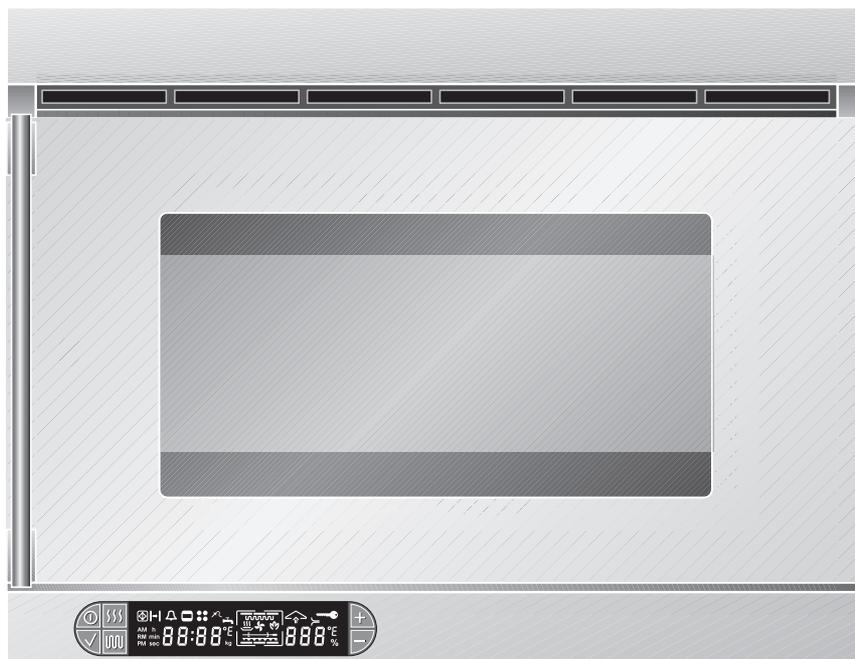


Operating and assembly instructions

EM 220/221

Built-in microwave oven with grill



GAGGENAU

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Congratulations on buying your new microwave oven with grill.

Before switching your appliance on for the first time, we would like you to familiarize yourself with your new appliance. In this manual you will find important notes on safety and operation. These will serve to ensure your personal safety and the lasting value of your appliance.

You will find notes on Page 4 that you ought to observe before operating the appliance for the first time.

The chapters entitled “Features” and “Operation” tell you all about what your appliance can do and how you operate it.

The chapter entitled “Cleaning and Care” gives tips on how to keep your appliance looking good.

And now we wish you lots of fun cooking.



1. Important Notes

Operating for the first time

Remove the packaging from the appliance and dispose of it according to local regulations. Be careful to remove all accessories from the packaging. Keep packaging elements and plastic bags away from children.



This appliance is labelled in accordance with the European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable.

Check the appliance for transport damage before installing it.

The appliance must only be connected by an authorised specialist, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

Observe the assembly instructions!

The serial number of the appliance can be found on the quality control slip which is included with these instructions. This quality control slip should be kept, for guarantee reasons, together with your operating and assembly instructions.

Read through these instructions attentively before operating your appliance for the first time. Keep the instruction manual near your appliance for further reference.

Thoroughly clean the appliance and accessories before using them for the first time. This will eliminate any 'newness' smells and soiling (see chapter "Cleaning and care").

After first installation or a power failure, 08:00 and the time unit symbol flash in the display. You can set the current time by pressing the + and - keys. When you press any key, the displayed time of day is set as the current time of day.

About use

The appliance is intended solely for household use and must not be put to any other uses.

Use the appliance to prepare meals only. Do not use the appliance to heat up the room in which it is installed.

Operation is only possible when the door is closed.

In the event of malfunction, first check your household fuses. If the power supply is in proper working order, but the appliance is still not functioning, please inform your specialist dealer or your nearest Gaggenau after-sales service.

General safety information

Do not operate the appliance if it is damaged.

Caution: the appliance heats up during operation. Keep children away. Only operate the appliance under supervision.

When connecting electrical appliances in the proximity of the oven, make sure that connecting cables do not come into contact with hot cooking surfaces.

Caution! You will subject yourself to an accident risk if you close the door improperly. You might jam and crush your fingers and hands.

Caution: risk of burns. The grill heating element gets very hot during operation; observe appropriate caution when removing food.

Caution: fire risk! Never place combustible items in the cooking compartment, as they could ignite when switched on unintentionally.

The microwave must only be switched on when foodstuffs (or beverages) are located in the cooking compartment. Switching on the empty appliance could overload the appliance. An exception to this rule is for the short-term testing of cookware (see "Information about cookware").

