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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST KH 1167. You'll find the answers to all your questions on the SILVERCREST KH 1167 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SILVERCREST KH 1167
User guide SILVERCREST KH 1167
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■ **Microwave**



Ⓢ **Microwave**
Ⓢ Operating instructions
Ⓢ Mikrobølgeovn
Ⓢ Betjeningsvejledning

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ID-Nr.: KH1167-04/09-V1



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Manual abstract:

25 Macaroni and minced meat casserole with broccoli . @@Every modification to the appliance shall be deemed to be improper use and implies substantial danger of accidents. The manufacturer declines to accept responsibility for damage(s) arising out of usage contrary to the instructions specified below. This appliance is not intended for commercial use. 1 Ventilation opening 2 LED Indicator 3 Control panel 4 Rotary switch 5 Door opener 6 Safety locks 7 Turntable 8 Viewing window 9 Metal rack for grill operation 0 Key panel for eleven pre-programmed cooking functions (Auto Cook) q Button Thawing by weight w Button Thawing by time e Button Grill/Combi r Button Clock/Kitchen timer t Button Start/Quick Start z Button Erase / Stop /Child Safety u Button Grill i Button Microwave o Button Memory p Button Pre-adjustments This symbol on your microwave warns you of the danger of burns. To avoid the risks of suffocation, store plastic bags out of reach of babies and small children. @@@@If the door or the door seal is damaged, UNDER NO CIRCUMSTANCES may you continue to use the appliance. Removal of the appliance housing could cause the release of microwave energy. When using electrical appliances, elementary safety precautions must be taken, including the following: To reduce the risk of burns, electric shock, fires, bodily injuries or excessive contact with microwave radiation: Please read all instructions before using the appliance. Use this appliance only for its intended purposes, as described in this manual.

Do not use any caustic chemicals or vapours in this appliance. This microwave oven is especially designed for the heating, cooking, grilling, or drying of foodstuffs. It is not intended for use in industrial applications or laboratories. Never operate the microwave oven when it is empty, except when it is being first commissioned (see Chapter "Cooking in the microwave oven"). Do not operate the microwave oven if the power cable or plug are damaged.

To avoid injury, arrange for damaged power cables or plugs to be exchanged by qualified specialists before re-using the appliance. Place the microwave oven so that there is a minimum distance of 30 cm to walls or cupboards. ensure ventilation openings are always free. This microwave oven is not suitable for installation in kitchen cabinets. Connect the microwave oven to a 230V, 50Hz power socket fitted with a 16 A fuse.

It is recommended that the microwave oven is powered from its own ring main. If you are unsure about how to connect the microwave oven, consult a specialist. This microwave oven may not be located in areas with high humidity or where moisture could collect. NEVER leave the microwave oven unattended if you are heating foodstuffs packed in plastics or paper. Remove ALL metallic closures from the packaging of the foodstuff that you intend to warm up. When making popcorn, use only popcorn-bags suitable for microwave ovens. Do not use the microwave oven for storing foodstuffs or other objects. Verify the programme once more after starting the microwave oven. NEVER pour fluids into the ventilation openings or the safety locks. Should fluids ever enter them, IMMEDIATELY switch the microwave oven off and remove the plug from the power socket.

NEVER insert foreign objects into the ventilation openings or the safety locks. Should the lamp in the interior of the microwave oven need replacing, arrange for this to be done by a qualified specialist. Proceed with caution when warming up fluids. Use only open containers, so that any air bubbles produced can escape. To avoid sudden simmering: - Stir the fluid before warming it up. Otherwise, they could burst. Keep children well away from the microwave oven when it is in use. NEVER touch the microwave oven door, housing, ventilation openings, accessories or the dinnerware directly after the grill, combi or automatic menu process. The parts will be very hot. Allow them to cool down before cleaning them.

Do not transport the microwave oven when it is in use. Do not exceed the cooking times detailed by the manufacturer. Do not use metallic utensils which reflect microwaves and lead to sparking. Do not place tincans into the microwave. Operate the microwave oven only when the turntable is in its position. Do not place any objects on the microwave oven when it is in use. Do not place plastic containers in the microwave oven immediately after a grill, combi or automatic menu process. This is normal and is not an indication of a malfunction. Ensure that the plug is at all times easily accessible, so that it can be quickly removed in the event of an emergency. Do not place the microwave oven adjacent to other appliances discharging heat, for example, an oven.

