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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF C54R60N0GB. You'll find the answers to all your questions on the NEFF C54R60N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF C54R60N0GB
User guide NEFF C54R60N0GB
Operating instructions NEFF C54R60N0GB
Instructions for use NEFF C54R60N0GB
Instruction manual NEFF C54R60N0GB



Dear customer,

You have decided to purchase a new microwave oven from Neff. We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance at the heart of your kitchen.

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

The detailed table of contents guides you quickly to all the important information:

- 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.
- 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.

Have fun cooking.

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Manual abstract:

H And we will show you how to make settings step by step. H The tables list numerous well known dishes and typical settings. All these dishes are tested in our cooking studio. H In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself. Have fun cooking. Instruction

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32 Dishes tested for you in our cooking studio ... 33 34 39 Test dishes in accordance with EN 60705 ... 40 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. Please include these manuals if you pass on the appliance to a new owner. Before installation Transport damage Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged during transportation. Only allow a licensed professional to connect the appliance. Warranty claims for damage caused by incorrect connection will not be accepted. Please observe the special installation instructions. Electrical connection Installation and connection Safety information This appliance is intended for domestic use only. It must only be used for food and drinks preparation. Adults and/or children must not operate the appliance without supervision H if they are not physically or mentally capable of so doing or H if they lack the knowledge and experience to operate it correctly and safety. Never let children play with the appliance. Hot cooking compartment Risk of burning. Never touch the hot surfaces of heating and cooking appliances. 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. 4 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 circuit breaker 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. Risk of burning. Never use to prepare food containing large quantities of drinks with a high alcohol content. Alcohol vapours may ignite in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully. Hot accessories Risk of burning. 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. Microwave energy may escape. Do not use the appliance again until 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. 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 a short circuit. Never expose the appliance to excessive heat or

moisture. Damaged cooking compartment door or door seal Heavily corroded surfaces Casing open 5 Incorrect repairs 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. 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. 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.



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Ovenware 6 Packaging 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. 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.

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. 7 Foods with a shell or skin 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. 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 8 Environmentally friendly disposal Dispose of packaging in an environmentally friendly manner. This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment WEEE. The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU. Your new appliance In this section, you will find information on H the control panel H the operating controls H the accessories Control panel Electronic clock Microwave power settings Series of operations Clock function button Main switch Rotary selector Programme/kg button Operating controls Programme selector 9 Operating controls Operating controls 90 180 360 600 900 Clock function button Rotary selector Main switch n Programme selector 3 1 Use Selects 90 watt microwave power setting. Selects 180 watt microwave power setting.

Selects 360 watt microwave power setting. Selects 600 watt microwave power setting. Selects 900 watt microwave power setting. Selects a series of operations. Selects the desired clock function. Makes settings within a clock function. Switches your appliance on and off. Selects automatic programmes. Sets the programme or weight. Opens the appliance door.

Selects a memory function. Press briefly = starts/pauses operation Press and hold continued cooking for cooking meat and heating delicate foods for heating and cooking food for heating liquids When you press a button, the selected power lights up. Note The microwave power can be set to 900 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings. Setting the microwave Example: microwave power 600 W, cooking time 10 minutes 1.

Press the main switch. The ~ symbol lights up. The appliance is ready for use. 2. Press the button for the microwave power setting you require.

The selected power setting lights up and a suggested cooking time is displayed. 3. Set the cooking time using the rotary selector. 4. Press the button. Operation begins. You will see the cooking time counting down. 14 The cooking time has elapsed A signal sounds. Microwave operation has finished. You can stop the audible signal early by pressing the clock function button.

Switch off the main switch or make new settings. Operation is suspended. Press the button after closing the door. Operation will then continue. This is possible at any time. Change the cooking time using the rotary selector. Press the button for the new microwave power setting. Use the rotary selector to set the cooking time and restart the microwave. Press and hold the button for a few seconds and switch off the main switch. Notes When you switch on the appliance with the ~ main button, the highest microwave power always appears in the display as a suggestion.

