



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B6784N0GB. You'll find the answers to all your questions on the NEFF B6784N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF B6784N0GB**  
**User guide NEFF B6784N0GB**  
**Operating instructions NEFF B6784N0GB**  
**Instructions for use NEFF B6784N0GB**  
**Instruction manual NEFF B6784N0GB**



#### **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.

#### **Instruction for use**



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..... 52 53 55 56 56 57 60 62 63 64 65 65 69 69 73 73 76 77 77 78 79 80 81 82 4 *Important information* Read this instruction manual carefully. Only then will you be able to operate your appliance safely and correctly. Please keep the instruction and installation manual in a safe place. Please pass on these instruction manuals to the new owner if you sell the appliance. Before installation Disposing in an environmentally responsible manner Unpack the appliance and dispose of the packaging in an environmentally responsible manner. ó This appliance is labelled in accordance with the European Directive 2002/96/EC 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.

*Transport damage* Check the appliance for damage after unpacking it. 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 *Safety information* d This appliance is intended for domestic use only. Only use the microwave oven for preparing foodstuffs. 5 Adults and children must not operate the appliance without supervision - if they are physically, sensorially or mentally incapable of doing so - or if they lack the knowledge and experience required to operate the appliance correctly and safely. Children and the microwave d Children may only prepare meals with the solo microwave if they have been properly instructed. They must be able to operate the appliance correctly. They must understand the hazards indicated in the instruction manual.

When children use the appliance, they must be supervised to prevent them from playing with it. In combined operation mode, children may only use the appliance if they are supervised by adults. There is a risk of burning. Open the oven door carefully. Hot steam may escape.

Never touch the surfaces of heating and cooking appliances. Never touch the internal surfaces of the microwave oven or the heating elements. There is a risk of burning. Children must be kept at a safe distance from the appliance. Never place combustible items in the microwave oven.

*Risk of fire!* Never open the microwave oven door if there is smoke inside. There is a risk of burning. Switch off the microwave oven. Pull out the mains plug or switch off the appliance by the fuse in the fuse box. Never trap cables of electrical appliances in the hot oven door. The cable insulation could melt. There is a risk of short circuiting. Hot oven d Damaged microwave oven door or door seal d Never use the microwave if the microwave oven door is open or if the door seal is damaged. Otherwise microwave energy may escape.



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*Do not use the microwave again until it has been repaired.*

*6 Environment Inadequate cleaning d d Never expose the appliance to excessive heat or moisture. There is a risk of short circuiting. 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. Incorrect repairs are dangerous. There is a risk of electrocution! Repairs may only be carried out by after sales service technicians who have been fully trained by us. If the appliance is faulty, switch it off by the fuse in the fuse box or disconnect the appliance at the mains. Contact the after sales service. You must not open the casing.*

*The oven is a high voltage appliance. Risk of electrocution! Repairs d Carriers of electronic implants d For carriers of electronic implants, e.g. cardiac pacemakers, insulin pumps: Caution: there are powerful magnets in the switch handles. They enable the switch handles to be lowered.*

*Implants could be affected by magnetic fields. Do not therefore make direct contact with the appliance when setting or cleaning it. Loose food residues, fat, and meat juices can catch fire during oven cleaning. Risk of fire Before each cleaning process, remove large and obvious particles from the oven. Never hang flammable materials, such as tea towels, on the door handles.*

*Risk of fire The outside of the appliance becomes very hot during oven cleaning. Keep children at a safe distance. Never clean baking trays and tins with non stick coating in the oven cleaning mode. The high temperatures can destroy non stick coating and release poisonous fumes. There is a serious risk to health.*

*Oven cleaning d 7 Safety information for microwave operation Preparing food d 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. heated grain or cereal pillows could catch fire, even several hours later. Risk of fire.*

*Children are only permitted to use the solo microwave function if they have been instructed how to do so. They must be able to operate the microwave oven correctly. They must understand the hazards indicated in the instruction manual. Children must be supervised by adults at all times during combination oven operation. There is a risk of burning. Children and the microwave Microwave power and time d Do not select a microwave power or time setting that is higher than necessary. 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.*

*Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any liquid that penetrates this cavity could cause the ovenware to crack. There is a risk of injury. Meals heated in the microwave oven give off heat.*

*The ovenware can become hot. There is a risk of burning. Always use an oven cloth or oven gloves to remove ovenware and accessories from the microwave.*

*Ovenware d Packaging d Never heat meals in heat retaining packages. Risk of fire.*

*Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. 8 Airtight packaging may burst when food is heated. There is a risk of burning. Follow the information provided on the packaging. Always use an oven cloth or oven gloves to remove meals. Drinks d There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature woperating mode, temperature, and Adjust individually" for the automatic programs. Turning the function selector clockwise shows the types of heating and anticlockwise the programs. In the display, the chosen type of heating is displayed, and in the second line, a temperature or level as a default value. Operating mode Top/bottom heating Hot air*

*Hot air plus Bottom heating Thermo grilling Grill, small area Grill, large area Keep warm Combi microwave Oven cleaning Automatic programming Temperature range/levels 30 300°C 30 250°C 30 250°C 30 200°C 100 250°C low, moderate, high low, moderate, high 60 100°C low, high 11 Program groups 51 Programs 12 Control buttons and display panel Button 8 Rapid heating button P Clock button j Button M Timer button a Stop button Start button Use this button to change the line in the text display Use this button to heat up the oven quickly Use this button to set the time or set an end time ! Use this button to use functions from the memory Use this button to set the kitchen timer function independently of the oven This button stops oven operation or deletes the setting This button starts oven operation The values set can be seen in the display panel.*

