



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS HB86K570B. You'll find the answers to all your questions on the SIEMENS HB86K570B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual SIEMENS HB86K570B**  
**User guide SIEMENS HB86K570B**  
**Operating instructions SIEMENS HB86K570B**  
**Instructions for use SIEMENS HB86K570B**  
**Instruction manual SIEMENS HB86K570B**

## **SIEMENS**

### **Making cooking as much fun as eating**

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

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

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

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

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

Enjoy your meal.

### Instruction manual



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..... @@@@ *Please keep the instruction and installation manual in a safe place.*

@@@ *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. Electrical connection Safety information Children and the microwave d This appliance is intended for domestic use only.*

*Only use the microwave oven for preparing foodstuffs. Children are only permitted to use the solo microwave function if they have been instructed how to do so. They must be able to operate the microwave oven correctly. They must understand the hazards indicated in the instruction manual. Children must be supervised by adults at all times during combination oven operation.*

*There is a risk of burning. 5 Hot oven d Open the oven door carefully. Hot steam may escape. Never touch the surfaces of heating and cooking appliances. Never touch the internal surfaces of the microwave oven or the heating elements. There is a risk of burning. Children must be kept at a safe distance from the appliance. Never place combustible items in the microwave oven. Risk of fire! Never open the microwave oven door if there is smoke inside. There is a risk of burning.*

*Switch off the microwave oven. Pull out the mains plug or switch off the appliance by the fuse in the fuse box. Never trap cables of electrical appliances in the hot oven door. The cable insulation could melt. There is a risk of short circuiting. Damaged microwave oven door or door seal d d d Never use the microwave if the microwave oven door is open or if the door seal is damaged. Otherwise microwave energy may escape. Do not use the microwave again until it has been repaired. Never expose the appliance to excessive heat or moisture. There is a risk of short circuiting.*

*Clean the appliance on a regular basis. The surface of the appliance could be destroyed and the appliance could corrode over time if it is not cleaned with sufficient care. Microwave energy could escape. Incorrect repairs are dangerous. There is a risk of electrocution! Repairs may only be carried out by after sales service technicians who have been fully trained by us.*

*If the appliance is faulty, switch it off by the fuse in the fuse box or disconnect the appliance at the mains. Contact the after sales service. You must not open*

*the casing. The oven is a high voltage appliance. Risk of electrocution! Environment Inadequate cleaning Repairs d 6 This product is not intended for use by young children or infirm persons without supervision.*  
*Safety information for microwave operation d Use of the microwave is intended exclusively for the preparation of foodstuffs. Using the microwave for other purposes may be dangerous and may result in damage e.*



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g. grains or cereals could catch fire when heated. Risk of fire Do not select a microwave power or time setting that is higher than necessary. The food could catch fire. The appliance could be damaged. Risk of fire Follow the information provided in the instruction manual. Only use ovenware that is suitable for use in a microwave. Porcelain or ceramic ovenware can have small perforations in the handles or lid.

These perforations conceal a cavity below. Any liquid that penetrates this cavity could cause the ovenware to crack. There is a risk of injury. Meals heated in the microwave oven give off heat. The ovenware can become hot. There is a risk of burning. Always use an oven cloth or oven gloves to remove ovenware and accessories from the microwave. Microwave power and time d Ovenware d Packaging d Never heat meals in heat retaining packages. Risk of fire. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.

Airtight packaging may burst when food is heated. There is a risk of burning. Follow the information provided on the packaging. Always use an oven cloth or oven gloves to remove meals. 7 Drinks d 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. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter. There is a risk of burning. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.

Never heat drinks in containers that have been tightly sealed. There is a risk of explosion. Never overheat alcoholic drinks. There is a risk of explosion. 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 burning. 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 may crack or explode. The same applies to shellfish and crustaceans. There is a risk of burning. Always prick the yoke when frying or poaching eggs. Always prick the skin of foodstuffs with peels or skins such as apples, tomatoes, potatoes and sausages before cooking to prevent the peel or skin from bursting. Foods with shells or skin d Drying food d Never use the microwave to dry food. Risk of fire 8 Food with a low water content Cooking oil d d 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. Risk of fire Causes of damage Baking tray or aluminium foil on the microwave floor Do not place baking trays on the microwave floor. Do not line the microwave floor with aluminium foil. This causes heat to accumulate. Baking and roasting in and out, press the control knob.

You can turn the control knob clockwise or anti clockwise. 12 Types of heating Different types of heating are available with the oven. You can therefore select the best method for cooking any dish. Microwaves Microwaves are converted into heat in foodstuffs. Microwaves are suitable for rapid defrosting and bakes that are cooked in the oven.

It is especially suitable for use with the automatic programming function. Note Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Wipe away the condensation after cooking. Cooling fan The oven is equipped with a cooling fan. It switches on and off automatically when necessary. The warm air escapes above the door. The oven remains cold when the microwave is in operation. The cooling fan may switch on anyway. The fan may run on even when microwave operation has ended.

