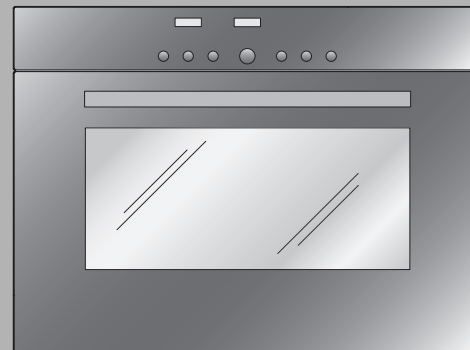


**Microwave**

**Miwell-Combi XSL**












**Operating instructions**

**Tips on settings, AutomaticPlus**

## Tips on settings


### Symbols used

	Operating mode
	Cooking space temperature/Grill setting
	Microwave operating mode
<b>W</b>	Microwave power in watt
	 Preheat until the cooking space temperature is reached.  Preheat empty CombiCrunch plate for 3 mins.
 <b>mins.</b>	Duration in minutes
	Accessories
	AutomaticPlus
<i>A-I</i>	Preparation method
<i>1-7</i>	Food group













The following grill settings are available:

- 1 low
- 2 medium
- 3 high

Entries in the  column only apply if preparing food using the «AutomaticPlus» operating mode. Follow the advice given in **AUTOMATICPLUS** in the operating instructions for the appliance.

## Operating modes

Operating mode	Symbol
Hot air	
Grill	
Grill-forced convection	
Power&Favorit	
Microwave	

Operating mode	Symbol
CombiCrunch	
AutomaticPlus	
Combi mode hot air	
Combi mode grill	
Combi mode grill-forced convection	

## Optimal use

The recommended cooking space temperatures and accessories given in recipe books are, in part, not optimal for this appliance. In the following tables, you will find information on how to get the best use out of your appliance and on suitable cookware.

- ▶ Always place the food in the centre of the glass turntable.
- ▶ Cover liquid or steaming food, unless it should remain crispy.
- ▶ Food containing little liquid must be covered over when being heated up to prevent it drying out.
- ▶ Stir or turn the food halfway through time.
- ▶ At the end of cooking, allow the food to stand in the cooking space for more even heating (standing time).
- ▶ Avoid opening the appliance door frequently.



Several small portions heat faster and more evenly than a single large portion.





















See the **SAFETY PRECAUTIONS** section of these operating instructions.

**Porcelain cookware with cavities which can fill with water can crack. Follow the manufacturers' instructions. Always use the turntable roller and the glass turntable in combination with the other accessories.**

										<b>Note</b>
CombiCrunch plate	-	-	✓	✓	-	-	-	-	-	In the scope of delivery.
Wire shelf low/high	-	-	-	✓	✓	✓	✓	✓	✓	
Food cover	✓	✓	-	-	-	-	-	-	-	
Baking tray	-	-	-	✓	-	-	-	-	-	
Porcelain without metal parts or metal decor	✓	✓	-	✓	✓	✓	✓	✓	✓	► Follow the manufacturers' instructions.
Heat-resistant glass	✓	✓	-	✓	✓	✓	✓	✓	✓	
Microwave-safe plastic	✓	✓	-	-	-	-	-	-	-	
Microwave-safe cling film	✓	✓	-	-	-	-	-	-	-	
Silicon baking mould	✓	✓	-	✓	-	-	✓	-	-	
Metal cookware	-	-	-	✓	✓	✓	-	-	-	
Ready meal packaging	✓	✓	-	✓	-	-	-	-	-	
Meat thermometer	-	-	-	✓	-	-	-	-	-	

## Heating up

















	Quantity			°C / 		W		 mins.	
Milk *	2 dl	R3	–	–		650	no	1½–2	
Beverages *	2 dl	R3	–	–		800	no	1½–2	
Plated meal	300 g	R1	–	–		800	no	2½–3	
	550 g	R1	–	–		800	no	4–5	
Soup *	3–5 dl	R2	–	–		800	no	2–6	
Lasagne	400–500 g	R1	–	–		800	no	5–6	–
Baked dish	400–500 g	R1	–	–		800	no	5–6	
Gratin	400–500 g	R1	–	–		800	no	5–6	
Pasta **	200–300 g	R1	–	–		800	no	2–3	
Rice **	150–300 g	R1	–	–		800	no	1½–3	
Vegetables	250–400 g	R1	–	–		800	no	1½–3	

► Allow about 2 minutes' standing time after cooking.