*The text display leads you through the setting. It displays the selected operating mode and temperature or level. It displays the dishes in the automatic programs and information on the settings. The text displays can be shown in several languages. The heating indicator provides a visual display of the temperature increase. During grilling, automatic programs, and oven cleaning, the heating indicator is not displayed. Pop out knobs The knobs pop out. Simply press the control knob to release it or push it in. To do so, the knob must be vertical. You can turn the control knobs to the left or to the right The indicator above the knob goes out when you push the knob in.*

*13 Types of heating Different types of oven heating are available. You can therefore select the optimal method of preparation for each dish. Microwave Microwaves are converted to heat in foodstuffs. The microwave setting is suitable for defrosting, heating, melting and cooking food quickly. Top and bottom heating This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven.*

*This is the optimal method for cooking sponge cakes in tins and sponge flans and cakes in the universal pan. Top and bottom heating is also suitable for lean joints of beef, veal and game. Hot air A fan on the back wall distributes the heat from the top and bottom elements equally throughout the oven. You can use hot air to bake sponge cakes in tins. 14 Hot air plus A fan on the back wall distributes the heat from the top and bottom elements and ring element equally throughout the oven.*

*You can use hot air plus to bake cakes and biscuits on two levels. The oven temperatures required are lower than those required when cooking with the top and bottom heating elements. Additional baking trays may be obtained from specialist shops. Bottom heating Using the bottom heating element, you can bake or brown meals from below. This is also suitable for cooking meals in a water bath. Thermo grilling Grill elements and fans switch themselves on and off alternately. During the heating break, the fan distributes the heat generated by the grill all around the food.*



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Pieces of meat then become crispy and brown on all sides. Centre area grill Only the middle section of the grill heating element is switched on. This type of heating is ideal for cooking small quantities.

You save energy. Place the pieces to be grilled in the centre of the wire rack. 15 Full surf. area grill The entire surface under the grill element becomes hot. You can grill several steaks, sausages, fish or toast. Keep warm You can use temperatures of 60 °C to 100 °C to keep food warm. Note that warm food spoils easier, so you should not keep food warm for longer than 2 hours. Combination baking This setting combines the top and bottom elements with a low microwave setting. Sponge cakes in baking tins can be baked particularly quickly in this way. Combi microwave, low A low level of microwave power is automatically added to the oven function.

Sponge mixture in tins, short crust pastry dishes with moist fillings and cakes made from cake mix bake in half the time. Set the temperature given in the recipe and halve the cooking time. 16 Combi microwave, high A medium level of microwave power is automatically added to the oven function. Poultry, fish and bakes can be prepared in half the time. Set the temperature given in the recipe and halve the cooking time.

Oven and Accessories The accessories can be inserted into the oven at 3 different levels. 3 2 1 You can pull the accessories out by two thirds without causing them to tip. This enables easy removal of dishes from the oven. Wire rack For ovenware, cake tins, roasting tins and grilled foods. The wire rack can be used with the curvature facing up - or down (.

Universal pan For large roasts, dry and moist cakes, bakes and gratins. It can also act as a splash guard when grilling meat directly on the wire rack. To use this function, position the universal pan in level 1. Insert the universal pan with the tapered edge facing the oven door. 17 Glass pan Z6370X0 For large roasts, moist cakes, bakes, and gratins. It can also act as a splashguard if you are grilling meat directly on the wire rack. To do this, insert the glass pan at level 1. The glass pan can also be used as a surface for placing food on when you are using the microwave. Special accessory Enamel baking tray Z6360X0 for cakes and biscuits. Push the baking tray as far as possible into the oven, with the sloping edge facing towards the oven door.

Note Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Wipe away the condensation after cooking. Cooling fan The oven is equipped with a cooling fan. It switches on and off automatically when necessary. The warm air escapes above the door. The oven remains cold when the microwave is in operation. The cooling fan may switch on anyway. The fan may run on even when microwave operation has ended. 18 Before using for the first time This section tells you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the "Important information" section. Firstly, check to see if the j clock symbol and three zeros are flashing in the display. Set time" appears in the display. Set the time 1.

Set the time using the rotary knob. 2. Press the j clock button. The oven is now ready for use. Selecting the language for the text display Changing the language The texts appearing in the display of your appliance are in German.

You can choose different languages for the text display. 1. Press button "M" until "Sprache auswählen" is displayed in the first line. 2. Use button 8 to change to the second line. 3. Use the function selector to choose the language. 4. Press the "M" button. The language is saved.

19 Heating up the oven Method Heat the empty oven with the door closed to remove the new oven smell. 1. Using the function selector, choose hot air. 2. Use button 8 to change to the second line. 3. Use the function selector to set a temperature of 250 °C. 4. Press the j clock button. 20. 00 minutes is displayed. 5. Press the Start button. After 20 minutes, the oven switches itself off. End time" is displayed.

A signal sounds. Press the Stop button. The signal stops and the time is displayed again. Ventilate the kitchen for as long as the oven is heated. Pre cleaning the accessories Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

20 The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. Here you will find information about ovenware and how to set the microwave. Tables and tips The Tables and tips section contains a number of examples of how to defrost, heat and cook using the microwave. Ovenware Suitable ovenware Suitable dishes are heat resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat resistant plastic. These materials do not reflect microwaves. You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with gold or silver rims if the manufacturer guarantees that they are suitable for use in microwave ovens.

Unsuitable ovenware Metal ovenware is unsuitable. Metal reflects microwaves. Food in covered metal containers will remain cold. Important 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. 21 Perform the following test if you are unsure whether your ovenware is unsuitable for use in the microwave: heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated. Setting procedure Microwave power can be set to 1000 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings.

