



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH HMT75M551B. You'll find the answers to all your questions on the BOSCH HMT75M551B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual BOSCH HMT75M551B**  
**User guide BOSCH HMT75M551B**  
**Operating instructions BOSCH HMT75M551B**  
**Instructions for use BOSCH HMT75M551B**  
**Instruction manual BOSCH HMT75M551B**



#### **Making cooking as much fun as eating**

Please read this instruction manual. This will ensure that you make full use of all the technical benefits the microwave oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new microwave. And we will show you how to make settings step by step. It is quite simple.

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal.



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**Manual abstract:**

@@And we will show you how to make settings step by step. It is quite simple. @@All these dishes are tested in our cooking studio. In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself. A detailed table of contents will help you to find your way around quickly.

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@@@@@@@@Do not connect the appliance if it has been damaged in transport. If the power cable is damaged, it must be replaced by a specialist trained by the manufacturer in order to prevent hazards. Please observe the special installation manual. Electrical connection Installing and connecting your microwave oven 4 Installation and connection This appliance is only intended for domestic use. This oven is intended for built-in use only. It is not intended for counter-top use or for use inside a cupboard. Please observe the special installation instructions. The appliance can be installed in a 60 cm wide wall-mounted cupboard (at least 30 cm deep and 85 cm off the floor). The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The fuse protection must be rated at 10 Amperes (automatic circuit breaker with trigger characteristic L or B).

The mains voltage must correspond to the voltage specified on the rating plate. The socket must only be installed and the connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3 mm. Adapters, multiway strips and extension leads must not be used. Overloading can result in a risk of fire.

Important information Safety information This appliance complies with the safety regulations for electrical appliances. Repairs must only be carried out by after-sales service engineers who have been trained by the manufacturer. Repairs that are carried out incorrectly may constitute a serious hazard to the user.

5 The appliance is intended only for domestic use. Use it only for the preparation of food.

Never connect the appliance to an external timer or separate remote control. Risk of fire. Adults and children must not operate the appliance without supervision if they are physically or mentally incapable of doing so or if they lack the knowledge and experience required to operate the appliance correctly and safely. Children and microwaves Children must only be allowed to use microwave ovens if they have been properly instructed. They must be able to operate the appliance correctly and understand the risks outlined in this instruction manual.

Children must be supervised when using the appliance, to ensure that they do not play with it. Never touch the surfaces of heating and cooking appliances.

They will become hot during operation. Keep children at a safe distance. Risk of burning.

Never trap cables of electrical appliances in the appliance door. The insulation could be damaged. Short circuit, risk of electric shock. Never use the top of the appliance as a work top. Risk of fire. Hot surfaces d Cooking compartment d Never store combustible items in the cooking compartment. They could catch fire if the appliance is switched on. Risk of burning. Never open the appliance door if there is smoke in the cooking compartment. Pull out the appliance plug.

Never switch on the appliance unless there is food in the cooking compartment. It could be overloaded. An exception to this rule is for short-term testing of ovenware (see the Microwave, ovenware section). Never use the microwave oven without the turntable. 6 Never place food directly on the turntable. Always use a dish. Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Observe the procedure. Use a short cooking time and reset if necessary. Be careful with food that is prepared with drinks with a high alcohol content (e.

g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcohol vapours could catch fire in the cooking compartment.

Risk of burning.

Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully. Appliance door and seal d Never operate the appliance if the appliance door is damaged. Otherwise microwave energy may escape. Call the after-sales service. The appliance door must close properly.

If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean. Environment d There is a danger of short-circuiting. Never expose the appliance to excessive heat or moisture. Only use this appliance indoors.

Cleaning method d Do not use high-pressure cleaners or steam jet cleaners. Short circuit, risk of electric shock. Clean the appliance on a regular basis. The surface of the appliance could be destroyed and the appliance could corrode over time if it is not cleaned with sufficient care.

Microwave energy could escape. Repairs d Repairs must be carried out only by after-sales service engineers who have been trained by the manufacturer.

Repairs that are carried out incorrectly may constitute a serious hazard to the user. 7 Never carry out repair or maintenance work which requires you to remove the cover that protects against microwave energy.



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Call the after-sales service. You must not open the casing. The appliance is a high-voltage appliance. Never switch on a defective appliance. Pull out the appliance plug. Call the after-sales service.

