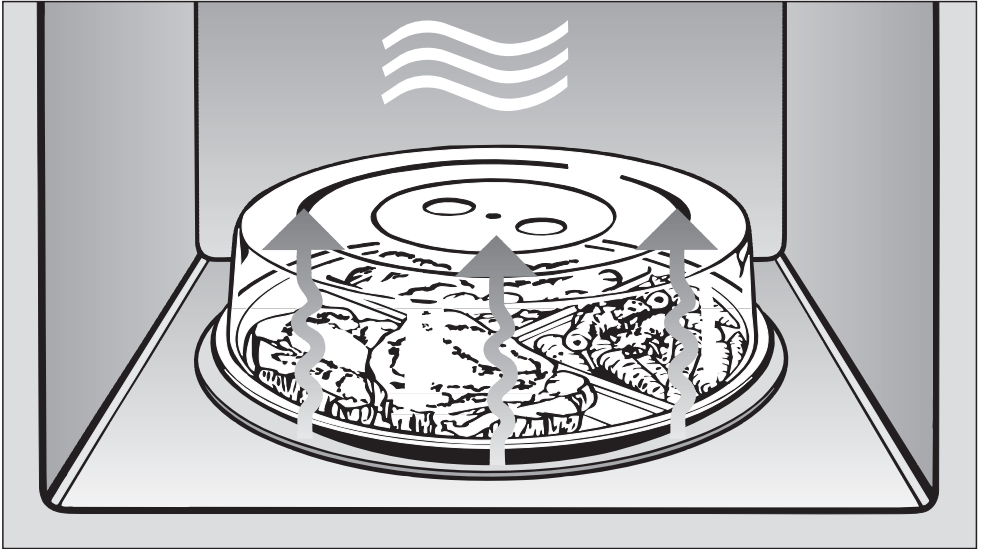


Operating instructions



Microwave oven M 625 EG

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.

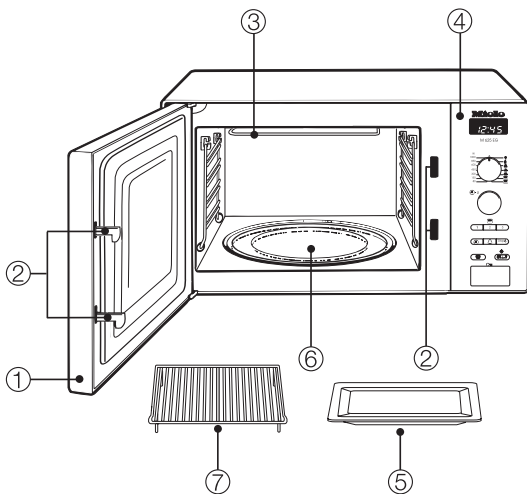


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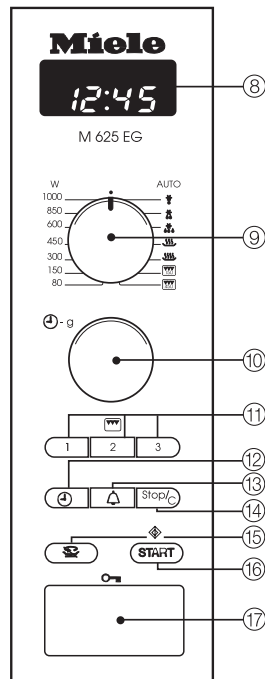
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Description of the appliance



- ① Appliance door
- ② Door locking mechanism
- ③ Grill / browning element
- ④ Control panel
- ⑤ Glass tray
- ⑥ Turntable
- ⑦ Grilling rack



Using the microwave oven

- Food can be defrosted, re-heated or cooked by entering a power setting and a time.
- Deep frozen ready-made meals can be defrosted and then re-heated or cooked.
- The microwave oven can also be used for other tasks, e.g. for proving dough, melting chocolate and butter, dissolving gelatine etc.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Old appliances may contain material which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

See the appropriate section in the Warning and Safety instructions.

Warning and Safety instructions

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on the safety, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use only: to cook food, and in particular to defrost, re-heat, cook, and to grill. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Do not let children access the appliance or its controls. Supervise its use by older children, the elderly or infirm.