Example: Microwave power setting 600 W, 3 minutes 1. Press the button for the microwave setting you require. 2. Set the cooking time using the rotary knob. 22 3.

Press the Start button. The cooking time counts down in the display. The cooking time has elapsed. A signal sounds. The oven switches off. The display shows "End time" or "Oven cooling". The clock reappears in the display if you press the Stop button or open the oven door. You may change the cooking time at any time. Open the oven door. The program is interrupted.

The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue. @@ "Press Start button" appears in the display. Press the Stop button twice or open the oven door and press the Stop button once.



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Cooking time is displayed as follows: up to 1.00 min in blocks of 1 second up to 15.00 min in blocks of 10 seconds up to 1.00 h in blocks of 30 seconds up to 1.30 h in blocks of 5 minutes.

You can also set the cooking time first and then the microwave power setting. To change the cooking time Pausing Cancelling the setting Notes 23 Selecting several power settings in one cooking program You can select up to three power settings and cooking times for your dish. Make settings as described in steps 1 and 2. Then select second power setting and cooking time and if necessary a third. Now press the Start button.

The total cooking time appears in the display. It counts back to zero. The active power setting lights up more brightly. You can also select the same power setting twice: e.g.

600 W - 360 W - 600 W. The 1000 W power setting can only be selected once. Once the oven has been started, you can no longer change the cooking time.

Note Setting the oven There are various ways in which you can set your oven. Switching off the oven manually The oven switches off automatically The oven switches on and off automatically Tables and tips The oven switches off automatically when the meal is ready. You can leave the kitchen for a long time. You can set the oven so that you place the meal in the oven in the morning and it is ready at lunch time. In the Tables and tips" section, you will find suitable settings for many dishes. 24 Setting procedure 1. Turn the function selector Example: Top/bottom heating, 190 °C Top/bottom heating clockwise until the required type of heating appears.

The default temperature or setting is displayed in the second line. 2. Press the ok button 8 to move to the second line. Top/bottom heating 3. Use the function selector to set the required temperature or setting. Top/bottom heating 4. Press the Start button. Top/bottom heating 25 Switching off When the dish is ready, press the Stop button twice or open the oven door and press the Stop button once. The display goes out. You may change the temperature or grill setting at any time.

Open the oven door. The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue. @@ "Press Start button" appears in the display.

Press the Stop button twice or open the oven door and press the Stop button once. The display goes out. The heating indicator provides a visual display of increasing oven temperature. The heating indicator does not appear if you are grilling. Changing the setting Pausing Cancelling the setting Heating indicator If the oven is to switch off automatically 4.

Press the j clock button. Make the settings as described in steps 1 to 3. Set the cooking time for your dish. Example: Cooking time 45 minutes 20 minutes appears in the display. Set the required cooking time using the rotary knob. 26 5. Press the Start button. The cooking time counts down in the display. The cooking time has elapsed. A signal sounds.

The oven switches off. The display shows "End time" or "Oven cooling". The clock reappears in the display if you press the Stop button or open the oven door. You may change the cooking time and temperature at any time. Press the Stop button and open the oven door. Press the Start button after closing the door.

Press the Stop button twice or open the door and press the Stop button once. You can also set the cooking time first and then the type of heating and temperature. Select the cooking time using the rotary knob and then the type of heating using the function selector. Press the 8 button and change the temperature.

Start the oven. Changing the setting Pausing Cancelling the setting Note 27 If the oven is to switch on and off automatically Please remember that easily spoiled foods must not be allowed to remain in the oven for too long. Make the settings as described in steps 1 to 4. Do not start the oven yet. Example: It's 10:45 a.

m. The dish will take 45 minutes to cook and must be ready at 12:45 p.m. 5. Press the j clock button until "Set end time" is displayed.

The ! End time symbol flashes in the display and the end time is shown. This is the time at which the dish will be ready. Set end time 6. Use the rotary knob to set a later end time. Set end time 7. Press the Start button. The setting is adopted. The display will show the end time until the oven switches on. The ! End time symbol lights up. The oven switches on at the appropriate time.

To change the end time. The oven must not be switched on. Press the j clock button thrice and change the end time. 28 The cooking time has elapsed. A signal sounds. The oven switches off. The display shows "End time" or "Oven cooling". The clock reappears in the display when you press the Stop button.

Press the Stop button once. You can change the setting while the symbol is flashing.

The setting has been adopted if the symbol is lit. In the meantime, you can call up the preset time, duration and end time. To do so, press the j clock button. Cancelling the setting Note Rapid heating This allows you to heat up the oven particularly quickly. The rapid heating function is not suitable for all types of heating.

Suitable types of heating Top/bottom heat Hot air Hot air plus Rapid heating is also suitable for types of heating that combine the oven and the microwave.

The set cooking time will only begin after the preheating time has elapsed. Setting procedure 1. Set the oven as required. 2.

Press the P rapid heating button. The symbol P is displayed. The oven will heat up. 3. Press the Start button. 29 Rapid heating is complete You will hear a short signal. The P symbol disappears. Put your dish in the oven. Press the Start button again. Only at this point does the preset duration begin counting down.

Press the P rapid heating button. The symbol will go out. The rapid heating process is cancelled. Press the Stop button. To continue rapid heating, press the Start button again. The rapid heating function will not work if the temperature set is below 100 °C. If the temperature in the oven is only slightly below the temperature set, the rapid heating function is not necessary. It will not switch on. Cancelling the rapid heating function Pausing Notes Setting the combined oven and microwave function This involves the simultaneous operation of one type of heating with the microwave. The 1,000 W power rating cannot be combined with a type of heating.

