



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF C57W40N0GB. You'll find the answers to all your questions on the NEFF C57W40N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF C57W40N0GB
User guide NEFF C57W40N0GB
Operating instructions NEFF C57W40N0GB
Instructions for use NEFF C57W40N0GB
Instruction manual NEFF C57W40N0GB



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.



[You're reading an excerpt. Click here to read official NEFF C57W40N0GB user guide](http://yourpdfguides.com/dref/3569552)
<http://yourpdfguides.com/dref/3569552>

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

Safety information
.....
.....
.....

. Before installation
.....
.....
..... *Safety information .*
.....
.....
..... *Information on the microwave . . .*
.....
.....

Causes of damage
.....
.....

. . Environmentally friendly disposal . . .
.....
..... *Your new appliance*
.....
.....

. . . . Control panel .
.....
.....
.....

. Operating controls
.....
.....

. . . Shelf positions . .
.....
.....

. . . . Accessories .
.....
.....

. . Cooking compartment
.....
.....

. Before first use
.....
.....

Setting the clock
.....
.....

. . . . Cleaning the accessories before use .
.....

..... Switching the appliance on and off

 The microwave

..... Notes regarding ovenware

 Microwave power settings

 Setting the microwave

 1,2,3 series of operations

.. Setting a series of operations

 Automatic programmes

 Setting the programme

..... Notes for the automatic program

 Programme table

.. 4 4 4 6 8 9 10 10 11 12 12 13 14 14 15 16 16 17 17 19 19 21 21 23 25 2 Table of contents Memory

.. Storing settings in the memory

 Starting the memory function

 Electronic clock

 Clock display

 Timer

..... *Cooking time*

.....

.....

.....

..... *Setting the clock* ...

.....

.....

.....

..... *Changing the basic settings*

.....

.....

... *Basic settings*

.....

.....

.....

.... *Care and cleaning*

.....

.....

.....

Cleaning agents

.....

.....

... *Faults and repairs* .

.....

.....

.....

Malfunction table

.....

... *Replacing the oven light bulb* ..

.....

.....

. *After sales service*

.....

.....

..... *Technical data* ...

.....

.....

.....

..... *Dishes tested for you in our cooking studio* ..

. *Defrosting, heating up and cooking with the microwave*

.....

.....

..... *Tips for microwave operation* ..

.....

.....

. *Test dishes in accordance with EN 60705*

. 26 26 27 28 28 30 31 32 33 33 34 34 36 36 38 40 41 42 42 47 48 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 *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* *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 safely. Never let children play with the appliance. 4 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. 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. Damaged cooking compartment door or door seal Heavily corroded surfaces Casing open 5 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. There is a risk of electric shock. Incorrect repairs are dangerous.

Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after sales engineers. You must not open the casing. The appliance is a high voltage appliance. The casing prevents microwave energy from escaping. If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains.

Call the after sales service. Incorrect repairs Information on the microwave Preparing food There is a risk of fire. Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.g. heated slippers and grain or cereal pillows could catch fire, even several hours later. There is a risk of injury. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Moisture that has penetrated this cavity could cause the ovenware to crack. Only use ovenware that is suitable for use in a microwave. 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.



[You're reading an excerpt. Click here to read official NEFF C57W40N0GB user guide](http://yourpdfguides.com/dref/3569552)
<http://yourpdfguides.com/dref/3569552>

Ovenware 6 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.

Packaging 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. 7 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.

Foods with a shell or skin 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 a hot cooking compartment. This will generate water vapour.

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 open by a small gap, the fronts of adjacent units may be damaged over time. 8 Heavily soiled seal 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. Only switch on the microwave if there is food in the cooking compartment. Without food, the appliance may overload. An exception to this rule is for a short ovenware test (See Notes on ovenware).

Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door. Do not keep moist food in the cooking compartment for extended periods with the door closed. This will damage the enamel. Operating the microwave without food Appliance door used as an area for standing or placing objects Moist food 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. 9 Your new appliance In this section, you will find information on H the control panel H the operating controls H the shelf heights H the accessories Control panel Electronic clock Microwave power settings Series of operations Clock function button Rotary selector Programme/ kg button Control elements Prr 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. 16 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 180 watts 360 watts 600 watts 1,000 W for defrosting delicate foods 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 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. The operation starts. You will see the cooking time counting down. 17 The cooking time has elapsed Opening the appliance door during operation Changing the cooking time Changing the microwave power setting Cancelling the operation A signal sounds.

