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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH HMT85GL53B. You'll find the answers to all your questions on the BOSCH HMT85GL53B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH HMT85GL53B
User guide BOSCH HMT85GL53B
Operating instructions BOSCH HMT85GL53B
Instructions for use BOSCH HMT85GL53B
Instruction manual BOSCH HMT85GL53B



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 your microwave appliance has to offer.

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

The tables list numerous well-known dishes and typical settings. 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 what you're looking for quickly.

Enjoy your meal!



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Manual abstract:

@@And we will show you how to make settings step by step. Ć simple! The tables list numerous wellĆknown dishes and typical settings. All these dishes are tested in our cooking studio. @@A detailed table of contents will help you to find what you're looking for quickly. Enjoy your meal! Table of contents Safety information

.

.

.

Before installation

.

.

. Information for your safety . .

.

.

. . . . Information on the microwave .

.

. Causes of damage . . .

.

.

.

. . . . Your new appliance

.

.

. Control panel .

.

.

.

.

. Buttons and display

.

.

. Accessories . . .

.

.

.

.

Cooking compartment

.

.

. . . . Switching the appliance on and off

. Before using the appliance for the first time . . . Setting the time . .

.

.

.

. Heating up the cooking compartment . .

.

. . . . Cleaning accessories .

.

.

. . . . The microwave .

.

.

.

. . . Notes regarding ovenware . .

.

....	Microwave power settings

.....	Setting the microwave

....	1,2,3 followCon mode .

...	Setting followCon mode ..

.....	Grilling

...	Setting the grill ..

....	MicroCombi operation .

.....	Setting MicroCombi

.. 4 4 4 6 9 10 10 11 12 12 13 14 14 14 15 15 15 16 17 18 18 19 19 21 21 2	Table of contents Automatic programmes

...	Setting the programme

.	Notes on automatic programming

	Memory

.....	Storing settings in the memory

..	Starting the memory function

	Changing the basic settings

.....	Basic settings

.....	Care and cleaning ..

.....
.....
.....
... Cleaning agents

.....
.....
.....
... Troubleshooting

.....
.....
.....
. After sales service

.....
.....
.....
.. Technical data ...

.....
.....
.....
... Environmentally friendly disposal ..

Dishes tested for you in our cooking studio ... Defrosting, heating up and cooking with the microwave

.....
.....
.....

Tips for microwave operation

.....
... Grilling table ...

.....
.....
.....

. Combined grill and microwave

..... Test dishes in accordance with EN 60705 ..

... 22 22 24 27 27 28 29 29 30 30 32 34 35 36 36 37 42 43 44 45 3 d Safety information Read this instruction manual carefully. Only then will you really be able to operate your appliance safely and correctly.

Please keep the instruction and installation manuals in a safe place. @@@@ Only allow a licensed professional to connect the appliance. @@@@ This appliance must only be used for preparing food and drink. Adults and children must not operate the appliance without supervision, H if they are physically or mentally incapable of doing so or H if they lack the knowledge and experience to operate it correctly and safely. Never let children play with the appliance.

4 Hot cooking compartment There is a risk of burns. Never touch the hot surfaces of heating and cooking appliances. Never touch the internal surfaces of the cooking compartment or the heating elements. Open the cooking compartment door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance at all times. There is a risk of fire. Never store combustible items in the cooking compartment. Never open the cooking compartment door if smoke can be seen in the appliance. Switch off the appliance.

Pull out the mains plug or switch off the fuse in the fuse box. There is a risk of a short circuit. Never trap cables of electrical appliances in the cooking compartment door when it is hot. The cable insulation could melt. There is a risk of burns. Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully. Hot accessories There is a risk of burns. Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

There is a risk of serious damage to health. Never use the appliance if the cooking compartment door or the door seal is damaged. Otherwise microwave energy may escape. Only use the appliance again once it has been repaired. There is a risk of serious damage to health.

The surface of the appliance could rust through over time if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis.

Damaged cooking compartment door or door seal Heavily corroded surfaces 5 Casing open There is a risk of electric shock. Never remove the casing.