17 Before using for the first time This section tells you everything you need to do before using the cooker for the first time. Heat the oven and clean the accessories. Read the safety instructions in the "Important information" section. Firstly, check to see if the j clock symbol and three zeros are flashing in the display. Set time" appears in the display. Set the time 1. Set the time using the rotary knob. 2. Press the j clock button. The oven is now ready for use.

Select the language for the text display Changing the language The texts appearing in the display of your appliance are in German. You can select various languages for the text display. 1. Press the M" button until Sprache auswählen" appears in the first line. 2.

Press the BA button to change to the second line. 3. Select the language using the function selector. 4. Press the M" button.

The language is stored. Heating up the oven Method Heat the empty oven with the door closed to remove the new oven smell. 1. Select hot air using the function selector. 2. Press the BA button to change to the second line. 18 3. Set 250 °C using the function selector. 4. Press the j clock button.

20.00 minutes appears in the display. 5. Press the Start button. The oven switches off automatically after 20 minutes. End time" appears in the display. A signal sounds. Press the Stop button. The signal ceases and the time is shown again. Ventilate the kitchen while the oven heats up.

Pre cleaning the accessories Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them. The microwave The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. Here you will find information about ovenware and how to set the microwave.

Tables and tips The Tables and tips section contains a number of examples of how to defrost, heat and cook using the microwave. 19 Ovenware Suitable ovenware Suitable dishes are heat resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat resistant plastic. These materials do not reflect microwaves. You can also use serving dishes. This saves you having to transfer food from one dish to another.

You should only use ovenware with gold or silver rims if the manufacturer guarantees that they are suitable for use in microwave ovens. Unsuitable ovenware Metal ovenware is unsuitable. Metal reflects microwaves. Food in covered metal containers will remain cold. Important Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door. Ovenware test Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is unsuitable for use in the microwave: heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated.



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Setting procedure Microwave power can be set to 900 watts for a maximum of 30 minutes. A cooking time of 90 minutes is possible with all other power settings. 20 Example: Microwave power 600 W, 3 minutes 1. Press the button for the microwave setting you require. 2. Set the cooking time using the rotary knob.

3. Press the Start button. The time counts down in the display. The cooking time has elapsed A signal sounds. The oven switches off. The display shows End time" or Oven cooling". The clock reappears in the display if you press the Stop button or open the oven door. You may change the cooking time at any time. Changing the cooking time 21 Pausing Open the oven door. The program is interrupted.

The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue. If you forget to press the Start button, you will hear a signal after three seconds. Press Start button" appears in the display. Press the Stop button twice or open the oven door and press the Stop button once. Cooking time is displayed as follows: up to 1.00 min in blocks of 1 second up to 15.00 min in blocks of 10 seconds in blocks of 30 seconds up to 1.00 h up to 1.

30 h in blocks of 5 minutes. You can also set the cooking time first and then the microwave power setting. Cancelling the setting Notes Selecting several follow on power settings You can select up to three power settings and cooking times for your dish. Make settings as described in steps 1 and 2. Then select a second power setting and cooking time and if necessary a third. Now press the Start button. The total cooking time appears in the display. It counts back to zero. The active power setting lights up more brightly. You can also select the same power setting twice: e.

g. 600 W 360 W 600 W. The 900 W power setting can only be selected once. Once the oven has been started, you can no longer change the cooking time. Note 22 Setting the oven There are various ways in which you can set your oven.

Switching off the oven manually The oven switches off automatically The oven switches on and off automatically Tables and tips The oven switches off automatically when the meal is ready. You can leave the kitchen for a long time. You can set the oven so that you place the meal in the oven in the morning and it is ready at lunch time. In the Tables and tips" section, you will find suitable settings for many dishes. Setting procedure Example: Top/bottom heating, 190 °C Top/bottom heating 1.

Turn the function selector clockwise until the required type of heating appears. The default temperature or setting is displayed in the second line. Top/bottom heat. 2. Use BA button to move to the second line. 23 Top/bottom heating 3. Use the function selector to set the required temperature or setting. Top/bottom heat. 4. Press the Start button.

Switching off When the dish is ready, press the Stop button twice or open the oven door and press the Stop button once. The display goes out. You may change the temperature or grill setting at any time. Open the oven door. The cooling fan may run on. Simply press the Start button again once you have closed the door. The program will then continue. If you forget to press the Start button, you will hear a signal after three seconds. Press Start button" appears in the display. Press the Stop button twice or open oven door and press the Stop button once.

The display goes out. The heating indicator provides a visual display of increasing oven temperature. The heating indicator does not appear if you are grilling. Changing the setting Pausing Cancelling the setting Heating indicator 24 If the oven is to switch off automatically Example: Cooking time 45 minutes Make the settings as described in steps 1 to 3. Set the duration (cooking time) for your dish.