\* ► When heating liquids, place a teaspoon in the vessel to prevent delayed boiling (or superboiling).














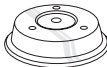



\*\* ► Add liquid.

## Defrosting

	Quantity			°C / 		W		 mins.	
Small sausages *	–	–	–	–		150	no	5–8	
Minced meat *	500 g	<i>B1</i>	–	–		150	no	10–15	
Joint of meat *	800 g	<i>B1</i>	–	–		150	no	18–25	
Chicken parts *	600 g	<i>B2</i>	–	–		150	no	12–20	
Fish *	400 g	<i>B3</i>	–	–		150	no	7–10	
Spinach *	300 g	<i>B4</i>	–	–		150	no	6–8	–
Berries	200 g	–	–	–		150	no	4–5	
Bread loaf	500 g	<i>B5</i>	–	–		150	no	6–7	
Bread roll	4× 50 g each	–	–	–		150	no	2–3	

- ▶ Use as shallow a container as possible for freezing.
  - ▶ Allow about 4 minutes' standing time after defrosting to ensure food is completely defrosted.
- \* ▶ Turn halfway through time.























## Defrosting and cooking simultaneously

	Quantity			°C / 		W		 mins.	
Pizza	300–350 g	<i>D3</i>	–	–		–	no	6–8	
Hamburgers	2–4	–	–	–		–	no	5–8	
Fish fingers	200–300 g	–	–	–		–	no	5–8	
Chicken nuggets	200–600 g	<i>D4</i>	–	–		–	3 mins.	6–12	
Chips	400 g	<i>D1</i>	–	–		–	no	15–16	
Mixed vegetables *	200–500 g	<i>E3</i>	–	–		800	no	4–8	
Fruit compote	200–400 g	–	–	–		650	no	4–7	
Lasagne	400 g	–	–	–		650	no	13–17	–

► Follow the frozen food manufacturers' recommendations.









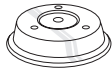










\* ► Turn halfway through time.

## Meat, poultry, fish

	Quantity			°C / 		W		 mins.	
Roast beef	1 kg	-		165–175	-	-	no	60–75	
Meat loaf	1 kg	-		180–190	-	-	no	50–80	
Chicken	1 kg	-		225		350	no	30–32	
Chicken breast	125–300 g	-		2		350	no	5–7	
Whole fish	500–600 g	-		3		350	no	15–20	
Fillet of fish	400–500 g	-	-	-		-	no	5–9	











## Fresh vegetables

	Quantity			°C / 		W		 mins.	
Broccoli	300–500 g	E3	–	–		800	no	5–10	
Cauliflower	300–500 g	E3	–	–		800	no	3–10	
Carrots	300–400 g	E3	–	–		800	no	4–8	
Tomatoes *	400 g	–	–	–		800	no	2–3	
Aubergines	400 g	–	–	–		–	no	6–8	
Sweet peppers	2–4×	–	–	–		–	no	10–15	
Zucchini	250 g	–	–	–		–	no	4–5	
Chopped potatoes	250 g	D2	–	–		–	no	8–12	
	500 g	D2	–	–		–	no	15–18	
Baked potatoes *	1× 250 g each	E1	–	–		–	no	7–8	









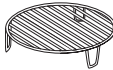


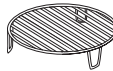

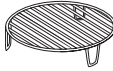








\* ► Prick with a fork before cooking. Turn halfway through time.

## Popcorn

	Quantity			°C / 		W		 mins.	
Popcorn	100 g	E5	–	–		850	no	2	–

► Follow the manufacturers' recommendations.































## Cooking and baking

	Quantity			°C / 		W		 mins.	
Cake	800 g	–		170–180	–	–	yes	50–70	
	800 g	<i>F3</i>		190–200		50–100	no	30–35	 *
Bisquit	–	–		170–180	–	–	no	30–35	
Linzertorte	–	–		170–180	–	–	no	40–50	
Puff pastries with a filling	–	–		210–220	–	–	no	25–30	
Muffins	–	<i>F5</i>		180–190	–	–	no	25–35	
Mailänderli (butter biscuits)	–	<i>F6</i>		160–170	–	–	no	15–20	
Macaroons	–	–		160–170	–	–	no	15–20	
Bruschetta	–	–		220–230	–	–	no	10–15	
Garlic bread	–	–		220–230	–	–	no	10–15	



\* Use glass, porcelain or silicon cookware. Do not use metal cookware.