The appliance door must always shut tight. For this reason, any food residue or cooking remains must be removed from the door seal area before use.

In the event that the appliance door or door seal is damaged or broken (glass panel), the appliance must not be used until it has been repaired by a qualified customer service technician.

Caution: Children must only be permitted to operate the appliance without supervision if comprehensive instructions have been given with regard to safe operation and the dangers of improper use.

Protect your microwave appliance from excess heat and dampness. Condensation will often accumulate on the door window, inner walls and bottom. This process is quite normal, and is not detrimental to appliance functions. However, to prevent the build-up of excess water, simply wipe the condensation from these surfaces after use.

To avoid jeopardising the electrical safety of the appliance, do not use high-pressure or steam jet cleaning devices.

Isolate the appliance from the mains during every maintenance operation. To do this, remove the mains plug or switch off the corresponding fuse.

Repairs must be carried out by authorised specialists, thus ensuring electrical safety.

The cooking compartment lamp may be replaced by a qualified customer service technician only.

Do not open the appliance housing. This appliance operates at high voltages.

As the user, you are responsible for maintenance and proper use in the household. No warranty claims can be lodged for any damage resulting from failure to observe these instructions.

Subject to technical change without notice.

Safety information concerning microwave operation

Foodstuffs that are cooked in containers made from plastic, paper or other combustible materials must be carefully monitored during the heating process.

The appliance door must not be opened if smoke can be seen within the cooking compartment. In this case, switch off the appliance and switch off the cooker's automatic circuit breaker in the fuse box.

Never place foodstuffs directly into the appliance, but in their packaging or appropriate receptacle. Take care that any boiled-over liquid cannot penetrate the internal appliance components.

Risk of scalding! When heating up liquids, always place a teaspoon in the receptacle with the liquid to prevent boiling retardation. Boiling retardation means that the liquid reaches boiling point without producing the customary vapour bubbles. The slightest vibration of the receptacle can then cause the liquid to boil over or spit violently, which in turn can lead to personal injury such as scalding.

Baby food: When heating up baby food, always insert the receptacle without the lid or teat. Once heated, the baby food should be stirred or shaken thoroughly in order to distribute the heat evenly. Always test the temperature of the food before feeding your baby. **Risk of scalding!**

Risk of explosion! Never heat up food or beverages in sealed containers.

Risk of explosion! Alcoholic beverages must not be heated to a high temperature.

Never heat up food in heat-retaining packaging, as this may ignite. Food-stuffs that are cooked in containers made from plastic, paper or other combustible materials must be carefully monitored during the heating process.

Food wrapped in plastic foil may explode, and the foil melt when heated in a microwave.

Never cook eggs in their shells or heat up cooked eggs, as they may crack or explode. The same applies to shellfish and crustaceans. For fried or poached eggs, always prick the yolk before cooking.

For foodstuffs with hard crusts or skins, such as apples, tomatoes, potatoes and sausages, always prick the skin before cooking to prevent the skin from bursting.

When drying herbs, fruit, bread or mushrooms in the microwave, the drying process must be carefully monitored, as overdrying can create a fire hazard.

Never heat up cooking oil in the microwave, as it may ignite.

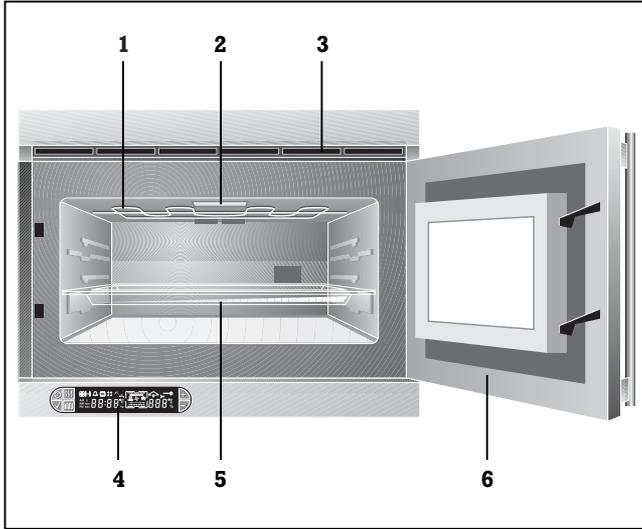
Porcelain or ceramic cookware often features small perforations in the handles or lid. These perforations conceal a cavity below. Any liquid that penetrates this cavity may cause the cookware to crack.

Selecting a heat setting or cooking time that is much too high may cause the foodstuff to ignite and the appliance to be damaged.