If allowing older children to use the appliance without supervision please ensure that they are aware of how a microwave works and understand the dangers of improper use.

Technical safety

Do not use the microwave if

- the door is warped.
- the door hinges are loose.
- holes or cracks are visible in the casing, the door, the door seal or the oven interior walls.

Operating the appliance with this type of damage will result in microwave leakage and present a hazard to the user.

Repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

This appliance can be used as a freestanding appliance.

Never open the casing of the appliance.

Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.

If the connection cable is damaged the new cable must be fitted by a Miele authorised service technician.

Before connecting the appliance to the mains supply make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. It is essential that these data correspond as otherwise damage will occur to the machine. If in doubt consult a suitably qualified electrician.

Warning and Safety instructions

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system, such as electric shock.

The appliance is only completely isolated from the electricity supply when:

- it is switched off at the wall socket and the plug removed. (Pull on the plug, not the cable).
- the mains fuse is withdrawn.
- or the screw-out fuse is removed (in countries where this is applicable).

Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance, (for example danger of overheating).

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Always ensure that food is sufficiently heated. Many factors will affect the overall cooking time, including the size and amount of food, its initial temperature, changes to recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore when cooking or re-heating foods, e.g. poultry it is particularly important that food is fully cooked through (at over 70°C, for a minimum of 10 minutes). If in doubt select a longer cooking or re-heating time.

It is important that the heat is allowed to spread evenly throughout the food being cooked.

This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, re-heating or defrosting.

Always remember that cooking times in a microwave oven are usually considerably shorter than with traditional methods of food preparation. Excessively long cooking times can lead to food drying out and burning, or could even cause it to catch fire.

There is also a danger of fire if bread-crumbs, flowers, herbs, etc., are dried in the microwave oven. Always ensure that this type of procedure is supervised.

Exercise caution when cooking or reheating food with a high sugar content, e.g. Christmas pudding. If heated for too long the sugar may caramelise or ignite.

Warning and Safety instructions

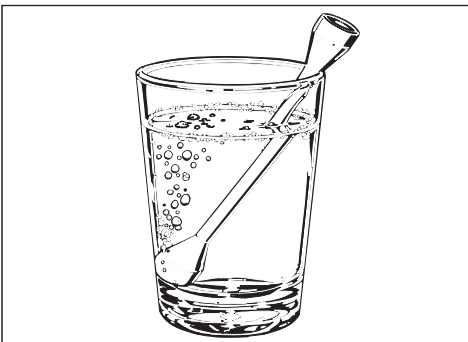
Do not use full power if you warm empty dishes or dry herbs. The lack or minimum amount of food could cause damage to the appliance.

Never cook or reheat food or liquids in sealed containers or bottles. With baby bottles the screw top **and** teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode posing a severe risk of injury.

Before serving remember to allow a sufficient standing time and then always check the temperature of the actual food itself after taking it out of the microwave. Do not be misled by the temperature of the container which does not necessarily give a correct indication of the temperature of the food or liquid in it.

This is particularly important when preparing food for babies, children, and the elderly or infirm.

When heating liquids, the boiling rod provided should be placed into the container.



When heating liquids, milk, sauces etc., in the microwave oven without the boiling rod, the boiling point of the liq-

uid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout.

This so-called 'boiling delay' can cause a sudden build up of bubbles, when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. There is a danger of burning. The formation of bubbles can be so strong that the pressure forces the oven door open. The user could be injured and the appliance damaged.

The boiling rod ensures that the liquid boils evenly and that bubbles form at an early stage during the operation.

If smoke occurs in the oven interior, to avoid fuelling any flame do not open the oven door. Interrupt the process (by pressing the Stop/C button twice). Switch off at the wall socket, and where applicable, remove the plug. Do not open the door until the smoke has dispersed.

Never heat undiluted alcohol in the microwave oven as this can easily ignite.

Do not heat up unopened tins in the microwave oven as pressure can build up and they may explode. This could result in injury or damage.

Warning and Safety instructions

Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or wire ties. Do not use bowls with milled rims, or cream pots with the tinfoil lid only partially removed. Such items could be damaged, or cause a fire hazard.

