

Microwave

Miwell L



Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number corresponds to the first three digits on the identification plate. These operating instructions apply to the models:

Type	Model no.	Size system
MW-L	940	SMS 55
MW-L/60	941	EURO 60

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal.



Information about the operating instructions.

- Indicates step-by-step instructions.
- Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- READ THE IMPORTANT SAFETY INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE USE.
- WARNING: Children should only use the appliance in the combined operating mode under adult supervision due to the temperatures generated.
- WARNING: In the event that the appliance door or door seal is damaged, the appliance must not be used until it has been repaired by a qualified competent person.
- WARNING: It is hazardous for anyone other than a qualified competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

- **WARNING:** Liquids and other foods must not be heated in sealed containers, as they are liable to explode.
- The appliance is intended to be used in household.
- Only use containers that are suitable for use in microwave appliances.
- The appliance must be carefully monitored when cooking foodstuffs in containers made from plastic or paper, as they could ignite.
- The appliance 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.
- If smoke is detected, switch off the appliance or pull out the mains plug, and keep the appliance door closed to stifle any flames.

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the vessel.
- The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature must to be checked before consumption, in order to avoid burns and scalds.
- Eggs in their shell or whole hard-boiled eggs should not be heated in microwave appliances since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food residue should be removed.
- Failure to maintain the appliance 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.

- Do not use abrasive cleaning agents or sharp metal scrapers for cleaning the glass of the appliance door, as they can scratch the surfaces. This can destroy the glass.
- Under no circumstances use a steam cleaner.

1.4 Disclaimer

- Any repairs, modifications or manipulations to the appliance, especially any live parts, may only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the **REPAIR SERVICE** section. If necessary, please contact Customer Services.
- Make sure no water gets inside the appliance: Do not spray the appliance with water. If water gets inside it can damage the appliance.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.

1.5 Instructions for use

- The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.
- The appliance must be installed and connected up to the electricity supply in accordance with the separate installation instructions. Have the necessary work carried out by a qualified fitter/electrician.
- Before using the newly installed appliance for the first time, please observe the precautions in **USING FOR THE FIRST TIME**.
- If the appliance malfunctions, you must disconnect it from the power supply immediately.
- You should not in any circumstances flambé or cook with a lot of fat in the cooking space.
- You should not use the appliance as a room heater.
- You should never use the appliance to dry animals, fabrics or paper!
- You should ensure that the mains cables of other electrical appliances do not get caught in the door of the appliance, the electrical cable insulation could become damaged.
- You should ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- You should not store objects in the cooking space that could pose a danger if the appliance were accidentally switched on. You should not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.
- You should use original spare parts only.

Caution: Danger of injury!

- Be careful that fingers do not get caught in the door hinges. Otherwise, if the appliance door is moved, there is a risk of injury. Particular care should be taken when children are around.
- An open appliance door poses danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

Caution: Burns hazard!

- Accessible parts of the appliance can get hot when in use. Keep children away!
- The appliance, the appliance door and especially the glass get very hot when in use.
- Steam may escape from the cooking space when the appliance door is opened. Do not put your hands into the cooking space if there is steam in it!
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never try to extinguish burning oil or fat with water (danger of explosion)! Extinguish the flames using a fire blanket and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- Accessories get hot in the cooking space. Always wear protective gloves or use oven cloths.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains supply.
- The appliance will remain hot for some time after it is switched off and cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.

How to avoid damaging the appliance

- The construction of the appliance may not be changed in any way. Do not apply force to or interfere with the appliance door or the control and safety devices. The illumination may only be replaced by our Customer Services.
- Always keep the appliance clean. Clean the appliance door with mild detergent.
- Take care not to damage the appliance door, the door frame and the door hinges.
- Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause a breakage.
- Close the appliance door carefully.
- When cleaning the appliance make sure no water can get into the inside of the appliance. Use only a moderately damp cloth. Do not spray the inside or outside of the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it can cause damage.

1.6 Microwave

- Microwave energy is safe when used properly. When the appliance door is opened, microwave operation is automatically interrupted. In the event of a malfunction or damage to the appliance, especially to the appliance door, do not use microwave operation. The appliance must be repaired by qualified personnel.
- Ensure that nothing is trapped between the appliance door and the frame.
- Do not switch the microwave on until you have put the food in the cooking space.