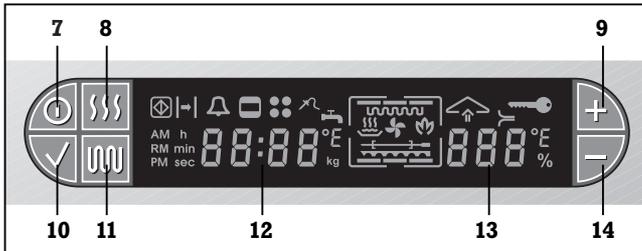
Food that is cooked or heated in the microwave transfers a large amount of heat to the cookware, which can therefore become very hot. For this reason, oven gloves should always be used.

2. Features and operating principles

Features



- 1 Grill heating element
- 2 Oven lighting
- 3 Ventilation slots
- 4 Display with control keys
- 5 Glass tray for defrosting and grilling
- 6 Oven door



- 7 Cancel key
- 8 Microwave key
- 9 Plus key
- 10 Start key, Confirmation key
- 11 Grill key
- 12 Time display
- 13 Microwave power setting display or temperature display in grilling mode
- 14 Minus key

Symbols in the display



Operation symbol,
child lock symbol



Time symbol



Grill symbol



Microwave symbol



Heating symbol
in grilling mode

Cooking methods

Microwave operation

Microwaves are converted to heat when applied to foodstuffs. The micro-wave oven is ideal for quick defrosting, warming, melting and cooking.

Microwave power settings

850 W: Quick heating of beverages and liquids.

600 W: Heating and cooking of meals.

425 W: Cooking of meat and heating of sensitive meals.

200 W: Simmering and raising.

100 W: Gentle defrosting of sensitive meals.

Grill operation

The high-power grill provides intensive heating of the food surface, and thus an even degree of browning. The temperature can be set within the range from 100 - 220°C in 5° steps, enabling you to control the grill power according to the optimum cooking method for the respective food-stuff: reduced power for sensitive foods, e.g. au gratin dishes, and full power for intensive browning, e.g. steaks.

Grill with combined microwave oven

The grill and microwave oven are operated simultaneously. Not only is the food crispy and brown, but it cooks more quickly and uses less energy.

The appliance features a cooling fan which switches on while the appliance is operating. When the appliance is switched off, the cooling fan continues operating for some time.

The oven lighting comes on during operation and when the door is open.

A flashing symbol in the display shows that a value has not yet been confirmed and can be set.

To end the cooking process prematurely, simply press the Cancel key twice.

On completion of the cooking duration, an audible signal will sound, and the appliance switches itself off automatically.

After a power cut, the switched on appliance stays switched off for safety reasons. Press the confirmation key to continue a set program.

What you should know about utensils

Use utensils made of temperature-resistant glass, porcelain, ceramics or earthenware. Heat-resistant plastic designed for micro-waves can also be used. These materials allow microwaves to penetrate.

**Suitable:
glass, porcelain, ceramics and earthenware or
heat-resistant plastic.**

Metal does not allow microwaves to penetrate. Foods in closed metal containers will not heat. You can however use open, flat, metal containers, e.g. aluminium trays provided these are not deeper than 2-3 cm. Make sure that metal objects are at least 2 cm from the oven walls and the inner side of the door; possible sparking can destroy the glass on the inner side of the door.

In many cases you can use serving dishes. This saves on washing-up. Only use crockery decorated with silver and gold if it is guaranteed by the manufacturer as suitable for microwave.

If you are uncertain as to whether you can use a specific container, you can conduct a utensil test: place the empty utensil in the appliance for 20 seconds at »850 W«. If it becomes hot or should there even be sparks, it is not suitable.

**Important!
The microwave should not be switched on
without food. The only exception is the utensil
test.**

Heated food gives off heat. Utensils can therefore become hot. When removing food always use an oven glove.

Cookware overview table

Type of utensil	Microwave	Grill	Combined operation
Heat-resistant glass and porcelain (without metal parts, e.g. Pyrex or Jenaer Glas)	yes	yes	yes
Non-heat-resistant glass or porcelain (e.g. serving dishes)	yes	no	no
Glass ceramics and vitro-ceramics made of heat and frost resistant materials (e.g. Arcoflam)	yes	yes	yes
Ceramics, earthenware ¹	yes	no	yes
Plastic ² , heat resistant to min. 200°C	yes	no	yes
Cardboard, paper	limited	no	no
Roasting utensils of metal, e.g. enamel or cast iron	only for particular applications	yes	only for particular applications
Baking tins, painted black or non-stick-coated	no	no	yes

¹ Without glaze with metal content

² Observe the maximum temperatures specified by the manufactures!

