



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF C57M70S0GB. You'll find the answers to all your questions on the NEFF C57M70S0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF C57M70S0GB**  
**User guide NEFF C57M70S0GB**  
**Operating instructions NEFF C57M70S0GB**  
**Instructions for use NEFF C57M70S0GB**  
**Instruction manual NEFF C57M70S0GB**



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. Table of contents*

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.. 43 44 49 49 51 52 56 56 57 58 60 4 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 *Damage during transport* Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged during transportation. Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break off.

Only a licensed expert may connect the appliance. Warranty claims for damage caused by incorrect connection will not be accepted. Please observe the special installation instructions. Transporting the appliance *Electrical connection* Installation and connection Information for your safety This appliance is intended for domestic use only. This appliance must only be used for preparing food and drink. Adults and children must not operate the appliance without supervision, H if they are physically or mentally incapable of doing so or H if they lack the knowledge and experience to operate it correctly and safety. Never let children play with the appliance. 5 *Hot cooking compartment* There is a risk of burns. Never touch the hot surfaces of heating and cooking appliances. Never touch the internal surfaces of the cooking compartment or the heating elements.

Open the cooking compartment door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance at all times. There is a risk of fire. Never store combustible items in the cooking compartment. Never open the cooking compartment door if smoke can be seen in the appliance.

Switch off the appliance. Pull out the mains plug or switch off the fuse in the fuse box. There is a risk of a short circuit. Never trap cables of electrical appliances in the cooking compartment door when it is hot.

The cable insulation could melt. There is a risk of burns. Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully.

Hot accessories There is a risk of burns. Always use an oven cloth or oven gloves to remove hot accessories from the appliance. There is a risk of serious damage to health. Never use the appliance if the cooking compartment door or the door seal is damaged. Otherwise microwave energy may escape. Only use the appliance again once it has been repaired. There is a risk of serious damage to health. The surface of the appliance could rust through over time if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis. Damaged cooking compartment door or door seal Heavily corroded surfaces 6 *Casing open* There is a risk of electric shock. Never remove the casing. The appliance is a high voltage appliance. There is a risk of serious damage to health. Never remove the casing.

It prevents microwave energy from escaping. Hot or humid environment There is a risk of short circuiting. Never expose the appliance to intense heat or humidity. There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of

*our experienced after sales engineers. You must not open the casing. The appliance is a high voltage appliance. The casing prevents microwave energy from escaping. If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after sales service. Incorrect repairs Information on the microwave Preparing food There is a risk of fire.*



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Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated slippers and grain or cereal pillows could catch fire, even several hours later. There is a risk of injury. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Moisture that has penetrated this cavity could cause the ovenware to crack. Only use ovenware that is suitable for use in a microwave. Ovenware 7 There is a risk of burns. Hot food can heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware and accessories from the cooking compartment. Microwave power and time There is a risk of fire. Do not select a microwave power or time setting that is higher than necessary. The food could catch fire and cause damage to the appliance. Follow the information provided in this instruction manual. There is a risk of fire. Never heat food in heat retaining packages.

Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. There is a risk of burns. Airtight packaging may burst when food is heated. Follow the information provided on the packaging. Always use an oven cloth or oven gloves to remove meals. Drinks There is a risk of scalding There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. If the container is only shaken a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.

Packaging There is a risk of explosion. Never heat drinks or other food in containers that have been tightly sealed. 8 Never overheat alcoholic drinks. Baby food There is a risk of burns. Never heat baby food in closed containers.

Always remove the lid or teat. Stir or shake well after the food has been heated. This ensures even heat distribution. Check the temperature of the food before it is given to the child. There is a risk of burns.

Never cook eggs in their shells. Never reheat hard boiled eggs as they can explode even after microwave operation has ended. The same applies to shellfish and crustaceans. Always prick the yoke when baking or poaching eggs. Always prick the skin of foodstuffs with solid peels or skins such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting. Drying food Food with a low water content Cooking oil There is a risk of fire. Never use the microwave to dry food. There is a risk of fire. Never defrost or heat food with a low water content, e.g. bread, at too high a power or for too long. There is a risk of fire. Never use the microwave to heat cooking oil on its own. Foods with a shell or skin Causes of damage Water in the hot cooking compartment Fruit juice Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the ceramic floor panel. When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. 9 Technical fault Cooling with the appliance door open Never use the enamel baking tray when cooking with microwave operation. It will result in a technical fault.

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 open slightly, 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 programmes You can find out how to make the settings in the individual sections. 14 Switching off Turn the operating mode selector back and push in. The appliance switches off and the time appears in the clock display. Before using the appliance for the first time This section contains information on H how to set the time on your appliance after the power is connected H how to clean your appliance before using it for the first time Setting the clock : and the KJ3 symbols light up in the display. 1.

Set the current time using the rotary selector. 2. Press the clock function button. Your setting is then applied. Changing the clock To change the clock subsequently, press the clock function button repeatedly until the KJ and 3 symbols light up. Use the rotary selector to change the time. 15 Note In order to reduce the energy consumption of your appliance in standby, you can switch off the clock display. Refer to the section entitled Electronic clock. Heating up the cooking compartment Heat up the empty cooking compartment with the door closed to remove the new smell. Set to 3 hot air and 240 C.

Ensure that no packaging has been left in the cooking compartment. 1. Use the operating mode selector to select 3 hot air. 2. Use the temperature selector to set the temperature to 240 C. 3. Press the button. After 60 minutes, switch off the appliance with the operating mode selector. The current time is displayed. Clean the cooled cooking compartment with hot soapy water.