The appliance is a high voltage appliance. There is a risk of serious damage to health. Never remove the casing. It prevents microwave energy from escaping. Hot or humid environment There is a risk of short circuiting. Never expose the appliance to intense heat or humidity. There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after sales engineers. You must not open the casing.

The appliance is a high voltage appliance. The casing prevents microwave energy from escaping. If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after sales service. Incorrect repairs Information on the microwave Preparing food There is a

risk of fire. Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated slippers and grain or cereal pillows could catch fire, even several hours later. There is a risk of injury.

Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Moisture that has penetrated this cavity could cause the ovenware to crack. Only use ovenware that is suitable for use in a microwave. Ovenware 6 There is a risk of burns.

Hot food can heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware and accessories from the cooking compartment. Microwave power and time There is a risk of fire. Do not select a microwave power or time setting that is higher than necessary. The food could catch fire and cause damage to the appliance.

Follow the information provided in this instruction manual. There is a risk of fire. Never heat food in heat-retaining packages. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. There is a risk of burns. Airtight packaging may burst when food is heated.

Follow the information provided on the packaging. Always use an oven cloth or oven gloves to remove meals. Drinks There is a risk of scalding There is a possibility of delayed boiling when a liquid is heated.



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This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface.

If the container is only shaken a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling. Packaging 7 There is a risk of explosion. Never heat drinks or other food in containers that have been tightly sealed. Never overheat alcoholic drinks. Baby food There is a risk of burns. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated.

This ensures even heat distribution. Check the temperature of the food before it is given to the child. There is a risk of burns. Never cook eggs in their shells. Never reheat hard-boiled eggs as they can explode even after microwave operation has ended.

The same applies to shellfish and crustaceans. Always prick the yoke when baking or poaching eggs. Always prick the skin of foodstuffs with solid peels or skins 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 Cooking oil There is a risk of fire. Never use the microwave to dry food.

There is a risk of fire. Never defrost or heat food with a low water content, e.g. bread, at too high a power or for too long. There is a risk of fire. Never use the microwave to heat cooking oil on its own. Foods with a shell or skin 8 Causes of damage Water in the hot cooking compartment Cooling with the appliance door open Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the ceramic floor panel. Only leave the cooking compartment to cool with the door closed.

Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time. 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. Do not switch on the microwave unless there is food in the cooking compartment. The appliance may be overloaded if it is switched on without any food inside. An exception to this rule is for brief testing of ovenware (see notes on ovenware). Heavily soiled seal Operating the microwave without food 9 Your new appliance Use this section to familiarise yourself with your new appliance. The control panel and the individual controls are explained here.

You will find information about the cooking compartment and the accessories. Control panel Here is an overview of the control panel. Depending on the appliance model, there may be differences in the particular details. Buttons Button for a series of operations On/Off button Microwave power settings Rotary selector Buttons Display Rotary selector The rotary selector is retractable. Press on the rotary selector to lock it in or out.

Sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol. Exception: the button for the series of operations and the buttons for the microwave power settings are normal push buttons. 10 Buttons and display Using the buttons, you can set various additional functions.

In the display, you can check the values that you have set. Button function Switches the appliance on and off Selects 90 wattmicrowave power Selects 180 wattmicrowave power Selects 360 wattmicrowave power Selects 600 wattmicrowave power Selects 900 wattmicrowave power Selects follow-on mode Selects the grill Opens and closes the time-setting options menu Selects memory Selects a programme Selects weight Opens the appliance door Press briefly = starts/pauses operation Press and hold = cancels operation Symbol % 90 180 360 600 900 2 (0 g/hl remain cold. Caution Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door. Ovenware test Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if the (button twice Press the (button three times Example in the diagram: Grill setting 2, 15 minutes 1. Press the % button.

Your appliance is ready for use. 19 2. Press the (grill button twice. Grill, level 2 and 10:00 minutes appear in the display. To set a different grill setting, press the (grill button again. 3. Set the cooking time using the rotary selector. 4. Press the n button. In the display, the timer can be seen counting down and the q symbol is in brackets.

The cooking time has elapsed A signal sounds. 00:00 is shown in the display Press the n button and switch off the appliance with the % button. @@ You can change the grill setting at any time. Then press the n button again. Changing the setting 20 Pausing cooking Open the appliance door.

