	250	5-6	5-10	Turn once
Chicken	1000	20-24	20-30	Turn twice
Poularde	2500	38-42	25-35	Turn three times
Fish fillet	200	4-5	5-10	Turn once
Trout	250	5-6	5-10	Turn once
Prawns	100	2-3	5-10	Turn once
	500	8-11	15-20	Turn twice
Fruit	200	4-5	5-10	Turn once
	300	8-9	5-10	Turn once
	500	11-14	10-20	Turn twice
Bread	200	4-5	5-10	Turn once
	500	10-12	10-15	Turn once
	800	15-17	10-20	Turn twice
Butter	250	8-10	10-15	
Cream cheese	250	6-8	10-15	
Creams	250	7-8	10-15	

Cooking with a microwave oven

Warning! Read the section “Microwave Safety” before cooking with your microwave.

Follow these recommendations when cooking with your microwave:

- Before heating or cooking foods with peel or **skin** (e.g. apples, tomatoes, potatoes, sausages) **prick them** so that they do not burst. Cut the food up before starting to prepare it.
- Before using a container or dish make sure that it is suitable for microwave use (see the section on types of ovenware).
- When cooking food with very little moisture (e.g. **defrosting bread**, making popcorn, etc.) evaporation is very quick. The oven then works as if it was empty and the food may burn. The oven and the container may be damaged in such a situation. You should therefore set just the cooking time necessary and you must keep a close eye on the cooking process.
- It is not possible to heat large quantities of oil (**frying**) in the microwave.
- Remove **pre-cooked food** from the containers they come in since these are not always heat resistant. Follow the food manufacturer's instructions.
- **If you have several containers**, such as cups, for example, set them out uniformly on the turntable plate.
- Do not close **plastic bags** with metal clips. Use plastic clips instead. Prick the bags several times so that the steam can escape easily.
- When heating or cooking foods, check that they reach **at least a temperature of 70°C**.
- During cooking, **steam** may form on the oven door window and may start to drip. This situation is normal and may be more noticeable if the room temperature is low. The oven's safe working is not affected by this. After you have finished cooking, clean up the water coming from the condensation

- When heating liquids, use **containers with a wide opening**, so that the steam can evaporate easily.

Prepare the foods as per the instructions and keep in mind the cooking times and power levels indicated in the tables.

Keep in mind that the figures given are only indicative and can vary depending on the initial state, temperature, moisture and type of food. It is advisable to adjust the times and power levels to each situation. Depending on the exact characteristics of the food you may need to increase or shorten the cooking times or increase or decrease the power levels.

Cooling with microwaves...

1. The greater the amount of food, the longer the cooking time. Keep in mind that:
 - Double the quantity » double the time
 - Half the quantity » half the time
2. The lower the temperature, the longer the cooking time.
3. Foods containing a lot of liquid heat up more quickly.
4. Cooking will be more uniform if the food is evenly distributed on the turntable. If you put dense foods on the outside part of the plate and less dense ones on the centre of the plate, you can heat up different types of food simultaneously.
5. You can open the oven door at any time. When you do this the oven switches off automatically. The microwave will only start working again when you close the door and press the start key.
6. Foods that are covered require less cooking time and retain their characteristics better. The lids used must let microwaves pass through and have small holes that allow steam to escape.

Cooking with a microwave oven

Tables and suggestions – Cooking vegetables

Food	Quantity (g)	Addition of liquids	Power (Watt)	Time (min.)	Standing Time (min.)	Instructions
Cauliflower	500	100 ml	800	9-11	2-3	Cut into slices.
Broccoli	300	50 ml	800	6-8	2-3	
Mushrooms	250	25 ml	800	6-8	2-3	Keep covered.
Peas & carrots	300	100 ml	800	7-9	2-3	Cut into chunks or slices. Keep covered.
Frozen carrots	250	25 ml	800	8-10	2-3	
Potatoes	250	25 ml	800	5-7	2-3	Peel and cut into equal sized pieces. Keep covered.
Paprika	250	25 ml	800	5-7	2-3	Cut into chunks or slices
Leek	250	50 ml	800	5-7	2-3	Keep covered.
Frozen Brussel sprouts	300	50 ml	800	6-8	2-3	Keep covered.
Sauerkraut	250	25 ml	800	8-10	2-3	Keep covered.