Not possible" appears in the display. You can set up to three microwave settings and times, but only one type of heating and temperature. You can set a duration of up to 1 hour and 30 minutes. You can use the Combi microwave, low" or Combi microwave, high" type of heating instead of this setting. Suitable types of heating Top and bottom heating Hot air Hot air plus Thermo grilling Centre area grill Full surf. area grill 30 Setting procedure Example: Microwave power setting 600 W, 35 minutes, Thermo grilling 180 °C 1.



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Press the button for the microwave setting you require. 2. Set the required cooking time using the rotary knob. 3.

Turn the function selector clockwise until the required type of heating appears. Thermo grilling 4. Press the 8 button to move to the second line. Thermo grilling 31 5. Use the function selector to set the required temperature or setting. Thermo grilling 6. Press the Start button. The cooking time counts down in the display. Thermo grilling The cooking time has elapsed. Changing the setting Pausing A signal sounds.

The oven switches off. The display shows "End time" or "Oven cooling". Open the oven door or press the Stop button. You may change the temperature, grill setting or cooking time at any time. Open the oven door. The program is interrupted. The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue. @@ "Press Start button" appears in the display.

Press the Stop button twice or open the oven door and press the Stop button once. Make the settings as described in steps 1 to 5. Press the j clock button until "Set end time" is displayed. Use the rotary knob to set a later end time and then press the Start button again. You can also set the type of heating and temperature first and then the microwave power setting and cooking time.

Canceling the setting If the oven and microwave are to switch on and off automatically Note 32 Automatic programming Setting procedure You can use the automatic programming to defrost food with the greatest of ease and prepare a variety of dishes quickly and easily. The automatic programming contains 11 program groups covering a total of 51 programs. Example: Minced meat, deep frozen, 1000 g 1. Turn the function selector clockwise and select a program group. Defrosting 2.

Press the 8 button. The first program and default weight appear in the display. Bread, deep frozen 3. Use the function selector to select the required program. The default weight appears in the display. Minced meat, deep frozen 33 4. Use the rotary knob to set the weight required. Minced meat, deep frozen 5. Press the Start button. The time counts down in the display.

Minced meat, deep frozen The time has elapsed. A signal sounds. The oven switches off. "End time" appears in the display. If the oven is still hot, "Oven cooling" is displayed. Open the oven door or press the Stop button. If the food is not cooked to suit your taste, you can change it. Make the settings as described in steps 1 to 4. Press and hold the 8 button for a few seconds and use the function selector to move the lit field to the left or right. to the left = food cooked at lower intensity to the right = food cooked at higher intensity If you always like your food to be cooked at a lower or higher intensity, you can change the "Adjust individually" settings.

See the Basic settings section for more details. Adjusting the cooked food to suit individual tastes Adjust individually Information on the accessories You can obtain information on the accessories required by pressing the "M" memory button. 34 Pausing Open the oven door. The cooling fan may run on. Press the Start button again once you have closed the door.

The program will then continue. @@ "Press Start button" appears in the display. Press the Stop button twice or open the oven door and press the Stop button once. Please remember that easily spoiled foods must not be allowed to remain in the oven for too long. Make the settings as described in steps 1 to 4.

Press the j clock button until "Set end time" is displayed. Use the rotary knob to set the end time to later, and press the Start button again. The cooking time cannot be changed. Some programs require the food to be stirred or turned. "Please turn" or "Please stir" appears in the display. A signal sounds. The text remains in the display until the oven door is opened or the program is complete. Cancelling If the program is to switch on and off automatically Notes Notes on Automatic programs Remove the food from all packaging and weigh it. If you cannot enter the exact weight, round it up or down. For the programs, always use microwave proof ovenware such as glass, ceramic, or the universal pan.

See the notes on accessories in the program table. Place the food in the cold oven. A table with suitable foods, the appropriate weight range, and the required accessories is included at the end of the notes. It is not possible to set weights outside of the weight range. When cooking many dishes, you will hear a signal after a short period. Turn or stir the food as directed. 35 Defrosting If possible, freeze and store food flat and in portions at -18 °C. Put the frozen food on a flat dish, e.g. a glass or porcelain plate.

Cover thin pieces and protruding pieces with small pieces of aluminium foil. This prevents these parts from overcooking. Ensure that the foil does not touch the oven walls. After defrosting, allow the food to defrost for a further 10 to 90 minutes until it reaches room temperature. 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. Place beef, lamb and pork on the dish fatty side down first. Bread should only be defrosted in the required amounts, as it quickly becomes stale. After turning, remove any minced meat that has already defrosted. Poultry should be placed in the dish breast side down and poultry pieces skin side down.

Cover legs and wings with small pieces of aluminium foil. For whole fish, cover the tail with aluminium foil, for fish fillets cover the edges and for fish cutlets cover the protruding ends. Vegetables Vegetables, fresh: Cut into pieces of equal size. Add two tablespoons of water for every 100 g vegetables. Vegetables, frozen: This program is only suitable for blanched, and not pre cooked vegetables. 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. Potatoes Boiled potatoes: Cut into pieces of a uniform size. Add 2 tablespoons of water per 100 g potatoes, and add salt to taste.

36 Potatoes boiled in their skins: Use potatoes of equal size. Wash the potatoes and prick them all over. Place the wet potatoes in a dish. Do not add water.

Cereal products Cereal products foam a lot during cooking. Therefore use a tall dish with a lid for all cereal products. Enter the weight of the uncooked cereal product (without liquid). Rice: Do not use boil in the bag rice. Add two to two and a half times the amount of liquid to the rice. Polenta: For polenta, add two to three times the amount of water.

Couscous: Add two times the amount of liquid to the couscous. Quinoa: Add double the amount of liquid to the quinoa.