Cleaning the accessories before use Before using the accessories, clean them thoroughly using a cloth and soapy water. Using the appliance In this section, you will read about, H which operating modes are available for your oven H how to select an operating mode and temperature H how to set rapid heating 16 The following operating modes are available for your oven. When you make a setting, a default temperature is always displayed. Operating mode Default temperature in C, grill setting 160 160 160 3 Temperature range in C, grill setting 40 250 100 250 100 250 2, 1 3 Hot air 4 Convection grilling = Hot air grilling + Grill, large area ( Grill, small area Setting the operating mode and temperature Example in figure: hot air 3, 190 C. 1.

Set the operating mode using the mode selector. 2. Set the temperature or grill setting using the temperature selector. 17 3. Press the button. The operation starts. The temperature control heating up bars appear in the temperature display. Switching off Opening the oven door during operation Pausing operation Changing the temperature or grill setting Cancelling the operation Once the dish is ready, switch off the oven using the mode selector, or make new settings. Operation is paused. Press the button after closing the door. The operation continues. Press the button to pause the operation. Press the button again to resume the operation. This can be done at any time. Use the rotary selector to change the temperature or grill setting.

Then press the button to resume operation. Press the button and switch off the mode selector. Note If you also set a cooking time, the set operation will automatically switch off after this time. See the section entitled Electronic clock. Setting rapid heating Suitable operating mode Rapid heating is not suitable for all operating modes.



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H 3 Hot air H 4 Convection grilling H = Hot air grilling The rapid heating function will not work if the set temperature is below 100 C. If the temperature in the cooking compartment is only slightly below the set temperature, the rapid heating function is not necessary, and therefore does not switch on.

Prerequisite: an operating mode and temperature must be set. 1. Set the operating mode and temperature.

2. Press the button. The appliance heats up. Suitable temperatures Setting rapid heating 18 3. Press the clock function button repeatedly until the KJ and f symbols light up and appears in the clock display.

4. Turn the rotary selector clockwise. appears in the clock display and the f symbol lights up. Rapid heating is switched on. To obtain an even cooking result, do not place your dish into the oven until rapid heating has finished.

Rapid heating has finished Rapid heating switches off once the set temperature has been reached. The f symbol goes out. Put your dish in the oven. Press the clock function button repeatedly until appears in the clock display. Turn the rotary selector anti clockwise until appears in the clock display. The f symbol appears in the clock display. Notes If you change an operating mode, rapid heating is cancelled. Once started, a set cooking time begins to count down immediately, independently of rapid heating. Cancelling rapid heating The microwave Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.

e. on its own, or in combination with a different type of heating. In this section, you will find H information about cookware H how to set the microwave Note In the Tested for you in our cooking studio section, you will find examples for defrosting, heating and cooking with the microwave oven. 19 Notes regarding ovenware Suitable ovenware Suitable dishes are heat resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat resistant plastic. These materials allow microwaves to pass through. You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves. Unsuitable ovenware Metal ovenware is unsuitable. Metal does not allow microwaves to pass through.

Food in covered metal containers will remain cold. Caution Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door.

Ovenware test Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable 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. Microwave power settings Use the button to set the desired microwave power. 90 watts for defrosting delicate foods 20 180 watts 360 watts 600 watts 1,000 W for defrosting and 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 1,000 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 setting 600 W, cooking time 15 minutes the mode selector must not be pressed in, but should be in the 0 position. 1. Press the button for the microwave power setting you require. The selected power setting lights up and a suggested cooking time is displayed. 2.

Set the cooking time using the rotary selector. 3. Press the button. The microwave begins to operate. You will see the cooking time counting down. The cooking time has elapsed A signal sounds. Microwave operation has finished. Switch off the appliance or make new settings. You can stop the audible signal early by pressing the clock function button. Operation is paused.

Press the button after closing the door. The operation continues. This can be done at any time. Change the cooking time using the rotary selector. Opening the appliance door during operation Changing the cooking time 21 Changing the microwave power setting Cancelling operation Press the button for the new microwave power setting.

Use the rotary selector to set the cooking time and restart the microwave. Press the button for the set microwave power setting. Make new settings or switch off the appliance. Notes When you make settings, the highest microwave power setting always appears as the default. If you open the appliance door during cooking, the fan may continue to run.

MicroCombi operation This involves the simultaneous operation of one operating mode with the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned. In this section, you will read about H which operating modes and microwave power are suitable H how the MicroCombi operation is set Suitable operating modes H 3 Hot air H 4 Convection grilling H = Hot air grilling Rapid heating cannot be activated with MicroCombi operation. Suitable microwave power settings All microwave power settings can be combined with an operating mode, except 1,000 watt power. 22 Setting a combination Example: Microwave 360 watts, 17 minutes and hot air grilling = 180 C. 1. Set the operating mode using the mode selector. 2. Use the temperature selector to set the temperature. 3.

Press the button for the microwave power setting you require. : min appears in the clock display. 4. Set the cooking time using the rotary selector. 5. Press the button. The operation starts. You will see the cooking time counting down. The cooking time has elapsed Opening the appliance door during operation Changing the temperature or cooking time Changing the microwave power setting Cancelling the operation A signal sounds. MicroCombi operation has finished.

To stop the signal, press the clock function button. Switch off the appliance or make new settings. Operation is paused. The cooling fan may continue to run. Press the button after closing the door.