Clean the microwave oven thoroughly after warming up greasy foods, especially if they were not covered. Allow the appliance to cool down completely before cleaning it. Residues such as fat or grease cannot be allowed to collect on the heating elements of the grill. They could possibly ignite. Do not thaw frozen fat or oil in the microwave oven. People fitted with a heart pacemaker should consult their doctor about the possible risks of using a microwave oven before taking one into use. NEVER submerge the appliance, the power cable or the plug in water or other fluids. Do not allow the power cable to hang from a table or work surface. Keep the power cable away from hot surfaces. Do not lead it in front of the microwave oven door.

After they have been warmed up, always open containers, popcorn-bags etc. With the opening pointing away from your body. NEVER stand directly against the microwave oven when opening the door. Never burden the turntable with more than 3 kg. Do not leave paper items, cooking utensils or food in the microwave when it is not being used. Do not use the microwave oven to warm up cushions filled with kernels, cherry stones or gels. Liquids and other foods must not be heated in airtight containers, as these may explode and damage the appliance. When heating drinks in the microwave, bubbling may be delayed when the drink boils. Therefore, be careful when handling the container. Hot oil can damage parts of the appliance and utensils and even cause skin burns. Eggs in their shells and hard-boiled eggs should not be heated in the microwave oven as they could explode, even on completion of the heating process. Food with thick skins, such as potatoes, whole pumpkins, apples and chestnuts must be pricked before cooking. This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. Children should be supervised to ensure that they do not play with the appliance. Do not operate the appliance with an external time switch or a separate remote control system. To minimize the risk of fire in the microwave: When heating food in plastic or paper containers, always keep an eye on the microwave when it is in operation, as these materials can catch fire.



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Remove any ties containing wire from paper or plastic bags before placing them in the microwave. Should you notice smoke, switch the appliance off or remove the plug from the socket and keep the door closed to suffocate any possible flames. Cooking utensils may become hot from the heat emitted by the food, so that you may require oven gloves to touch them. In this case, a check should also be made to ensure that the cooking utensils are suitable for use with the microwave oven.

Maintenance and repairs requiring the removal of access covers, which are intended for protection against contact with microwave radiation, are to be carried out by trained specialists only. Insufficient cleanliness of the appliance could lead to the destruction of the upper surfaces, which themselves influence its useful lifespan and could possibly lead to dangerous situations. Move the microwave away from the receiver. Plug the microwave into another wall socket.

The microwave and the receiver should be connected to different circuits. Ensure that you maintain a minimum distance of 30 cm from neighbouring walls/surfaces. Make sure that the door of the microwave oven can be opened easily. Ensure that the electrical plug is accessible without problem, so that in case of danger it can be easily reached and removed. Keep a gap of at least 30 cm free above the microwave. Do not remove the feet underneath the microwave.

Otherwise, it could cause damage to the appliance. Install the appliance as far away as possible from radios and televisions. This appliance must be earthed.

This appliance is to be connected only to a correctly earthed power socket. @@@@ microwave cannot permeate metal.

@@@@ The following list is intended to assist you in selecting the correct tableware. Do not remove the light grey flimmer cover plate, which is mounted in the cooking area to protect the magnetron! Food that is cooked too long can begin to smoke or catch fire. Cover the food during cooking with a lid suitable for microwave cookery. While cooking, turn the food in the microwave once so that items such as chicken or hamburgers are cooked more quickly.

Large pieces of food, such as joints of meat, must be turned at least once.

Completely re-arrange foods such as meatballs after half the cooking time. Turn them, and reposition the meatballs from the middle of the cookware to the edge. After inserting the mains plug into the socket, open the microwave door once. If you wish to change to the 12-hour modus, press the button r

"Clock/Kitchen Timer" once more. Now set the time using the rotary switch 4.

You can select any time range from 5 seconds to 95 minutes. An acoustic signal sounds and the time starts to count down. After 5 seconds the time appears on the LED indicator 2 and the red clock symbol extinguishes. The Kitchen Timer continues to count further. You can check the progress of the Kitchen Timer at any time by simply pressing the button r "Clock/Kitchen Timer".