The microwave is interrupted. Press the n button again once you have closed the appliance door. Cooking resumes. Press and hold the n button for a few seconds and switch off the appliance with the % button. Note If you open the appliance door during cooking, the fan may continue to run.

Cancelling the setting MicroCombi operation This involves simultaneous operation of the grill and the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned. You can switch on all microwave power settings. Exception: 900 and 600 watt. Setting MicroCombi Example: microwave 360 W, 17 minutes and grill level 1. 1. Press the % button. Your appliance is ready for use. 2. Press the button for the microwave power setting you require.

A suggested cooking time appears. 3. Set the cooking time using the rotary selector. 4. Press the (button three times. The ¥ and [q] symbols are lit in the display. 5. Press the n button. Operation begins. The cooking time can be seen counting down.

The cooking time has elapsed A signal sounds. Combination mode is finished. 21 Changing the settings You may change the grill setting or cooking time at any time. Then, press the n button and cooking continues. Press the n button and switch off the appliance with the % button.

Cooking is paused. When you have closed the door, press the n button and cooking continues. Press the n button briefly. The appliance is paused. Press n again and cooking resumes.

Notes You can also set the grill setting first and then set the microwave power and cooking time. If you open the appliance door during cooking, the fan may continue to run. Cancelling cooking Opening the appliance door during cooking Pausing cooking Automatic programmes The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. You can select from 10 programmes. Setting the programme Once you have selected a programme, set the oven as follows. Example in the diagram: programme 2 with 1 kg weight.



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1. Press the % button.

Your appliance is ready for use. 2. Press the \backslash button. The first programme number appears in the display. 3. Select the programme number with the rotary selector. 4. Press the f button. The weight suggestion 0.50 kg appears in the display.

2.3 5. Turn the rotary selector to set the weight. 6. Press the n button. The programme starts.

The [r] cooking time counts down in the display. Programme has finished A signal sounds. The programme has finished, the appliance no longer heats. Use the % button to switch off the appliance or make new settings. You can stop the acoustic signal early by pressing the 0 button.

Press the % button. The appliance is switched off. Once the oven has started, the programme number and weight cannot be changed. With automatic programmes, you cannot change the cooking time. Cancelling the programme Changing the programme Changing the cooking time Notes on automatic programming Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down. @@Observe the accessories tips in the program table. Place the food in the cold appliance. @@With many dishes, a signal sounds after a certain time. Turn or stir the food.

@@Put the frozen food on a flat dish, e.g. a glass or porcelain plate. @@Liquid will be produced when defrosting meat, poultry or fish. @@Place beef, lamb and pork on the dish fatty side down first. @@After turning, remove any minced meat that has already defrosted. @@Potatoes Boiled potatoes: cut into pieces of a uniform size. Add 2 tablespoons of water per 100 g potatoes, and add salt to taste. Jacket potatoes: use potatoes of equal size. Wash the potatoes and prick them all over.

Place the wet potatoes in a dish. Do not add water. Rice Rice foams a lot during cooking. Therefore, use a high sided dish with a lid. Enter the uncooked weight (without liquid).

Add two to two and a half times the amount of liquid to the rice. Do not use boil in the bag rice. Vegetables Vegetables, fresh: cut into pieces of equal size.

@@The program is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g.

Do not add water to spinach or red cabbage. Baked potatoes Use potatoes of equal size. Wash the potatoes and prick them all over. Place the potatoes on the wire rack while they are still damp. @@@@Meal Vegetables Potatoes Rice Standing time approx. 5 minutes approx. 5 minutes. Strain the remaining water. 5-10 minutes Chicken halves Standing time Observe the signals for stirring and turning. Food Defrosting Meat and poultry Joints Flat pieces of meat Mince Chicken, poulard, duck Fish Whole fish, fish fillet, fish cutlet Bread and cake* Bread, whole, round or long, bread in slices, sponge cake, yeast cake, fruit flan P1 0.