3. Operation

Microwave oven



Setting procedure

- Press the microwave key. The microwave power setting of 850 W is shown on the display.
- Select the desired power setting between 100 - 850 W using the +/- keys. The value is shown on the display. Confirm the chosen value with the confirmation key.
- Use the +/- keys to select the cooking time. Confirm the chosen value with the confirmation key.
- The cooking process begins and the time counts down in seconds.
- When the cooking process is finished, a signal is sounded and the appliance switches off automatically.

Additional information

You can enter a cooking time of up to 90 minutes.

The cooking time and the microwave power setting can be changed at any time during operation.

By pressing the cancel key or opening the door, the cooking process is interrupted. It continues as soon as the door is reclosed and the start key repressed.

Should you wish to end the cooking process prematurely, simply press the cancel key twice.

Grilling



Setting procedure

- Press the grill key. The temperature of 190°C is shown on the display.
- Select the desired temperature between 100 - 220°C using the +/- keys. The value is shown on the display. Confirm the chosen value with the confirmation key.
- **Operation without timer:** Press the confirmation key again. The grilling process begins without the timer running. The heating symbol lights up, until the appliance has reached the programmed temperature.
- **Operation with timer:** Use the +/- keys to select the grilling time. Confirm the chosen value with the confirmation key. The grilling process begins and the time counts down in seconds. The heating symbol lights up, until the appliance has reached the programmed temperature.

When the grilling process is finished, a signal is sounded and the appliance switches off automatically.

Additional information

Always grill with the oven door closed.

You can enter a cooking time of up to 90 minutes.

The grilling time and the temperature setting can be changed at any time during operation.

By opening the door the grill is switched off temporarily, the programmed time, however, continues to run. The grilling process recontinues, as soon as the door is closed.

Should you wish to end the grilling process prematurely, simply press the cancel key twice.

Combined operation



Setting procedure

- Press the microwave key. The microwave power setting of 850 W is shown on the display.
- Select the desired power setting between 100 - 850 W using the +/- keys. The value is shown on the display. Confirm the chosen value with the confirmation key.
- Use the +/- keys to select the cooking time. Then press the grill key. The temperature of 190°C is shown on the display.
- Select the desired temperature between 100 - 220°C using the +/- keys. The value is shown on the display. Confirm the chosen value with the confirmation key (you need to press the confirmation key twice).
- The cooking process begins and the time counts down in seconds.
- When the cooking process is finished, a signal is sounded and the appliance switches off automatically.

Additional information

You can enter a cooking time of up to 90 minutes.

The cooking time, the microwave power setting and the temperature setting can be changed at any time during operation.

By pressing the cancel key or opening the door, the cooking process is interrupted. It continues as soon as the door is reclosed and the start key repressed.

Should you wish to end the cooking process prematurely, simply press the cancel key twice.

4. Further functions

3-stage programming

When simmering or defrosting foodstuffs in the microwave, it is often the case that you require two or three heat settings one after the other. It is possible to program your microwave appliance to implement such procedures automatically.

If you use a specific setting frequently, you can store this setting in your microwave oven and conveniently select it when required.

You can store five programs. Each program can include up to three stages. All cooking methods can be stored in any given order.

You can easily select a stored program, the different stages will automatically run consecutively. The total time of all the cooking stages is displayed, and counted down in seconds and/or minutes.

The cooking time cannot be changed during operation.

A stored setting can be changed or replaced at any time with another setting.

Setting procedure

- Press the confirmation key and keep it pressed until a signal is sounded. P1 is shown on the display. Using the +/- keys you can now select the desired storage number (P1 – P5).
- Repress the confirmation key and keep it pressed until a signal is sounded. P11 is shown on the display, i.e. the first storage number, the first program stage. Now you can select the desired setting for this program stage.
- The order of the setting is: cooking time >> microwave power setting >> grill temperature. Use the +/- keys to select the desired values, by pressing the + and – at the same time you select the value 0. Press the microwave key to access the next menu step.

- Press the microwave key, when you have entered all three values, in order to access the second program stage. Now you can select the desired setting for the second program stage.
- Press the microwave key, when you have entered all three values, in order to access the third program stage. Now you can select the desired setting for the third program stage.
- Finally press the confirmation key and keep it pressed until a signal is sounded, to store all stages for this storage number. Press the cancel key, in order to exit the programming mode.

Please note: the programming mode will automatically end without storing any values, should you interrupt programming it for a longer period of time.

By pressing the grill key you can go one step back in the programming, for example to change or to check a value.