As soon as the programmed time has elapsed, signal tones sound until any button is pressed. If the door which the foodstuffs are depicted. Then, set the weight of the food item using the rotary switch 4. Enter the weight of the food. The weight parameters are required to determine the necessary cooking time. After you have pressed the appropriate symbol, in the LED indicator 2 appears a weight detail in grammes "g" and, for beverages, in "ml". amend the respective details using the r to be exchanged by a dealer or consult our Service Department. The selection of power, thawing and standing times depends on the nature and amount of food. Microwaves always penetrate food from the outside to the inside. Therefore, particularly large items cannot be thawed right to the middle, as otherwise the outer layers may begin to cook. Correct thawing begins with the freezing process.

Give the matter some consideration and, as far as possible, portion the amounts small, flat and suited to your household. Additionally, take into consideration the sizes of the various bowls or plates you will be using at a future date to thaw frozen foodstuffs in the microwave oven. In the following thawing chart, several foods are listed. There, in addition to details over time and amount, you will also find the so-called "StandTime". It serves as a temperature equalisation period, during which the remaining warmth in the thawed layers in the middle is conducted to the still frozen layers. During this stand time, leave the deep-frozen goods in the switched off microwave or outside the appliance. there may be deviations in the stated values. These are caused by the different factors of the foods. Only slightly defrost the fancy cake. Turn it over after half the time has elapsed. To thaw meat, poultry and fish please read the chapter "Thawing by weight". @@@@ First of all, thaw foodstuffs that are to be cooked.

100-1000 g) can vary between 5 and 15 minutes. follow the instructions on the packet if in doubt. Prepare vegetables by washing and cleaning them before cooking. Other foods must be stirred at least once during cooking. @@@@ Thaw the strawberries or other fruit in a covered bowl.

After half the time has elapsed, carefully stir them once. @@@@ Put in the noodles and cook without a lid. @@@@ always place the Turntable 7 under the grill rack 9. @@@@ Toast and rolls can be browned with the grill and toasted snacks with melted cheese toppings can also be made. You can select the Grill function directly or choose particular foodstuffs via the control panel for pre-programmed cooking functions 0.

For some foods, and/or the means of their preparation, a combined cooking and grilling process is advisable. For both possible functions, cooking and grilling times are automatically carried out in the corresponding length. Prepare the food you wish to grill just as you would usually do. For example, remove the scales from fish first, then gut them. Rub chicken with seasoning and always cook chicken legs skin side first. Turn the foodstuffs after the first detailed time period (Side 1.). After the foodstuff has been turned, it must continue cooking for the second detailed time period (Side 2. Make sure to enter the times for the first and second side separately. There may be deviations in the following stated values.

They result from various factors (such as e. 2 chicken legs 500 g Grill (Top / bottom heat) approx. , always use dishes or bowls suitable for microwave cookery. In most cases suitable glass dishes are acceptable. procure microwave tableware in various sizes with lids. Baking crispy rolls By means of the grill function of your microwave, you can bake crisp rolls. Before baking, moisten the rolls with a little water. So that the rolls have that 'fresh-from-the-oven' taste on the inside, we recommend that you cut the rolls after the first period and re-bake for one minute, then turn and bake for a further minute. Do not dispose of the appliance in your normal domestic waste.



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This product is subject to the European Directive 2002/96/EC. Dispose of the appliance through a registered specialist disposal firm or through your community waste disposal department.

observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre. You receive a 3-year warranty for this device as of the purchase date. This appliance has been manufactured with care and thoroughly tested before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured. The warranty covers only claims for material and manufacturing defects, not for worn parts or for damage to fragile components, e. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch.

Your statutory rights are not restricted in any way by this warranty. Ingredients: 300 g ready-made dough 200 g strained tomato pulp 150 g layer (depending on taste, for example, ham, salami or mushrooms) 50 g grated cheese Spices: basil, oregano, thyme, salt, pepper Preparation: Prepare the dough as per the instructions on the packing. Roll out the dough to the size of the turntable 7. Lightly grease the Turntable 7 and then lay the dough upon it. pierce a few holes in the dough. Spread the tomatoes with the seasonings over the pizza base. place the desired ingredients over it. To finish, sprinkle the Pizza with Cheese. Place the Turntable 7 with the Pizza in the microwave oven and bake it with the programme „fresh Pizza" (P-3). 300 g onions 30 g butter, salt, white pepper, 500 ml instant meat broth 125 ml white wine, dry 2 slices of toasted bread 2 slices of young Gouda cheese Preparation: Peel the onions and cut them into rings.