Microwave operation has finished. To stop the signal, press the clock function button. Switch off the main switch or make new settings. 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. 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 approx. 4 seconds, and switch off the main switch. Notes When you switch on the appliance with the main switch 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. 18 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.



[You're reading an excerpt. Click here to read official NEFF](http://yourpdfguides.com/dref/3569552)

[C57W40N0GB user guide](http://yourpdfguides.com/dref/3569552)

<http://yourpdfguides.com/dref/3569552>

Ovenware Always use heat resistant cookware which is suitable for microwaves. Setting a series of operations Prerequisite: switch on the main switch. Your appliance is ready for use. 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. 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 is finished.

You can stop the audible signal early by pressing the clock function button. Switch off the appliance or make new settings. 19 Opening the appliance door during operation Operation is paused. The microwave is interrupted. 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 to pause the operation. Press the button again to resume the operation. Press and hold the button for a few seconds and switch off the main switch. Or press the button twice and switch off the main switch. Changing the setting Cancelling operation Pausing operation Cancelling the setting 20 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 9 programmes. Setting the programme When you have selected a programme, set the oven as follows.

Switch on the main switch. Example in the diagram: programme 2 with 1 kg weight. 1. Press the o button. The first programme number appears in the clock display. 2. Use the programme selector to select the required programme. 21 3. Press the o button again. The clock display suggests . kg. 4. Set the weight using the rotary selector. 5. Press the button.

The programme starts. The cooking time counts down in the display and the x symbol appears. Programme has finished A signal sounds. The appliance stops heating. 00:00 appears in the display.

Press the button and switch off the main switch. Once the oven has started, the programme number and weight cannot be changed. Press and hold the button for a few seconds and switch off the main switch. The appliance is switched off. With automatic programming, you cannot change the cooking time. Changing the programme Cancelling the programme Changing the cooking time 22 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. 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 If 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 an even 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. Boiled potatoes Cut into equal sized pieces. Add a little salt and a tablespoon of water for every 100 g of potatoes. 23 Vegetables Vegetables, fresh: cut into equal sized pieces. 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. 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 Standing time Fish fillet, fresh: add 1 to 3 tablespoons of water or lemon juice. Some dishes need to stand in the oven after the programme has ended. Dish Vegetables Boiled potatoes Rice Meat loaf Standing time approx. 5 minutes approx.

5 minutes Pour off the remaining water. 5 to 10 minutes 10 minutes 24 Programme table Progr. no. Suitable foodstuffs Weight range in kg Ovenware on the cooking compartment floor Shallow ovenware without a lid Defrosting 1 2 3 4 * Loaf of bread* Minced meat* Poultry portions* Fish fillet* Wheat bread, mixed wheat bread, wholemeal bread Minced meat made from beef, lamb, or pork Chicken thigh, half chicken Fillet of pike, cod, rosefish, pollock, pike perch 0.20 1.50 0.20 1.00 0.20 1.20 0.

20 1.00 Observe the turning signals. Cooking 5 Vegetables, fresh* Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach Waxy potatoes, fairly waxy potatoes, floury potatoes Fillet of pike, cod, rosefish, pollock, pike perch 0.20 1.00 Ovenware with lid 6 7 8 9 * Vegetables, frozen* Boiled potatoes* Rice, long grain rice* Steam fresh fish fillet* 0. 20 1.00 0.20 1.00 0.10 0.

50 0.20 1.00 Ovenware with lid Ovenware with lid Deep ovenware with lid Ovenware with lid Observe the turning and stirring signals. 25 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. 4. Press and hold the l button for a few seconds. A signal sounds and "M1" appears in the clock display for the first memory location.



[You're reading an excerpt. Click here to read official NEFF C57W40N0GB user guide](http://yourpdfguides.com/dref/3569552)
<http://yourpdfguides.com/dref/3569552>

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. 26 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. Notes Once the appliance has been started, you can no longer change the memory location.

The programmes which have been set remain stored even if there is a power cut. The cooking time has elapsed A signal sounds. The memory has finished. You can stop the audible signal early by pressing the clock function button. Press the button and switch off the appliance at the main switch or make new settings. Press the button or open the appliance door. Operation is paused. After closing the door, press the button again. Operation will then continue. @@@@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.