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Millet: Add two to two and a half times the amount of liquid to the millet. Fish Whole fish, fresh: Add 1 to 3 tablespoons of water or lemon juice. Fillet of fish, fresh: Add 1 to 3 tablespoons of water or lemon juice.

Breaded squid rings, deep frozen: They must be suitable for cooking in the oven. Poultry Place the chicken in the dish breast side down. Place chicken pieces in the dish skin side down. Cook the turkey breast without the skin. Add 100 150 ml liquid to the turkey breast.

Add another 50 100 ml liquid after turning if necessary. Meat Cook sirloin fatty side down first. Beef joint, roast veal, leg of lamb and roast pork: The roast should cover two thirds of the dish base. Add 50 ml liquid to the roast. Add another 50 100 ml liquid after turning if necessary. Add 50 100 ml liquid to the meat loaf. 37 Bake, deep frozen Potato products, deep frozen Snacks, deep frozen Place the meal in microwavable ovenware on the wire rack in shelf position 1. Chips, croquettes and fried potatoes must be suitable for preparation in the oven. Spring rolls and mini spring rolls must be suitable for preparation in the oven. Pretzels can be put in the oven without being defrosted beforehand.

Use pre cooked, deep frozen pizza and pizza baguettes. Some dishes need some cooling down time in the oven after the program has ended. Meal Vegetables Potatoes Cereal products Turkey breast Sirloin, beef joint, roast veal, leg of lamb, roast pork, meat loaf Standing time approx. 5 minutes approx. 5 minutes. Strain the remaining water. 5 10 minutes 10 minutes 10 minutes Pizza, deep frozen Standing time Program table Program group Program Defrosting Bread, deep frozen\*\*\* Cakes, dry, deep frozen\* Cakes, moist, deep frozen Minced meat, deep frozen\* Beef, deep frozen\*\* Wheat bread, mixed bread, wholemeal bread Sponge cake without icing, yeast cake Sponge cake with fruit without frosting, icing or gelatine, with no butter filling or cream Minced beef, lamb, or pork Beef joint, roast veal, steak 0.20 1.50 0.20 1.

50 0.20 1.20 0.15 1.00 0.

20 2.00 Flat dish without lid, Wire rack, level 1 Suitable foodstuffs Weight range in kg Ovenware/accessories, shelf height 38 Program group Program Lamb, deep frozen\*\* Boned pork, deep frozen\*\* Whole poultry, deep frozen\*\* Poultry pieces, deep frozen\*\* Whole fish, deep frozen\*\* Fish fillet, deep frozen\*\* Fish steak, deep frozen\*\* \* \* \* Suitable foodstuffs Leg of lamb, lamb shoulder, roast lamb Roasting joint without bones, roast chops, schnitzel, casserole Chicken, duck Chicken thigh, half a chicken, leg of goose, goose breast, duck breast Trout, haddock, cod Fillet of pike, cod, salmon, rosefish, pollock, pike perch Cod, pike, haddock, salmon steak Weight range in kg 0.50 2.00 0.20 2.

00 0.70 2.00 0.20 1.20 0.20 1.20 0.20 1.00 0.20 1.

00 Ovenware/accessories, shelf height Flat dish without lid, Wire rack, level 1 Signal to turn after C of the time has passed \*\*\* Signal to turn after C of the time has passed

Program group Program Vegetables Vegetables, fresh\* Vegetables, deep frozen\* \* Cauliflower, broccoli, carrots, cabbage turnips, leeks, peppers, courgettes Cauliflower, broccoli, carrots, cabbage turnip, red cabbage, spinach 0.20 1.00 0.15 1.00 Flat dish with lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Suitable foodstuffs Weight range in kg Ovenware/accessories, shelf height Signal to stir 1/2 of the time has passed Potatoes Boiled potatoes\* Jacket potatoes\* \* Firm potatoes, quite firm potatoes, floury potatoes Firm potatoes, quite firm potatoes, floury potatoes 0.20 1.00 0.20 1.00 Flat dish with lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Signal to stir 1/2 of the time has passed Cereal products Long grain rice\* Basmati rice\* 0.10 0.

50 0.10 0.50 Tall dish with lid, Wire rack, level 1 Tall dish with lid, Wire rack, level 1 39 Program group Program Natural rice\* Polenta\* Couscous\*\* Quinoa\* Millet\* \* \* \* Fish Whole fish, fresh Fish fillet, fresh Breaded squid rings, deep frozen\* \* Suitable foodstuffs Weight range in kg 0.10 0.50 0.10 0.50 0.10 0.50 0.10 0.

50 0.10 0.50 Ovenware/accessories, shelf height Tall dish with lid, Wire rack, level 1 Signal for stirring, depending on weight, after approx. 2 14 minutes. Signal to stir after 1 2 minutes. Trout, mackerel, pike perch Fillet of pike, cod, rosefish, pollock, pike perch 0,30 1,10 0.20 1.00 0.20 0.50 Tall dish with lid, Wire rack, level 1 Tall dish with lid, Wire rack, level 1 Universal pan, level 2 Signal to turn after C of the time has passed Poultry Whole chicken, fresh\* Chicken portions, fresh Turkey breast, fresh\*\*\* \* \* \* Chicken thigh, half a chicken Skinless turkey breast 0.

80 1.80 0.40 1.20 0.80 2.00 Tall dish with lid, Wire rack, level 1 Tall dish with lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Signal to turn after C of the time has passed if whole chicken Signal to turn after 1/2 of the time has passed Sirloin, 5 6 cm in height Sirloin, 5 6 cm in height 0.80 2.00 0.80 2.00 0.80 2.00 Upper leg, joint 0.80 2.00 Dish without lid, Wire rack, level 1 Dish without lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Meat Sirloin, fresh\* Sirloin, rare, fresh\* Beef joint, fresh\*\* Roast veal, fresh\* 40 Program group Program Leg of lamb medium rare, fresh\* Roast pork, fresh\* Roast pork + crackling Meat loaf \* \* \* Suitable foodstuffs Boned leg of lamb Boned neck joint, roast chops Weight range in kg 1.00 2.