4. Press the j clock button. 20 minutes appears in the display. Set the required cooking time using the rotary knob. 5.

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

Changing the setting Pausing Cancelling the setting 25 Note You can also set the cooking time first and then the type of heating and temperature. Set the cooking time using the rotary knob and then the type of heating using the function selector. Press the BA button and change the temperature. Start the oven. If the oven is to switch on and off automatically Example: It's 10:45 a.m. The dish will take 45 minutes to cook and must be ready at 12:45 p.m. Please remember that easily spoiled foods must not be allowed to remain in the oven for too long. Make the settings as described in steps 1 to 4.

Do not start the oven yet. 5. Press the j clock button until Set end time" is displayed. The end time symbol ! flashes in the display and the end time is shown. This is the time at which the dish will be ready.

6. Use the rotary knob to set a later end time. 7. Press the Start button. The setting is adopted.

The display will show the end time until the oven switches on. The end time symbol ! lights up. The oven switches on at the appropriate time. 26 To change the end time. The cooking time has elapsed The oven must not be switched on. Press the j cklock button thrice and change the end time. A signal sounds. The oven switches off. The display shows End time" or Oven cooling". The clock reappears in the display when you press the Stop button.

Press the Stop button once. You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently. In the meantime, you can call up the preset time, duration and end time. To do so, press the j clock button. Cancelling the setting Note Rapid heating This allows you to heat up the oven particularly quickly. The rapid heating function is not suitable for all types of heating. Suitable types of heating Top/bottom heating Intensive heat Hot air 3D hot air The rapid heating function is also suitable for the types of heating combined with microwave operation. The set cooking time will only begin after the preheating time has elapsed. Setting procedure 1.

Set the oven as required. 2. Press the Z rapid heating button. The Z symbol lights up in the display. 27 3.

Press the Start button. The oven will heat up. The rapid heating process is complete Cancelling the rapid heating function Pausing Notes You will hear a short signal. The Z symbol will go out. Put your dish in the oven.

Press the Start button again. Only now will the set cooking time begin.



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Press the Z rapid heating button. The symbol will go out. The rapid heating process is cancelled. Press the Stop button. Press the Start button again to continue rapid heating. The rapid heating function will not work if the temperature set is below 100 °C. If the temperature in the oven is only slightly below the temperature set, the rapid heating function is not necessary. It will not switch on.

Setting the oven and microwave in combination On this setting, a type of heating is in operation at the same time as the microwave. You cannot combine the 900 W microwave setting with a type of heating. If you try to do this, "Not possible" appears in the display. You can set up to three microwave settings and times, but only one type of heating and temperature. You can set a duration of up to 1 hour and 30 minutes. Suitable types of heating: Top/bottom heating Hot air 3D hot air Hot air grilling Grill, small area Grill, large area 28 Setting procedure Example: Microwave power 600 W, 35 minutes, hot air grilling 180 °C

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

Turn the function selector clockwise until the required type of heating appears. 29 Hot air grilling 4. Use the BA button to move to the second line. Hot air grilling 5. Use the function selector to set the required temperature or setting.

6. Press the Start button. The cooking time counts down in the display. The cooking time has elapsed Changing the setting Pausing A signal sounds. The oven switches off.

The display shows "End time" or "Oven cooling". Open the oven door or press the Stop button. You may change the temperature, grill setting or cooking time at any time. Open the oven door. The program is interrupted. The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue. If you forget to press the Start button, you will hear a signal after three seconds. Press Start button" appears in the display.

30 Cancelling the setting Setting the oven and microwave to switch on and off automatically Press the Stop button twice or open the oven door and press the Stop button once. Make the settings as described in steps 1 to 5. Press the j clock button until "Set end time" is displayed. Use the rotary knob to set a later end time and then press the Start button again. You can also set the type of heating and temperature first and then the microwave power setting and cooking time. Note Automatic programs Setting procedure You can use the automatic programs to defrost foodstuffs easily and to prepare many dishes quickly and simply. For automatic programs, there are 11 program groups with total of 51 programs. Example: Minced meat, deep frozen, 1000 g Defrosting 1. Turn the function selector anticlockwise and choose a program group. 31 Bread, deep frozen 2.

Press the BA button. The first program and the default weight appear in the display. Minced meat, deep frozen 3. Use the function selector to select the required program. The default weight appears in the display.

4. Use the rotary knob to set the required weight. 5. Press the Start button. The cooking time is visible in the display.

The cooking time has elapsed. A signal sounds. The oven switches off. "End time" appears in the display. If the oven is still hot, the display reads "Oven cooling". Open the oven door or press the Stop button. 32 Adjusting cooking individually. Adjust individually If the result after cooking is not to your taste, you can change the setting. Make the settings as described in steps 1 to 4. Press the BA button for a few seconds and use the function selector to move the illuminated field.

to the left = lighter cooking to the right = more intensive cooking If you always want cooking to be lighter or more intensive, you can change it using "Adjust individually". To do this, refer to the basic settings section. Information on accessories Pausing By pressing the Memory M" button, you can display information on the accessories that are required. Open the oven door. The cooling fan may run on. Close the door and press the Start button again. The oven continues operating as before. If you forget to press the Start button, you will hear a signal after three seconds. Press Start button" appears in the display.