The operation continues. This can be done at any time. Change the cooking time or temperature using the temperature selector or 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 the illuminated button for the set microwave power setting. Make new settings or switch the oven off. Briefly press the button. Microwave operation is paused. Press the button again to resume the operation. Pausing operation 23 1,2,3 series of operations You can use the series of operations function to set up to three different settings and times and then start.



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In this section, you can find out how to set the series of operations. Suitable for H all operating modes H all microwave power settings Ovenware Always use heat resistant cookware which is suitable for microwaves. Setting a series of operations The mode selector must not be pressed in. 1.

Press the button. The lights up for the first operation in the series. 2. Set the first microwave power setting and cooking time. 3. Press the button again. The lights up for the second operation in the series. 4. Set the second microwave power setting and cooking time. 5.

Press the button again. The lights up for the third operation in the series. 6. Set the third microwave power setting and cooking time. 7.

Press the button. The operation starts. In the clock display, the total cooking time is displayed and the currently activated operation is lit. The cooking time has elapsed A signal sounds. The series of operations has finished.

To stop the signal, press the clock function button. Switch off the appliance or make new settings. 24 Opening the appliance door during operation Changing the setting Operation is paused. The cooling fan may continue to run. Press the button again after closing the door. The operation continues. Changes can only be made before operation starts. 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.

Briefly press the button. Press the button again to resume the operation. Note You can also combine a type of heating with a series of operations. First set the series of operations. Cancelling the operation Pausing operation Electronic clock Your appliance has various clock functions. In this section there are explanations of H the clock display H how the minute minder is set H how your appliance is automatically switched off (operating duration) H how the clock is set or changed 25 Clock display Clock function button Rotary selector Clock function Q x 3 f Timer Cooking time Clock Rapid heating Use You can use the timer as an egg timer or a kitchen timer. The appliance does not switch off automatically. The appliance switches off automatically after a set cooking time (e.g.: hours).

Setting the clock Shortens the preheat time Notes H Between : and ., the clock display is dimmed, if no settings are made or no clock functions are activated during this time. H When the timer and cooking time clock functions are in use, a signal sounds and the corresponding symbol flashes when the set time has expired. To stop the audible signal early, press the clock function button. H You can call up your settings at any time. Press the clock function button repeatedly, until the corresponding symbol lights up.

H If required, you can correct the setting using the rotary selector. 26 H If you wish to cancel a setting, turn the set time down to : and switch the appliance off. Switching the clock display off and on 1. Press and hold the clock function button for a few seconds. The clock display switches off.

If a function is activated, the corresponding symbol remains lit. 2. Press and hold the clock function button for a few seconds. The clock display switches on. Timer 1. Press the clock function button repeatedly until the KJ and Q symbols light up. 2. Use the rotary selector to set the cooking time (e.g. : minutes).

The setting is automatically applied. Cooking time Automatic switch off after a set cooking time. 1. Set the operating mode and temperature. 27 2. Press the clock function button repeatedly until the KJ and x symbols are lit. 3. Set the cooking time using the rotary selector (e.g. : hours).

4. Press the button. The appliance heats up. The appliance switches off automatically once the cooking time has elapsed. Setting the clock 1.

Press the clock function button repeatedly until the KJ and 3 symbols light up. 2. 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 Make the settings as described in steps 1 and 2. 28 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 15 programmes. Setting the programme If you have selected a programme, set the oven.

Prerequisite: the mode selector must not be pressed in. Example in figure: programme 2 with 1 kg weight. 1.

Press the n button. The first programme appears. 2. Select the desired programme using the temperature selector. 29 3. Press the n button again. The temperature display suggests a weight. 4. Set the weight using the temperature selector. 5.

Press the button. The programme starts. You will see the cooking time x counting down in the clock display. The programme has finished Changing the programme Cancelling the programme A signal sounds. The oven stops heating.

00:00 is shown in the display. Switch off the oven or make new settings. Once the programme has started, you cannot change the programme number or weight. Press the button and switch off the mode selector. Notes for the automatic program Remove the food from its packaging and weigh it.

If you are unable to enter the exact weight, enter the closest possible weight. Place the food in a shallow, microwaveable dish, e.g. a glass or china plate. Do not cover the dish. 30 Place the food in the cold oven. You will find a table showing suitable foods, respective weight ranges and the necessary accessories attached to these notes. It is not possible to set a weight outside of the weight range. With lots of dishes, a signal will sound after a certain length of time. Turn the food or stir it.

Defrosting As far as possible, freeze and store food flat and in portion sized quantities at -18 C. Place the frozen food on a shallow dish, e.g. a glass or porcelain plate. After defrosting, allow the food to defrost for a further 15 to 90 minutes until it reaches room temperature. Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods. 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 portions skin side down.

Vegetables Vegetables, fresh: Cut into pieces of equal size. Add one tablespoon of water for every 100 g vegetables. Vegetables, frozen: This programme is only suitable for blanched, not pre cooked vegetables. The programme is not suitable for frozen vegetables in cream sauce. Add 1 to 3 tablespoons of water.

Do not add water to spinach or red cabbage. Boiled potatoes Cut into equal sized pieces. Add a little salt and a tablespoon of water for every 100 g of potatoes.



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31 Rice Do not use boil in the bag rice. Add two to two and a half times the amount of water to the rice.