Heating foods and liquids

- Do not leave your appliance unattended when heating or cooking food in containers that are made of plastic, paper or other flammable materials. The containers can melt or ignite.
- Do not heat beverages or food that contain alcohol. Ignition hazard and danger of explosion!
- When heating liquids, place a teaspoon in the vessel to prevent delayed boiling (or superboiling). With delayed boiling, boiling point is reached without the typical steam bubbles forming. Disturbing an open vessel, even slightly, can cause the liquid to shoot out – risk of scalding!
- Do not use vessels with a narrow spout.
- Stir liquids halfway through heating and when the time is up allow the vessel to stand in the cooking space for a short time. Stir the contents once more and then take the vessel out of the cooking space.
- Infant food in jars or bottles must be heated without the lid, top or teat. Infant food must be stirred or shaken well after being heated. It is imperative to check the temperature of the food before giving it to the infant – risk of scalding!
- Do not heat food in tightly sealed containers (tins, bottles, sealed foil, paper or metal disposable packaging). Remove plastic packaging before cooking or defrosting foods. Sealed containers can explode. Always open the containers.

1 Safety precautions

- The cooking time depends on the quantity, nature and initial temperature of the food, as well the dishes being used. Always start with the shorter cooking time given to avoid overcooking the food. Otherwise, smaller quantities or food with a low moisture content can dry out and possibly ignite. If the food has not reached the right stage of cooking when the time is up, then extend the cooking time.
- Prick food with a skin or peel such as potatoes, tomatoes, sausages, shell food, etc. with a fork. Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.
- Do not cook eggs in the shell. Do not heat up boiled eggs. Eggs can explode in the microwave. Crack the eggs open and then whisk them. Pierce the yolks of fried eggs.

1.7 Note on accessories



The accessories get very hot during use – burns hazard! Always wear protective gloves or use oven cloths.

Turntable roller and glass turntable

- You should use the appliance at all times and exclusively with the turntable roller and the glass turntable supplied.
- You should never place a vessel or container other than the glass turntable directly on the turntable roller.
- You should allow the glass turntable to cool down first before cleaning it or rinsing it with water.
- You should not cook food directly on the glass turntable.
- You should not place hot food or containers on the glass turntable when it is cold.
- You should not place frozen food or containers on the glass turntable when it is hot.

Cookware

- You should ensure that the cookware does not touch the sides of the cooking space as it rotates.
- You should use only heat-resistant, microwave-proof dishes, such as glass, ceramic, porcelain or temperature-resistant plastics. Microwaves can penetrate these materials. Microwaves cannot or can only partially penetrate metal cookware; food in this instance will remain cold. If you use metal cookware, arcing could occur which will damage the appliance.
- You should only use cookware with a metal decor, e.g. a gold rim, or food in aluminium containers if the manufacturer guarantees their microwave compatibility. This also applies to products made from recycled paper.
- Do not use a meat thermometer. The features of meat thermometers can cause arcing in the microwave mode, which will damage your appliance.
- Porcelain, ceramic and earthenware dishes with cavities – which can fill with water – can crack. Follow the manufacturers' instructions.

1.8 Disposal

Packaging



Danger of suffocation! Packaging materials (e.g. plastic, polystyrene) can be dangerous for children. Keep packaging materials away from children.




All packaging material is marked and should be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Pull the plug out of the mains socket or have the appliance disconnected from the mains supply by an electrician. Then cut off the mains cable.
- Disable the appliance after disconnecting it.

