



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF H56W20N0. You'll find the answers to all your questions on the NEFF H56W20N0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF H56W20N0**  
**User guide NEFF H56W20N0**  
**Operating instructions NEFF H56W20N0**  
**Instructions for use NEFF H56W20N0**  
**Instruction manual NEFF H56W20N0**



**Making cooking as much fun as eating**

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

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

The tables list the optimum settings for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!



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**Manual abstract:**

@@And we will show you how to make settings step by step. It is quite simple. The tables list the optimum settings for numerous well known dishes. All these dishes are tested in our cooking studio. @@A detailed table of contents will help you to find your way around quickly. Enjoy your meal! Table of contents

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..... 26 26 27 28 29 29 30 31 32 3 Before connecting your new appliance Important safety precautions Please read this instruction manual carefully.

Only then will you be able to operate your appliance safely and correctly. Please keep the operating and installation instructions in a safe place ready to pass on in the event of change of ownership. Before installation Disposing in an environmentally responsible manner Unpack oven and remove all packing material. 6 This appliance is labelled in accordance with the European Directive 2002/96/EC concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable.

Transport damage Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport. If the power cable is damaged, it must be replaced by a specialist trained by the manufacturer in order to prevent hazards. Please observe the special installation manual.

Electrical connection Installing and connecting your microwave oven 4 Important information Safety information This appliance complies with the safety regulations for electrical appliances.

Repairs must only be carried out by after sales service engineers who have been trained by the manufacturer. Repairs that are carried out incorrectly may constitute a serious hazard to the user. The appliance is intended only for domestic use. Use it only for the preparation of food. Adults and children must not operate the appliance without supervision - if they are physically or mentally incapable of doing so - or if they lack the knowledge and experience required to operate the appliance correctly and safely.

Children and microwaves d Children must only be allowed to use microwave ovens if they have been properly instructed. They must be able to operate the appliance correctly and understand the risks outlined in this instruction manual. Children must be supervised when using the appliance, to ensure that they do not play with it. Never touch the surfaces of heating and cooking appliances. They will become hot during operation.

Keep children at a safe distance. There is a risk of burning. Never trap cables of electrical appliances in the appliance door. The insulation could be damaged. Short circuit, risk of electrocution. Never use the top of the appliance as a work top. There is a risk of fire. Hot surfaces d 5 Cooking compartment d Never store combustible items in the cooking compartment. They could catch fire if the appliance is switched on. There is a risk of burning.

Never open the appliance door if there is smoke in the cooking compartment. Pull out the appliance plug. Never switch on the appliance unless there is food in the cooking compartment. It could be overloaded. An exception to this rule is for short term testing of ovenware (see the Microwave, ovenware section). Never use the microwave oven without the turntable. Never place food directly on the turntable. Always use a dish. Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Observe the procedure.

Use a short cooking time and reset if necessary. Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures.

In unfavourable circumstances, the alcohol vapours could catch fire in the cooking compartment. There is a risk of burning. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully. Appliance door and seal d Never operate the appliance if the appliance door is damaged. Otherwise microwave energy may escape.

Call the after sales service. The appliance door must close properly. 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. Environment d Never expose the microwave oven to excessive heat or moisture. 6 Cleaning method d Do not use high pressure cleaners or steam jet cleaners. Short circuit, risk of electrocution. Clean the appliance on a regular basis. The surface of the appliance could be destroyed and the appliance could corrode over time if it is not cleaned with sufficient care.

Microwave energy could escape. Repairs d Repairs must be carried out only by after sales service engineers who have been trained by the manufacturer.

Repairs that are carried out incorrectly may constitute a serious hazard to the user. Never carry out repair or maintenance work which requires you to remove the cover that protects against microwave energy. Call the after sales service. You must not open the casing. The appliance is a high voltage appliance. Never switch on a defective appliance. Pull out the appliance plug. Call the after sales service.

Never replace the cooking compartment light yourself.