Press the Stop button twice or open the oven door and press the Stop button once.

Please remember that easily spoiled foods must not be allowed to remain in the oven for too long. Make the settings as described in steps 1 to 4. Press the clock button j until "Set end time" is displayed. Use the rotary knob to set the end time to later, and press the Start button again. You cannot change the duration.

In some programs, stirring or turning is required. The display will read "Please turn" or "Please stir". A signal sounds. The text remains displayed until you open the oven door or the program has finished. Cancelling The program should switch on and off automatically.

Notes Notes on Automatic programs Remove the food from all packaging and weigh it. If you cannot enter the exact weight, round it up or down. 33 For the programs, always use microwave proof ovenware such as glass, ceramic, or the universal pan. See the notes on accessories in the program table. Place the food in the cold oven. A table with suitable foods, the appropriate weight range, and the required accessories is included at the end of the notes. It is not possible to set weights outside of the weight range. When cooking many dishes, you will hear a signal after a short period. Turn or stir the food as directed.

Defrosting If possible, freeze and store food flat and in portions at -18 °C.

Put the frozen food on a flat dish, e.g. a glass or porcelain plate. Cover thin pieces and protruding pieces with small pieces of aluminium foil. This prevents these parts from overcooking. Ensure that the foil does not touch the oven walls. After defrosting, allow the food to defrost for a further 10 to 90 minutes until it reaches room temperature. Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods. Place beef, lamb and pork on the dish fatty side down first.

Bread should only be defrosted in the required amounts, as it quickly becomes stale. After turning, remove any minced meat that has already defrosted.

Poultry should be placed in the dish breast side down and poultry pieces skin side down. Cover legs and wings with small pieces of aluminium foil. 34 For whole fish, cover the tail with aluminium foil, for fish fillets cover the edges and for fish cutlets cover the protruding ends.

Vegetables Vegetables, fresh: Cut into pieces of equal size. Add two tablespoons of water for every 100 g vegetables.



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0.40 1.00 0.40 1.00 0.

40 1.00 Dish without lid, Wire rack, level 1 Dish without lid, Wire rack, level 1 Bake, deep frozen Lasagna bolognese, deep frozen Canneloni, deep frozen Macaroni bake, deep frozen Potato products, deep frozen Chips, thick cut, deep frozen\* Chips, thin cut, deep frozen\* 0.20 0.60 0.20 0.50 Universal pan, level 2 Universal pan, level 2 39 Program group Program Croquettes, deep frozen\* Fried potatoes, deep frozen\* \* Suitable foodstuffs Weight range in kg 0.20 0.70 0.20 0.80 Ovenware/accessories, shelf height Universal pan, level 2 Universal pan, level 2 Signal to turn after C of the time has passed.

Snacks, deep frozen Spring rolls, deep frozen\* Mini spring rolls, deep frozen\* Pretzels, deep frozen \* Signal to turn ½ of the time has passed 0.10 1.00 0.10 0.60 0.10 0.40 Universal pan, level 2 Universal pan, level 2 Universal pan, level 2 Pizza, deep frozen Pizza, precooked, thin base, deep frozen Pizza, precooked, thick base, deep frozen Mini pizza, precooked, deep frozen Pizza baguette, deep frozen 0.30 0.50 0.40 0.

60 0.15 0.60 0.10 0.75 Universal pan, level 1 Universal pan, level 1 Universal pan, level 1 Universal pan, level 1 Memory You can use the memory to create your own programs.

You can save the settings for six dishes and use them again at any time in the future. It is useful to use the memory if you are preparing a dish that requires several different settings, or if you prepare a particular dish frequently. You can also save a meal from the automatic program function. 40 Storing memory settings Example: Memory location 1, 360 W, 7 minutes, hot air, 220 °C Select one of the six memory locations and set it. Set memory 1.

Press the M" memory button. Set memory" shows in the display and a 1 for the first memory location. To change the memory location, press the M" memory button again. 2. Press the button for the microwave power setting you require. 3. Set the cooking time using the rotary knob. 41 Hot air 4. Use the function selector to set the type of heating. Hot air 5.

Use the BA button to move to the second line. Hot air 6. Use the function selector to set the required temperature or grill setting. Stored 7. Press the M" memory button. Stored" is shown in the display. The clock reappears in the display. You can store the memory settings and start the oven at the same time. To do this, press the Start button, not the M" memory button. You can also store a meal from the automatic program function.

42 Replacing the memory location If you want to replace the setting in a memory location, select the memory location. The old settings are displayed. Press the Stop button and select new settings. Starting the Memory function Example: Memory location 1, 360 W, 7 minutes, hot air, 220 °C The stored settings for your dishes can easily be called up. Place the dish in the oven.