00 0.80 2.00 0.80 2.00 Ovenware/accessories, shelf height Flat dish with lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Flat dish with lid, Wire rack, level 1 Dish with lid, Wire rack, level 1 Meat loaf, 8 cm in height 0.

80 1.50 Signal to turn 1/2 of the time has passed Signal to turn after D and C of the time has passed. 0.40 1.00 0.40 1.00 0.40 1.00 Dish without lid, Wire rack, level 1 Dish without lid, Wire rack, level 1 Dish without lid, Wire rack, level 1 Universal pan, level 2 Universal pan, level 2 Universal pan, level 2 Universal pan, level 2 Bake, deep frozen Lasagna bolognese, deep frozen Canneloni, deep frozen Macaroni bake, deep frozen Potato products, deep frozen Chips, thick cut, deep frozen\* Chips, thin cut, deep frozen\* Croquettes, deep frozen\* Fried potatoes, deep frozen\* \* Signal to turn after C of the time has passed. 0.

20 0.60 0.20 0.



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50 0.20 0.70 0.20 0.80 Snacks, deep frozen Spring rolls, deep frozen\* Mini spring rolls, deep frozen\* Pretzels, deep frozen \* Signal to turn 1/2 of the time has passed 0.10 1.00 0.

10 0.60 0.10 0.40 Universal pan, level 2 Universal pan, level 2 Pizza, deep frozen Pizza, precooked, thin base, deep frozen 0.30 0.  
50 Universal pan, level 1 41 Program group Program Pizza, precooked, thick base, deep frozen Mini pizza, precooked, deep frozen Pizza baguette, deep frozen Suitable foodstuffs Weight range in kg 0.40 0.60 0.15 0.60 0.

10 0.75 Ovenware/accessories, shelf height Universal pan, level 1 Universal pan, level 1 Universal pan, level 1 Memory You can use the memory to create your own programs. You can save the settings for six dishes and use them again at any time in the future. It is useful to use the memory if you are preparing a dish that requires several different settings, or if you prepare a particular dish frequently. You can also save a meal from the automatic program function. Storing the memory settings 1. Press the "M" memory Select one of the six memory locations and set it. Example: Memory location 1, 360 W, 7 minutes, hot air, 220 °C button. "Set memory" shows in the display and a 1 indicating the first memory location. To change the memory location, press the "M" memory button again.

Set memory 42 2. Press the button for the microwave setting you require. 3. Set the cooking time using the rotary knob. 4. Use the function selector to set the type of heating. Hot air 5. Press the 8 button to move to the second line. Hot air 43 6. Use the function selector to set the required temperature or grill setting. Hot air 7. Press the "M" memory button. "Stored" is shown in the display. The clock reappears in the display. Stored You can store the memory settings and start the oven at the same time.

To do this, press the Start button, not the "M" memory button. You can also store a meal from the automatic program function. Replacing the memory location If you want to replace a memory location, select the memory location. The old settings are displayed. Press the Stop button and select new settings. 44 Starting the Memory function The stored settings for your dishes can easily be called up. Place the dish in the oven. Example: Memory location 1, 360 W, 7 minutes, hot air, 220 °C 1. Press the "M" memory button. 1 appears for memory location 1. Hot air To change the memory location, press the "M" memory button again. 2. Press the Start button. The cooking time counts down in the display. Hot air The cooking time has elapsed.

Pausing A signal sounds. The oven switches off. The display shows "End time" or "Oven cooling". Open the oven door or press the Stop button. Open the oven door. The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue. @@ "Press Start button" appears in the display. @@ Press and hold the j hour button for six seconds.

All stored settings are deleted. Set memory" appears. You can now store new settings or press the Stop button. Select the memory location using the "M" memory button. Press the j hour button and extend the end time.

@@@ Set time" appears. Setting procedure 1. @@@@from summer to winter time Press the j clock button. @@@@ Turn the function selector until "Clock display" 3. Move to the second line using the 8 button and 4.

Press the "M" memory button. @@The clock is running in the background. @@@@ The basic setting is German. You can change all the basic settings individually at any time. @@Example: Changing language to English 1. Press and hold the "M" memory button for a few seconds. @@Press the 8 button to move to the second line. 3. @@Press the "M" memory button. @@@@ Locking the oven Hold down the Stop button for a few seconds.

Childproof lock active" is displayed in the display. All functions are blocked. Hold down the Stop button for a few seconds again. The lock is released. You can still set the time and timer when the oven is locked. The childproof lock remains active after a power cut. Unlocking Note Timer You can use the timer as a kitchen timer. It operates independently of the oven. The timer has a special signal. You can also set the timer if the childproof lock is active.

Setting procedure 1. Press the a timer button. Example: 20 minutes Set timer "Set timer" appears in the display. 50 2. Set the alarm time using the rotary knob.

Set timer 3. Press the a timer button. The time counts down in the display. The time has elapsed Changing the timer period Cancelling the setting A signal sounds. Press the a timer button.

The clock reappears in the display. Press the a timer button. Use the rotary knob to change the time, then press the a timer button again. Press the a timer button and then the Stop button. When the oven is in operation at the same time: Press the a timer button and set the time on the timer to zero using the rotary knob. Press the a timer button again. The oven continues to operate. 51 Safety switch off If you forget to switch off the oven, the safety switch off function will be activated. Oven operation will be interrupted. The temperature or grill setting determines when this will happen.