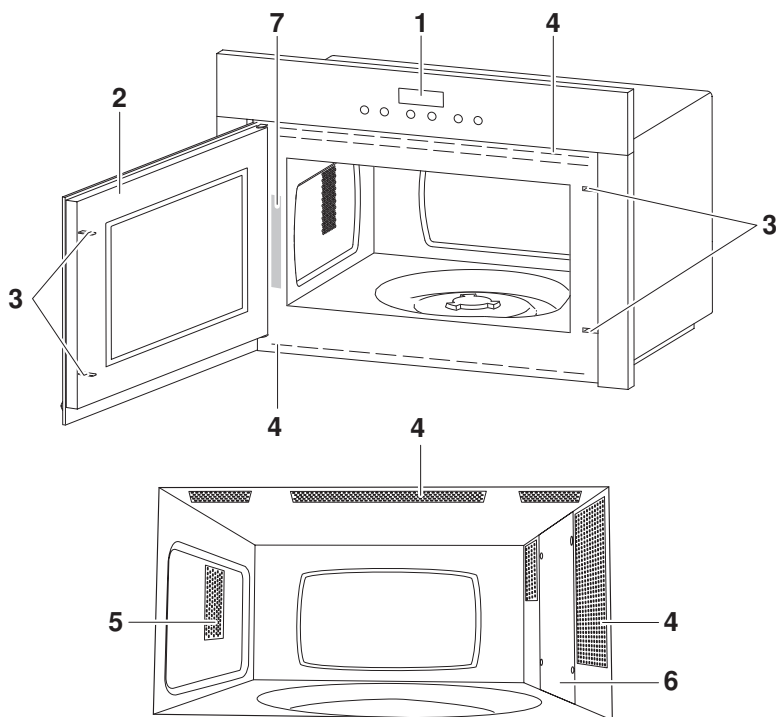
Appliance disposal



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

2 Appliance description

2.1 Construction








- 1 Operating and display elements
- 2 Appliance door
- 3 Safety lock
- 4 Ventilation openings
- 5 Illumination
- 6 Microwave inlet
- 7 Identification plate





2.2 Operating and display elements



Buttons

-  Power level
-  PerfectDefrost
-  Change duration/weight/time
-  Stop
-  Start

Symbols

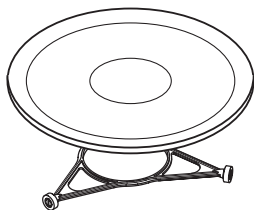
-  PerfectDefrost
-  Weight
-  Microwave
-  Change duration/weight/time

2.3 Accessories

Turntable roller and glass turntable

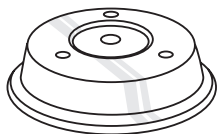


You should always use the turntable roller and the glass turntable in combination with the other accessories.



- Place the turntable roller in the fitting in the floor of the cooking space.
- Position the glass turntable on the turntable roller so that the pegs on the base of the glass turntable engage in the corresponding recesses of the turntable drive in the floor of the cooking space. The glass turntable can turn clockwise or anti-clockwise.
- The glass turntable must be used with all operating modes. It collects meat juices and food particles, preventing soiling of the cooking space floor.

Food cover



- Use the food cover to prevent the food from drying out.
- It prevents the cooking space from becoming soiled.
- Using it shortens the cooking time.
- For heating food on more than one level:
 - Place a plate on the glass turntable and cover with the food cover.
 - Place a second plate on the food cover and cover it with a second food cover.

2.4 Acoustic signal

An acoustic signal is emitted 3× at the end of the cooking process. The signal is then repeated every minute for 10 minutes.

2.5 Operating modes

Select from the following operating modes:

Power level

Suitable for

750 W

- Quickly reheating beverages, water, clear soups, stews, coffee, tea or other food with a high water content.
- Cooking vegetables, heating up meals.



If the food contains egg or cream select a lower power level.

500 W

- Heating up milk
- Defrosting and cooking frozen food dishes
- Finishing cooking food

350 W

- Cooking delicate foods
- Melting chocolate
- Cooking stews

160 W

- Swelling rice and simmering stews
- Defrosting delicate foods
- Defrosting butter and cheese

2.6 Ventilation fan

The fan switches on automatically during operation. The fan can continue to run at the end of operation to cool the electronic components. During this time, the appliance door can be opened and the food removed. The fan switches off automatically.

2.7 Installation



Do not obstruct the ventilation openings at any time.

The appliance may only be operated with the appropriate approved installation kit. Alternative ways of setting up or installing the appliance are not permitted.

A special installation kit is provided for installing the appliance.


The appliance can be operated at an ambient temperature of +5 °C to +35 °C.

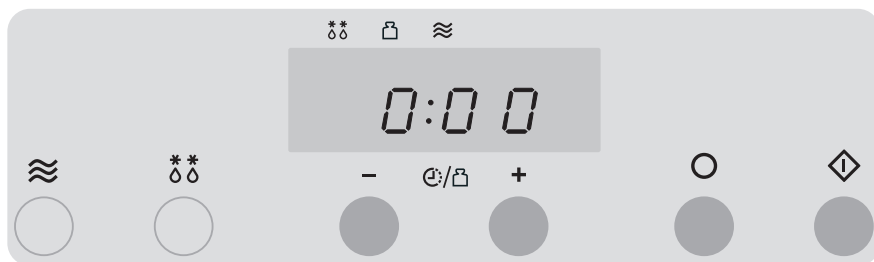
Adequate air circulation is essential for the trouble-free operation of the appliance. Observe, therefore, the installation instructions and follow the detailed installation specifications.



