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You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS HF25M5L2. You'll find the answers to all your questions on the SIEMENS HF25M5L2 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SIEMENS HF25M5L2
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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 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's really easy!

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.

A detailed table of contents will help you to find what you're looking for quickly.

Enjoy your meal!

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Manual abstract:

@@And we will show you how to make settings step by step. All these dishes are tested in our cooking studio. @@A detailed table of contents will help you to find what you're looking for quickly. 4 4 4 6 8 9 9 10 11 Switching the appliance on and off . 11 Before using the appliance for the first time . 28 Dishes tested for you in our cooking studio . Only then will you really be able to operate your appliance safely and correctly. Please keep the instruction and installation manuals in a safe place. Please include these manuals if you pass on the appliance to a new owner. Before installation Transport damage Check the appliance for damage after unpacking it.

Do not connect the appliance if it has been damaged during transportation. Only allow a licensed professional to connect the appliance. Warranty claims for damage caused by incorrect connection will not be accepted. please observe the special installation instructions. Electrical connection Installation and connection Safety information This appliance is intended for domestic use only.

It must only be used for food and drinks preparation. Adults and/or children must not operate the appliance without supervision H if they are not physically or mentally capable of so doing or H if they lack the knowledge and experience to operate it correctly and safety. Never let children play with the appliance. 4 Hot cooking compartment Risk of burning. Never touch the hot surfaces of heating and cooking appliances.

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 shortĆcircuit. 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. Never remove the casing.

the appliance is a highĆvoltage appliance. There is a risk of serious damage to health Never remove the casing. it prevents microwave energy from escaping. There is a risk of a shortĆcircuit. 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 afterĆsales engineers. You must not open the casing. the appliance is a highĆvoltage 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 afterĆsales service. Hot or humid environment 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. 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 heatĆretaining 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 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 hardĆboiled 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 the hot cooking compartment. this will cause steam.

The temperature change can cause damage to the ceramic floor panel. Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time. 8 Heavily soiled seal Operating the microwave without food 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.

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Do not switch on the microwave unless there is food in the cooking compartment. The appliance may be overloaded if it is switched on without any food inside. An exception to this rule is for brief testing of ovenware (see notes on ovenware). Your new appliance Use this section to familiarise yourself with your new appliance. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories. control panel Here is an overview of the control panel. Depending on the appliance model, there may be differences in the particular details.

Display On/Off button Microwave power settings Rotary selector Button for a series of operations Buttons Rotary selector The rotary selector is retractable. Press on the rotary selector to lock it in or out. 9 Buttons and display Using the buttons, you can set various additional functions. In the display, you can check the values that you have set. Button function Switches the appliance on and off Selects 90 wattmicrowave power Selects 180 wattmicrowave power Selects 360 wattmicrowave power Selects 600 wattmicrowave power Selects 900 wattmicrowave power Selects followĆon mode Opens the appliance door Opens and closes the timeĆsetting options menu Selects a programme Selects weight Selects memory Starts operation Suspends operation Notes The timeĆsetting function that is active in the display is indicated by the arrow N pointing to the appropriate symbol. Exception: With the clock, the symbol 0 is lit up only if you are making changes. When you switch on the oven, the lamp in the cooking compartment comes on. symbol □ 90 180 360 600 900 2 3 0 g h j/k start stop 10 Cooking compartment Cooling fan The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off. The fan may run on even when microwave operation has ended.

Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect microwave operation. Wipe away the condensation after cooking. Switching the appliance on and off The □ button allows you to switch the microwave oven on and off. switching on Press the □ button. Select the operating mode you require. H 90, 180, 360, 600 or 900 W button for the microwave power setting H 2 button = followĆon mode H g and h buttons = automatic programming H j or k button = memory programme You can find out how to make the settings in the individual sections. Switching off Press the □ button. The appliance switches off and the clock appears in the display. 11 Before using the appliance for the first time Here you will find everything you need to do before using the microwave to prepare food for the first time.

First read the Safety information section. Setting the time When the appliance has been connected to the power supply, three zeros flash. The N0 symbols are lit in the display. Set the current time using the rotary selector. Hiding the clock You can hide the time. You can then only see it when the oven is in operation. Read about this in the Changing basic settings section. Note In order to reduce the energy consumption of your appliance in standby, you can hide the clock. Read about this in the Changing basic settings section. Cleaning accessories Before using the accessories for the first time, clean them thoroughly using a soft cloth and hot soapy water.