Never replace the cooking compartment light yourself. Call the after-sales service. CAUTION: Repair and maintenance work in which the cover that protects against microwave energy must be removed must only be carried out by specialist personnel, due to the risks involved. Safety information for microwave operation Food preparation Use of the microwave is intended exclusively for the preparation of food. Using the microwave for other purposes may be dangerous and may result in damage, e.

g. Risk of fire. The food could catch fire. The appliance could be damaged. Risk of fire.

Follow the information provided in the instruction manual. Only use ovenware that is suitable for use in a microwave. These perforations conceal a cavity below. The ovenware can become hot. There is a risk of burning. Packaging Never heat meals in heat-retaining packages. Risk of fire.

Airtight packaging may burst when food is heated. There is a risk of burning. Follow the information provided on the packaging.

There is a risk of burning. When heating liquids, always place a spoon in the container. This will prevent delayed boiling. Never heat drinks in containers that have been tightly sealed. There is a risk of explosion. Never overheat alcoholic drinks. Always remove the lid or teat. Stir or shake well after the food has been heated. This is the only way to ensure even heat distribution. Check the temperature of the food before it is given to the child.

There is a risk of burning. Never cook eggs in their shells. Never reheat hard-boiled eggs as they may crack or explode. The same applies to shellfish and crustaceans. There is a risk of burning.

Always prick the yoke when frying or poaching eggs. Foods with shells or skin Always prick foodstuffs with a peel or skin such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting. Drying food Food with a low water content Never use the microwave to dry food. Risk of fire Do not defrost or heat food at too high a power or for too long if the food has a low water content, e.g.

bread. Risk of fire Never use the microwave to heat cooking oil on its own. Risk of fire Cooking oil 10 The control panel Display for clock and cooking time Clock button Rotary knob for setting the time and cooking time or for setting automatic programming Start button Stop button Memory button Buttons for automatic programming P = Programme button p = Weight button Buttons king time using the rotary knob. 3. Press Start. You will see the cooking time counting down. The cooking time has elapsed Changing the cooking time Pausing Cancelling Note Cooling fan A signal sounds. Open the appliance door or press Stop. The clock reappears in the display. Use the rotary knob to change the cooking time and Start heating.

Monitor the temperature. Amount Menu, plated meal, ready-made meals in two to three parts Drinks 300 400 g Microwave settings in watts, time in minutes 600 W, 10 15 min. Notes 150 ml 300 ml 500 ml 50 ml 100 ml 200 ml 400 g 500 g 400 g 800 g 150 g 300 g 800 W, 1 2 min. 800 W, 2 3 min. 800 W, 3 4 min. Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating. Baby food e.g.

baby's bottles Soup 1 bowl 2 bowls 360 W, approx. 1/2 min. Without the lid or teat. Always 360 W, approx. 1 min.

shake well after heating. You 360 W, approx. 1 1/2 min. must check the temperature. 600 W, 2 3 min.

600 W, 4 5 min. 600 W, 8 11 min. 600 W, 6 8 min. 600 W, 8 11 min. 600 W, 2 3 min. 600 W, 3 5 min. Add a little liquid. You should stir or turn the food during cooking. The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices.

Food which is laid flat heats up quicker than if it is piled high. Once you have cooked the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize. Amount Fresh whole chicken without giblets Fresh fish fillet Fresh vegetables 1.2 kg Microwave settings in watts Time in minutes 600 W, 25 30 min. Notes Turn half way through the cooking time. 400 g 250 g 500 g 600 W, 5 10 min. 600 W, 5 10 min. 600 W, 10 15 min.

Cut vegetables into pieces of equal size. Add 1 to 2 table-spoons of water per 100 g of vegetables.

Cut potatoes into pieces of equal size. Pour water into the container to a depth of about 1 cm, and stir. Add double the amount of liquid. Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking. Side dishes e.

g. potatoes Rice Sweets e.g. pudding (instant), fruit, compote 250 g 500 g 750 g 125 g 250 g 500 ml 500 g 600 W, 8 10 min. 600 W, 11 14 min.