Fish Meat Poultry Fish fillet, fresh Add 1 to 3 tablespoons of water or lemon juice. The joint should cover two thirds of the dish base. Add 50 100 ml of liquid. Place the chicken in the dish breast side down. Place chicken pieces in the dish flesh side down. Pizza, frozen Resting times Use prebaked, frozen pizza and pizza baguettes. Some dishes need to rest in the oven after the programme has ended. Dish Vegetables Potatoes Rice Pork joint, meat loaf Resting time approx. 5 minutes approx. 5 minutes.

First pour off the remaining water. 5 to 10 minutes 10 minutes Programme table Progr. no. Defrosting 1 Loaf of bread\* Wheat bread, mixed wheat bread, wholemeal bread Minced meat made from beef, lamb, or pork 0.20 1.50 Shallow ovenware without a lid Cooking compartment floor Shallow ovenware without a lid Cooking compartment floor Suitable foodstuffs Weight range in kg Ovenware / accessories, shelf height 2 Minced meat\* 0.20 1.00 32 Progr. no.

3 Whole poultry\* Suitable foodstuffs Chicken, duck Weight range in kg 0.

60 2.00 Ovenware / accessories, shelf height Shallow ovenware without a lid Cooking compartment floor Shallow ovenware without a lid Cooking compartment floor 4 Fish fillet\* Fillet of pike, cod, rosefish, pollock, pike perch 0.20 1.00 \* Observe the turning signals. Cooking 5 Vegetables, fresh\* Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes 0.

20 1.00 Ovenware with lid Cooking compartment floor Ovenware with lid Cooking compartment floor Ovenware with lid Cooking compartment floor Deep ovenware with lid Cooking compartment floor Ovenware with lid Cooking compartment floor 6 7 8 9 \* Vegetables, frozen\* Boiled potatoes\* Rice, long grain rice\* Steam fresh fish fillet Cauliflower, broccoli, carrots, 0.20 1.00 kohlrabi, red cabbage, spinach Waxy potatoes, fairly waxy potatoes, floury potatoes 0.20

1.

00 0.10 0.50 Fillet of pike, cod, rosefish, pollock, pike perch 0.20 1.00 Observe the stirring signals. Combi cooking 10 11 12 13 14 15 Pizza, frozen Lasagne bolognese, frozen Chicken, fresh\* Chicken portions, fresh Meat loaf Roast pork, fresh\* Whole chicken Chicken thigh, half chicken Approx. 8 cm in height Boned neck joint, rolled joint Pizza with thin base, prebaked 0.15 0.55 0.40 1.

00 0.80 1.80 0.40 1.60 0.80 1.50 0.80 2.00 Wire rack Level 3 Ovenware without a lid Cooking compartment floor Ovenware with lid Cooking compartment floor Ovenware with lid Cooking compartment floor Ovenware without a lid Cooking compartment floor Ovenware with lid Cooking compartment floor \* Observe the turning signals. 33 Childproof lock The appliance has a childproof lock to prevent children switching it on accidentally.

In this section, you will read about H How to lock and unlock your appliance Locking the appliance 1. Press the mode selector. Your appliance is ready for use. 2. Press and hold the button.

appears in the clock display. 3. Turn the temperature selector clockwise. appears in the clock display. 4.

Press and hold the button until the symbol lights up. 1. Press the mode selector. Your appliance is ready for use. 2. Press and hold the button. appears in the clock display. 3. Turn the temperature selector until appears. 4.

Press and hold the button. The symbol goes out. Unlocking the appliance Changing the basic settings Your appliance has various basic settings that have been pre set by the manufacturer. However, you can change these basic settings as required. Basic settings 34 The table lists all of the basic settings and the options for making changes. Basic setting Childproof lock = off Signal duration = medium = 2 minutes Signal volume = medium Button tone: = on Options = on = short = 10 seconds = long = 5 minutes = low = high Button tone: = off Explanation Activates the childproof lock automatically Signal after the cooking time has elapsed Volume of the signal Confirmation tone when a button is pressed Press the mode selector. Your appliance is ready for use. 1. Press and hold the button for several seconds. The first basic setting appears in the clock display.

2. Press the button repeatedly until the required basic setting appears in the display. 3. Use the temperature selector to make the desired setting. 4. Finally, press and hold the button for a few seconds. All settings are applied. You may change the settings at any time. Care and cleaning If carefully cleaned and taken care of, your microwave oven will remain fully functional and in a good condition for a long time to come. 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. 35 d 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 any coarse scouring pads or cleaning sponges Rinse out new sponge cloths thoroughly before use. 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. 36

Area Stainless steel Cleaning agents 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. @@@@ Scouring pads, rough sponges and pan cleaners are also unsuitable. These agents scratch the surface. Allow the interior surfaces to dry thoroughly.

Hot soapy water: Clean with a dish cloth. Glass cleaner: Clean with a dish cloth. Do not use glass scrapers. 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. you can switch on the oven light. Open the appliance door to do so. @@ Undo the screw from the cover. Then you can clean the glass with soapy water. The rear wall of the oven is coated with self cleaning enamel. It cleans itself while the oven is in operation. @@@@ Never use abrasive cleaning agents. They will scratch or destroy the highly porous coating.



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Never clean the self cleaning surface with a scouring pad.

Light discolouration of the enamel does not affect self cleaning. In some cases, you can take remedial action yourself. You will find many cooking tips and tricks there. Possible cause The plug is not plugged into the mains. Power cut Blown fuse Remedial action/notes Plug it in. Check whether the kitchen light switches on. Switch off the circuit breaker in the fuse box. After approx. 10 seconds switch it on again. The appliance is not in operation.