Put them into a microwave dish with the butter and pepper, add the meat broth and cook with lid at 800 watts for approx. 12-15 minutes. Then add white wine and season to taste. Now cut the toasted bread into small cubes. Divide the Onion Soup into 4 soup bowls and spread the bread cubes on the top. Place 1/2 slice of cheese on each soup dish. Ingredients: 200 g dried lentils 50 g streaky bacon 125 g belly-pork 1 bunch vegetable mix for soups 500 ml water 1 bayleaf 250 g potatoes 2 smoked boiling sausages Spices: salt, pepper, vinegar, sugar Preparation: Soak the lentils in plenty of water over night. Clean and wash the soup vegetables and cut them into small pieces. cube the meat and the bacon. Put the drained lentils into a microwave dish together with 500 ml water and the meat, bacon, soup vegetables and the bayleaf.

Cook at 600 watts for 10-12 minutes with the lid on. Peel, wash and cube the potatoes and cut the boiling sausage into slices. Cauliflower with gratinated cheese topping Chives, 1 pinch of cayenne pepper 150 g raw bacon (lean) 50 g grated Emmentaler cheese Preparation: Split the cauliflower into small sprigs and place them in a microwave dish with 250 ml water and salt. Cook at full power of 800 watts for approx. 5 minutes , with the lid on.

Drain off the vegetable water and save it. Now stir the cream into the starch and add it to the vegetable water. Cook at full power 800 watts for approx. 2 to 3 minutes , stirring several times. Add the egg yolk, chives and cayenne pepper, beat the egg white and fold it gently into the mixture Place the cauliflower and the bacon (in strips) into a flat casserole dish, then pour over the sauce and cover with grated cheese.

Cook and bake over with the Grill/Combi 1 at 500 Watt for 18-22 minutes. Macaroni and minced meat casserole with broccoli Ingredients: 150 g Macaroni 500 ml water 1 Onion 1 Garlic clove 20 g butter 300 g minced meat "mixed pork/beef" 1 Packet tomato puree with herbs (350 g) 400 g Broccoli 4 Tbsp Water 1 carton sour cream (200 g) 150 g sliced Gouda cheese semi-mature Spices: salt, pepper Preparation: Put 500 ml of water with 1 teaspoon of salt in bowl suitable for microwaving, with a lid, and bring it to the boil with the full power of 800 Watt in ca. 10 minutes. Then add macaroni and cook for 3-5 minutes at 600 watts and then at 300 watts for another 35 minutes. Pour it into a sieve and allow it to drip dry. Now braise the onion and the clove of garlic with the butter in a microwave dish at 600 watts for approx. Stir in 3/4 carton of sour cream and season with salt and pepper. Wash and clean the broccoli and place it into a microwave dish with 4 tblsp. Put the macaroni, vegetables and mincemeat sauce into a casserole dish and mix. Divide the remaining 1/4 of sour cream over the top and cover everything with the cheese slices.

With the setting of Grill/Combi 1 cook and bake-over at 500 Watts for ca. @@@@With the setting of Grill/Combi 2 cook and bake-over at 300 Watts for ca. Breadcrumbs 1 carton of cream (200 ml) 50 g grated Emmentaler cheese Butter (flakes) Spices: salt, pepper Preparation: After washing and peeling, cut the potatoes into thin slices and season them. grease a casserole dish , layer the potatoes and pour the cream over them. Finally, sprinkle with the cheese and breadcrumbs and distribute the butter flakes over the top. @@@@Put the meat broth, chicken, asparagus and mushrooms into a microwave dish. Stir in the cream and white sauce powder and cook at 600 watts for another 5-6 minutes. Season to taste with white wine, salt, pepper and nutmeg. Ingredients: 400 g chicken breast fillet 1 small courgette 1 small green paprika 125 ml instant chicken broth 200 g leeks 150 g turnip cabbage 150 g celery 2 tblsp. Crème fraîche 50 g cream chese with herbs Preparation: Clean and wash the vegetables.