The rack supplied with the appliance is designed to be compatible with microwaves, and can therefore be used for grilling with or without the microwave function.

Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops. Similarly, hard-boiled eggs should not be reheated in the microwave oven as this may lead to the eggs bursting, even once they have been removed from the oven.

Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or the skin cut in several places before cooking to allow steam to escape and prevent the food from bursting.

Do not reheat food in the oven in heat-retaining bags intended for normal ovens.

These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

Always ensure that food or a browning dish has been placed in the microwave, and that the turntable is in place, before switching on.

Do not leave the oven unattended when cooking with oils and fats as these can be a fire hazard if allowed to overheat.

Ovenproof earthenware can retain a considerable amount of moisture. Earthenware and porcelain containers with hollow handles and lid knobs must only be used in this oven if they have vent holes, which allow the moisture to escape. Without vent holes there can be a pressure build-up, causing the container to crack or shatter, with the danger of injury.

When grilling with or without the microwave function, the rack, oven interior, the grill element, the side runners, the oven door and the housing get hot.

Do not let small children touch the oven while it is in operation, there is a danger of being burnt. Supervise its use by the elderly or infirm.

Warning and Safety instructions

Wear oven gloves when taking dishes in and out of the oven, or when handling dishes or food in the oven if the grill is on or has just been in operation.

Never place the hot glass tray (or any other hot cooking containers) on a cold surface, such as a tiled or granite worktop. The glass tray or container could crack or shatter, and the worktop surface could be damaged. Use a heat-resistant mat or wire cooling rack.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

Do not use the appliance as a resting place for other items. The heat from the top of the appliance could cause some kinds of items to melt.

To measure the food temperature only use a thermometer specifically approved for use in a microwave oven. Never use a thermometer containing mercury or liquid.

Under no circumstances use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Special accessories

If your microwave oven is built in with a lift-up door, do not bring the door down into the closed position when the oven is in operation.

When using browning dishes:

Always use oven gloves when handling the browning dish to avoid burns.

Never place the browning dish directly on to a table or work surface. Use a suitable heat-resistant mat, grid or board to protect the work surface or table and prevent heat-marks.

Browning dishes should only be used in a microwave oven, or as a serving dish. In a conventional oven the special glaze would suffer damage.

Disposal of an old appliance

Before discarding an old appliance switch off and disconnect it from the power supply. This should be done by a competent person. Cut off and render any plug useless.

Cut off the cable directly behind the machine/appliance to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

How the microwave oven functions

In the microwave oven, food is cooked, reheated or defrosted quickly.

How does the microwave oven function?

In a microwave oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior and rebound off the metal sides of the oven interior to reach the food from all sides. Microwave distribution is improved with the turntable engaged.

In order for microwaves to reach the food, they must be able to penetrate the cooking utensil being used. Microwaves can penetrate porcelain, glass, cardboard and plastics but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could lead to the creation of sparks. The microwaves cannot be absorbed.

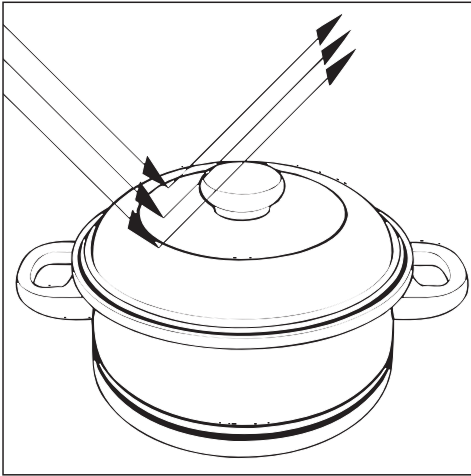
Microwaves pass through a suitable container and find their way directly into the food. All food contains moisture molecules which, when subjected to microwave energy, start to oscillate 2.5 thousand million times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked.