If you open the appliance door during cooking, the fan may continue to run. Opening the appliance door during cooking Changing the cooking time Changing the microwave power setting Cancelling operation 1,2,3 series of operations When setting a series of operations, you can set up to three microwave power settings and times. In this section, you will learn how to set a series of operations. Ovenware Always use heat resistant cookware which is suitable for microwaves. Setting a series of operations Prerequisite: press the main switch.

Your appliance is ready for use. 15 1. Press the button. The lights up for the first operation in the series. 2.

Set the first microwave power and cooking time. 3. Press the button again. The lights up for the second operation in the series. 4. Set the second microwave power and cooking time. 5. Press the button again. The lights up for the third operation in the series. 6.

Set the third microwave power and cooking time. 7. Press the button. Operation begins. The total cooking time is shown in the display and the currently activated operation is lit. The cooking time has elapsed A signal sounds. The series of operations has finished. You can stop the audible signal early by pressing the clock function button. Switch off the appliance or make new settings. Operation is suspended.



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The cooling fan may continue to run. Press the button again after closing the door. Operation will then continue. Changes can only be made before operation begins. Press the button to go to the desired setting and make the changes.

Press the illuminated button for the set microwave power setting. Make new settings or switch off the appliance. Press the button briefly. Press the button again to resume the operation. Opening the appliance door during operation Changing the setting Cancelling operation Pausing operation 16 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 7 programmes. Setting the programme Once you have selected a programme, make the settings as follows. Switch on the main switch. Example in the diagram: programme 2 with 1 kg weight. 1. Press the 0 button. The first programme number appears in the clock display. 2.

Use the programme selector to select the required programme. 17 3. Press the 0 button again. . kg is suggested in the clock display. 4. Set the weight using the programme selector. 5. Press the button. The programme starts.

The cooking time counts down in the display and the x symbol appears. The programme has finished A signal sounds. The appliance stops heating. 00:00 is shown in the display. Press the button and switch off the main switch.

You can stop the audible signal early by pressing the clock function button. Once the programme has started, you cannot change the programme number or weight. Press and hold the button for a few seconds and switch off the main switch. The appliance is switched off. Changing the programme Cancelling the programme 18 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. Place the food in a shallow, microwaveable dish, e.g. a glass or china plate. Do not cover the dish. Place the food in the cold appliance. A table of suitable food with weight ranges and accessories required can be found after the tips. It is not possible to set a weight outside the weight range. With many dishes, a signal sounds after a certain time. Turn or stir the food.

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. After defrosting, allow the food to defrost for a further 10 to 30 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.

Whole poultry should be placed in the dish breast side down and poultry pieces skin side down. Defrosting 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. 19 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. Add two tablespoons of water for every 100 g vegetables. Vegetables, deep frozen: this program is only suitable for blanched, 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. Standing time Some dishes need some cooling down time in the cooking compartment after the program has ended. Meal Vegetables Potatoes Rice Standing time approx.

5 minutes approx. 5 minutes. Strain the remaining water. 5 10 minutes 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 Flat cookware without lid. Programme Weight range number Cookware/ accessories P2 P3 0.1 1.0 kg 0.

2 1.5 kg Flat cookware without lid. Flat cookware without lid. 20 Food Cooking Potatoes Boiled potatoes, jacket potatoes Rice Fresh vegetables Cauliflower, broccoli, carrot, kohlrabi, leek, pepper, courgette Frozen vegetables Cauliflower, broccoli, carrot, kohlrabi, red cabbage, spinach * Programme Weight range number P4 P5 P6 0.2 1.

0 kg 0.05 0.3 kg 0.15 1.0 kg Cookware/ accessories Dish with lid.

High sided dish with lid. Dish with lid. P7 0.15 1.0 kg Dish with lid. Cream cakes, buttercream cakes, cakes with frosting, icing or gelatine are unsuitable. Memory Memory gives you the option to store your own programmes and call them up again. You have two memories for storing programmes: "M1" and "M2". Memory is useful for dishes that you prepare particularly often. In this section, you will read about H How to store programmes in the memory H How to start the memory function Storing settings in the memory Example: storing in memory location "M1".