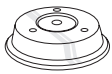

## Cooking and baking







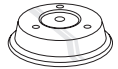

	Quantity			°C / 		W	 °C	 mins.	
Fruit flan	–	–		190–200	–	–	no	40–50	
Savoury flan	–	–		180–190	–	–	no	45–55	
Fresh pizza	–	–		220–230	–	–	no	25–35	
	–	<i>D3</i>	–	–		–	no	10–15	
Bread	500 g–1 kg	<i>F2</i>		210–230	–	–	no	30–35	
Bread roll	–	–		220–230	–	–	no	15–20	
Pre-baked bread rolls	–	<i>F1</i>		220–230	–	–	no	10–15	
Lasagne	for 4 persons	–		180–200		350	no	25–30	 *
Baked dish	for 4 persons	–		180–200		350	no	25–30	
Gratin	for 4 persons	–		2		350	no	25–30	
Gratinated vegetables	–	–		3		350	no	7–12	












\* Use glass, porcelain or silicon cookware. Do not use metal cookware.

## AutomaticPlus

Preparation method	Food group		Quantity		Note
<i>A</i> Regenerating	<i>A1</i>	Plated meal	-		<ul style="list-style-type: none"> <li>► Pierce ready meal packaging with a fork before cooking.</li> </ul> Suitable for 250–600 g of food.
		Frozen plated meal			
		Frozen lasagne			
	<i>A2</i>	Soup	200–800 g		-
	<i>A3</i>	Beverages	100–500 g	-	-
<i>B</i> Defrosting	<i>B1</i>	Meat	100 g–2000 g	-	<div style="border: 1px solid black; padding: 2px; display: inline-block;">turn / Food</div>
	<i>B2</i>	Chicken	100 g–2500 g		
	<i>B3</i>	Fish	100 g–2000 g		
	<i>B4</i>	Vegetables	100 g–2000 g		
	<i>B5</i>	Bread	100 g–1000 g		
<i>C</i> Keep warm	-	-	-		<ul style="list-style-type: none"> <li>► Cover food with aluminum foil if necessary.</li> <li>► Do not use plastic film.</li> </ul>

Preparation method	Food group		Quantity		Note
D Crispy baking	D1	Chips	200–500 g		 Turn / Food
	D2	Country potatoes	200–500 g		-
	D3	Pizza	300–800 g		-
	D4	Chicken nuggets Chicken wings	200–600 g		 Turn / Food
	D5	Frozen aperitif nibbles	200–800 g		-
E Cooking	E1	Baked potatoes	200–1000 g		<ul style="list-style-type: none"> <li>▶ Prick with a fork before cooking.</li> </ul>  Turn / Food
	E2	Fresh vegetables	200–800 g		<ul style="list-style-type: none"> <li>▶ Add liquid.</li> </ul>  Turn / Food
	E3	Frozen vegetables	200–800 g		<ul style="list-style-type: none"> <li>▶ Take the vegetables out of the tin before cooking.</li> </ul>
	E4	Tinned vegetables	200–600 g		
	E5	Popcorn	-	-	-

Preparation method	Food group		Quantity		Note
F Baking	F1	Croissants	-		 <b>Use glass, porcelain or silicon cookware. Do not use metal cookware.</b>
	F2	Bread	400–800 g		
	F3	Cake	500 g–1000 g		
	F4	Soufflés, ø 19 cm	-		
	F5	Muffins, ø 5–6 cm	-		
	F6	Biscuits	-		
	F7	Meringues, ø 4 cm	-		
G Melting	G1	Butter Margarine	50–250 g	-	turn / Food
	G2	Chocolate	50–250 g		

Preparation method	Food group		Quantity		Note
<i>H</i> Softening	<i>H1</i>	Butter Margarine	50–250 g	–	 <i>turn</i> / <i>Food</i>
	<i>H2</i>	Ice cream	250–1000 g		
<i>I</i> Warming plates	–	–	2–8		For flat plates.

## Validity

The model number corresponds to the first 3 digits on the identification plate.  
These operating instructions apply to the model:

Type	Model no.	Size system
MWC-XSL/60	939	60-450

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