2-2.0 kg Shallow cookware without lid. Programme Weight range number Cookware/ accessories P2 P3 0.1-1.0 kg 0.2-1.5 kg Shallow cookware without lid. @@High sided dish with lid. @@200 g-250 g Bake, frozen e.g.

@@You have two memories available [g] and [h]. @@Press the % button. Your appliance is ready for use. 2.7 2. Press the button for the microwave power setting you require.

The power and a suggested cooking time appear in the display. 3. Set the cooking time using the rotary selector. 4. @@The setting is stored and can be started at any time.

Storing another setting Make new settings and store them. @@1. Press the % button. Your appliance is ready for use. 2. Press the g or h button. The stored settings are displayed. 3. Press the n button. The memory starts.

The cooking time r counts down in the display. @@@@The memory has finished. Use the % button to switch off the appliance or make new settings.

@@Press the n button or open the appliance door. Cooking is paused. Press the n button once you have closed the appliance door. @@@@1. Press and hold the 0 button for several seconds. The first basic setting appears in the display. 2.

Change the basic setting with the rotary selector. 3. Confirm with the 0 button. The next basic setting appears in the display. @@4.

Finally, press and hold the 0 button for a few seconds. All settings are applied. @@@@Never use high pressure cleaners or steam jets. Risk of burning. Do not clean the appliance immediately after switching it off.

Allow the appliance to cool down. @@@@Unpleasant smells, e.g. after preparing fish, can be removed quite easily. Add a few drops of lemon juice to a cup of water. Place a spoon in the container to prevent delayed boiling. @@Do not use: H any caustic or abrasive cleaning agents. H metal or glass scrapers to clean the glass in the appliance door. H metal or glass scrapers to clean the door seal. H coarse scouring pads or cleaning sponges.

@@Do not use metal or glass scrapers for cleaning. @@@@Corrosion can form under such marks. @@@@For heavy soiling: Only use oven cleaner in a cold cooking compartment. Stainless steel Cooking compartment Cooking compartment made of stainless steel Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These agents scratch the surface. Allow the interior surfaces to dry thoroughly. Glass cleaner: Clean with a dish cloth. Do not use metal or glass scrapers for cleaning. Hot soapy water: Clean with a dish cloth; do not scrub.

Do not use metal or glass scrapers for cleaning. Hot soapy water: Soak and then clean with a dish cloth or a brush. Door panels Door seal Do not remove.

Accessories 31 Troubleshooting Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

If one of your dishes does not turn out as you had hoped, please refer to the Tested for you in our cooking studio section. You will find many cooking tips and tricks there. Problem The appliance does not work. Possible cause The plug is not plugged into the mains. Power cut.

Blown fuse. Remedial action/notes Plug it in. Check whether the kitchen light switches on. Look in the fuse box to make sure that the fuse for the appliance is OK. Switch off the circuit breaker in the fuse box. After approx. 10 seconds switch it on again. Press the n button or switch the appliance off. Operating error. The appliance is not in operation.

A cooking time appears in the display. The microwave does not switch on. The n button was not pressed after the setting had been made. The door is not properly closed. Check whether leftover food or a foreign object is trapped in the door. The n button was not pressed. Press the n button. It takes longer than before for the food to heat up. p The microwave power setting is Select a higher microwave too low. power setting.

You have placed a larger Double the amount = almost amount of food than normal in double the cooking time. the appliance. 3.2 Problem A signal sounds.

The two dots in the display are flashing. Possible cause The appliance is in demonstration mode.

Remedial action/notes 1. Press the 2 button. 2. Press and hold the \backslash button for 3 seconds. The demonstration mode is deactivated.

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The appliance switches off shortly after starting. Error message "H95" appears in the display. Error message "E723" appears in the display. Error message "Er1" appears in the display. Error message "Er11" appears in the display. "Button is jammed" The door is not properly closed. Open the door again and close it properly, if this does not help, contact the afterSales service. The door is not properly closed. Open and close the appliance with the ^ button. The temperature sensor is faulty.

The buttons are dirty or the mechanics have jammed. Call the afterSales service. Press all the buttons several times. Clean the buttons with a dry cloth. Open and close the appliance door. If this does not help, consult the afterSales service. Do not open the door. Disconnect from the mains or switch off the fuse in the fuse box and allow to cool down. Call the afterSales service. Error message "Er4" appears in the display.