1. Press the M" memory button. 1 appears for memory location 1. To change to a different memory location, press the M" memory button again. 2. Press the Start button. The time counts down in the display. The cooking time has elapsed Pausing A signal sounds. The oven switches off. The display shows End time" or Oven cooling". Open the oven door or press the Stop button. Open the oven door. The cooling fan may run on. Press the Start button again once you have closed the door. The program will then continue.

If you forget to press the Start button, you will hear a signal after three seconds. Press Start button" appears in the display. 43 Cancelling the setting Switching the oven on and off automatically Note Press the Stop button twice or open oven door and press the Stop button once. Select the memory location using the M" memory button. Press the j hour button and extend the end time. Once the oven has been started, you can no longer change the memory location. The temperature, grill setting and cooking time can only be changed once the oven has been started. Clock When the oven is first connected or after a power failure, three zeros and the j clock symbol flash in the display. Set time" appears. Setting procedure Example: 13:00 1.

Set the time using the rotary knob. 44 2. Press the j clock button. The time is adopted. Changing the time e.

g. @@Make settings as described in points 1 and 2. The oven is set so that the clock is permanently displayed. @@@@Turn the function selector until Clock display" 3. Move to the second line using the BA button and 4.

Press the M" memory button. @@The clock is running in the background. Further details can be found in the Basic settings" section.

@@@@@@@@@@@@The basic setting is German. You can change all the basic settings individually at any time. @@Press and hold the M" memory button for a few seconds. @@@@Use the function selector to change the basic setting. 4. Press the M" memory button. The change is stored.

@@@@@@Locking the oven Hold down the Stop button for a few seconds. Childproof lock active" is displayed in the display. All functions are blocked.

Hold down the Stop button for a few seconds again. The lock is released. You can still set the time and timer when the oven is locked. @@It operates independently of the oven. The timer has a special signal. @@@@Set the alarm time using the rotary knob. 3.

@@Press the a timer button. The clock reappears in the display. Press the a timer button. @@Press the a timer button and then the Stop button. @@Press the a timer button again.

@@Oven operation will be interrupted. The temperature or grill setting determines when this will happen. If the oven is no longer heating up, 5 appears in the display. Heating is interrupted until you press the Stop button..

The 5 will disappear. Now you can reset the oven. @@@@Dry it with a soft cloth. Sharp or abrasive cleaning products are not suitable. @@@@Corrosion can form under such flecks. Clean the oven using water and a little detergent. @@@@Oven cleaner may only be used on the enamelled surfaces of the oven. @@The surfaces clean themselves while the oven is in operation. @@Never use oven cleaner on self cleaning surfaces. @@It is best to use oven cleaner if the oven is very dirty.

Only use oven cleaner in a cold oven. Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. @@The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti corrosion protection is guaranteed. Cleaning the glass cover on the oven ceiling The glass cover on the oven ceiling can be removed. Caution - the oven must be cold. 51 Removal 1.

Put a tea towel in the oven. 2. Pull the clips on the oven ceiling forward. Push the front glass cover down with the thumbs of your other hand. Release the clips.

3. Slide the cover forward using both hands and place it on the grill heating element.



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4. Slide it back again slightly. 5.

Tilt it to the side and downward and remove it. 52 d Do not touch or clean the microwave aerial (A). If the oven is only lightly soiled: Rinse the glass cover with hot water. In the event of heavy soiling: Clean the glass cover and the enamelled surfaces of the oven. Installation 1. Slide the cover in with the smooth side facing down, and place it on the grill heating element. 2. Using both hands, slide it backward into the two latches. 3. Pull the clips forward and push the glass cover upward.

Release the clips. Remove the tea towel from the oven. d Do not operate the appliance without the microwave glass cover. 53 Cleaning the glass panels The glass panels on the oven door can be removed to assist cleaning. Important the oven must be cold. There is a risk of burns. d Removal 1. Open the oven door.

2. Loosen the two screws on the door using a slotted screwdriver (blade width 8 11 mm).

Hold the door panels with one hand when doing so. 3. Position the door at an angle and pull the panel out upwards using the door handle. 4. Close the door. Clean the glass panels with glass cleaner and a soft cloth. Installation 1. Insert the panel into the guide, raise it slightly and hook it in at the top. 54 2. Raise the panel slightly and attach it at the top.

3. Open the door fully, while holding the panels with one hand. 4. Screw in the screws using a slotted screwdriver (blade width 8 11 mm). Close the door. The oven must not be used again until the panels have been correctly fitted. Seal Clean the seal on the oven door using detergent. Do not use sharp or abrasive cleaning products. Accessories Immediately after use, soak the accessories in washing up liquid. Food residues can then be easily removed with a brush or sponge.

55 Troubleshooting Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after sales service: Malfunction The oven does not work. Possible cause The plug is not plugged in to the mains. Power cut Blown fuse Notes/remedial action Plug it in. Check whether the kitchen light switches on. Look in the fuse box to make sure that the fuse for the appliance is okay. 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 clock display. The oven is not in operation. A cooking time appears in the display. Power cut The rotary knob was accidentally pressed. The Start button was not pressed after the setting had been made.