3 Using for the first time

The time must be set when using the appliance for the first time or after a power failure.

3.1 Setting the time


- Depress the  button for about 3 seconds.
 - An acoustic signal is emitted.
 - The hour digits flash.





- Set the hour using the **+** and **–** buttons.
- Press the  button.
 - The minute digits flash.
- Set the minutes using the **+** and **–** buttons.
- Press the  button to confirm.
 - The time is now set and the appliance is ready for use.

4 Manual operation


4.1 Cooking and heating up

The  operating mode is for preparing and reheating food such as vegetables, fish, potatoes and meat. Most foods require turning or stirring halfway through the cooking duration.

- Press the  button repeatedly until the required power level appears in the digital display.
- Set the cooking duration using the + and – buttons.
 - Each touch of the button changes the cooking duration by 5 seconds.
- Press the  button to start.




Changing the cooking duration

- Press the  button repeatedly.
 - Each touch of the button lengthens the cooking duration by 30 seconds.

Alternatively

- Press the + or – button.
 - This lengthens or shortens the cooking duration respectively.

Changing the power level

The power level can be changed during the cooking process by pressing the  button. Press the button once for the current power level.


- Press the  button repeatedly until the required power level appears.

4.2 PerfectDefrost

The ** operating mode is for defrosting food such as meat, fish and poultry with a net weight of 100–2000 g.




For other foods such as bread, fruit and vegetables proceed as described in the **COOKING AND HEATING** section. Select power level 160 W.

- Press the ** button.
- Set the weight using the + and – buttons.
- Press the  button to start.



Defrosting stops roughly halfway through time.

- An acoustic signal is emitted 3×.
- *t u r n* and *F o o d* alternate in the digital display.

- Open the appliance door.
- Turn or stir foods as appropriate.
- Close the appliance door and then press the  to continue defrosting.



If the food is not turned or stirred, defrosting continues automatically after 2 minutes.

4.3 Interrupting

Opening the appliance door interrupts all operating modes. The settings are saved for 10 minutes, allowing time to check, turn or stir the food.


4.4 Continuing

➤ Close the appliance door.

➤ Press the  button 1×.

– Operation is continued.



If the  button is pressed repeatedly, each touch of the button lengthens the duration by 30 seconds.

4.5 Aborting

➤ Press the  button.

➤ Open the appliance door and remove the food.

4.6 End of operation

The appliance switches off automatically when the set time is up.

– An acoustic signal is emitted 3×.

– **End** appears in the digital display.

➤ Press the  button.

➤ Open the appliance door and remove the food.




The fan may continue to run for a while.

5 Additional functions


5.1 Start protection

Start protection prevents an operating mode being started accidentally. If no other button is pressed within 1 minute of closing the appliance door, start protection is automatically activated.

- If an attempt is nevertheless made to start any operating mode, **door** appears in the digital display.
- Opening the appliance door deactivates start protection.
- Press the  button to start the appliance.


5.2 Quick start

This function allows food with a high water content to be heated up quickly.

- Press the  button.
 - The appliance starts at the 750 W power level and a cooking duration of 30 seconds.



Changing the cooking duration



- Press the  button repeatedly.
 - Each touch of the button lengthens the cooking duration by 30 seconds.

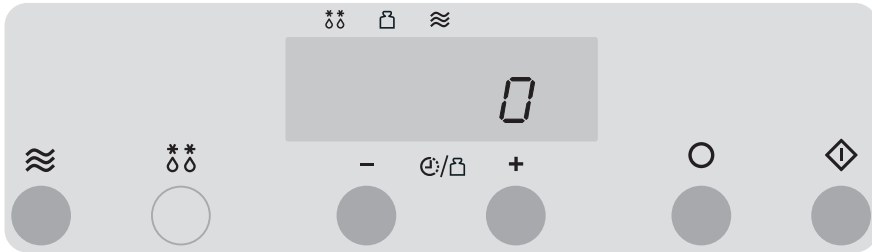
Alternatively



- Press the + or – button.
 - This lengthens or shortens the cooking duration respectively.

5.3 Timer

The timer has no function. It can be used like an egg timer.