As heat is produced directly in the food,

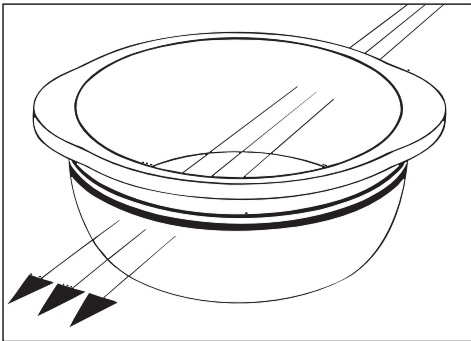
- food can generally be cooked without adding much liquid or cooking oil.
- cooking, re-heating and defrosting in a microwave oven is quicker than using conventional methods.
- nutrients, such as vitamins and minerals, are generally retained.
- colour, texture and taste of food are not impaired.

Suitable containers for microwave ovens

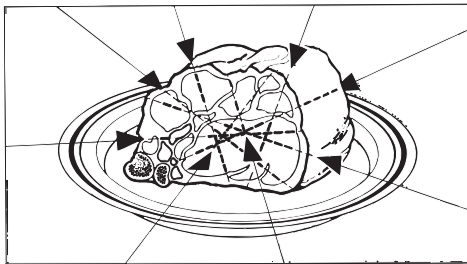
Microwaves



- are reflected by metal,



- pass through glass and chinaware,



- and are absorbed by food.

Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Metal

Metal containers, aluminium foil and metal cutlery, or china with metallic decoration, such as gold rims or cobalt blue must not be used in an oven being used in microwave mode.

The metal reflects the microwaves, hindering the cooking process.

Exceptions:

- If recommended by the producer, pre-cooked meals packed in aluminium foil containers can be defrosted and reheated in the microwave oven. Important: remove the lid first. However, as food is only heated from the top, it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for a microwave oven. The heat distribution will be more even. If sparks and arcing occur when using a metal container, stop and transfer the food to a microwave safe container.
- For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wingtips or other thin parts for the last few minutes of the process.

Suitable containers for microwave ovens

Make sure that the aluminium foil is at least 2 cm from the oven walls at all times. It must not touch the walls.

- Metal meat skewers or clamps should only be used if they are very small in comparison to the size of the cut of meat.

Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

Crystal glass contains lead which could cause the glass to crack. Glass dishes with a milled rim are subject to the same risk. Both are unsuitable for use.

Porcelain (chinaware)

Porcelain (chinaware) is a suitable material.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause pressure.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze. Earthenware can get very hot, and may crack.

Glazes and colours

Some glazes and colours contain metal.

This makes them unsuitable for use in a microwave oven.

Plastics

Plastic containers must only be used for microwave mode alone. Do not use under the grill.

Plastics must be heat-resistant to a minimum of 110°C. Otherwise the plastic may melt and fuse with the food.

Special plastic utensils, designed for use in microwave ovens are available from good retail outlets. Melamine ware is not suitable as it absorbs energy and heats up.

When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Disposable containers, such as trays made from polystyrene, can only be used for very short timed warming and re-heating of food.

Plastic boiling bags can be used for cooking and re-heating. They should be pierced beforehand so that steam can escape.

This prevents a build-up of pressure and reduces the risk of the bag bursting.

Suitable containers for microwave ovens

Roasting bags and **tubes** can be used. Roasting tubes should be about 40 cm longer and roasting bags about 20 cm longer than the food being roasted, and carefully tied with string. Turn the ends over and secure them. Holes should be made according to the manufacturer's instructions.

Do not use metal clips or wire ties, even if bound by paper.

There is a danger that they will ignite when heated.

Wood

Wooden dishes are not suitable

Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Disposable containers

Only those plastic disposable containers which are specified by the producer as suitable for use in a microwave oven may be used.

Do not leave the oven unattended when re-heating or cooking food in disposable containers made of plastic, paper or other inflammable material.

Disposable containers are not always recyclable or biodegradable.

Testing dishes for their suitability

If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use in a microwave oven, a simple test can be performed:

- Place the item to be tested in the centre of the oven, fill a suitable small container with water and also place this in the oven.
- Close the door.
- Turn the power selector to 1000 watts.
- Enter a time of 30 seconds with the time selector.
- Press START.

If a crackling noise is heard accompanied by sparks during the test, switch the appliance off immediately (press button Stop/C twice).