@@Switching the clock display off and on 1. Press and hold the clock function button for 6 seconds. The clock display switches off.

@@@2. Press and hold the clock function button for 6 seconds. The clock display switches on. 29 Timer 1. @@Use the rotary selector to set the cooking time (e.

g. : minutes). The setting is automatically applied. The time is displayed once more and the timer counts down. 3. A signal sounds once the time has elapsed. Press the clock function button . @@1. Set the grill or 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. The display shows 0:00.

Press the button and switch off the main switch. The microwave is switched off. You may change the cooking time at any time. Using the rotary selector, turn the cooking time back to 0:00. The change is accepted after a few seconds.

The cooking time has been cancelled. @@@@Set the right time using the rotary selector. The setting is automatically applied. Changing the clock E.g.

from summer to winter time. @@@@The ~ symbol lights up. The appliance is ready for use. 1. Press and hold the 0 button for a few seconds. The first basic setting appears in the clock display. 2. @@3. Use the programme selector to select the required setting. 4.

Finally, press and hold the 0 button for a few seconds. All settings are applied. @@@@Never use high pressure cleaners or steam jets. Risk of burning. Do not clean the appliance immediately after switching it off. Allow the appliance to cool down. @@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. 34 For easier cleaning you can switch on the oven light. Open the appliance door to do so. 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 oven. Area Appliance front 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. 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. Glass cover for the cooking compartment light Door panels Door seal Do not remove. Accessories 35 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 The plug is not plugged into the mains. Power cut Blown fuse Remedial action/notes Plug it in. Check whether the kitchen light switches on.

Look in the fuse box to make sure that the fuse for the appliance is OK. Switch off the circuit breaker in the fuse box.

After approx. 10 seconds, switch it on again. Press the button or switch the appliance off using the main switch. Problem The appliance does not work.

Incorrect operation The appliance is not in operation. A cooking time appears in the display. The button was not pressed after the setting had been made. 36 Problem The microwave does not switch on. Possible cause The door is not properly closed. The button was not pressed.

Remedial action/notes Check whether food residue or a foreign object is trapped in the door. 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 0 button for 3 seconds. The demonstration mode is deactivated.



[You're reading an excerpt. Click here to read official NEFF](http://yourpdfguides.com/dref/3569552)

[C57W40N0GB user guide](http://yourpdfguides.com/dref/3569552)

<http://yourpdfguides.com/dref/3569552>

Open the door again and close it properly, if this does not help, contact the after sales service.

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.

It takes longer than before for the food to heat up. p The microwave power setting is too low. You have placed a larger amount of food than normal in the appliance. A signal sounds. The two dots in the display are flashing.

The appliance is in demonstration mode. The appliance switches off shortly after starting. Error message H95" 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. 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. 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. 37 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). 38 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. 39 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.

40 Technical data Power supply Maximum total connected load Microwave power setting Microwave frequency Fuse 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 220 240 V, 50 Hz 1,180 W 1,000 W (IEC 60705) 2,450 MHz min. 10 A This appliance corresponds to the standards EN 55011 and 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. 41 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. Only line the accessories with greaseproof paper after preheating. 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. 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. 42 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. Place the ovenware on the wire rack. 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 meat and poultry and under no circumstances use it for other purposes or allow it 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 Whole joints of meat e.g. beef, pork or veal (with or without bones)

Diced or sliced beef, pork and veal Mixed minced meat 800 g 1,000 g 1,500 g 200 g 500 g 800 g 200 g 500 g 800 g 600 g 1,200 g 400 g 300 g 600 g
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. 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. Notes Turn several times. Separate the parts when turning. Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted. Turn several times. Separate defrosted items.

Turn half way through. Poultry or poultry portions Fish fillet, fish steak, slices Whole fish 43 Amount Vegetables e.



[You're reading an excerpt. Click here to read official NEFF](#)

[C57W40N0GB user guide](#)

<http://yourpdfguides.com/dref/3569552>

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 300 g 300 g 500 g 125 g 250 g 500 g 1,000 g 500 g 750 g Microwave setting in watts Time in minutes 180 W, 10 15 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 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. @@Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. The different components of the meal may not require the same amount of time to heat up. Food which lies flat will cook more quickly than food which is piled high.