- Press the  button repeatedly until  appears in the digital display.



- Set the duration using the + and – buttons.
- Press the  button to start.
 - When the time is up, an acoustic signal is emitted 3x.
 - **End** appears in the digital display.
- Press the  button to end.
 - The actual time appears in the digital display.

6 Tips and tricks

6.1 Heating up

- With the exception of soups, sauces and beverages, all foodstuffs must be covered when being heated up to prevent it drying out.
- When heating liquids, place a teaspoon in the vessel to prevent delayed boiling (or superboiling).
- Turn or stir the food halfway through time for more even heating (warm or hot).
- At the end of cooking, allow the food to stand in the cooking space for another 1–2 minutes for more even heating.
- Several small portions heat faster and more evenly than a single large portion.
- Always add a little liquid to rice and pasta.

The table below serves as an approximate guide only:

Food	Quantity	Power level	Duration
Stock	2½ dl	750 W	1½–2 mins.
Stock	5 dl	750 W	5–6 mins.
Cream soup	2½ dl	750 W	2–2½ mins.
Beverage in cup	2 dl	750 W	1½–2 mins.
Milk	2 dl	750 W	1–1½ mins.
Lasagne	400–450 g	750 W	3½–4 mins.
Pasta	250–300 g	750 W	2–3 mins.
Rice	150–200 g	750 W	1½–2 mins.
Rice	300–350 g	750 W	2–3 mins.
Plated meal	300 g	750 W	2½–3 mins.
Slices of roast meat	500 g	750 W	5–6 mins.

6.2 Defrosting

The defrosting time mainly depends on the shape, quantity and initial temperature of the food. Please take note of the following advice:

- Food defrosts more evenly if it is turned or stirred halfway through time.
- Take products such as butter, curd cheese, etc. out of their packaging and put in a suitable container.
- When freezing food, make sure the portions are as flat and small as possible.

The table below serves as an approximate guide only:

Food	Quantity	Power level	Duration
Bread	400 g	160 W	4–5 mins.
Bread roll	1	160 W	1–1½ mins.
Bread rolls	2	160 W	2–3 mins.
Bread rolls	4	160 W	4–5 mins.
Berries	200 g	160 W	4–5 mins.
Vegetables	200 g	500 W	4–5 mins.
Vegetables	500 g	500 W	8–10 mins.



Parts of food that are delicate, such as poultry wings and legs, may be covered with a little aluminium foil. Aluminium reflects the micro-waves, protecting the food from drying out. Make sure the metal is at least 2 cm away from the walls of the cooking space. Otherwise, arcing can occur which can damage your appliance.

6.3 Simultaneous defrosting and cooking

- Always place the food in the centre of the glass turntable.
- Stir or turn the food halfway through time.
- At the end of cooking, allow the food to stand in the cooking space for another 1–2 minutes for more even heating.

The table below serves as an approximate guide only:

Food	Quantity	Power level	Duration
Ready meal	400 g	750 W	6–8 mins.
Lasagne	400–450 g	750 W	13–17 mins.
Soup	3–3½ dl	750 W	5–6 mins.

6.4 Cooking

- For vegetables, add 0.4–1.2 dl water (depending on quantity).
- Using the food cover shortens the cooking duration.
- For fish, add a little liquid (e.g. wine, stock).
- Always place the container in the centre of the glass turntable.
- Stir or turn the foods halfway through time.
- At the end of cooking, allow the food to stand in the cooking space for another 1–2 minutes for more even heating.

The table below serves as an approximate guide only:

Food	Quantity	Power level	Duration
Fish fillets	400 g	500 W	6–7 mins.
Small whole potatoes	250 g	750 W	6–8 mins.
Large whole potatoes	250 g	750 W	6–8 mins.
Small whole potatoes	1 kg	750 W	13–15 mins.
Large whole potatoes	1 kg	750 W	15–18 mins.
Fresh vegetables, chopped	200 g	750 W	4–5 mins.
Fresh vegetables, chopped	500 g	750 W	9–10 mins.
Chicken breast	125–150 g	750 W	3–4 mins.
Chicken breast	250–300 g	750 W	5–6 mins.

7 Care and maintenance



Allow the appliance and accessories to cool down before cleaning. The appliance may not be used if the appliance safety door catch is damaged. Inspect these parts regularly.

Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause breakage.