Tables and suggestions – Cooking fish

Food	Quantity (g)	Power (Watt)	Time (min.)	Standing Time (min.)	Instructions
Fish fillets	500	600	10-12	3	Cook covered over. Turn after half of cooking time.
Whole fish	800	800 400	2-3 7-9	2-3	Cook covered over. Turn after half of cooking time. You may wish to cover up the small edges of the fish.

Cooking with the grill

For good results with the grill, use the grid iron supplied with the oven.

IMPORTANT POINTS:

1. When the microwave grill is used for the first time there will be some smoke and a smell coming from the oils used during oven manufacture.
2. The oven door window becomes very hot when the grill is working. **Keep children away.**
3. When the grill is operating, the cavity walls and the grid iron become very hot. You should use oven gloves.
4. If the grill is used for extended period of time it is normal to find that the elements will switch themselves off temporarily due to the safety thermostat.
5. **Important!** When food is to be grilled or cooked in containers you must check that the container in question is suitable for microwave use. See the section on types of ovenware!
6. When the grill is used it is possible that some splashes of fat may go onto the elements and be burnt. This is a normal situation and does not mean there is any kind of operating fault.
7. After you have finished cooking, clean the interior and the accessories so that cooking remains do not become encrusted.

Cooking with the Grill

Tables and suggestions – Grill without microwave

Fish	Quantity (g)	Time (min.)	Instructions
Fish			
Bass	800	18-24	Spread lightly with butter. After half of cooking time turn and spread with seasoning.
Sardines/gurnard	6-8 fish.	15-20	
Meat			
Sausages	6-8 units	22-26	Prick after half cooking time and turn.
Frozen hamburgers	3 units	18-20	
Spare rib (approx. 3 cm thick)	400	25-30	After half of cooking time, baste and turn.
Others			
Toast	4 units	1½-3	Watch toasting.
Toasted sandwiches	2 units	5-10	Watch toasting.

Heat up the grill beforehand for 2 minutes. Unless indicated otherwise, use the grid iron. Place the grid on a bowl so that the water and the fat can drop. The times shown are merely indicative and can vary as a function of the composition and quantity of the food, as well as the final condition wished for. Fish and meat taste great if, before grilling, you brush them with vegetable oil, spices and herbs and leave to marinate for a few hours. Only add salt after grilling.

Sausages will not burst if you prick them with a fork before grilling.

After half the grilling time has passed, check on how the cooking is going and, if necessary, turn the food over.

The grill is especially suitable for cooking thin portions of meat and fish. Thin portions of meat only need to be turned once, but thicker portions should be turned several times.

Cooking with the Grill

Tables and suggestions – Microwave + Grill

The microwave + grill function is ideal for cooking quickly and, at the same time, browning foods. Furthermore, you can also grill and cook cheese covered food.

The microwave and the grill work simultaneously. The microwave cooks and the grill toasts.

Food	Quantity (g)	Dish	Power (Watt)	Time (min.)	Standing time (min.)
Cheese topped pasta	500	Low dish	400	12-17	3-5
Cheese topped potatoes	800	Low dish	600	20-22	3-5
Lasagne	approx. 800	Low dish	600	15-20	3-5
Grilled cream cheese	approx. 500	Low dish	400	18-20	3-5
2 fresh chicken legs (grilled)	200 each	Low dish	400	10-15	3-5
Chicken	approx. 1000	Low and wide dish	400	35-40	3-5
Cheese topped onion soup	2 x 200 g cups	Soup bowls	400	2-4	3-5

Before using a dish in the microwave oven make sure that it is suitable for microwave use. Only use dishes or containers that are suitable for microwave use.