You should therefore distribute the food so that it is as flat as possible in the container. Stir or turn the food two or three times during the defrosting, heating or cooking time. After heating, allow the food to rest for a further 2 5 minutes until it reaches an even temperature. This will help the food retain its own distinct taste, so it will require less seasoning. 44 Amount Microwave setting in watts Time in minutes Notes Menu, plated meal, ready made meals in 2 to 3 parts Soups Stews Meat in sauce e. g. goulash Fish, e.g. fillets Bakes e.g. lasagne and cannelloni Side dishes rice and pasta Vegetables e.g. peas, broccoli and carrots Creamed spinach Heating food 300 400g 600 W, 8 13 min. 400 g 500 g 500 g 400 g 450 g 250 g 500 g 300 g 600 g 450 g 600 W, 8 12 min. 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. Separate the pieces of meat when stirring. You may add water, lemon juice or wine. Use the wire rack to place the ovenware on. Add a little liquid. Add water to cover the base of the dish. @@Always cover the food. @@Take ready to eat meals out of the packaging.

They will heat up more quickly and evenly in microwaveable ovenware. @@@@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. 45 Quantity Microwave power setting in watts, cooking time in minutes 600 W, 5 8 mins Notes Full meal, one course meal, ready meal (2 3 items) Drinks 125 ml 200 ml 500 ml 50 ml 100 ml 200 ml 175 g each 175 g each 175 g each 500 g 400 g 800 g 150 g 300 g 1000 W, 1 min 1000 W, 1 2 mins 1000 W, 3 4 mins 360 W, ca. min 360 W, 1 min 360 W, 1 2 mins 600 W, 2 3 600 W, 3 4 600 W, 6 8 600 W, 7 10 mins 600 W, 5 7 mins 600 W, 7 8 mins 600 W, 2 3 mins 600 W, 3 5 mins Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating.

No teats or lids. Always shake well after heating. You must check the temperature! Baby food, e.g. feeding bottles Soup, 1 cup 2 cups 4 cups Meat in sauce Stew Vegetables, 1 portion 2 portions Cooking food Separate the slices of meat. Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the container. Cook the food in covered ovenware. Food should be stirred or turned during cooking. This will help the food retain its own distinct taste, so it will require less seasoning.

After cooking, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature. Amount Microwave settings in watts Time in minutes 600 W, 22 25 min. Notes Turn half way through the cooking time. Fresh whole chicken without giblets 1.2 kg 46 Amount Fresh fish fillet Fresh vegetables 400 g 250 g 500 g Microwave settings in watts Time in minutes 600 W, 7 12 min. 600 W, 5 10 min. 600 W, 10 15 min. Notes 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.

Add 1 to 2 tablespoons of water per 100 g and stir. Add double the amount of liquid. Stir the pudding thoroughly using an egg whisk 2 to 3 times during the cooking. Side dishes e.g. potatoes Rice Sweets e.g. pudding (instant), fruit, compote 250 g 500 g 750 g 125 g 250 g 500 ml 500 g 600 W, 8 10 min. 600 W, 12 15 min. 600 W, 15 22 min. 600 W, 4 6 + 180 W 14 16 min. 600 W, 6 8 + 180 W 14 16 min. 600 W, 5 7 min. 600 W, 9 12 min. 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. 47 Test dishes in accordance with EN 60705 The quality and function of microwave appliances are tested by testing institutes using the following dishes. Solo microwave cooking Dish Microwave power setting in W and cooking time in minutes Notes Place the Pyrex dish on the oven floor. Pyrex dish, 22 cm diameter Pyrex cake dish, 28 cm long Egg and milk custard, 600 W, 11 12 mins + 180 W, 1000 g 10 15 mins Sponge, 475 g Meat loaf, 900 g 600 W, 8 10 mins 600 W, 25 30 mins Solo microwave defrosting Dish Meat, 500 g Microwave power setting in W and cooking time in minutes Programme 2, 500 g or 180 W, 7 mins + 90 W 8 12 mins Notes Place the ovenware on the cooking compartment floor. Place the ovenware on the wire rack.

900928 9000341281 en 48 .



[You're reading an excerpt. Click here to read official NEFF C57W40N0GB user guide](http://yourpdfguides.com/dref/3569552)
<http://yourpdfguides.com/dref/3569552>