Press the Start button or clear the setting by pressing the Stop button. Check whether leftover food or a foreign object is trapped in the door. Press the Start button. Select a higher microwave setting. @@@@low.

@@@@@The temperature sensor has failed. @@@@It is possible to use the microwave function alone. Press the Stop button. The fault message goes out. Start microwave operation again. @@It is possible to operate the oven without the microwave. Contact the after sales service. If this fault occurs repeatedly, please call the after sales service. @@@@Incorrect repairs may result in serious injury to the user. Replacing the oven lightbulb The oven lightbulb can be replaced.

Heat resistant 12 V 20 W halogen bulbs are available from the after sales service or in specialized stores. When removing a new halogen bulb from the packaging, always use a dry cloth. This will increase the life of the bulb. 57 Method 1. Switch off the fuse in the fuse box or unplug the oven at the mains. damage. A 2. Place a tea towel in the cold oven to prevent 3. Remove the glass cover. To do this, open the glass cover at the bottom with your hand.

If it proves difficult to remove the glass cover, try using a spoon. (Fig. A) B 4. Remove the lamp and replace with a lamp of the same type. (Fig.

B) C 5. Fit the glass cover back on. (Fig. C) 6. Remove the tea towel.

Switch on the fuse in the fuse box again or plug in the mains power. 58 Changing the door seal If the door seal is defective, it must be changed. Replacement seals for your appliance are available from our after sales service. Please specify the E number and FD number of your appliance. 1. Open the oven door. 2. Pull off the old door seal. 3. There are 5 hooks attached to the door seal.

Use these hooks to fit the new seal to the oven door. Note: The joint at the bottom centre of the door seal is perfectly normal. After Sales Service If your appliance needs repairing, you can contact our after sales service. You will find the address and telephone number of your nearest after sales service centre in the phone book. The after sales service centres listed will also be happy to advise you of a service point in your local area. E number and production number Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after sales service. The nameplate with these numbers is located inside the oven. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning. E no. After sales service % FD no.

59 This appliance complies with the standards EN 55011 and CISPR 11. The product is classified in group 2, class B. Group 2 means that microwaves are used for the purpose of heating foodstuffs. Class B means that the appliance is suitable for use in a private household environment. Tables and tips This table contains a selection of dishes and the optimum settings at which to cook them.

You can use the table to look up which microwave setting, type of heating, and temperature are most suitable for your dish, which accessories to use, and at what height to set the wire rack. You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong. Defrosting, heating up and cooking with the microwave The following tables provide you with numerous options and adjustment values for the microwave. The times specified in the tables are only guidelines. They may vary according to the ovenware used, the quality, temperature and consistency of the food.

Time ranges are often specified in the tables. Set the shortest time first and then extend the time if necessary. It may be that you have different quantities from those specified in the tables. A rule of thumb can be applied: Double amount just under double cooking time, half amount half the cooking time. Position the wire rack at level 1. Place the ovenware in the centre of the wire rack. The food will then absorb the microwaves from all sides. 60 Defrosting Place the frozen food in an open container on the wire rack. Delicate parts such as the legs and wings of chicken or fatty outer layers of roasts can be covered with small pieces of aluminium foil. The foil must not touch the oven walls.

You can remove the foil half way through the defrosting time.



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Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. Turn to remove any liquid that results from defrosting. Leave defrosted items to stand at room temperature for a further 10 minutes to 1 hour so that the temperature can even out. The giblets can be removed from poultry at this point. Amount Microwave setting (watts), Cooking time in minutes 180 W, 15 mins. + 90 W, 10 15 mins. 180 W, 15 mins. + 90 W, 20 30 mins.

180 W, 25 mins. + 90 W, 25 30 mins. 180 W, 5 mins. + 90 W, 4 6 mins. 180 W, 8 mins.  
+ 90 W, 5 10 mins. 180 W, 10 mins. + 90 W, 10 15 mins. 90 W, 10 15 mins. 180 W, 5 mins.

+ 90 W, 10 15 mins. 180 W, 10 mins. + 90 W, 15 20 mins. 180 W, 13 mins. + 90 W, 20 25 mins. 180 W, 5 mins. + 90 W, 13 18 mins. 180 W, 10 mins. + 90 W, 20 25 mins. 180 W, 20 mins.

+ 90 W, 30 40 mins. 180 W, 30 mins. + 90 W, 60 80 mins. Notes Turn several times. Whole joints of meat e.g. beef, pork, veal (with or without bones) Diced or sliced beef, pork and veal Mixed minssced meat 800 g 1.000 g 1.500 g 200 g 500 g 800 g 200 g 500 g 800 g 1000 g 600 g 1.200 g 2.000 g 4.500 g 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 minssutes. Drain off any liquid produced by defrosting. Separate defrosted items. Turn half way through. Stir carefully half way through. Poultry or poultry portions Duck Goose Fillet of fish, fish steak, slices Whole fish Vegetables, e.g. peas 400 g 300 g 600 g 300 g 600 g 180 W, 5 mins. + 90 W, 10 15 mins. 180 W, 3 mins. + 90 W, 10 15 mins. 180 W, 8 mins. + 90 W, 10 15 mins. 180 W, 8 13 mins.