Selecting a stored program

- Press the confirmation key and keep it pressed until a signal is sounded. P1 is shown on the display. Using the +/- keys you can now select the desired storage number (P1 – P5).
- Repress the confirmation key. The programm starts automatically. The total cooking time of the program is shown on the display.

You will find an example of a 3-stage-programming on the next page.

An example of 3-stage programming

This example will lead you step by step through storing a program with the following program stages under the storage number P3:

1. 20 minute microwave operation at 100 W
2. 6 minute combination mode grill and micro-wave at 425 W and 210°C grill temperature
3. 8 minute grill operation at 170°C

Setting procedure

- Press the confirmation key and keep it pressed until a signal is sounded. **P 1** is shown on the display. Press the + key, until **P 3** is shown on the display.
- Repress the confirmation key and keep it pressed until a signal is sounded. **P 3 1** is shown on the display, i.e. the third storage number, the first program stage.
- Now you can select the desired cooking time: press the + key, until **20:00** is shown on the display. Press the microwave key, - - - - is shown on the display.
- Now you can select the desired microwave power setting: press the + key, until **100** is shown on the display. Press the microwave key.
- In this program stage you want to use microwave operation only, therefore press the microwave key again. **P 3 2** is shown on the display, i.e. the third storage number, the second program stage.
- Now you can select the desired cooking time: press the + key, until **06:00** is shown on the display. Press the microwave key, - - - - is shown on the display.
- Now you can select the desired microwave power setting: press the + key, until **425** is shown on the display. Press the microwave key.

- Now you can select the desired grill temperature: in this program stage you want to use combination mode, therefore press the + key, until **2 10** is shown on the display.
- Press the microwave key, in order to access the third program stage. **P 3 3** is shown on the display, i.e. the third storage number, the third program stage.
- Now you can select the desired cooking time: press the + key, until **08:00** is shown on the display. Press the microwave key, - - - - is shown on the display.
- In this program stage you want to use grill operation only, therefore press the microwave key again.
- Now you can select the desired grill temperature: press the + key, until **170** is shown on the display.
- Finally press the confirmation key and keep it pressed until a signal is sounded, to store all stages for this storage number. Press the cancel key, in order to exit the programming mode.

Please note: the programming mode will automatically end without storing any values, should you interrupt programming it for a longer period of time. By pressing the grill key you can go one step back in the programming, for example to change or to check a value.

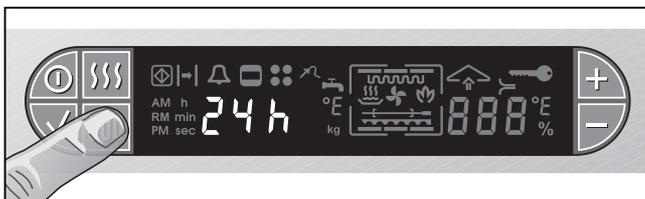
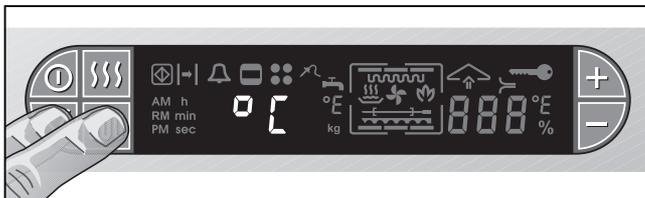
Selecting the stored program

- Press the confirmation key and keep it pressed until a signal is sounded. **P 1** is shown on the display. Press the - key, until **P 3** is shown on the display.
- Repress the confirmation key. The program starts automatically. The total cooking time of the program is shown on the display.

Options menu, setting the clock

With the aid of the options menu, you can program the following settings of your microwave oven:

- choose between °C and °F on the grilling temperature display.
- choose between 12h and 24h (am/pm) on the time display.
- switch the day time in the display on or off.
- set the clock.



Setting procedure

- Keep the confirmation key pressed and additionally press the grill key, until a signal is sounded. Use the +/- keys to select the desired grilling temperature display (°C or °F). Press the confirmation key to store the setting.
- Press the grill key to access the next menu step. Use the +/- keys to select the desired time display (12h or 24h). Press the confirmation key to store the setting.
- Press the grill key to access the next menu step. Use the +/- keys to switch the day time in the display ON or OFF. Press the confirmation key to store the setting.
- Press the grill key to access the next menu step. Use the +/- keys to set the time of day. Press the confirmation key to store the setting and exit the options menu.
Please note: the time of day can only be set, if, in the previous option, you have chosen the time display ON.