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Call the after sales service. CAUTION: Repair and maintenance work in which the cover that protects against microwave energy must be removed must only be carried out by specialist personnel, due to the risks involved. Safety information for microwave operation Preparing food d Use of the microwave is intended exclusively for the preparation of food. Using the microwave for other purposes may be dangerous and may result in damage, e.

g. heated grain or cereal pillows could catch fire, even several hours later. Risk of fire. Children must only be permitted to use microwave appliances if they have been properly instructed. Children must be able to use the appliance correctly and understand the dangers outlined in the instruction manual.

7 Microwave power and time d Do not select a microwave power or time setting that is higher than necessary. The food could catch fire. The appliance could be damaged. Risk of fire Follow the information provided in the instruction manual. Only use ovenware that is suitable for use in a microwave. Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. There is a risk of injury. Heated food gives off heat.

The ovenware can become hot. There is a risk of burning. Always use an oven cloth or oven gloves to remove ovenware and accessories from the appliance. Ovenware d Packaging d Never heat food in heat retaining packages. Risk of fire. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Airtight packaging may burst when food is heated. There is a risk of being burnt. Follow the information provided on the packaging. Always use an oven cloth or oven gloves to remove meals.

Drinks d There is a possibility of delayed boiling when a liquid is heated. This means that the boiling temperature is reached without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter. There is a risk of being burnt. When heating liquids, always place a spoon in the container.

This will prevent delayed boiling. Never heat drinks or other food in containers that have been tightly sealed. There is a risk of explosion. Never overheat alcoholic drinks. There is a risk of explosion.

8 Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcohol vapours could catch fire in the oven. There is a risk of burning. Only use small quantities of drinks with a high alcohol content and open the oven door carefully. Baby food d Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated.

This is the only way to ensure even heat distribution. There is a risk of being burnt. Check the temperature of the food before it is given to the child. 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. There is a risk of burning. Always prick the yolk when frying or poaching eggs. Always prick the skin of foodstuffs with hard peel or skins, such as apples, tomatoes, potatoes and sau sages, before cooking to prevent the peel or skin from bursting. Foods with shells or skin d Drying food Food with a low water content Cooking oil d d Never use the microwave to dry food.

Risk of fire. Do not defrost or heat food at too high a power or for too long if the food has a low water content, e.g. bread. Risk of fire.

Never use the microwave to heat cooking oil on its own. There is a risk of fire. 9 The control panel Display for clock and cooking time Clock button Rotary knob for setting the time and cooking time or for setting automatic programming Start button Stop button Memory button Buttons for automatic programming P = Programme button kg = Weight button Buttons for microwave settings 90 watts 180 watts 360 watts 600 watts 900 watts Door opener 10 Push in control knobs The knob can be pushed in at any position. Simply press the control knob to release it or push it in. The knob can be turned to the right or left.

Accessories The turntable To insert the turntable: 1. Place the support ring (a) in the shaft (c) in the centre of the cooking compartment base. 2 Place the the cooking time first and then the microwave power. 15 Tables and Tips Notes on the 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, 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.

Always place the ovenware on the turntable. Defrosting Place the frozen food in an open container on the turntable. 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 come into contact with 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. Leave defrosted items to stand at room temperature for a further 10 to 20 minutes so that the temperature can stabilize. With poultry, the giblets can be removed at this point. Meat can still be prepared even if it is frozen in the centre.

16 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 300 g 500 g 125 g 250 g 500 g 1,000 g 500 g 750 g Microwave setting in watts Time in minutes 180 W, 15 min. + 90 W, 10 20 min. 180 W, 20 min.

+ 90 W, 15 25 min. 180 W, 30 min. + 90 W, 20 30 min. 180 W, 2 min. + 90 W, 4 6 min.

180 W, 5 min. + 90 W, 5 10 min. 180 W, 8 min. + 90 W, 10 15 min. 90 W, 10 min. 180 W, 5 min. + 90 W, 10 15 min. 180 W, 8 min. + 90 W, 10 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, 10 15 min. 180 W, 7 10 min. 180 W, 8 min. + 90 W, 5 10 min. 180 W, 1 min.

+ 90 W, 2 3 min. 180 W, 1 min. + 90 W, 3 4 min. 180 W, 6 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 Separate the parts when turning. Freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted.