The dish to be used in the combined function must be suitable for microwave and grill use. See the section on types of ovenware!

Keep in mind that the figures given are merely indicative and can vary as a function of the initial state, temperature, moisture and type of food.

If the time is not enough to brown the food well, put it under the grill for another 5 or 10 minutes.

Please follow the standing times and don't forget to turn the meat pieces.

Unless indicated to the contrary, use the turntable plate for cooking.

The values given in the tables are valid when the oven cavity is cold (it is not necessary to pre-heat the oven).

Cooking with Microwaves + Hot-Air

Tables and suggestions – Roasting

Type	Quantity (g)	Power (Watt)	Temperature °C	Time (min)	Standing Time (min)	Comments
Beef stew	1000	200	160/170	80/90	10	Do not put lid on container
Pork loin	500/600	200	180/190	35/40	10	Do not put lid on container
Whole chicken	100/1200	400	230/250	30/40	10	Put lid on container. Breast facing upwards. Do not turn.
Chicken portions	800	400	230/250	25/35	10	Do not put lid on container. Arrange portions with skin facing upwards. Do not turn.
Duck	1500/1700	200	220/240	70/80	10	Put lid on container. Do not turn.

Advice for roasting meat

Turn the pieces of meat halfway through the cooking time. When the roasted meat is ready you should let it stand for 10 minutes in the oven with this switched off and closed. This will ensure the juices in the meat are well distributed.

Add 2 to 3 soup spoons of gravy or similar liquid to lean meat and 8 to 10 soup spoons to stews, depending on the amount of meat in question.

The roasting temperature and time required depends on the type and amount of meat being cooked.

If the weight of the meat to be roasted does not appear on the table choose the settings for the weight immediately below and extend the cooking times.

Advice on ovenware

Check that the ovenware fits inside the oven.

Hot glass containers should be put on a dry kitchen cloth. If such containers are put on a cold or wet surface the glass may crack and break. Use oven gloves to take the ovenware out of the oven.

Cooking with Hot-Air

Tables and suggestions – Cakes

Type	Container	Level	Temperature	Time (min)
Walnut cake	Spring-form type tin	1	170/180	30/35
Fruit tart	Spring-form type tin	2	150/160	35/45
Fruit cakes	Cake tin with central hole	1	170/190	30/45
Savoury tarts	Spring-form type tin	2	160/180	50/70
Simple cake (sponge cake)	Spring-form type tin	1	160/170	40/45
Almond cakes	Cake tray	2	110	35/45
Puff pastry	Cake tray	2	170/180	35/45

Advice on cake baking ware

The most commonly used type of baking ware is black metal tins. If you are also going to use the microwave, use glass, ceramic or plastic baking ware. These must be able to withstand temperatures up to 250°C. If you use these types of baking ware the cakes are not browned as much.

Advice on how to bake cakes

Different amounts and types of pastry require different temperatures and baking times. Try low settings first of all and then, if necessary, use higher temperatures next time. A lower temperature will result in more uniform baking. Always put the cake tray in the centre of the turntable.

Baking suggestions

How to check if the cake is properly cooked

Start sticking a tooth pick in the highest part of the cake 10 minutes before the end of the baking time. When no dough sticks to the tooth pick the cake is ready.

If the cake is very dark on the outside

Next time choose a lower temperature and let the cake bake for a longer time.

If the cake is very dry

Make small holes in the cake with a tooth pick after baking has finished. Then sprinkle the cake with some fruit juice or alcoholic drink. Next time increase the temperature by about 10° and reduce the baking time.

If the cake does not come free when turned

Let the cake cool down for 5 to 10 minutes after baking and it will come out of the tin more easily. If the cake still does not come free run a knife carefully around the edges. Next time grease the cake tin well.

Advice on saving energy

When you are making more than one cake, it is advisable to bake them in the oven one after the other when the oven is still hot. This lets you reduce the baking time for the second and later cakes.

It is preferable to use dark coloured baking ware - painted or enamelled black – since such baking tins absorb heat better.