1. Press the main switch. The ~ symbol lights up. Your appliance is ready for use. 2. Press the button for the microwave power setting you require. The power setting lights up and a suggested cooking time is displayed. 3. Set the duration using the rotary selector. 21 4.

Press and hold the 1 button for a few seconds. A signal sounds and "M1" appears in the clock display for the first memory location. You can select "M1" or "M2" using the programme selector. 5. Press and hold the 1 button for a few seconds.

A signal sounds. The setting is stored and can be started at any time. Storing a different setting Make the new settings and store. The old settings are overwritten. Notes The programmes which have been set remain stored even if there is a power cut.

You can also store the Series of operations. Starting the memory function The stored settings for your dish can be started at any time. 1. Press the main switch. The ~ symbol lights up. Your appliance is ready for use. 2. Press and hold the 1 button for a few seconds. 3. Select "M1" or "M2" using the programme selector.

4. Press the button. The memory function starts. You can see the cooking time x counting down in the display. Note Once the appliance has been started, you can no longer change the memory location. The cooking time has elapsed A signal sounds. The memory function has finished. You can stop the audible signal early by pressing the clock function button.



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@@Operation is suspended. After closing the door, press the button again.

Operation will then continue. Press and hold the button for a few seconds. The setting is cancelled. @@@@The appliance does not switch on or off automatically. @@@@To stop the audible signal early, press the clock function button.

H If required, you can correct the setting using the rotary selector. @@1. Press and hold the clock function button for a few seconds. The clock display switches off. @@2.

Press and hold the clock function button for a few seconds. The clock display switches on. Timer 1. @@Use the rotary selector to set the cooking time (e.g. : minutes). The setting is automatically applied. 3. A signal sounds once the time has elapsed. Press the clock function button.

@@1. Set a microwave power setting. 2. @@Set the cooking time using the rotary selector (e.g. : hours). The setting is automatically applied. 4. Press the button. The set cooking time counts down.

The cooking time has elapsed A signal sounds. The appliance stops heating. @@You may change the cooking time at any time. Using the rotary selector, turn the cooking time down to 0:00. The change is applied after a few seconds.

The cooking time is cancelled. @@@@Set the current time using the rotary selector. 3. Press the clock function button. Your setting is then applied.

Changing the clock For example, from summer to winter time. @@@@The ~ symbol lights up. The appliance is ready for use. 1. Press and hold the o button for several seconds. The first basic setting appears in the clock display. 2. @@3. Use the programme selector to make the desired setting. 4.

Finally, press and hold the o button for a few seconds. All settings are applied. @@This section explains how to properly care for and clean your appliance. d Danger of short circuiting. 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. Notes Slight differences in the colours on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal. Shadows on the door panel which look like streaks are light reflections from the oven light.

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.

Heat the water for 1 to 2 minutes at the maximum microwave power setting. Cleaning agents Surfaces are different and damage caused by using the wrong cleaning agent can be avoided by observing the information in the table below. 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. Rinse out new sponge cloths thoroughly before use. 28 Area Appliance front Cleaning agents Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use metal or glass scrapers for cleaning. Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove any flecks of limescale, grease, starch and egg white immediately. Corrosion can form under such marks. Special stainless steel cleaning agents can be obtained from the after sales service or from specialist retailers. Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth. 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 29 Faults and repairs It is not always necessary to call the after sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table. d Risk of electric shock. H Work on the appliance electronics must only be carried out by an expert H During work on the appliance electronics, the power supply to the appliance must be disconnected.

Switch off the circuit breaker or take out the fuse in your household fuse box Malfunction table 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. Possible cause Remedial action/notes Malfunction The appliance does not work. The plug is not plugged into the Plug it in. mains.

Power cut. Blown fuse. 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. Operating error. The appliance is not in operation. A cooking time appears in the display.