There is extreme overheating (possibly a fire inside). Microwave power setting too high. Technical fault. Error message "Er18" appears in the display. d Risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained afterSales engineers. 33 AfterSales service Our afterSales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest afterSales service point in the phone book. @@@@E no.

@@@10 A This appliance complies with standard EN 55011 or CISPR 11. It is a group 2, class B product. @@@@Notes The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if this is specified in the tables. Before use, remove any accessories from the cooking compartment that you will not be using. The times specified in the tables are only guidelines. They depend on the quality and consistency of the food. Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the afterSales service. Always use an oven cloth or oven gloves when taking accessories or cookware out of the cooking compartment.

36 Defrosting, heating up and cooking with the microwave The following tables provide you with numerous options and settings for the microwave. The times specified in the tables are only guidelines. They may vary according to the ovenware used, the quality, temperature and consistency of the food. Time ranges are often specified in the tables. Set the shortest time first and then extend the time if necessary. It may be that you have different quantities from those specified in the tables. A rule of thumb can be applied: Double amount - just under double cooking time, half amount - half the cooking time. Stir or turn the food several times during the heating time. Check the temperature. Defrosting Place the frozen food in an open container on the cooking compartment floor. Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. Liquid will be produced when defrosting meat, poultry or fish. @Leave defrosted items to stand at room temperature for a further 10 to 30 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

37 Amount Whole joints of meat e.g. beef, pork or veal (with or without bones) Diced or sliced beef, pork and veal Mixed minced meat 800 g 1,000 g 1,500 g 200 g 500 g 800 g 200 g 500 g 800 g 600 g 1,200 g 400 g 300 g 600 g 300 g 300 g 500 g 125 g 250 g 500 g 1,000 g 500 g 750 g Microwave setting in watts Time in minutes 180 W, 15 min. + 90 W, 15 C 25 min. 180 W, 20 min. + 90 W, 20 C 30 min. 180 W, 25 min. + 90 W, 25 C 35 min. 180 W, 5 C 8 min. + 90 W, 5 C 10 min. 180 W, 8 C 11 min. + 90 W, 10 C 15 min. 180 W, 12 C 15 min. + 90 W, 15 C 20 min. 180 W, 2 min.

+ 90 W, 5 C 10 min. 180 W, 6 min. + 90 W, 8 C 13 min. 180 W, 10 min. + 90 W, 15 C 20 min. 180 W, 8 min. + 90 W, 10 C 15 min. 180 W, 15 min. + 90 W, 20 C 25 min. 180 W, 5 min. + 90 W, 10 C 15 min. 180 W, 3 min. + 90 W, 10 C 15 min. 180 W, 8 min. + 90 W, 15 C 25 min. 180 W, 10 C 15 min. 180 W, 6 C 9 min. 180 W, 8 min. + 90 W, 5 C 10 min. 180 W, 1 min. + 90 W, 1 C 2 min. 180 W, 1 min. + 90 W, 2 C 4 min. 180 W, 8 min. + 90 W, 5 C 10 min. 180 W, 12 min. + 90 W, 10 C 20 min. 90 W, 10 C 15 min. 180 W, 5 min. + 90 W, 10 C 15 min.

Notes Turn several times. Separate the parts when turning. Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted. Turn several times. Separate defrosted items. Turn half way through. Poultry or poultry portions Fish fillet, fish steak, slices Whole fish Vegetables e.g. peas Fruit e.

g. raspberries Butter Whole loaf Dry cakes e.g. creaming method cakes Juicy cakes e.g. fruit cake and quark cake Stir carefully during defrosting and separate the defrosted parts. Remove all the packaging. Turn half way through. Separate the pieces of cake when turning them. Only for cakes without icing, cream or crème pâtissière.

Only for cakes without icing or gelatine. 500 g 750 g 180 W, 5 min. + 90 W, 15 C 20 min. 180 W, 7 min. + 90 W, 15 C 20 min. 38 Defrosting, heating up or cooking frozen food Always place the ovenware on the cooking compartment floor. Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil. Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware.