600 W, 15 22 min. 600 W, 5 7 + 180 W 12 15 min. 600 W, 6 8 + 180 W 15 18 min. 600 W, 6 8 min. 600 W, 9 12 min. 21 Microwave tips You cannot find any information Increase or reduce the cooking times using the following rule of about the settings for the quantity thumb: of food you have prepared. Double amount = double cooking time half amount = half the cooking time The food has become too dry. When the time has elapsed, the food is not defrosted, hot or cooked. When the time has elapsed, the food is overheated at the edge but not done in the middle. After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle.

Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid. Set a longer time. Large quantities and food which is piled high require longer times. Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time.

Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times. Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods. Condensation may appear on the door panel, interior walls and floor.

This is normal and does not affect the operation of the microwave. Please wipe away the condensation after cooking. Note Automatic programming You can use the automatic programming to defrost food with the greatest of ease and prepare dishes quickly and easily. Your microwave oven has 7 automatic programmes. You will find the appropriate food and weight range for each programme in the tables.

You can set any weight within the weight range. 22 Setting procedure 1. Press "P" repeatedly until the desired programme number appears. 2. Use the rotary knob to set the weight of the dish.

4. A signal sounds. The appliance switches off. Press Stop or open the appliance door. Press Stop twice and reset. Open the appliance door. Start again after closing.



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The programme will then continue. Press Stop twice. For some programmes, a signal sounds after a certain time.

@@ Press Start again after closing the door. @@@@ @ a glass or china plate. Do not cover the dish. @@ Large pieces of meat need to stand for longer than small ones. @@@@ @ Press Start again after closing the door. Liquid will be produced when defrosting meat or poultry. Under no circumstances should this liquid be used or be allowed to come into contact with other foods. Programme number P 01 P 02 P 03 P 04 Weight range 0,2 1,0 kg 0,2 2,0 kg 0,4 1,8 kg 0,2 1,0 kg Warning! Food Minced Meat Meat in pieces Poultry, Poultry in portion Bread 24 Cooking programmes Ovenware Preparing food You can use the 3 cooking programmes to cook rice, potatoes and vegetables. Always cook the food in a microwaveable dish with a lid. You should use a large, tall dish for cooking rice.

Weigh the food. You will need this information in order to set the programme. Rice: Do not use boilĆinĆtheĆbag rice. Add the amount of water specified in the instructions on the packaging. This is usually two to three times the weight of the rice.

Potatoes: For boiled potatoes, cut the fresh potatoes into small, even pieces. Add a tablespoon of water and a little salt per 100 g potatoes. Fresh vegetables: Weigh the fresh, washed vegetables. Slice the vegetables into small, even pieces. Add a tablespoon of water per 100 g vegetables.

Signal Standing time A signal will sound part way through the programme. Stir the food. Stir the food once more when the programme comes to an end. Leave the food to stand for 5 10 minutes to allow the temperature to stabilise. The cooking results depend on the quality and nature of the food. Food Rice Potatoes Vegetables Programme number P 05 P 06 P 07 Weight range 0.05 0.2 kg 0.15 1.0 kg 0.

15 1.0 kg 25 Test dishes in accordance with EN 60705 Microwave cooking Dish Custard, 565 g Sponge Meat loaf The quality and function of microwave appliances is tested by testing institutes using the following dishes. Microwave setting (watts) and cooking time in minutes 180 watts, 25 30 mins + 90 watts, 20 25 mins 600 watts, 8 10 mins 600 watts, 20 25 mins Notes Place the 20 x 17 cm Pyrex dish on the turntable Place the 22 cm diameter Pyrex dish on the turntable Place the Pyrex dish on the turntable Microwave defrosting Dish Meat Microwave setting (watts) and cooking time in minutes 180 watts, 5 7 mins + 90 watts, 10 15 mins Notes Place the 22 cm diameter Pyrex dish on the turntable Memory You can use the memory to create your own programme. The memory function is useful if you prepare one dish particularly frequently. You can store the setting and call it up at any time. 26 Storing memory settings Example: 360 W, 25 minutes 1. Press "M". "M" appears in the display. 2. Press the desired microwave setting.

"M", the selected setting and 1:00 min light up in the display. 3. Set the cooking time using the rotary knob. 4. Confirm with "M".

The clock reappears in the display. The setting is stored. You can store the memory settings and start the appliance immediately. To do this, press Start instead of "M". @@ You cannot save automatic programmes.