A cooking time appears in the display. made. The door is not properly closed. The button was not pressed. Press the button.

Select a higher microwave power setting. Double the amount = almost double the cooking time. 1. Press the button. 2.

Press and hold the n button for 3 seconds. The microwave power setting is too low. Error message "Er11" appears in the display. "Button is jammed" Error message "Er19" appears in the display. Possible cause The temperature sensor has failed. The buttons are dirty or the mechanics have jammed. There is extreme overheating (possibly a fire inside). Microwave power setting too high. Technical fault. Remedial action/notes 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. Call the after sales service. Error message "Er17", "Er18" or "Er20" appears in the text display. Risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after sales engineers. Replacing the oven light bulb The oven light bulb is replaceable. Heat resistant 25 V, 240 W halogen bulbs can be obtained from the after sales service or a specialist retailer.

Always remove the new halogen bulb from the packaging using a dry cloth. This increases the service life of the bulb. 1. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. 2.

Open the appliance door. Undo the two screws from the right and left of the oven. 3. Place a tea towel in the cold oven to prevent damage. Carefully lift out the appliance.

4. Undo the screw from the lamp cover on the left hand side wall and remove the cover. (Fig. A) Pull out the halogen bulb. (Fig. B). 5. Insert the new halogen bulb. (Fig. C) 6.

Screw the lamp cover in place. Reassemble the appliance in the reverse order. 7. Remove the tea towel. Switch the circuit breaker in the fuse box back on or plug in the mains plug. Replacing the glass cover If the glass cover in the oven is damaged, it must be replaced. You can obtain covers from the after sales service. Please supply your appliance's E number and FD number. 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 seen when you open 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 Grill Hot air Microwave frequency Fuse 220 240 V, 50 Hz 3,100 W 1,000 W (IEC 60705) 2,000 W 1,950 W 2,450 MHz 16 A 42 Dimensions (HxWxD) appliance cooking compartment VDE approved CE mark 45.9 x 59.6 x 56. 3 cm 24.2 x 44.5 x 34.7 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. Tested for you in our cooking studio Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature or microwave power setting are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted.

There are also tips about cookware and preparation methods. Notes The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so. Before using the appliance, remove all accessories from the cooking compartment that you will not be using. Do not line the accessory with greaseproof paper until after it has been preheated. The times specified in the tables are only guidelines. They will depend on the quality and consistency of the food. Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after sales service. Always use and oven cloth or oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Tables 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 and 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 the amount - almost double the time Half the amount - half the time. You can place the dish in the middle of the wire rack or on the oven floor. The food will then absorb the microwaves from all sides. Defrosting Place the frozen food in an uncovered tray on the oven floor.

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. Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. When turning, drain off any liquid produced by defrosting. Leave defrosted items to stand at room temperature for a further 10 to 60 minutes so that the temperature can stabilize. The giblets can be removed from poultry at this point. Amount Whole joints of meat e.g.

beef, pork, veal (with or without bones) Diced or sliced beef, pork and veal Mixed minced meat 800 g 1.000 g 1.500 g 200 g 500 g 800 g 200 g 500 g 800 g 600 g 1.200 g 2.000 g 4.500 g Microwave setting (watts), Cooking time in minutes 180 watts, 15 mins.



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+ 90 watts, 15 25 mins. 180 watts, 15 mins. + 90 watts, 25 35 mins. 180 watts, 20 mins.  
+ 90 watts, 25 35 mins. 180 watts, 5 mins.+ 90 watts, 4 6 mins. 180 watts, 10 mins. + 90 watts, 5 10 mins.  
180 watts, 10 mins. + 90 watts, 10 15 mins. 90 watts, 15 mins. 180 watts, 5 mins. + 90 watts, 10 15 mins.  
180 watts, 10 mins. + 90 watts, 15 20 mins. 180 watts, 5 mins. + 90 watts, 10 15 mins. 180 watts, 10 mins. + 90 watts, 20 25 mins. 180 watts, 20 mins. + 90  
watts, 30 40 mins. 180 watts, 30 mins. + 90 watts, 60 80 mins.

*Notes Turn several times. Separate the pieces of meat when turning. Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted. Turn half way through. Turn several times. Turn every 20 minutes. Drain off any liquid produced by defrosting. Separate defrosted items. Turn half way through.*

*Stir carefully half way through. Stir carefully during defrosting and separate the defrosted parts. Remove the packaging completely. Turn half way through. Poultry or poultry portions Duck Goose Fillet of fish, fish steak, slices Whole fish Vegetables, e.*

*g. peas Fruit e.g. raspberries Butter, softening Whole loaf 400 g 300 g 600 g 300 g 600 g 300 g 500 g 125 g 250 g 500 g 1.000 g 180 watts, 5 mins.  
+ 90 watts, 10 15 mins. 180 watts, 3 mins. + 90 watts, 10 15 mins. 180 watts, 8 mins. + 90 watts, 15 25 mins. 180 watts, 10 15 mins. 180 watts, 10 mins. + 90  
watts, 8 13 mins. 180 watts, 7 10 mins. 180 watts, 8 mins.*

*+ 90 watts, 5 10 mins. 90 watts, 6 8 mins. 180 watts, 2 mins. + 90 watts, 3 5 mins. 180 watts, 3 mins. + 90 watts, 10 15 mins. 180 watts, 5 mins. + 90 watts, 15  
25 mins. 45 Amount Cakes, dry e.g.*