Do not use abrasive or caustic cleaning agents or stainless steel cleaner. Do not use scouring pads, wire wool, etc. as such products will damage the surfaces.

7.1 Cleaning the exterior

- Remove any soiling or traces of cleaning agent immediately.
- Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Wipe dry with a soft cloth.

7.2 Cleaning the appliance door



Under no circumstances may the appliance door be removed!

Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause breakage.

- Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.

7.3 Cleaning the cooking space



Always replace the turntable roller and glass turntable immediately after cleaning.

Do not use abrasive cleaning agents. Do not use scouring pads, wire wool, etc. as such products will damage the surface.

- Clean the cooking space regularly, especially when food has been spilt. Take care that no grease splashes or food residues harden. Take all accessories out of the cooking space before cleaning.
- Ideally remove any soiling with a soft cloth dampened with water and a little washing-up liquid while the cooking space is still warm to the touch. Wipe dry with a soft cloth.
- For stubborn dirt deposits heat up a glass of water at maximum microwave power level for 2–3 minutes. The steam that is produced will soften the soiling.
- To eliminate unpleasant odours, heat up a glass of water with lemon juice for 2–3 minutes at maximum microwave power level.

7.4 Cleaning the accessories



Allow the glass turntable to cool down before cleaning.

All the accessories can be cleaned in the dishwasher.

7.5 Replacing a defective light bulb

For safety reasons, in case of a defective light bulb please contact our Customer Services.

8 Troubleshooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.



Please note down the FN number before calling Customer Services.

8.1 What to do if ...

... the appliance was switched on without any food in it

Possible cause	Solution
	The appliance will be undamaged if only switched on for a short time. Do not switch the appliance on without any food in it.

... the appliance is not working

Possible cause	Solution
• Appliance is not connected to the power supply.	➤ Check the power supply.
• Fuse or automatic circuit breaker for electrical installations in the home is defective.	➤ Change the fuse. ➤ Reset the automatic circuit breaker.
• Interruption in the power supply.	➤ Check the power supply.
• The appliance is faulty.	➤ Contact our Customer Services.

... a scratching noise can be heard when the appliance is switched on

Possible cause	Solution
<ul style="list-style-type: none">• Cooking space floor and turntable roller are soiled.	➤ Clean the floor of the cooking space and the turntable roller regularly.

... the appliance affects your television reception

Possible cause	Solution
	Your appliance is not faulty in this case. When in use, it can cause interference to television or radio reception. This is a similar kind of interference to that caused by small electrical appliances (such as mixers, vacuum cleaners, etc.).

... hot air flows out of the appliance

Possible cause	Solution
	This is a normal functional state. The heat emitted by the food warms the air in the cooking space. This is then discharged to the outside. The heated air contains no microwaves. The ventilation openings are on no account to be obstructed.

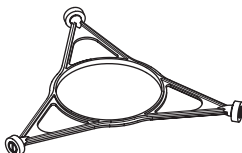
... the appliance switches off prematurely

Possible cause	Solution
• Appliance is overheated.	➤ Check the ventilation openings in the mounting kit; these must be freely accessible.
• Ventilation openings are obstructed.	➤ Remove any objects obstructing the ventilation openings.
	➤ Wait for the appliance to cool down.
	➤ Restart the appliance.

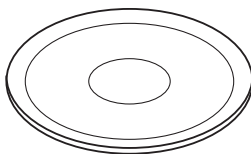
9 Accessories and spare parts

Please give model number of the appliance and exact description of the accessory or spare part when ordering parts.

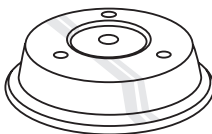
Turntable roller



Glass turntable



Food cover



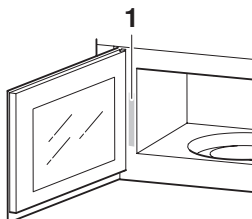
10 Technical data

External dimensions

- See installation instructions

Electrical connection

See identification plate **1**



11 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!


Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut off the mains cable.
- Remove or disable the lock on the appliance door.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

12 Notes

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14 Repair service



The TROUBLE-SHOOTING section will help you to correct minor malfunctions yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN

Appliance

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- Open the appliance door.
 - The identification plate is on the left-hand side of the cooking space.

If the appliance is not working properly, contact your nearest V-ZUG Ltd Service Centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement

For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.

As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

V-ZUG Ltd

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