12 The microwave Microwaves are converted to heat in foodstuffs. You will find information about cookware and how to set the microwave. Note In the Tested for your in our cooking studio section, you will find examples for defrosting, heating and cooking with the microwave oven. Notes regarding ovenware Suitable ovenware Suitable dishes are heatĆresistant ovenware made of glass, glass ceramic, porcelain, ceramic or heatĆresistant plastic. These materials allow microwaves to pass through. You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves. Food in covered metal containers will remain cold. A spoon in a glass Ć 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. Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave: Heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period.

The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated. Unsuitable ovenware Ovenware test 13 Microwave power settings Use the button to set the desired microwave power. 90 watts 180 watts 360 watts 600 watts 900 watts 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 900 watts for a maximum of 30 minutes.

A cooking time of 90 minutes is possible with all other power settings. Setting the microwave Example: Microwave power 360 W, cooking time 17 minutes. Yourshes, a signal sounds after a certain time. Turn or stir the food. 18 Defrosting If possible , freeze and store food flat and in portions at Ć18 ºC. Put the frozen food on a flat dish, e. After defrosting, allow the food to defrost for a further 10 to 30 minutes until it reaches room temperature. Liquid will be produced when defrosting meat, poultry or fish. Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods. Place beef, lamb and pork on the dish fattyĆside 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. @@Wash the potatoes and prick them all over. Therefore, use a highĆsided dish with a lid. Enter the uncooked weight (without liquid). Add two to two and a half times the amount of liquid to the rice. Add two tablespoons of water for every 100 g vegetables. @@The program is not suitable for frozen vegetables in cream sauce. @@5Ć10 minutes Observe the signals for stirring and turning. @@@@@@You have two memories available □j" and □k".

The memory is useful if you prepare one dish particularly frequently. Your appliance is ready for use. 2. Press the button for the microwave power setting you require. @@ 3.

Set the duration using the rotary selector. The setting is stored and can be started at any time. Storing another setting Make new settings and store them. The old settings are overwritten. @@@@Your appliance is ready for use.

The stored settings are displayed. The cooking time x counts down in the display.

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@@The cooking time has elapsed A signal sounds. the memory function has finished. Use the □ button to switch off the appliance or make new settings. You can cancel the audible signal early by pressing the 0 button. Press the STOP button or open the appliance door. operation is suspended. After closing, press the start button. operation will then continue.

@@@@@@ 1. Press and hold the 0 button for several seconds. The first basic setting appears in the display. 2. Change the basic setting with the rotary selector. The next basic setting appears in the display. @@ 4. Finally, press and hold the 0 button for a few seconds. all settings are applied. You may change the settings at any time.
@@@@Do not clean the appliance immediately after switching it off. allow the appliance to cool down. @@@@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.
@@@@Do not use: H any caustic or abrasive cleaning agents. H metal or glass scrapers to clean the glass in the appliance door. Rinse out new sponge cloths thoroughly before use. @@Do not use metal or glass scrapers for cleaning. @@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 afterĆsales service or from specialist retailers. Hot soapy water or a vinegar solution: Clean using a dish cloth and then dry with a soft cloth. For heavy soiling: Only use oven cleaner in a cold cooking compartment. 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. glass cleaner: Clean with a dish cloth. Do not use metal or glass scrapers for cleaning.

Hot soapy water: Clean with a dish cloth; do not scrub. Do not use metal or glass scrapers for cleaning. Hot soapy water: Soak and then clean with a dish cloth or a brush. Please read the following notes before calling the afterĆsales service. 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. problem The appliance does not work. Possible cause Remedial action/notes The plug is not plugged into the Plug it in. mains. Power cut Blown fuse Check whether the kitchen light switches on.
Look in the fuse box to make sure that the fuse for the appliance is OK. Switch off the circuit breaker in the fuse box. Press the start button or switch the appliance off. operating error The appliance is not in operation. A cooking time appears in the display.
The microwave does not switch on. The start button was not pressed after the setting had been made. The door is not properly closed. Check whether leftover food or a foreign object is trapped in the door. The start button was not pressed.
press the start button. It takes longer than before for the food to heat up. P The microwave power setting is Select a higher microwave too low. power setting. You have placed a larger Double the amount = almost amount of food than normal in double the cooking time. The two dots in the display are flashing. Press and hold the g button for 3 seconds. the demonstration mode is deactivated. The appliance switches off shortly after starting. Open the door again and close it properly, if this does not help, contact the afterĆsales service.