Any crockery which causes this reaction is unsuitable for use in the microwave oven.

At the end of the test the water in the small container should be warm, but the dish cool. If the dish is very hot and the water is cold, it would be unwise to use the dish.

If any doubt exists about the suitability of containers, please contact the maker.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use in a microwave oven.

Suitable containers for microwave ovens

A cover

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- shortens and evens out the cooking process.
- prevents food from drying out.
- contains the aroma.



Always cover food with the lid supplied. Alternatively, use lids or covers made of microwave-safe glass or plastic, or use a clingfilm recommended for use in a microwave oven, (pierce as instructed by the producer). Normal clingfilm can distort.

Do not use a lid or cover if

- food coated with breadcrumbs is being cooked.
- cooking meals which are to be given a crisp finish.

The cover supplied may only be used in microwave operation. Do not use it under the grill.

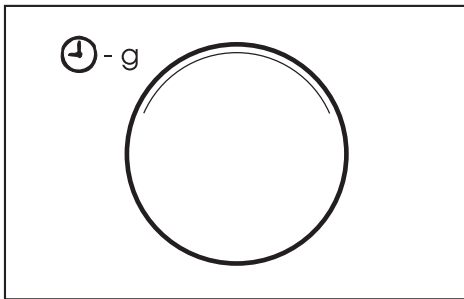
The cover can only withstand temperatures of up to 110 °C. Higher temperatures generated by grilling could cause the plastic to distort and fuse with the food.

Sealed glass containers, such as jars of food and babyfood must be opened before they are placed the oven.

Preparation for use

Setting the time of day

- Connect the appliance to the mains electricity supply.
“12:00” flashes in the display for approx. 4 seconds and the ⌚ symbol lights up.



- Use the time selector to set the time of day.

The time set is automatically registered by the appliance after 4 seconds. The colon between hours and minutes flashes.

Altering the time of day

- Press the ⌚ button.
The time of day flashes in the display area and the ⌚ symbol lights up.
- Use the time selector to alter the time of day.

Switching off the time of day display

- Press the ⌚ button twice.
The display area goes dark.

The time of day will reappear in the display if the ⌚ button is pressed twice.

Night dimming

Between the hours of 22:00 and 6:00 the display is dimmed automatically. If a button is pressed during this time the display will return to its normal brightness.

Minute minder


The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

- Press the ⏸ button.
0:00 flashes in the display area and the ⏸ lights up.
- Use the time selector to set the minute minder time you require.
The time set and the ⏸ symbol light up and the Start symbol ⏻ flashes.
- Press the START button.
The set time counts begins to count down in one second steps.
- An audible tone sounds at the end of the minute minder time. The time of day reappears and the ⏸ symbol flashes.
- Press the Taste Stop/C button once and the ⏸ symbol disappears.

Altering the minute minder time

- Press the Stop/C button.
The minute minder time is interrupted. The time left and the ⏸ symbol light up in the display. The Start symbol ⏻ flashes.
- Use the time selector to alter the minute minder time and then press the START button.

To open the door

- Press the “” button to open the door.

If the microwave oven is being used, opening the door will interrupt the cooking process.

To close the door

- Push the door firmly shut.

Press the START button to continue an interrupted cooking process.

The appliance will not start again if the door has not been closed properly.

Audible tone


An audible tone sounds after the set times have elapsed.

- Press any button to cancel the tone early.

Safety lock

The safety lock prevents the appliance being used, by children, for example.

To switch on the safety lock

- Press and hold the  button in until an audible tone sounds and the key symbol appears in the display:




The key symbol disappears from the display after a short time and the time of day reappears.

The key symbol reappears whenever any button or one of the rotary selectors is operated.

After an interruption to the mains power supply, the safety lock will need to be switched on again.

Cancelling the safety lock

- Press the  button again and hold it pressed in until an audible tone sounds.

Operation

Types of operation

Microwave - Solo mode

Suitable for defrosting, re-heating and cooking.

Grilling

Ideal for grilling thin cuts of meat, e.g. steak or sausages.