180 W, 10 mins. + 90 W, 8 13 mins. 61 Amount Fruit e.g. raspberries Butter, softening Whole loaf Cakes, dry e.g. sponge cakes Cakes, moist e.g. fruit cake and cheese cake 300 g 500 g 125 g 250 g 500 g 1.000 g 500 g 750 g 500 g 750 g Microwave setting (watts), Cooking time in minssutes 180 W, 7 10 mins.

180 W, 8 mins. + 90 W, 5 10 mins. 90 W, 7 9 mins. 180 W, 2 mins. + 90 W, 3 5 mins.

180 W, 3 mins. + 90 W, 10 15 mins. 180 W, 3 mins. + 90 W, 15 25 mins. 90 W, 10 15 mins.

180 W, 2 mins. + 90 W, 10 15 mins. 180 W, 5 mins. + 90 W, 15 20 mins. 180 W, 10 mins. + 90 W, 15 20 mins. Notes Stir carefully during defrosting and separate the defrosted parts. Remove the packaging completely. Turn half way through. Separate pieces of cake.

Only for cakes without icing, cream or crème pâtissière. 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. Notes covered covered Menu, one course meal, ready made meal in two to three parts Soups 300 400 g 400 500 g 62 Amount Stews Slices or pieces of meat in sauce, e.g. goulash Fish, e.g.

fillets Side dishes, e.g. rice, noodles Vegetables e.g. peas, broccoli and carrots Creamed spinach 500 g 1.000 g 500 g 1.000 g 400 g 800 g 250 g 500 g 300 g 600 g 450 g Microwave setting (watts), Cooking time in minutes 600 watts, 10 15 mins. 600 watts, 20 25 mins. 600 watts, 12 17 mins. 600 watts, 25 30 mins.

600 watts, 10 15 mins. 600 watts, 18 23 mins. 600 watts, 2 5 mins. 600 watts, 7 10 mins. 600 watts, 8 12 mins. 600 watts, 13 18 mins. 600 watts, 11 16 mins. Notes covered covered covered 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.

d 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 Full meal, one course meal, ready to eat meal (2 3 components) 350 500 g Microwave power setting, cooking time in minutes 600 watts, 4 8 mins Notes Covered 63 Amount

Drinks 150 ml 300 ml 500 ml 50 ml 100 ml 200 ml 175 g 175 g each 175 g each 500 g 400 g 800 g 150 g 300 g Microwave power setting, cooking time in minutes 900 watts, 1 3 mins 900 watts, 3 4 mins 900 watts, 4 5 mins 360 watts, ½ 1 mins 360 watts, 1 1½ mins 360 watts, 1 2 mins 900 watts, 1½ 2 mins 900 watts, 2 4 mins 900 watts, 4 6 mins 600 watts, 7 10 mins 600 watts, 5 7 mins 600 watts, 7 10 mins 600 watts, 2 3 mins 600 watts, 3 5 mins Notes Place a spoon in the container.

Do not overheat alcoholic drinks. Check during heating. Without the lid or teat. Always shake well or stir after heating. You must check the temperature Baby food, e.g. milk bottles\* Soup, 1 cup 2 cups 4 cups Slices or pieces of meat in sauce Stew Vegetables, 1 portion 2 portions \* Covered Ovenware with lid Add a little liquid. Place milk bottles on the oven floor. 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 power setting, cooking time in minutes 600 watts, 25 30 mins 600 watts, 8 13 mins 600 watts, 6 10 mins 600 watts, 10 15 mins Cut vegetables into pieces of equal size. Add 1 to 2 tablespoons of water per 100 g of vegetables. Notes Turn half way through the cooking time. Fresh whole chicken, without giblets Fish fillet, fresh Vegetables, fresh 1500 g 400 g 250 g 500 g 64 Amount Side dishes, e.



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g. potatoes e.g. rice Microwave power setting, cooking time in minutes 600 watts, 8 11 mins 600 watts, 12 15 mins 600 watts, 15 22 mins 600 watts, 4 6 mins + 180 watts, 12 15 mins 600 watts, 7 9 mins + 180 watts, 15 20 mins 600 watts, 5 8 mins 600 watts, 9 12 mins Notes 250 g 500 g 750 g 125 g 250 g Cut potatoes into pieces of equal size. Add 1 to 2 tablespoons of water per 100 g and stir.

Add twice the amount of liquid and use a high sided dish. Desserts, e.g. milk pudding (instant) Fruit, stewed fruit 500 ml 500 g Stir the pudding thoroughly 2 to 3 times during cooking using an egg whisk. 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. Next time select a lower microwave setting. In addition, turn large amounts of meat or poultry frequently when defrosting. 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. 65 Meat, poultry, fish 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. Ovenware

You may use any heat resistant ovenware which are suitable for use in a microwave. Metal roasting dishes can only be used for roasting without the microwave feature. Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface. The ovenware can become very hot.