*sponge cakes Cakes, moist e.g. fruit cake and cheese cake 500 g 750 g 500 g 750 g Microwave setting (watts), Cooking time in minutes 90 watts, 10 15 mins.  
180 watts, 3 mins. + 90 watts, 10 15 mins.*

*180 watts, 5 mins. + 90 watts, 15 20 mins. 180 watts, 7 mins. + 90 watts, 15 20 mins. Notes Separate pieces of cake.*

*Only for cakes without icing, cream or crme ptissire. Only for cakes without icing, cream or gelatine. 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 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, 20 25 mins. Notes covered covered covered covered covered 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 46 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, 8 10 mins. 600 watts, 8 10 mins. 600 watts, 14 17 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. Different parts of the meal may heat up at different rates.*

*When heating liquids, always place a teaspoon in the container to stop the liquid from boiling over. When boiling is delayed, the liquid comes to the boil without the customary steam bubbles. Even if the container only vibrates a little, the liquid can boil over a lot or spatter. This can cause injuries and scalding.*

*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 several times during heating. Monitor the temperature. Once you have heated up the meals, leave them to stand for another 2 to 5 minutes so that the temperature can stabilize. Amount Microwave setting in watts, cooking time in minutes 600 watts, 4 8 Notes Menu, plated meal, ready made meals (in two or three parts)  
Drinks 350 500 g Covered 150 ml 300 ml 500 ml 50 ml 100 ml 200 ml 1000 watts, 1 2 1000 watts, 2 3 1000 watts, 4 5 360 watts, 1 360 watts, 1 600 watts, 1 2  
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 47 Amount Microwave setting in watts, cooking time in minutes 600 watts, 2 3 600 watts, 3 4 600 watts, 6 8 600 watts, 8 11 600  
watts, 6 8 600 watts, 8 11 600 watts, 2 3 600 watts, 3 5 Notes Soup 1 bowl 2 bowls 4 bowls approx. 175 g approx. 175 g approx.*

*175 g 500 g 400 g 800 g Meat in sauce Stew Vegetables 1 portion 2 portions Covered Covered Add some liquid. 150 g 300 g Cooking food Always cook food  
in covered dishes. You should stir or turn the food during cooking. The individual taste of the food is retained to a large degree. You can therefore go easy on  
salt and spices. Food which is laid flat heats up quicker than if it is piled high. Therefore it is best to spread out the food so that it lies flat in the container. If  
possible, you should not place layers of food on top of each other. Once you have cooked the meals, leave them to stand for another 2 to 5 minutes so that the  
temperature can stabilize. Amount Microwave settings in watts Time in minutes 600 W, 25 30 600 W, 7 12 600 W, 6 10 600 W, 10 15 Cut vegetables into  
pieces of equal size.*

*Add 1 to 2 table spoons of water per 100 g of vegetables. Cut potatoes into pieces of equal size. Pour water into the container to a depth of about 1  
tablespoon, and stir. Add double the amount of liquid. Notes Turn half way through the cooking time. Fresh whole chicken without giblets Fresh fish fillet  
Fresh vegetables 1.2 kg 400 g 250 g 500 g Side dishes e.g. potatoes 250 g 500 g 750 g 125 g 250 g 600 W, 8 10 600 W, 12 15 600 W, 15 22 600 W, 4 6 + 180  
W 12 15 600 W, 6 8 + 180 W 15 18 e.g.*

*potatoes rice 48 Amount Sweets e.g. pudding (instant), fruit, compote 500 ml 500 g Microwave settings in watts Time in minutes 600 W, 6 8 600 W, 9 12 Notes  
Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking. Tips for microwave operation No settings are given for specified amounts of  
food.*



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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. Cakes and pastries Baking tins It is best to use dark baking tins made of metal. If you switch to the microwave, use the microwave rack or use baking dishes made of glass, ceramic or plastic. These must be heat resistant up to 250

C. Cakes will not brown so well if you use these types of baking containers. Tables The times given apply to dishes placed in a cold oven.

49 The temperature and baking time depend on the type and amount of mixture. This is why ranges" are given in the tables. Begin with the lower value and, if necessary, use a higher setting the next time, since this allows more even browning. More information can be found in the Baking tips" section which follows the tables. Always place the cake tin in the centre of the wire rack. Cake Plain sponge cakes, delicate sponge cakes (e.g. pound cake)\* Cake base with shortcrust pastry edge Cake base made from sponge mixture Swiss roll Cake with dry topping (sponge) Cake with moist topping e.g. yeast dough with apple crumble Plaited loaf made with 500 g flour Stollen made with 500 g flour Pizza Bread 1 kg\*\* \* Ovenware Ring shaped/ Vienna ring/ rectangular cake tin

Springform cake tin Fruit cake base Springform cake tin Baking tray Baking tray Level 1 1 1 1 2 2 3 3 3 3 3 Type of heating 3 Temperature in C 160 170 150 160 160 170 160 170 170 180 160 170 150 160 Cooking time in minutes 60 80 60 70 35 45 35 45 45 50 30 40 50 60 Baking tray Baking tray Baking tray Baking tray 2 2 2 2 3 3 3 3 160 170 170 180 200 210 180 190 30 40 60 70 25 35 50 60 Allow cakes to cool in the oven for approximately 20 minutes.