The button was not pressed Press the button or switch after the setting had been the appliance off using the made. main switch. 30 Malfunction The microwave does not switch on. Possible cause Remedial action/notes The door is not properly closed. Check whether leftover food or a foreign object is trapped in the door. The button was not pressed. Press the 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. A signal sounds. The two dots in the display are flashing. The appliance is in demonstration mode.

1. Press the button. 2. Press and hold the n button for 3 seconds. The demonstration mode is deactivated.

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. Error message "Er4" appears in the display. The door is not properly closed. Open the door again and close it properly, if this does not help, contact the after sales service. The door is not properly closed. Open and close the appliance with the 3 button.

The temperature sensor is faulty. The buttons are dirty or the mechanics have jammed. There is extreme overheating (possibly a fire inside). Microwave power setting too high. Technical fault. Call the after sales service. Press all buttons several times and, if this does not help, contact the after sales service. Do not open the door. Disconnect from the mains or switch off the fuse in the fuse box and allow to cool down.



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Call the after sales service.

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 after sales engineers. 31 After sales service Our after sales service is there for you if your appliance should need to be repaired.

You will find the address and telephone number of your nearest after sales service point in the phone book. The listed after sales service centres will also be pleased to give you the details of an after sales service point near you. E number and FD number Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after sales service. The rating plate bearing these numbers can be found on the right hand side after opening the appliance door. You can make a note of the number of your appliance and the telephone number of the after sales service in the space below to save time should it be required.

E no. After sales service % Please note that a visit from an after sales service engineer is not free of charge, even during the warranty period. FD no. Technical data Power supply Maximum total connected load Microwave power setting Microwave frequency Fuse 220 240 V, 50 Hz 1220 W 900 W (IEC 60705) 2,450 MHz min. 10 A 32 Dimensions (HxWxD) appliance cooking compartment VDE approved CE mark 38.2 x 59.4 x 31.9 cm 22.0 x 35.0 x 27.

0 cm Yes Yes This appliance complies with standard EN 55011 or CISPR 11. It is a group 2, class B product. Group 2 means that microwaves are produced for the purpose of heating food. Class B indicates that the appliance is suitable for domestic use. Dishes tested for you in our cooking studio Here you will find a selection of dishes and the ideal settings for them. We show you which microwave power setting is best for your dish and there are tips about cookware and preparation. 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 after sales service. Always use an oven cloth or oven gloves when taking accessories or cookware out of the cooking compartment. 33 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. 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. 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.

Amount Microwave setting in watts Time in minutes 180 W, 15 min. + 90 W, 15 25 min. 180 W, 20 min. + 90 W, 20 30 min. 180 W, 25 min. + 90 W, 25 35 min. 180 W, 5 8 min. + 90 W, 5 10 min. 180 W, 8 11 min. + 90 W, 10 15 min.

180 W, 12 15 min. + 90 W, 15 20 min. Notes Turn several times. Whole joints of meat e.g.

beef, pork or veal (with or without bones) Diced or sliced beef, pork and veal 800 g 1,000 g 1,500 g 200 g 500 g 800 g Separate the parts when turning. 34 Amount Mixed minced meat 200 g 500 g 800 g 600 g 1,200 g 400 g 300 g 600 g 300 g 500 g 125 g 250 g 500 g 1,000 g 750 g Microwave setting in watts Time in minutes 180 W, 2 min. + 90 W, 5 10 min. 180 W, 6 min. + 90 W, 8 13 min.

180 W, 10 min. + 90 W, 15 20 min. 180 W, 8 min. + 90 W, 10 15 min. 180 W, 15 min. + 90 W, 20 25 min. 180 W, 5 min. + 90 W, 10 15 min. 180 W, 3 min. + 90 W, 10 15 min.

180 W, 8 min. + 90 W, 15 25 min. 180 W, 10 15 min. 180 W, 6 9 min. 180 W, 8 min. + 90 W, 5 10 min. 180 W, 1 min. + 90 W, 1 2 min. 180 W, 1 min. + 90 W, 2 4 min.