Adding to the memory: Press "M". The old settings are displayed. @@ Place your meal into the appliance. Close the appliance door. 1. Press "M". The stored settings are displayed. 2. @@ The appliance switches off. Open the appliance door or press Stop.

Open the appliance door. Press the Start button again after closing the door. The programme will then continue. @@ You can change the duration of the acoustic signal. Press Start for approximately 6 seconds. The new signal duration is adopted. The clock reappears in the display. The following are possible: Short signal duration - 3 tones Long signal duration - 30 tones. Care and cleaning d d d There is a danger of shortĆcircuiting. Do not use highĆpressure cleaners or steam jets.

There is a risk of electric shock. Do not immerse the appliance in water or clean under a jet of water. There is a risk of burning. Do not clean the appliance immediately after switching it off. Allow the appliance to cool down.

Do not use sharp or abrasive cleaning agents. The surface could be damaged. If an abrasive substance comes into contact with the front of the appliance, wash it off immediately with water. q Do not use metal or glass scrapers to clean the glass in the appliance door. q Do not use metal or glass scrapers to clean the seal.

q Do not use coarse scouring pads or cleaning sponges. Rinse out new sponge cloths thoroughly before use. 29 Cleaning agents Before cleaning, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. @@@@ @ Do not use metal or glass scrapers for cleaning. Cooking compartment Recess in cooking compartment Turntable and roller ring Door panel Seal Allow the interior surfaces to dry thoroughly. Use a damp cloth, make sure that water does not enter the appliance through the turntable drive. Soapy water. When replacing the turntable, make sure it slots in correctly. Glass cleaner. Do not use metal or glass scrapers for cleaning.

Use soapy water and dry with a soft cloth. Do not use metal or glass scrapers for cleaning. Troubleshooting Malfunctions often have simple explanations. Please read the following instructions before calling the afterĆsales service: Problem The appliance does not work. Possible cause The plug is not plugged into the mains. Notes/remedial action Plug it in. 30 Problem Possible cause Power cut Blown fuse Faulty control Notes/remedial action Check whether the kitchen light switches on. Look in the fuse box to make sure that the fuse for the appliance is OK. Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on.

Reset the time. Press the Stop button. Three zeros flash in the display. The appliance is not in operation. A cooking time p g appears in the display.

Power cut The rotary knob was accidentally pressed. Start was not pressed after Press Start or clear the setting with the setting had been made. Stop. Check whether leftover food or a foreign object is trapped in the door. Press Start.

Select a higher microwave setting. The microwave does not work. The door is not properly closed. Start was not pressed. The food takes longer than usual to heat up. The microwave setting is too low. You have placed a larger Double the amount = double the amount of food than normal cooking time. in the appliance. The food was colder than usual. The turntable is making a scratching or grinding noise.

Microwave operation is cancelled for no obvious reason. There is dirt or a foreign object in the area around the turntable drive. The microwave has a fault. Stir or turn the food during cooking. Clean the roller ring and recess in the cooking compartment. If this fault occurs repeatedly, please call the afterĆsales service. Repairs may only be carried out by fully trained afterĆsales service technicians.



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*Incorrect repairs may result in serious injury to the user. 31 AfterSales service Our afterSales service is there for you in the event that your appliance needs to be repaired. You will find the address and telephone number of your nearest afterSales service centre in the phone book.*

*The afterSales service centres listed will also be happy to advise you of a service point in your local area. E number and FD number When contacting the afterSales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. You will see the rating plate containing these numbers on the right hand side when you open the oven door.*

*Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning. E no. AfterSales service % FD no. 32 Technical data Input voltage Power consumption Maximum output power Microwave frequency Dimensions (H x W x D) C appliance C cooking compartment 60 cm cabinet frame 50 cm cabinet frame Weight TÜV approved CE mark 28.0 x 45.3 x 32.0 cm 19.4 x 29.0 x 30.0 cm 38.2 x 59.4 x 2.0 cm 38.2 x 49.4 x 2.*

*0 cm 13.5 kg Yes Yes AC 220C230 V, 50 Hz 1,270 W 800 W 2,450 MHz This appliance complies with standard EN 55011 or CISPR 11. It is a group 2, class B product. Group 2 means that microwaves are generated for the purpose of heating food. Class B indicates that the appliance is suitable for domestic use. 33 Notes 34 Notes 35 Notes BO S 9000370216 S en S 890609 36 .*



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