Poultry or poultry portions Fish fillet, fish steak, slices Vegetables e.



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*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 Separate defrosted items. Stir carefully during defrosting and separate the defrosted parts. Remove all the packaging. Separate the pieces of cake when turning them. Only for cakes without icing, cream or crème pâtissière. Only for cakes without icing or gelatine. 500 g 750 g 180 W, 5 min. + 90 W, 15 20 min. 180 W, 7 min.*

*@@@You should not place layers of food on top of each other. Always cover the food. @@You should stir or turn the food two to three times during heating. @@The individual taste of the food is retained to a large degree. You can therefore go easy on salt and spices.*

*@@goulash Fish, e.g. @@Notes 400 g 500 g 500 g 400 g 600 W, 8 10 min. 600 W, 10 13 min. 600 W, 12 17 min.*

*600 W, 10 15 min. 600 W, 10 15 min. 600 W, 3 5 min. 600 W, 8 10 min. 600 W, 8 10 min. 600 W, 14 17 min. 600 W, 11 16 min. Add a little liquid. Add water to cover the base of the dish. Cook without adding any water.*

*Separate the pieces of meat when stirring. You may add water, lemon juice or wine. Bakes e.g. @@@@This can cause injuries and scalding. Always cover the food. @@You should stir or turn the food several times during heating. Monitor the temperature. Amount Menu, plated meal, ready made meals in two to three parts Drinks 300 400 g Microwave settings in watts Notes Time in minutes 600 W, 10 15 min. 150 ml 300 ml 500 ml 50 ml 100 ml 200 ml 200 g 400 g 500 g 400 g 800 g 150 g 300 g 900 W, 1 2 min.*

*900 W, 2 3 min. 900 W, 3 4 min. 360 W, approx. ½ min. 360 W, approx.*

*1 min. 360 W, approx. 1½ min. 600 W, 2 3 min. 600 W, 4 5 min.*

*600 W, 8 11 min. 600 W, 6 8 min. 600 W, 8 11 min. 600 W, 2 3 min. 600 W, 3 5 min. Place a spoon in the container. Do not overheat alcoholic drinks. Check during heating. Without the lid or teat. Always shake well after heating.*

*You must check the temperature. Baby food e.g. @@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. @@@@600 W, 5 10 min. 600 W, 15 min. 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 cm, and stir. Add double the amount of liquid. @@potatoes Rice Sweets e.*

*g. @@600 W, 11 14 min. 600 W, 15 22 min. 600 W, 5 7 + 180 W 12 15 min. 600 W, 6 8 + 180 W 15 18 min.*

*600 W, 6 8 min. 600 W, 9 12 min. 20 Microwave tips You cannot find any information about the settings for the quantity of food you have prepared. The food has become too dry. When the time has elapsed, the food is not defrosted, hot or cooked. When the time has elapsed, the food is overheated at the edge but not done in the middle. After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle. Note Increase or reduce the cooking times using the following rule of thumb: Double amount = double cooking time half amount = half the cooking time Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid. Set a longer time.*

*Large quantities and food which is piled high require longer times. Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time. Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times. Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Please wipe away the condensation after cooking. Automatic programming You can use the automatic programming to defrost food with the greatest of ease and prepare dishes quickly and easily. Your microwave oven has 8 automatic programmes. You will find the appropriate food and weight range for each programme in the tables.*

*You can set any weight within the weight range. 21 Setting procedure 1. Press "P" repeatedly until the desired programme number appears. 2. Press "kg".*

*P and a default weight light up in the display. 3. Use the rotary knob to set the weight of the dish. 4. Press start.*

*You will see the cooking time for the programme counting down. When the cooking time has elapsed Adjustment Pausing Cancelling Notes A signal sounds. The appliance switches off. Press stop or open the appliance door. Press stop twice and reset. Open the appliance door. Start again after closing. The programme will then continue. Press stop twice. For some programmes, a signal sounds after a certain time.*