180 W, 8 min. + 90 W, 5 10 min. 180 W, 12 min. + 90 W, 10 20 min. 90 W, 10 15 min.

180 W, 5 min. + 90 W, 10 15 min. Notes 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 crme ptissire. Only for cakes without icing or gelatine. 500 g 750 g 180 W, 5 min. + 90 W, 15 20 min. 180 W, 7 min. + 90 W, 15 20 min.

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. 35 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. @@@@@goulash Fish, e.

g. fillets Bakes e.g. lasagne and cannelloni Side dishes rice and pasta Vegetables e.g. @@600 W, 10 15 min. 600 W, 3 7 min.

600 W, 8 12 min. 600 W, 7 11 min. 600 W, 14 17 min. 600 W, 10 15 min. Add a little liquid. Add water to cover the base of the dish. Cook without adding any water. Separate the pieces of meat when stirring. You may add water, lemon juice or wine. 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. 36 Take ready to eat meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware.

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The different components of the meal may not require the same amount of time to heat up .

d 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 8 min. Notes Menu, plated meal, ready made meals in two to three parts Drinks 125 ml 200 ml 500 ml 50 ml 100 ml 200 ml 175 g 350 g 500 g 400 g 800 g 150 g 300 g 900 W, 1 min. 900 W, 1 2 min. 900 W, 3 4 min. 360 W, min. 360 W, 1 min. 360 W, 1 2 min. 600 W, 1 2 min.

600 W, 2 3 min. 600 W, 7 10 min. 600 W, 5 7 min. 600 W, 7 8 min. 600 W, 2 3 min. 600 W, 3 5 min. Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating. Without the lid or teat.

Always shake well after heating. You must check the temperature. Baby food e.g. baby's bottles Soup 1 bowl 2 bowls Meat in sauce Stew Vegetables 1 portion 2 portions Separate slices of meat.

37 Cooking food 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. @@After cooking, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature.

Quantity Microwave power setting in W and duration in minutes 600 W, 25 30 mins 600 W, 7 12 mins 600 W, 25 30 mins 600 watts, 5 10 mins 600 watts, 10 15 mins Add 6 tbsp water. Cut vegetables into pieces of equal size. Add 1 2 tbsp water per 100 g of vegetables. Cut potatoes into equal sized pieces. Add 1 2 tbsp water per 100 g, stir. Add double the amount of liquid. Notes Turn halfway through the cooking time. Whole chicken, fresh without giblets Fish fillet, fresh Meat loaf Vegetables, fresh 1,200 g 400 g 750 g 250 g 500 g Side dishes, e.g. Potatoes 250 g 500 g 750 g 125 g 250 g 600 W, 8 10 mins 600 W, 10 15 mins 600 W, 15 22 mins 600 W, 4 6 + 180 W 14 16 mins 600 W, 6 8 + 180 W 14 16 mins 600 W, 5 7 mins Rice Desserts, e.

g. Custard (instant) 500 ml Fruit, compote 500 g 600 W, 9 12 mins Uncovered dish Stir the custard thoroughly 2 to 3 times during cooking using an egg whisk. 38 Tips for microwave operation No settings are given for specified amounts of food. 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. After defrosting, the poultry or meat is cooked on the outside but still frozen in the middle. Next time select a lower microwave setting. In addition, turn large amounts of meat or poultry frequently when defrosting. 39 Test dishes in accordance with EN 60705 The quality and function of microwave appliances is tested by testing institutes using the following dishes.

Solo microwave cooking Meal Custard, 1000 g Sponge, 475 g Meat loaf, 900 g Microwave power setting in W, cooking time in minutes 600 W, 11 mins + 180 W, 10 15 mins 600 watts, 7 9 mins 600 watts, 25 30 mins Notes Pyrex Pyrex, 22 cm diameter Pyrex cake tin, 28 cm long Solo microwave defrosting Meal Meat, 500 g Microwave power setting in W, cooking time in minutes Programme 1, 500 g or 180 W, 7 mins + 90 W 10 15 mins Notes Pyrex, 24 cm diameter 40 .



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