If the oven is no longer heating up, 5 appears in the display. Heating is interrupted until you press the Stop button.. The 5 will disappear. Now you can reset the oven. Cancelling safety switch off If you enter a duration, the oven will then switch off at the required time. The safety switch off is cancelled. Oven cleaning The oven is heated to approximately 480 °C. Residues from roasting, grilling or baking will then break down into ashes.

The automatic self cleaning, including the heating up and cooling down times, lasts for approximately 2 hours. What you should know For safety reasons, the oven door locks automatically. The oven door will not open until the "Oven door locked" display goes out. d Before oven cleaning The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel.

Keep children at a safe distance. Remove unsuitable accessories and all ovenware from the oven. 52 Cleaning accessories at the same time Insert the universal pan at level 2 to clean at the same time. The wire rack is not suitable for the oven cleaning mode. Loose food residue, grease and meat juices are flammable.

There is a risk of fire. Wipe the oven floor, the inside of the oven floor and the surface edges at the front of the oven with a damp cloth. Do not scour the seal on the oven. d d Never let non stick baking sheets and tins go through the oven cleaning cycle. The high temperatures damage the non stick coating and poisonous gases are released. There is a risk of serious damage to health.



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Clean the oven door and along the edges of the oven around the seal. Do not scour the seal. Setting procedure 1. Set function selector to oven cleaning.

Oven cleaning 53 2. Press the Start button. Oven cleaning The cleaning time has finished Calling up the cleaning duration "Oven door locked" display A signal sounds. "Oven door locked" and "Oven cooling" appear in the display. Press the j clock button. The remaining cleaning time without the cooling down time appears for a few seconds. The oven is very hot and is locked for your safety. The oven door will not open until the "Oven door locked" display goes out.

Press the Stop button twice. If the oven is already locked, the oven door will not open until the "Oven door locked" display goes out.

54 Cancelling the setting If oven cleaning is to switch on and off automatically You can set the oven so that the cleaning program runs at night, for example. You will then be able to use the oven whenever you want during the day. Example: If oven cleaning is to be finished by 11:00 p.m. 1.

Set function selector to oven cleaning. 2. Press the j clock button until "Set end time" is displayed. The end time symbol ! flashes in the display and the end time is shown. This is the time at which oven cleaning will be finished.

Set end time 3. Use the rotary knob to set a later end time. Set end time 4. Press the Start button. The setting is adopted. The end time is shown in the display. The end symbol ! lights up. The oven cleaning function switches on and off at the appropriate times. The cleaning time has finished Oven cleaning A signal sounds. "Oven door locked" and "Oven cooling" appear in the display.

The oven door will not open until the "Oven door locked" display goes out. 55 When the oven has cooled down Note Wipe away any remaining ash from inside the oven using a moist cloth. Under normal use, it is usually sufficient to clean the oven every two to three months. Cleaning only requires approx. 2.5 to 3.8 kilowatt hours. The special heat resistant enamel and the shiny parts in the oven may become dull or discoloured after time. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

Care and cleaning d Do not use high pressure cleaners or steam jets. There is a danger of short circuiting. Do not use caustic or abrasive cleaning agents.

The surface could be damaged. If a caustic substance comes into contact with the frontage, wash it off immediately with water.

Cleaning agents Appliance exterior Appliances with aluminium fronts Appliances with stainless steel fronts Use soapy water and dry with a soft cloth. Mild window cleaning agent. Using a soft window cloth or a non-fluffing microfibre cloth, wipe over the surfaces lightly in a horizontal direction. Use a soft cloth to subsequently dry off any soapy water. Remove limescale, fat and eggwhite marks and starchy residue immediately.

Special stainless steel cleaning agents can be obtained from the after sales service or from specialist shops. 56 Oven Hot soapy water or a vinegar solution. For heavy soiling: only use oven cleaner in a cold oven. It is recommended that you use oven cleaning. Seal Door panel Accessories Cleaning the enamelled surfaces of the oven Hot soapy water. Glass cleaner, The glass scraper should not be used for this purpose. Soak in hot soapy water. Clean with a brush or sponge. Use hot soapy water or a vinegar solution. It is best to use oven cleaner if the oven is very dirty.

Only use oven cleaner in a cold oven. Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti corrosion protection is guaranteed. Cleaning the glass panels You can remove the glass panels on the oven door for improved cleaning. Important burning.

the oven must be cold. There is a risk of d Removal 1. Open the oven door. 2. Loosen the two screws on the door with a flathead screwdriver (blade width 8 11 mm).

Hold the door panels with one hand when doing so. 57 3. Close the door and pull the front panel out upwards using the door handle. 4. Hold the panel and push the catches on the door upwards.

Slide the panel upwards and out Clean the glass panels with glass cleaner and a soft cloth. Do not use sharp tools or abrasive cloths or cleaners. The glass scraper should not be used for this purpose. Installing 1. Insert the panel and push it downwards until it engages. 58 2. The writing must be legible and in the top hand corner. 3. Press the catches down. 4.

Insert the panel into the guide, raise it slightly and hook it in at the top. 5. Raise the panel slightly and attach it at the top. 59 6. Open the door fully, while holding the panels with one hand. 7. Tighten the two screws on the door finger tight with a flathead screwdriver (blade width 8 11 mm), close the door. The oven must not be used again until the panels have been correctly installed. Troubleshooting Should a malfunction occur, it is often only due to a minor fault.

Please read the following instructions before calling the after sales service: Malfunction The oven does not work.