*Open the appliance door and stir the food or turn the meat or poultry. Press start again after closing the door. You can query the programme number and weight using "P" or "kg". The relevant value is shown for 3 seconds in the display. 22 Defrosting programmes Preparing food You can use the 4 defrost programmes to defrost meat, poultry and bread. Use food which has is thinly cut and properly portioned, and which has been frozen and stored at 18 °C.*

*Remove all packaging from the food to be defrosted, and weigh the food. You will need to know the weight in order the set the programme. Ovenware*

*Standing time Place the food in a shallow, microwaveable dish, e.g.*

*a glass or china plate. Do not cover the dish. The defrosted food should be left to stand for 10 30 minutes to allow the temperature to stabilise. Large pieces of meat need to stand for longer than small ones. Thinly cut pieces of meat and mince should be separated before being left to stand.*

*The food can then be prepared further, even though thick pieces of meat may still be frozen in the middle. With poultry, the giblets can be removed at this point. Signal For some programmes, a signal sounds after a certain time. Open the appliance door and stir the food or turn the meat or poultry. Press start again after closing the door.*

*Liquid will be produced when defrosting meat or poultry. Under no circumstances should this liquid be used or be allowed to come into contact with other foods. Programme number P 01 P 02 P 03 P 04 Weight range 0,2 1,0 kg 0,2 1,0 kg 0,4 1,8 kg 0,2 1,0 kg Warning! Food Minced Meat Meat in pieces Poultry,*

*Poultry in portion Bread 23 Cooking programmes Ovenware Preparing food You can use the 3 cooking programmes to cook rice, potatoes and vegetables. Always cook the food in a microwaveable dish with a lid. You should use a large, tall dish for cooking rice. Weigh the food. You will need this information in order to set the programme. Rice: Do not use boil in the bag rice. Add the amount of water specified in the instructions on the packaging. This is usually two*

*to three times the weight of the rice.*

*Potatoes: For boiled potatoes, cut the fresh potatoes into small, even pieces. Add a tablespoon of water and a little salt per 100 g potatoes.*



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*Fresh vegetables: Weigh the fresh, washed vegetables. Slice the vegetables into small, even pieces. Add a tablespoon of water per 100 g vegetables. Signal Standing time A signal will sound part way through the programme. Stir the food. Stir the food once more when the programme comes to an end. Leave the food to stand for 5 10 minutes to allow the temperature to stabilise. The cooking results depend on the quality and nature of the food.*

*Food Rice Potatoes Vegetables Programme number P 05 P 06 P 07 Weight range 0.05 0.2 kg 0.15 1.0 kg 0.*

*15 1.0 kg 24 Test dishes in accordance with EN 60705 Microwave cooking Dish Custard, 750 g Sponge Meat loaf The quality and function of microwave appliances is tested by testing institutes using the following dishes. Microwave setting (watts) and cooking time in minutes 360 watts, 12 17 mins + 90 watts, 20 25 mins 600 watts, 8 10 mins 600 watts, 20 25 mins Notes Place the 20 x 25 cm Pyrex dish on the turntable Place the 22 cm diameter Pyrex dish on the turntable Place the Pyrex dish on the turntable Microwave defrosting Dish Meat Microwave setting (watts) and cooking time in minutes 180 watts, 5 7 mins + 90 watts, 10 15 mins Notes Place the 22 cm diameter Pyrex dish on the turntable 25 Memory You can use the memory to create your own programme. This is useful if you prepare one dish particularly frequently, for example. You can store the setting and retrieve it at any time.*

*Storing memory settings Example: 360 W, 25 minutes 1. Press "M". "M" appears in the display. 2. Press the desired microwave setting. "M", the selected setting and 1:00 min light up in the display. 3. Set the cooking time using the rotary knob. 4. Confirm with "M".*

*The clock reappears in the display. The setting is stored. Notes You can also store grill only or grill combined with microwave. You cannot store several microwave power settings one after the other. You cannot save automatic programmes. You can store the memory settings and start the appliance immediately. To do this, press start instead of "M". 26 Adding to the memory: Press "M". The old settings are displayed. Save the new programme as described in steps 1 4.*

*Starting the Memory function It is very easy to start the saved programme. Place your meal into the appliance. Close the appliance door. 1. Press "M".*