\*\* Never pour water directly into a hot oven. Cake Ovenware Level Microwave setting in watts 90 watts Cooking time in minutes 30 35 Type of heating 3 Temperature in C 170 180 Nut cake Springform cake tin 1 50 Cake Ovenware Level Microwave setting in watts 360 watts 90 watts Cooking time in minutes 40 50 30 45 Type of heating 3 3 Temperature in C 150 160 170 190 Fruit or cheese cake with short pastry\* Fruit cake, fine sponge mixture Savoury cakes\* (e.g. quiche/onion tart) \* Springform cake tin Ring mould or Springform cake tin Springform cake tin or quiche dish 2 1 2 90 watts 50 70 3 160 180 For

baking tins made of metal: Place the microwave grid on the wire rack. Place the tin on the microwave grid.

Allow cakes to cool in the oven for approximately 20 minutes. Level Baking tray Baking tray Baking tray Baking tray Baking tray 2 2 2 2 2 Type of heating 3 3 3 3 3 Temperature in C 150 170 100 110 170 180 180 190 Cooking time in minutes 20 35 90 120 35 45 35 45 35 45 Small baked products Biscuits Meringue Macaroons Puff pastry Bread rolls (e.g. rye rolls) Baking tips You wish to cook to your own recipe. How to check that a sponge cake is cooked properly.

Refer to the instructions in the tables for similar types of food. Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the deepest part of the cake using a cocktail stick. The cake is done if the cocktail stick comes out clean. Next time you should add less liquid or set the oven temperature around 10 degrees lower. Observe the cooking times in the recipe. Only grease the base of the springform cake tin. As soon as the cake is ready, carefully loosen the cake around the edges using a knife. The cake collapses. The cake has risen in the centre but is lower at the edges.

51 The cake is too dark.

The cake is too dry. Select a lower temperature and cook the cake for a little longer. Use a toothpick to make small holes in the baked cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times. Next time you should add a little less liquid and cook for a little longer at a lower temperature. For cakes with a moist topping, you should first bake the base, sprinkle it with almonds or breadcrumbs and then add the topping. Please observe the recipe and the baking times. Allow the cake to cool for 5 to 10 minutes after baking, it will then turn out of the tin more easily. If it still does not turn out, carefully loosen the edges using a knife.

Turn the cake upside down again and wrap a cold, wet cloth around the tin. Next time you should grease the tin well and add some breadcrumbs also. The oven temperature was checked by the manufacturer. The temperature was taken from the centre of the oven after a specified time during a test roasting. Each piece of ovenware and each accessory will affect the measured value, meaning that there will always be a discrepancy.

Check whether the outside of the dish is clean. Alter the position of the dish in the oven. If this does not help, continue to bake without using the microwave function. The baking time is consequently extended. The bread or cake (e.

g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas). The cake does not turn out when turned upside down. You have checked the oven temperature with your own thermometer and have discovered a discrepancy. Sparks appear between the dish and the wire rack. Roasting and grilling About the tables The temperature and roasting time depend on the type and amount of food being cooked. This is why temperature ranges are given in the tables. Begin with the lower temperature and, if necessary, use a higher setting the next time. For more information, see the Tips for grilling and roasting" section which follows the tables. 52 Ovenware You may use any heat resistant ovenware which is suitable for use in a microwave.

52 Ovenware You may use any heat resistant ovenware which is suitable for use in a microwave.

Metal roasting dishes are not suitable for roasting with microwaves. The ovenware can become very hot. Use oven gloves to take the ovenware out of the oven. Place hot glass dishes on a dry kitchen towel after they have been removed from the oven. The glass could crack if placed on a cold or wet surface. Tips for roasting Use a high sided roasting dish for roasting meat and poultry. Check that your ovenware fits in the cooking compartment. It should not be too big.

Meat: Cover approx. two thirds of the dish base with liquid.



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Add a little more liquid for pot roasts. Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices. Poultry: Turn the pieces of meat after 2/3 of the cooking time has passed. Tips for grilling Always keep the oven door closed when grilling and do not preheat. The pieces of food you are grilling should be of equal thickness. Steaks should be at least 2 to 3 cm thick. This will allow them to grill evenly and prevent them from drying out. Do not add salt to the steaks until they have been grilled.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry. Dark meat, e.g. beef, browns more quickly than lighter coloured meat such as veal or pork. When grilling light coloured meat or fish, these often only brown slightly on the surface, although they are cooked and juicy on the inside. The grill element switches off and on again automatically. This is normal. The grill setting determines how frequently this will happen. 53 Tips for braising Use ovenware with a lid for braising fish.

Add two to three tablespoons of liquid and a little lemon juice or vinegar to the dish. Microwave power setting in watts, cooking time in minutes Level Type of heating Temperature in C, grill setting 160 170 180 200 Notes Pot roasted beef approx. 1,000 g Sirloin, medium rare approx. 1,000 g 180 W, 80 90 mins 180 W, 30 40 mins 0 0 4 4 Cookware with lid, on the cooking compartment floor. Uncovered dish. Turn halfway through the cooking time. When finished, leave to stand for 10 minutes. Uncovered dish. When finished, leave to stand for 10 minutes. Uncovered dish.

When finished, leave to stand for 10 minutes. Do not turn. Uncovered dish. When finished, leave to stand for 10 minutes. Cookware without lid, on the cooking compartment floor.

When finished, leave to stand for 10 minutes. Cookware with lid, on the cooking compartment floor. Place with the breast side up. Do not turn. Uncovered dish.