Setting the clock after first installation

After first installation, 08:00 flashes in the display. You can set the current time by pressing the + and - keys. Confirm by pressing the confirmation key.

Child lock

The child lock prevents inadvertent activation of the oven.

Switching on

- Press the confirmation key and keep it pressed. Simultaneously press the cancel key and keep them both pressed.
- A signal is sounded. The child lock symbol on the display flashes. The child lock is activated, the appliance can not be switched on.

Switching off

- Press the confirmation key and keep it pressed. Simultaneously press the cancel key and keep them both pressed.
- A signal is sounded. The child lock symbol on the display goes off. The appliance can now be switched on as normal.

5. Practical tips

Practical tips on microwave use

When defrosting, always place the food in an open container (without lid) or in the glass tray.

When defrosting meat, you will obtain the best results when the meat pieces, e.g. minced meat, have been frozen flat within the container.

Take particular care not to overcook the food! Cooking in a microwave means short cooking and heating times. It can be very easy to forget about when the food will be ready. To be on the safe side, use a slightly shorter cooking time, check the food, and then continue cooking if necessary.

Flat pieces of food will cook quicker than thick pieces. For this reason, distribute the food as evenly as possible in the respective container. You should also avoid placing pieces of food on top of each other.

The containers into which the food is placed should be closed properly. If you do not have the matching lid for a container, simply use a plate, heat-resistant plastic foil or special microwave foil.

The greater the volume of food, the longer the cooking/heating time will be. The rule of thumb is: double the volume = double the time, half the volume = half the time.

Never insert too much at once into the microwave. Small amounts will cook much better than large amounts. Furthermore, it is often more efficient to cook or heat two portions separately than at the same time.

For some foodstuffs, it may be necessary to stir (e.g. stew) or turn (e.g. large roast) the food.

In microwave cooking, it is no longer necessary to add the customary amounts of oil or water. Moistening the food with water and brushing roasts with oil is sufficient.

Use salt and other condiments sparingly, as microwave cooking generally retains most of the food's characteristic taste.

Having removed the cooked food from the microwave, you should allow the food to stand for a while. This enables the heat to distribute itself more evenly, and also ensures a 'persistent' cooking effect.

Practical tips on grilling

Use only well-hung meat with all fat and sinews removed. Rinse the meat briefly, dab dry with kitchen roll and then season. Do not season the meat with salt until it has been grilled.

Beef or pork steaks should be cut approx. 2 – 3 cm thick. Push flatter pieces together to form a round slice, place a piece of string around the outside and tie together.

It is recommended to insert the glass tray on the first or second level.

When grilling, always close the oven door.

Turn the food once after approximately 2/3 of the cooking time. It is recommended to turn the food with a pair of barbecue tongs. Do not prick the food with a fork, otherwise the juices will run out and the meat will be dry.

Remember, red meat, e.g. beef, browns more quickly than white meat, e.g. veal and pork. Grilled white meat or even fish fillet is often only lightly browned on the outside, but is still cooked and juicy on the inside.

6. Cleaning and care

Note:

to avoid jeopardising the electrical safety of the appliance, do not use high-pressure or steam jet cleaning devices – risk of short circuits!

Caution, risk of burns! Before cleaning, please wait until the oven has cooled to hand-warm.

How to avoid soiling the oven

When heating food, in particular meals on plates, always cover the food. Uprturned plates, special microwave film or plate covers of microwave-compatible plastic are all suitable covers.

When preparing meat in sauces, as well as vegetables or side dishes, always use covered microwave-compatible containers.

Pierce poultry skin several times before grilling. Use a fork or toothpick. In this way blisters will not form, fat escapes and skin is crispier.

Do not allow food to cook for too long in combined mode. Overheating quickly results in unnecessary soiling.

Meat and poultry dishes as well as other fatty foods are best prepared on combined mode in a high, open container (e.g. Pyrex, Arcoflam).

Tilt down grill heating element

You can tilt down the grill heating element in order to clean the oven interior easily. **Only clean the microwave oven when it is cold.** Turn the two locking clips to the front. Then carefully tilt down the grill heating element. **Caution:** Never switch on the oven when the grill heating element is tilted down. Securely fasten the grill heating element after cleaning. The locking lugs should face to the rear.

Looking after your appliance

Appliance exterior

All you need to do is wipe the outside with a damp cloth and then dry it with a soft cloth. Do not use any abrasive sponges. Do not use stainless steel cleaner or caustic, abrasive or strongly alkaline cleaning agents (such as oven spray) because these are aggressive to the panel surface. If such agents are accidentally used, immediately wipe them off with water.