Cut the leeks into rings and the turnip, cabbage and celery into thin slices. Cut the chicken breast into small pieces, the courgette into half slices and the paprika into cubes, and put them into the dish together with the hot instant chicken broth and the other ingredients. Then stir in the crème fraîche and the cream cheese with herbs. Salt 150 ml milk 40 g butter 3 eggs 2 -3 tblsp. breadcrumbs 2-3 tblsp.

Chopped parsley 30 g cubed bacon (for bacon dumplings) Preparation: Cut the rolls small and sprinkle with salt. Heat the milk in a microwave dish (at 800 watts for approx. 2-4 minutes), then pour it over the rolls and leave to stand for approx. 15 minutes. Beat the butter and eggs into a creamy mass, blend in the softened bread-rolls together with the breadcrumbs and chopped parsley and knead everything into a firm dough (Tip: for bacon dumplings also knead in the cubed bacon).

Moisten your hands and shape 4 evenly sized dumplings, immerse them in cold water for a moment. cook at 500 watts under a lid for approx. 6-8 minutes, they are then ready to be served. Ingredients: 40 g flour 30 g butter 250 ml instant broth 250 ml milk Spices: salt, white pepper, sugar Preparation: Place the flour, butter, the hot stock and milk in a microwave-safe bowl, mix well and heat at full power of 800 watts for approx.



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4-5 minutes , occasionally stirring the mixture vigorously. Then cook further for another 4-5 minutes at just 300 watts. Preparation: Put the rice, milk, a pinch of salt, butter and sugar into a large microwave basin. With the lid on, heat at full power of 800 watts for approx. 10-12 minutes to bring to boil, stir and then simmer gently at just 100 watts for another 20-22 minutes. Leave to stand for a few minutes, stir and sprinkle with sugar and cinnamon or stewed fruit.

Ingredients: 250 g deep frozen Strawberries 250 g deep frozen Raspberries 1 packet of vanilla sugar 2 tbsp. Subsequently, with full power of 800 Watt, thaw and heat in ca. 6-8 minutes. Lightly squash the fruits and add vanilla sugar, sugar and starch. Mix well and cook with the lid on for approx. 6-8 minutes at 600 watts. Finally pour the pudding into dessert bowls and allow to cool. These recipes are provided subject to change. all ingredients and preparation information are guiding values. Expand these recipe suggestions based on your personal experiences.

We hope you enjoy the recipes and wish you "bon appetit". Ingredients: 250 ml milk Pulp of 1/2 a vanilla bean 1 carton of cream (250 ml) 2 tbsp. starch 3 tbsp. Sugar 1 egg yolk Preparation: Mix the milk, vanilla paste, cream, corn flour and sugar in a microwave-safe bowl. Stir the cooked sauce well and bind it with egg yolk.

Butter 40 g sugar, cinnamon and sugar (for sprinkling) or stewed fruit Seasoning: Salt Insert the plug into a power · Does not react when any button opened. The turntable 7 is not correctly The turntable 7 does not revolve. Oven inserts itself exactly into positioned. When in use, the lamp in the cooking space does not glow. Beef 13, 26 Beverages 12, 13, 14, 15 Boiled potatoes 20 Bread 18, 24, 28 Butter 18, 19, 21, 24, 26, 27, 28, 29 Cauliflower 20, 25 Cheese 18, 21, 24, 25, 26, 27, 28 chicken legs 21, 22 Child Safety 3, 9, 10, 11, 16 Cooking time 8, 10, 11, 12, 13, 15, 20, 21 Cookware 8, 14 Disposal 23 Door opener 3, 9 Fish 13, 15, 16, 19, 21 Fish fillet 21 Grill Function 10, 12, 14, 15, 21, 22, 24 Layer cake 18 Memory function 11 Noodles 20 Onion soup 24 Peas 20 Pizza 13, 14, 24 Pork 13, 22, 25, 26 Pork chops 22 Potato gratin 27 Potatoes 5, 6, 13, 20, 25, 27 Poultry 13, 15, 16, 19 Power levels 10 Rice 20, 29 Rice pudding 29 Schaschliks 22 Spinach 19, 20 Strawberries 19, 29 .



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