Place with the skin side up. Do not turn. Cookware with lid, on the cooking compartment floor. Do not turn. Cookware without lid, on the cooking compartment floor. Place with the skin side up. Do not turn. Deep cookware without lid, on the cooking compartment floor. Do not turn. Pork without crackling, approx.

750 g, e.g. neck Pork with crackling, approx. 1 kg, e.g. shoulder Pork loin, approx. 500 600 g Meatloaf approx. 750 g 360 W, 35 45 mins 0 4 170 180 180 W, 80 90 mins 0 4 170 180 180 W, 35 40 mins 0 4 180 190 360 W, 30 35 mins 0 3 200 210 Chicken, whole approx. 1,000 1,200 g 360 W, 30 40 mins 0 = 230 250 Chicken portions, e.g.

chicken quarters approx. 800 g Duck 1,500 1,700 g Duck breast approx. 500 g 2 duck breasts 250 300 g each Goose breast, goose leg 700 900 g 360 W, 20 30 mins 0 = 230 250 180 W, 70 80 mins 0 = 220 240 180 W, 15 20 mins 0 + 3 180 W, 30 40 mins 0 + 2 54 Microwave power setting in watts, cooking time in minutes Fish, scalloped approx. 500 g \* 600 W, 10 15 mins Level Type of heating Temperature in C, grill setting 3 Notes 0 + Uncovered dish. Defrost frozen fish before cooking.

Make cuts in the pork rind. Quantity Steaks 2 3 cm thick 2 3 pieces Weight approx. 200 g each Level 1+3\*\* Type of heating + Grill setting 3 3 Cooking time in minutes 1st side: approx. 10 15 2nd side: approx. 5 10 1st side: approx.

15 20 2nd side: approx. 10 15 1st side: approx. 10 15 2nd side: approx. 5 10 1st side: approx. 10 12 2nd side: approx. 8 12 1. side: approx. 10 15 2nd side: approx. 10 15 1st side: approx. 3 5 2nd side: approx.

2 3 1st side: approx. 5 6 2nd side: approx. 3 4 Neck steaks 2 3 cm thick 2 3 pieces approx. 120 g each 1+3\*\* + 2 2 Grilled sausages 4 6 sausages approx. 150 g each 1+3\*\* + 3 3 Fish steak\* 2 3 pieces approx. 150 g each 1+3\*\* + 3 3 Fish, whole\* e.g. trout 2 3 pieces approx. 300 g each 1+3\*\* + 2 2 Toast 12 slices 3 + 3 3 Toast 4 slices\*\*\* 3 ( 55 Quantity Toast with topping \* 2 4 slices\*\*\*\* Weight Level 1+3\*\* Type of heating + Grill setting 3 Cooking time in minutes

Depending on topping: 8 10 Grease the wire rack first with oil. \*\* Slide the wire rack in at level 3 and the baking tray at level 1.

\*\*\* Place the slices of bread next to each other in the centre of the wire rack. \*\*\*\* Toast the slices of bread in advance. Tips for roasting and grilling The table does not contain information for the weight of the roast. How to tell when the roast is ready. @@@@ Press down on the roast with a spoon.

If it feels firm, it is ready. @@ Next time, use a smaller roasting dish or add more liquid. Next time, use a larger roasting dish and add less liquid. Carve the roast. Prepare the gravy in the roasting dish and place the slices of roast meat in the gravy.

Finish cooking the meat using the microwave only. The roast looks good but the juices are burnt. The roast looks good but the juices are too clear and watery. The roast is not well done enough. Bakes, gratins The table applies to dishes placed in a cold oven. Place the bake in microwaveable cookware on the cooking compartment floor. Use large flat ovenware for bakes and gratins. Food takes longer to cook in narrow, deep containers and browns more on top. 56 Bakes and gratins should be left to cook in the oven for a further 5 minutes after the oven has been switched off. Meal Quantity Ovenware Level Microwave in watts 180 W Cooking time in minutes 25 35 Type of heating = Temp.

in C 130 150 Sweet bakes (e.g. quark and fruit souffl) Savoury bakes made from cooked ingredients (e.g. pasta bake) Savoury bakes made from raw ingredients (e.g. potato gratin) approx. 1,500 g approx. 1,000 g Shallow dish 4 5 cm Shallow dish 4 5 cm 0 0 600 W 20 30 = 160 190 approx. 1,100 g Shallow dish 0 600 W 25 35 4 170 180 Pre prepared frozen products Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven. Meal Strudel with fruit filling Chips Pizza Pizza baguette Croquettes Rsti Baking tray Baking tray Wire rack Wire rack Baking tray Baking tray Level 2 2 2 2 2 2 Type of heating 3 3 4 = 3 3 Temperature in C 180 200 180 200 180 200 160 190 180 200

180 200 Cooking time in minutes 40 50 25 35 10 20 15 20 25 35 25 35 57 Test dishes The quality and function of microwave combination appliances are tested by testing institutes using the following dishes. In accordance with EN 60705, IEC 60705 DIN 44547 and EN 60350 Microwave defrosting Meal Microwave power setting in watts, cooking time in minutes 180 W, 7 + 90 W, 8 12 or programme 2, 500 g Notes Meat Place the 22 cm diameter Pyrex dish on the oven floor. Microwave cooking Meal Microwave power setting in watts, cooking time in minutes 600 W, 11 12 + 180 W, 15 20 600 W, 8 10 600 W, 25 30 Notes Custard, 1,000 g Sponge, 475 g Meat loaf, 900 g Place the Pyrex dish on the oven floor.



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