Regularly clean the **door seal** and remove any food residue or cooking remains from the door seal area. The appliance door must always shut tight.

Oven

Mostly it is sufficient to wipe the oven with a damp cloth. If soiling is more pronounced, e.g. in the area of the grill, use mild cleaners. Before cleaning allow the appliance to cool down. Never use oven spray or grill cleaner. If the bottom of the oven interior is soiled, it can be cleaned with a cleaning agent suitable for ceramic (ceran) hobs. If you have prepared meals which give off a strong smell, heat a cup of water with a few drops of lemon juice for 1 – 2 minutes at 850 W setting. This helps to dissipate any odour. Then remove moisture with a cloth.

Glass tray

Soak the glass tray immediately after use in water with washing up liquid. In this way any soiling which remains can be easily removed with a brush or washing-up sponge. The glass tray is dishwasher-proof.

7. Troubleshooting

Should your appliance malfunction for any reason, this is often due to a minor problem which you

yourself can eliminate. The table below contains some advice to help you.

Fault	Possible cause	Remedy
The appliance cannot be switched on.	No electricity.	Check the domestic fuse.
The appliance cannot be switched on, the child lock symbol blinks.	The child lock is switched on.	Switch off the child lock.
The microwave does not switch on.	Door not completely closed. Start button not pressed.	Check whether the door is jammed by foreign objects or food remains. Ensure that door seal surfaces are clean. Press the Start button.
The cooking process takes longer than usual.	Microwave heat setting is too low. A greater amount of food than usual was inserted. The food was colder than usual.	Select a higher setting. Double the amount – double the time. Reposition or turn over the food during the cooking process.
After first installation, the child lock symbol lights in the display. The oven does not heat up when switched on.	The appliance is on show room mode.	Disconnect the appliance from the power supply. Reconnect the appliance and within 3 minutes carry out the following procedure: touch the + key and keep it pressed down. Press the cancel key, until you hear a signal and the child lock symbol goes off.

8. Maintenance

The appliance must always be disconnected from the mains when being repaired.

If the appliance does not function correctly, check the household fuses first.

If the power supply is functioning correctly, but your appliance still does not work, please contact your dealer or your local Gaggenau customer service agency. Specify the appliance type. The serial number and type of the appliance can be found on the quality control slip which is included with these instructions.

Repairs may only be carried out by authorised electricians, in order to guarantee the safety of the appliance.

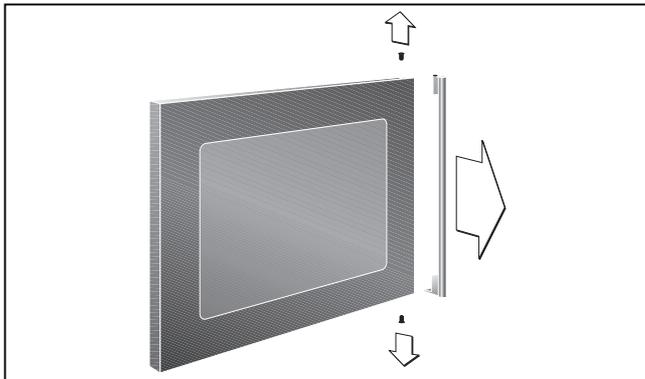
Unauthorised tampering with the appliance will invalidate any warranty claims.

For technical reasons the lamp cover cannot be removed. Lamp must only be replaced by Gaggenau after-sales service.

Important

Do not detach the lamp cover.

Disassembly of the front window



The oven door is actively ventilated. Dust and grease particles may therefore settle after some time. Detach the front window to remove this soiling.

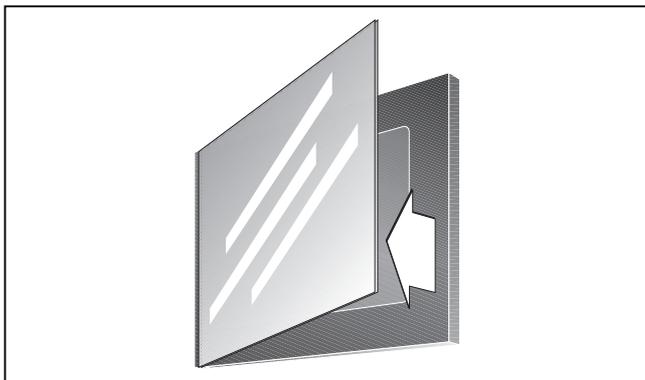
Proceed as follows:

- Remove the bottom screw from the door handle.
- Remove the top screw from the door handle and detach the door handle.
- Hold the front window with one hand and lightly shake the door to and fro. The glass window can be removed towards you.