Combination mode (Microwave + Grill)

Ideal for browning dishes and dishes with toppings. The microwave cooks the food and the grill browns it.

Automatic programmes

There are three automatic defrosting programmes (☼ ☼☼ ☼☼☼), two automatic cooking programmes (☼☼☼ ☼☼☼☼) and two combination programmes (☼☼☼☼ ☼☼☼☼).

These programmes are weight dependent. After entering the weight of the food the cooking time is calculated automatically.

Microwave-Solo mode

Microwave power settings

There are 7 different microwave power settings to choose from.

The higher the power setting the more microwaves reach the food.

When heating up food which cannot be stirred or turned during cooking, as with a plated meal, it is preferable to use a lower microwave power setting. This ensures the heat is distributed evenly. Heat for long enough to reach the temperature required.

Times for defrosting, re-heating, cooking

The time required depends on:

- the initial temperature of the food. Food taken from the refrigerator will need longer to be reheated or cooked than food already at room temperature.
- the type and texture of food. Fresh vegetables contain more water and cook more quickly than stored vegetables.
- the amount of food.

As a general rule, allow approx. time and a half for double the quantity. For a smaller quantity, possibly shorten the time but ensure food is cooked thoroughly.

- the shape and material of the container.

Placing the container in the oven


Ideally the container should be placed in the middle of the oven.

Turntable

The turntable function starts automatically when the appliance is started.

Food is more evenly cooked, reheated or defrosted with the turntable in operation.

When using the turntable ensure that the dishes or the food to be cooked are not larger in size than the turntable.

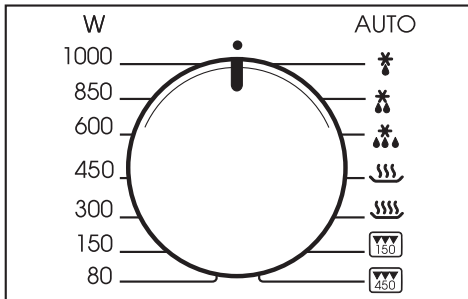
It is best not to switch the turntable off. Only switch it off if there is a danger of something blocking it, e.g. a large dish which is wider than the turntable. Press the  button to switch the turntable off.

Make sure that you stir the food during the cooking time or that you turn the food so that it can heat up evenly.

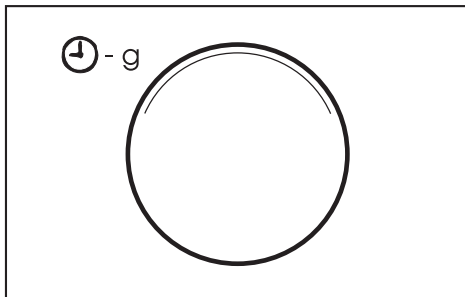
Operation

Starting a process

Use the appropriate selector to choose the microwave power setting and the time. It does not matter which is chosen first.



- Turn the power selector to the required setting.



- Use the time selector to enter the required time.
Any time of between 5 seconds and 60 minutes can be selected.
- Press the START button to start the process. The interior lighting comes on.

A programme can only be started if the door is closed.

Interrupting a process / Re-starting a process

Programmes can be interrupted and re-started at any time.

To **interrupt** a process

- press the Stop/C button once, or
- open the appliance door.

The time stops counting down when a programme is interrupted.

To **continue** the process

- close the door,
- and press the START button.

The process continues.

Altering settings

If you discover after starting a process that . . .

. . . the **microwave power setting** is too high or too low, you can

- select a new setting

. . . the **time** is too short or too long, you can

- interrupt the process (press the Stop/C button once), use the time selector to set a new time and continue the process (press the START button).

To cancel a process

- Press the Stop/C button twice.

At the end of a process

An audible tone sounds when a process has finished. The oven interior lighting goes out.

Automatic “warming” function

The “warming” function will switch on for a maximum of 15 minutes, approx. 2 minutes after the end of a cooking process which used at least 600 watts, providing that the door remains closed and no buttons are pressed.

H:H lights up in the display area. If the turntable was used during the cooking process it will also engage. If it was turned off during the cooking process it will not come on.




Opening the door or pressing the Stop/C button while the “warming” function is in process cancels the function.