*The stored settings are displayed. 2. Press start. The cooking time counts down in the display. The cooking time has elapsed Pausing A signal sounds.*

*The appliance switches off. Open the appliance door or press stop. Open the appliance door. Press the start button again after closing the door. The programme will then continue. Press stop twice or open the appliance door and press stop once. Cancelling the setting 27 Changing the signal duration You will hear a signal when the appliance is switched off. You can change the duration of the acoustic signal. Press start for approximately 6 seconds. The new signal duration is adopted.*

*The clock reappears in the display. The following are possible: Short signal duration - 3 tones Long signal duration - 30 tones. 28 Care and cleaning d d There is a danger of short circuiting. Do not use high pressure cleaners or steam jets. There is a risk of burning. Do not clean the appliance immediately after switching it off. Allow the appliance to cool down. Do not use sharp or abrasive cleaning agents. The surface could be damaged. If an abrasive substance comes into contact with the front of the appliance, wash it off immediately with water.*

*Cleaning agents Before cleaning, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Clean the cooking compartment and the outside of the appliance with a damp cloth and mild cleaning agent. Dry with a clean cloth. Appliance exterior Appliances with stainless steel fronts Always remove any flecks of limescale, grease, starch and egg white immediately. @@@@ Scouring pads, rough sponges and pan cleaners are also unsuitable.*

*These agents scratch the surface. Allow the interior surfaces to dry thoroughly. @@ Soapy water. When replacing the turntable, make sure it slots in correctly. Glass cleaner.*

*Use soapy water and dry with a soft cloth. 29 Troubleshooting Malfunctions often have simple explanations. Please read the following instructions before calling the after sales service: Problem The appliance does not work. Possible cause The plug is not plugged into the mains. Power cut Blown fuse*

*Notes/remedial action Plug it in. Check whether the kitchen light switches on. Look in the fuse box to make sure that the fuse for the appliance is OK. Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on. Reset the time.*

*Press the stop button. Faulty control Three zeros flash in the display. The appliance is not in operation. A cooking time appears in the display. g pp py Power cut The rotary knob was accidentally pressed. Start was not pressed after Press start or clear the setting the setting had been made. with stop. The microwave does not work. The door is not properly closed. Start was not pressed.*

*The food takes longer than usual to heat up. The microwave setting is too low. Check whether leftover food or a foreign object is trapped in the door. Press start. Select a higher microwave setting.*

*You have placed a larger Double the amount = double the amount of food than normal cooking time. in the appliance. The food was colder than usual. Stir or turn the food during cooking. 30 Problem The turntable is making a scratching or grinding noise.*

*Microwave operation is cancelled for no obvious reason. Possible cause There is dirt or a foreign object in the area around the turntable drive. The microwave has a fault. Notes/remedial action Clean the roller ring and recess in the cooking compartment. If this fault occurs repeatedly, please call the after sales service. Repairs may only be carried out by fully trained after sales service technicians. Incorrect repairs may result in serious injury to the user. After sales service Our after sales service is there for you in the event that your appliance needs to be repaired. You will find the address and telephone number of your nearest after sales service centre in the phone book. The after sales service centres listed will also be happy to advise you of a service point in your local area.*

*E number and FD number When contacting the after sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. You will see the rating plate containing these numbers on the right hand side when you open the oven door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning. E no. After sales service % FD no. 31 Technical data Input voltage Power consumption Maximum output power Microwave frequency Dimensions (H x W x D) appliance cooking compartment 60 cm cabinet frame Weight TÜV approved CE mark 28.*



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0x51.3x51.

0 cm 21.5x33.7x26.3 cm 38.2 x 59.

4 x 2.0 cm 16.1 kg Yes Yes AC 220 230 V, 50 Hz 1,450 W 900 W 2,450 MHz This appliance complies with standard EN 55011 or CISPR 11. It is a group 2, class B product. Group 2 means that microwaves are generated for the purpose of heating food. Class B indicates that the appliance is suitable for domestic use. NE S 9000370123 S en S 880911 32 .



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