You can now clean the front window.

Install in the reverse order.

In doing so, make sure that you first insert the window on the hinge side and that you hold it with one hand to stop it from falling out.



9. Assembly instructions

Technical data

Total connected load: 220-240 V AC, 16 A

Heating power:

Grill:	1 800W
Total output:	3 600W

Technical modifications without notice.

Installation notes

Pay attention to Chapter 1 (Important notes). The appliance must only be connected by an authorised specialist, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

The installing technician is responsible for the correct functioning of the appliance at the time of installation. He must instruct the user on how to disconnect the appliance in an emergency.

We accept no liability for damage caused by failure to comply with these instructions.

The appliance must always be disconnected from the mains when being repaired or in an emergency. To do this, remove the mains plug or switch off the corresponding fuse.

Repairs and maintenance work must be carried out by trained after-sales technicians.

Electrical connection rates and information on the rating plate must agree with each other.

The wiring schematic that is placed on the outer panel of the appliance shows the connection variant again.

Do not use any extension leads!

The electrical safety of the appliance is guaranteed only if the earthing system belonging to the domestic installation is installed in accordance with regulations.

The manufacturer is not liable for damage that might arise as the result of improper or non-existent earthing of the appliance.

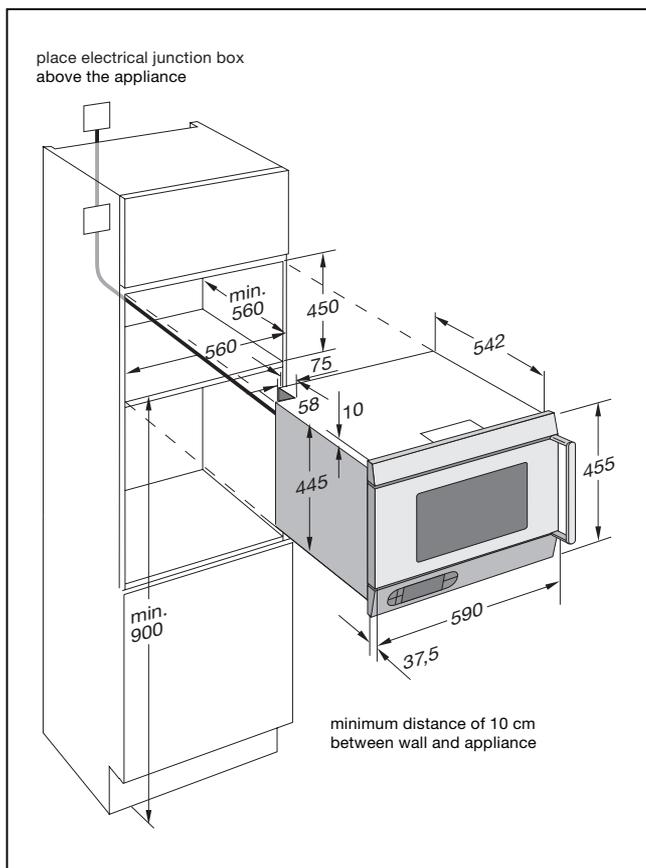
You can optionally connect the appliance to 230 V 1N~ or 400 V 2N~ by way of a properly installed socket or junction box.

If the appliance is connected to 230V 1N~, a 16 A fuse must be installed or, if it is connected to 400 V 2N~, it must be fused with 2 x 10 A.

As standard, the appliance is designed for a rated voltage 230V 1N~ and, in accordance with the rating plate, it can be converted for connection to 400 V 2N~. Insofar as necessary, the regulations of the local electricity works must be observed.

On installation, an isolating device with a contact gap of at least 3 mm (e.g. fuse or LS switch) must be installed. Pay attention to fire protection regulations in the proximity of heat-sensitive and fire hazard substances.

When connecting the mains lead, you must at least use a cable of the type H05 VV-F 3 x 1.5 mm².



Installation

Proceed as follows:

- When unpacking the appliance, check it for transport damage.
- Please remove the adhesive tapes that protect the door during transport.
- A flexible cable should be used as the mains lead. The cross-section must be selected according to the rated current consumption and the type of connection.
- Push the appliance into the item of furnishing. Use the included wood screw to fix it to the face side of the cabinet on the handle side, directly underneath the top panel.

Note: use a spirit level to check that the microwave oven is installed exactly horizontally.

- After installing, ensure that wires are protected against contact.
- Finally test the microwave oven for correct functioning.
- Thoroughly clean the appliance and accessories before using them for the first time. (see "Cleaning and Care")

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