The different components of the meal may not require the same amount of time to heat up. Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the container. Stir or turn the food two or three times during the defrosting, heating or cooking time. After heating, allow the food to rest for a further 2 C 5 minutes until it reaches an even temperature. This will help the food retain its own distinct taste, so it will require less seasoning. Amount Microwave setting in watts Time in minutes Notes Menu, plated meal, readyCmade meals in 2 to 3 parts Soups Stews Meat in sauce e.g. goulash Fish, e.g.

fillets Bakes e.g. lasagne and cannelloni Side dishes rice and pasta 300C400g 600 W, 8 C 13 min. 400 g 500 g 500 g 400 g 450 g 250 g 500 g 600 W, 8 C 12 min. 600 W, 10 C 15 min. 600 W, 10 C 15 min. 600 W, 10 C 15 min. 600 W, 3 C 7 min. 600 W, 8 C 12 min.

Add a little liquid. Separate the pieces of meat when stirring. You may add water, lemon juice or wine. 39 Amount Microwave setting in watts Time in minutes 600 W, 7 C 11 min. 600 W, 14 C 17 min. 600 W, 10 C 15 min. Notes Vegetables e.g. peas, broccoli and carrots Creamed spinach Heating food 300 g 600 g 450 g Add water to cover the base of the dish. Cook without adding any water.

Always place the ovenware on the cooking compartment floor. Always cover the food. If you do not have a suitable cover for your container, use a plate or special microwave foil.

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Take ready-to-eat meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up. When heating liquids, always place a spoon in the container to prevent delayed boiling. When delayed boiling occurs, this means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter. This can cause injuries and burns.

Stir or turn the food several times during the heating time. Check the temperature. After heating, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature. Amount Microwave settings in watts Time in minutes 600 W, 5 1/2 8 min. Notes Menu, plated meal, ready-made meals in two to three parts Drinks 125 ml 200 ml 500 ml 900 W, 1/2 1 min.

900 W, 1 1/2 2 min. 900 W, 3 1/2 4 min. Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.

Amount Microwave settings in watts Time in minutes 360 W, 1/2 1 min. 360 W, 1 1/2 2 min. 600 W, 1 1/2 2 min. 600 W, 2 1/2 3 min. 600 W, 7 1/2 10 min. 600 W, 5 1/2 7 min. 600 W, 7 1/2 8 min. 600 W, 2 1/2 3 min. 600 W, 3 1/2 5 min.

Notes Baby food e.g. baby's bottles Soup 1 bowl 2 bowls 50 ml 100 ml 200 ml 175 g 350 g 500 g 400 g 800 g 150 g 300 g Without the lid or teat. Always shake well after heating. You must check the temperature. Meat in sauce Stew Vegetables 1 portion 2 portions Cooking food Separate slices of meat. Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the container. Cook the food in covered ovenware. Food should be stirred or turned during cooking.

This will help the food retain its own distinct taste, so it will require less seasoning. After cooking, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature. @ @ Add 1 1/2 tbsp water per 100 g of vegetables. @ @ @ @ Add 1 1/2 tbsp water per 100 g, stir. Add double the amount of liquid.

Rice Desserts, e.g. @ @ Increase or decrease the cooking times according to the following rule of thumb: Double the amount = almost double the time Half the amount = half the time Set a shorter cooking time next time or select a lower microwave setting. Cover the food and add more liquid. Set a longer time. Larger amounts and deeper dishes take longer to cook. Stir the food during the cooking time and next time select a lower setting and a longer duration. The food becomes too dry. After the time has elapsed, the food is not defrosted, is not hot or is not cooked. At the end of the cooking time, the food is overcooked on the outside but undercooked in the middle. @ @ @ @ @ Rinse meat in cold water and dab it dry with kitchen towel. Do not add salt to the meat until it has been grilled. @ @ Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry. Dark meat, e.

g. beef, browns more quickly than lighter coloured meat such as veal or pork. Do not let this worry you. When grilling light coloured meat or fish fillets, these often only brown slightly on the surface, although they are cooked and juicy on the inside. Quantity Neck steaks Grilled sausages Fish steak 3 1/4 pieces 4 1/6 pieces 2 1/3 pieces Weight approx. 120 g each approx. 150 g each approx. 150 g each Grill setting high high high Time in minutes 1st side: approx. 15 minutes 2nd side: approx. 10 1/2 15 minutes 1st side: approx.