The door is not properly closed. Open and close the appliance with the 3 button. the temperature sensor is faulty. The buttons are dirty or the mechanics have jammed. call the afterĆsales service. Press all the buttons several times. Clean the buttons with a dry cloth. open and close the appliance door. If this does not help, consult the afterĆsales service. Do not open the door.
Disconnect from the mains or switch off the fuse in the fuse box and allow to cool down. Microwave power setting too high. Repairs may only be carried out by one of our trained afterĆsales engineers. 26 AfterĆsales service Our afterĆsales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest afterĆsales service point in the phone book.
The listed afterĆsales service centres will also be pleased to give you the details of an afterĆsales 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 afterĆsales service. The rating plate bearing these numbers can be found on the right hand side after opening the appliance door. You can make a note of the number of your appliance and the telephone number of the afterĆsales service in the space below to save time should it be required. e no.
AfterĆsales service % Please note that a visit from an afterĆsales service engineer is not free of charge, even during the warranty period. fD no. Technical data Power supply Maximum total connected load Microwave power setting Microwave frequency Fuse 220Ć240 V, 50 Hz 1220 W 900 W (IEC 60705) 2,450 MHz min. 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. The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU. 28 Dishes tested for you in our cooking studio Here you will find a selection of dishes and the ideal settings for them. We show you which microwave power setting is best for your dish and there are tips about cookware and preparation. Notes The values in the table always apply to dishes placed in a cold and empty cooking compartment.

Only preheat the appliance if this is specified in the tables. Before use, remove any accessories from the cooking compartment that you will not be using. The times specified in the tables are only guidelines. They depend on the quality and consistency of the food. use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the afterĆsales 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. 29 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.

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Stir or turn the food several times during the heating time.
check the temperature. Defrosting Place the frozen food in an open container on the cooking compartment floor. Turn or stir the food once or twice during the defrosting time. Large pieces of food should be turned several times. Liquid will be produced when defrosting meat, poultry or fish.
Drain off this liquid when turning and under no circumstances should it be used for other purposes or be allowed to come into contact with other foods. Leave defrosted items to stand at room temperature for a further 10 to 30 minutes so that the temperature can stabilise. The giblets can be removed from poultry at this point. 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. Separate the parts when turning. freeze flat if possible. Turn several times during defrosting and remove meat which has already been defrosted. Turn half way through. 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 Ć 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 crème pâtissière. Only for cakes without icing or gelatine. 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 Ć 5 minutes until it reaches an even temperature. @@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. D Always place the ovenware on the cooking compartment floor. Always cover the food.
@@Take readyĆtoĆeat meals out of the packaging. They will heat up more quickly and evenly in microwaveable ovenware. @@@@When delayed boiling occurs, this means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid can suddenly boil over or spatter. this can cause injuries and burns. Stir or turn the food several times during the heating time. check the temperature. After heating, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature. 32 Amount Microwave settings in watts Time in minutes 600 W , 5 Ć 8 min. Notes Menu, plated meal, readyĆmade meals in two to three parts Drinks 125 ml 200 ml 500 ml 50 ml 100 ml 200 ml 175 g 350 g 500 g 400 g 800 g 150 g 300 g 900 W, ½ Ć 1 min.

Always shake well after heating. You must check the temperature. Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the container. Cook the food in covered ovenware. Food should be stirred or turned during cooking. @@After cooking, allow the food to rest for a further 2 to 5 minutes until it reaches an even temperature. Whole chicken, fresh without giblets Fish fillet, fresh Meat loaf 1,200 g 400 g 750 g 33 Quantity Vegetables, fresh 250 g 500 g Microwave power setting in W and duration in minutes 600 watts, 5 Ć 10 mins 600 watts, 10 Ć 15 mins Notes Cut vegetables into pieces of equal size. add 1 Ć 2 tbsp water per 100 g of vegetables. Cut potatoes into equal sized pieces.
Custard (instant) 500 ml Fruit, compote 500 g 600 W, 9 Ć 12 mins Uncovered dish Stir the custard thoroughly 2 to 3 times during cooking using an egg whisk. 34 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. 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. 35 Test dishes in accordance with ENĂ60705 The quality and function of microwave appliances is tested by testing institutes using the following dishes. Solo microwave cooking Meal Custard, 1000 g Sponge, 475 g Meat loaf, 900 g Microwave power setting in W, cooking time in minutes 600 W, 11 mins + 180 W, 10Ć15 mins 600 watts, 7Ć9 mins 600 watts, 25Ć30 mins Notes Pyrex Pyrex, 22 cm diameter Pyrex cake tin, 28 cm long Solo microwave defrosting Meal Meat, 500 g Microwave power setting in W, cooking time in minutes Programme 1, 500 g or 180 W, 7 mins + 90 W 10Ć15 mins Notes Pyrex, 24 cm diameter 36 Para disfrutar de la cocina tanto como de la comida, recomendamos leer las presentes instrucciones de uso. .

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