When dealing with long baking times, you can switch the oven off 10 minutes before the end of the time and make use of the residual heat to complete the baking.

What kind of ovenware can be used?

Microwave function

For the microwave function, keep in mind that microwaves are reflected by metal surfaces. Glass, china, clay, plastic, and paper let microwaves pass.

For this reason, **metal pans and dishes or containers with metal parts or decorations cannot be used in the microwave**. Glass ware and clay with **metallic decoration or content** (e.g. lead crystal) cannot be used in microwave ovens.

The **ideal** materials for use in microwave ovens are glass, refractory china or clay, or heat resistant plastic. Very thin, fragile glass or china should only be used for short period of times (e.g. heating).

Hot food transmits heat to the dishes which can become very hot. You should, therefore, always use an **oven glove!**

How to test ovenware you want to use

Put the item you want to use in the oven for 20 seconds at maximum microwave power. After that time, if it is cold and just slightly warm, it is suitable to use. However, if it heats up a lot or causes electric arcing it is not suitable for microwave use.

Grill and Hot-Air functions

In the case of the grill function, the ovenware must be resistant to temperature of at least 300°C.

Plastic dishes are not suitable for use in the grill.

Combined functions

In the microwave + grill function, the ovenware used must be suitable for use in both the microwave and the grill.

Aluminium containers and foil

Pre-cooked food in aluminium containers or in aluminium foil can be put in the microwave if the following aspects are respected:

- Keep in mind the manufacturer's recommendations written on the packaging.
- The aluminium containers cannot be more than 3 cm high or come in contact with the cavity walls (**minimum distance 3 cm**). Any aluminium lid or top must be removed.
- Put the aluminium container directly on top of the turntable plate. If you use the grid iron, put the container on a china plate. Never put the container directly on the grid iron!
- The cooking time is longer because the microwaves only enter the food from the top. If you have any doubts, it is best to use only dishes suitable for microwave use.
- Aluminium foil can be used to reflect microwaves during the defrosting process. Delicate food, such as poultry or minced meat, can be protected from excessive heat by covering the respective extremities/edges.
- **Important:** aluminium foil cannot come into contact with the cavity walls since this may cause electrical arcing.

Lids

We recommend you use glass or plastic lids or cling film since:

1. This will stop excessive evaporation (mainly during very long cooking times);
2. The cooking times are shorter;
3. The food does not become dry;
4. The aroma is preserved.

The lid should have holes or openings so that no pressure develops. Plastic bags must also be opened. Baby feeding bottles or jars with baby food and similar containers can only be heated without their tops / lids otherwise they can burst.

What kind of ovenware can be used?

Table of Ovenware

The table below gives you a general idea of what type of ovenware is suitable for each situation.

Operating mode Type of ovenware	Microwave		Grill	Microwave + Grill
	Defrosting / heating	Cooking		
Glass and china 1) Home use, not flame resistant, can be used in dish washer	yes	yes	no	no
Glazed china Flame resistant glass and china	yes	yes	yes	yes
China, stone ware 2) Unglazed or glazed without metallic decorations	yes	yes	no	no
Clay dishes 2) Glazed	yes	yes	no	no
Unglazed	no	no	no	no
Plastic dishes 2) Heat resistant to 100°C	yes	no	no	no
Heat resistant to 250°C	yes	yes	no	no
Plastic films 3) Plastic film for food	no	no	no	no
Cellophane	yes	yes	no	no
Paper, cardboard, parchment 4)	yes	no	no	no
Metal Aluminium foil	yes	no	yes	no
Aluminium wrappings 5)	no	yes	yes	yes
Accessories (grid iron)	no	no	yes	yes

1. Without any gold or silver leaf edging; no lead crystal.
2. Keep the manufacturer's instructions in mind!
3. Do not use metal clips for closing bags. Make holes in the bags. Use the films only to cover the food.

4. Do not use paper plates.
5. Only shallow aluminium containers without lids/tops. The aluminium cannot come into contact with the cavity walls.