Use oven gloves to take the ovenware out of the oven. Notes on roasting Use a deep tin for roasting. Check that your ovenware fits in the cooker. It should not be too large. Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Turn the meat after half the cooking time has elapsed. When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more evenly. 66 Hot air Top/bottom heating Hot air grilling Grill, large area Microwave setting in watts, cooking time in minutes Pot roasted beef approx. 1,000 g Sirloin, medium rare approx.

1,000 g -, 120 mins 180 W, 30 40 mins Level Type of heating Q t R g Temperature in °C, grill setting 150 170 240 260 Notes 1 1 Q t Dish with lid on wire rack. Turn twice. Uncovered dish. Turn half way through the cooking time. When finished, leave to stand for 10 minutes. Dish with lid on wire rack. Turn half way through the cooking time. Uncovered dish. When finished, leave to stand for 10 minutes. Do not turn.

Dish with lid. When finished, leave to stand for 10 minutes. Dish without lid on wire rack. When finished, leave to stand for 10 minutes. Dish with lid on wire rack. Cook with the breast side down. Turn the chicken C of the way through the cooking time. Uncovered dish on wire rack. Cook with the skin side down.

Do not turn.

Universal pan. Turn twice. Cook with the skin side down. Turn after 10 minutes. Cook with the skin side down.

Turn after approx. 10 minutes. Turn after approx. 20 minutes. After turning, pierce the skin.

Pork without crackling, approx. 750 g, e.g. neck Pork with crackling\* approx. 1,500 g e.g. shoulder Loin of pork, approx. 1,000 g Meatloaf approx. 1000 g Whole chicken approx. 1,000 1,200 g 180 W, 40 50 mins 1 R 220 240 600 W, 10 mins + -, 115 125 mins 90 W, 55 65 mins 600 W, 10 mins + 180 W, approx.

50 mins 360 W, 25 35 mins 1 R 180 200 1 1 R R 210 230 190 210 1 R 230 250 Chicken portions, e.g. chicken quarters approx. 800 g Duck 1,500 1,700 g 2 duck breasts each 300 400 g 2 goose breasts each approx. 500 g 4 goose breasts approx. 1,500 g 360 W, 35 40 mins 1 R 170 190 180 W, 60 80 mins 90 W, 18 22 mins 90 W, 20 25 mins 180 W, 35 45 mins 1 2\*\* 2\*\* 2\*\* R g 170 190 High 210 230 170 190 R R 67 Microwave setting in watts, cooking time in minutes Goose 3,000 3,500 g \* 180 W, 80 90 mins Level Type of heating Temperature in °C, grill setting 170 190 Notes 1 R Universal pan. Turn twice. Make cuts in the pork rind. \*\* Wire rack at level 2, universal pan at level 1. Add 50 ml water to the universal pan.

Notes on grilling Always grill with the oven door closed and do not preheat. If possible, grill pieces of meat which are of the same thickness. Steaks should be at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Only salt the steaks after they have been grilled.

Turn the meat with tongs. If you pierce the meat with a fork, it will lose its juices and dry out. Red meat such as beef browns quicker than white meat such as veal or pork. Do not worry about this. Grilled white meat or fish is often only lightly browned on the surface.

Nevertheless it is done on the inside and is juicy. Note: The grill element automatically switches itself off and back on again. This is normal. The number of times this happens depends on the grill setting you have selected. Grill, large area g Grill, small area x Amount Steaks 2 3 cm thick Neck fillets 2 3 cm thick 2 3 servings Weight approx. 200 g each approx. 120 g each Level 1+3\*\* Type of heating Grill high high moderate moderate Cooking time in minutes 1st side: approx. 10 15 mins. 2nd side: approx. 5 10 mins.

1st side: approx. 15 20 mins. 2nd side: approx. 10 15 mins. g 2 3 servings 1+3\*\* g 68 Amount Sausages 4 6 servings Weight approx. 150 g each approx. 150 g each approx. 300 g each Level 1+3\*\* Type of heating Grill high high high high moderate moderate high high high high Cooking time in minutes 1st side: approx. 10 15 mins. 2nd side: approx.

5 10 mins. 1st side: approx. 10 12 mins. 2nd side: approx. 8 12 mins.

1st side: approx. 10 15 mins. 2nd side: approx. 10 15 mins. 1st side: approx.

4 6 mins. 2nd side: approx. 2 3 mins. 1st side: approx. 5 6 mins. 2nd side: approx. 3 4 mins. g Fish steak\* 2 3 servings 1+3\*\* g Whole fish\* e.g. trout Toast Toast \* 2 3 servings 1+3\*\* g 12 slices 4 slices\*\*\* 3 3 g x Grease the wire rack with oil before grilling.

\*\* Insert the wire rack at level 3 and the universal pan at level 1. \*\*\* Place the slices of bread next to each other in the middle of the wire rack.



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