Possible cause The plug is not plugged in to the mains. Power cut Blown fuse Notes/remedial action 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 okay. 60 Malfunction Possible cause Faulty control Notes/remedial action 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 clock display. The oven is not in operation.

A cooking time appears in the display. Power cut The rotary knob was accidentally pressed. The Start button was not pressed after the setting had been made. Press the Start button or clear the setting by pressing the Stop button. Check whether leftover food or a foreign object is trapped in the door. Press the Start button. Select a higher microwave setting. Double the amount = almost double the cooking time. Stir or turn the food during cooking. Press the Stop button.

The microwave does not switch on. The door is not properly closed. The Start button was not pressed. The food takes longer than The microwave setting is too usual to heat up. low. You have placed a larger amount of food than normal in the oven. The food was colder than usual. A 5" is shown in the clock display.

The safety switch off was activated. The oven was operated for a long period without the setting being changed.

The temperature sensor has failed. The microwave has a malfunction.



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The clock display contains the error message E1" or E2". The clock display contains the error message E9", E10", or E11". Call after sales service. It is possible to use the microwave function alone. Press the Stop button. The fault message goes out. Start microwave operation again. If the fault message appears again, please call the after sales service.

It is possible to operate the oven without the microwave. 61 Malfunction The clock display contains the error message E13", E14", or E15". The clock display contains the error message E16" or E17". Microwave operation is cancelled for no obvious reason. Possible cause Door lock malfunction. Notes/remedial action Contact the after sales service. Technical fault. Contact the after sales service. The microwave has a fault. If this fault occurs repeatedly, please call the after sales service.

It is possible to operate the oven without the microwave. Repairs may only be carried out by fully trained after sales service engineers. Incorrect repairs may result in serious injury to the user. Replacing the oven lightbulb The oven lightbulb can be replaced. Heat resistant 12 V 20 W halogen bulbs are available from the after sales service or in specialized stores. When removing a new halogen bulb from the packaging, always use a dry cloth. This will increase the life of the bulb. Method 1. Switch off the fuse in the fuse box or unplug the oven at the mains. damage.

A 2. Place a tea towel in the cold oven to prevent 3. Remove the glass cover. To do this, open the glass cover at the bottom with your hand. If it proves difficult to remove the glass cover, try using a spoon.

(Fig. A) 62 B 4. Remove the lamp and replace with a lamp of the same type. (Fig. B) C 5.

Fit the glass cover back on. (Fig. C) 6. Remove the tea towel. Switch on the fuse in the fuse box again or plug in the mains power. Changing the door seal If the door seal is defective, it must be changed. Replacement seals for you appliance are available from our after sales service. Please specify the E number and FD number of your appliance. 1. Open the oven door.

2. Pull off the old door seal. 3. There are 5 hooks attached to the door seal. Use these hooks to fit the new seal to the oven door. Note: The joint at the bottom centre of the door seal is perfectly normal. 63 After Sales Service If your appliance needs repairing, you can contact our after sales service. You will find the address and telephone number of your nearest after sales service centre in the phone book. The after sales service centres listed will also be happy to advise you of a service point in your local area. E number and production number Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after sales service.

The nameplate with these numbers is located inside the oven. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning. E no. After sales service % FD no. This appliance complies with the standards EN 55011 and CISPR 11.

The product is classified in group 2, class B. Group 2 means that microwaves are used for the purpose of heating foodstuffs. Class B means that the appliance is suitable for use in a private household environment. 64 Tables and tips This table contains a selection of dishes and the optimum settings at which to cook them. You can use the table to look up which microwave setting, type of heating, and temperature are most suitable for your dish, which accessories to use, and at what height to set the wire rack.

You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong. 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. Insert the grid or the glass pan at level 1. Place the ovenware in the centre.

The food will then absorb the microwaves from all sides. Defrosting Place the frozen food in an open container on the wire rack. Delicate parts such as the legs and wings of chicken or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil must not touch the oven walls. You can remove the foil half way through the defrosting time. 65 Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. Turn to remove any liquid that results from defrosting. Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point.

Defrosting, heating up or cooking frozen foods Take ready made meals out of their packaging. They will heat up more quickly and evenly if you place them in microwavable dishes. Different parts of the meal may heat up at different rates. Food which is laid flat heats up quicker than if it is piled high. Therefore it is best to spread out the food so that it lies flat in the container.

You should not place layers of food on top of each other. Always cover the food. If you do not have a suitable lid for your dish, use a plate or special microwave foil. You should stir or turn the food two to three times during heating. Once you have heated up the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize.

The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices. Amount Menu, one course meal, ready made meal in two to three parts Soups Stews Slices or pieces of meat in sauce, e.g. goulash Fish, e.g. fillets 300 400 g 400 500 g 500 g 1.000 g 500 g 1.000 g 400 g 800 g Microwave setting (watts), Cooking time in minutes 600 watts, 11 15 mins. 600 watts, 8 13 mins.

600 watts, 10 15 mins. 600 watts, 20 25 mins. 600 watts, 12 17 mins. 600 watts, 25 30 mins. 600 watts, 10 15 mins. 600 watts, 18 23 mins. Notes covered covered covered covered covered 66 Amount Side dishes, e.g. rice, noodles Vegetables e.g.

peas, broccoli and carrots Creamed spinach 250 g 500 g 300 g 600 g 450 g Microwave setting (watts), Cooking time in minutes 600 watts, 2 5 mins. 600 watts, 7 10 mins. 600 watts, 8 12 mins. 600 watts, 13 18 mins. 600 watts, 11 16 mins.

Notes covered, add water covered, add 1 tbsp water simmer without adding water Heating food Take ready made meals out of their packaging. They will heat up more quickly and evenly if you place them in microwavable dishes.



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