5 1/2 10 minutes 2nd side: approx. 7 1/2 12 minutes 1st side: approx. 10 minutes 2nd side: approx. 8 1/2 12 minutes Notes 1 1/2 2 cm thick Grease the wire rack with oil before grilling. Grease the wire rack with oil before grilling.

Fish, whole e.g. trout 2 1/3 pieces approx. 150 g each medium 1st side: approx. 10 minutes 2nd side: approx.

10 1/2 15 minutes Pre-toasting bread Toast with topping 2 1/6 slices 2 1/6 slices high medium or high 1st side: approx. 3 1/4 4 minutes 2nd side: approx. 3 1/4 4 minutes Depending on topping: approx. 5 1/2 9 minutes Set the first time using the rotary knob. Turn the food and then set the time for the second side. 43 Combined grill and microwave Use a high sided dish for roasting. This keeps the cooking compartment cleaner. Use large flat ovenware for bakes and gratins. Food takes longer to cook in narrow, deep containers and browns more on top. Check that your ovenware fits in the cooking compartment.

It should not be too big. Always set the maximum cooking time. Check the food after the shorter time specified. Leave the meat to rest for another 5 1/2 10 minutes before cutting it. This allows the meat juices to be distributed evenly so that they do not run out when the meat is cut. Bakes and gratins should be left to cook in the appliance for a further 5 minutes after the appliance has been switched off. Use the wire rack to place the ovenware on. Quantity Weight Roast pork, e.g. neck of pork Meat loaf max.

7 cm deep Chicken, halved Chicken portions, e.g. chicken quarters Duck breast Pasta bake (using pre-cooked ingredients) Potato gratin (made from raw potatoes) max. 3 cm deep Fish, scalloped Approx. 750 g Approx.

750 g Approx. 1200 g Approx. 800 g Approx. 800 g Approx. 1000 g Approx.

1000 g Microwave power setting in watts 360 W 360 W 360 W 360 W 180 W 360 W Grill setting low medium high medium high low Cooking time in minutes 35 1/2 40 mins Approx. 25 mins* 40 mins 20 1/2 25 mins 25 1/2 30 mins 25 1/2 30 mins Notes Turn after approx. 15 minutes. Place with the skin side up. Do not turn. Place with the skin side up. Do not turn. Sprinkle with cheese. 360 W medium Approx. 35 mins* Approx.

500 g 360 W high 15 mins Defrost frozen fish before cooking. 44 Quantity Weight Quark soufflé max. 5 cm deep Approx. 1000 g Microwave power setting in watts 360 W Grill setting low Cooking time in minutes 20 1/2 25 mins Notes Test dishes in accordance with EN 60705 The quality and correct operation of microwave appliances are tested by testing institutes using the following dishes. Solo microwave cooking Dish Custard, 1,000 g Sponge, 475 g Meat loaf, 900 g * Microwave power setting in W, cooking time in minutes 600 W, 11 1/2 12 mins + 180 W, 8 1/2 10 mins 600 W, 7 1/2 9 mins 600 W, 25 1/2 30 mins Notes Pyrex dish Pyrex dish, dia. 22 cm Square Pyrex dish*, 28 cm long Use the wire rack to place the cookware on. Solo microwave defrosting Dish Meat, 500 g Microwave and grill cooking Dish Microwave power setting in W, grill setting, cooking time in minutes 360 W, + grill setting II, 25 1/2 30 mins Notes Microwave power setting in W, cooking time in minutes Programme 1, 500 g or 180 W, 8 mins + 90 W 7 1/2 10 mins Notes Pyrex dish, dia. 24 cm Potato gratin, 1,100g Round Pyrex dish, dia. 22 cm 45 Dish Microwave power setting in W, grill setting, cooking time in minutes 1/2 360 W, + grill setting III, 40 1/2 45 mins Notes Cake Chicken, halved approx.



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