The “warming” function can not be set as a separate function.

Quick-Start (programmable)




Pressing the START /  button is sufficient to set the appliance operating on maximum power.

Three set times are stored in memory:

- 30 s: Press START /  once
- 1 min: Press START /  twice
- 2 min: Press START /  three times

Pressing the START /  button four times in succession will bring the first set time back and so on.

To programme a different set time:

- Use the START /  button to select the relevant set time and hold the START /  button pressed in.
- Alter the time with the time selector. The altered time is stored in memory when the START /  button is released.

An interruption to the power supply will cancel any altered programmed times and they will need to be entered again.

Re-heating

Select the following microwave power settings to reheat food:

Drinks 1000 watts
Food 600 watts
Food for babies and toddlers. 450 watts

We do not recommend heating or re-heating foods or drinks for babies or young children in the microwave oven. Any decision to do this is the responsibility of the user, and should only be done with the utmost care. Pasteurised or sterilised cooked food should be gently heated at 450 watts, and tasted so that it is not too hot for a baby's palate before serving. Other food or drink when reheated should be heated to a high temperature and allowed to cool to a suitable heat for eating. For made-up milk follow the maker's instructions.

Always use a lid or cover for re-heating food, except when a drier finish is needed, e.g. breaded poultry/meat.

Always remove the lids from jars, especially jars of baby food. Remove the rubber teat and seal top before warming baby bottles. When re-heating liquids place the boiling rod supplied with the machine into the cup or glass. Never reheat hard boiled eggs in a microwave oven, even without the shell. The eggs can burst.

The time required depends largely on the nature of the food, its initial temperature and the amount to be cooked. Food taken straight from the refrig-

erator requires longer to reheat than food stored at room temperature.

Always ensure that the food is adequately heated.

If in any doubt that a sufficiently high temperature has been reached, continue re-heating for a little longer.

Stir or turn food from time to time during cooking. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

After re-heating

Be careful when removing a dish from the oven. It may be hot.

Although heat is not normally produced in the container itself by the microwaves, (apart from stoneware and similar dishes), heat transfer from the food to the container may be considerable, making the container itself hot.

Allow food to stand for a few minutes at room temperature once a programme has ended to allow heat to be distributed evenly.

After heating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand.

Place the food in a microwave-safe dish and cover it.

When cooking fresh **vegetables, fish, meat, poultry** first select power setting of 850 watts and then select 450 watts for more gentle continued cooking.

Vegetable cooking times depend on the texture of the vegetable. Fresh vegetables contain more water than vegetables which have been stored and usually cook more quickly. Add a little water to vegetables which have been kept stored. Stir and turn food at least once during cooking.

Ensure that food, such as meat and fish, are cooked for an appropriate length of time.

For dishes such as **rice or semolina pudding** first select a power setting of 850 watts and then turn down to 150 watts to simmer.

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or the skin cut in several places before cooking to allow steam to escape and prevent food from bursting.

Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops. Similarly, hard-boiled eggs should not be reheated in the microwave oven as this may lead to the eggs bursting, even once they have been removed from the oven.

Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables in an oven or microwave oven, and understands the implications of the chemical reactions involved.

Defrosting /Defrosting and re-heating / cooking

Defrosting

Remove the food from its packaging and place in a microwave-safe container. Do not cover. Turn, stir or separate the food about half-way through the programme.

To defrost delicate foods, e.g. cream, butter, gateau and cheese, select 80 watts. However to achieve an even result remove from the oven and finish defrosting at room temperature.

To defrost meat unpack the frozen meat and lay it on an upturned plate in a glass or china container so that the meat juice can run out, but be collected. Turn half way through defrosting.

For defrosting food such as bread, cakes or fruit a setting of 150 watts is recommended.

After defrosting

Allow the food to stand at room temperature for approximately the same amount of time spent defrosting to enable the heat to spread evenly throughout the food.

Defrosting and re-heating / cooking

Deep-frozen food can be defrosted and immediately re-heated or cooked.

After defrosting select 850 watts followed by 450 watts.

Remove the food from its packaging and place in a covered microwave-safe dish for defrosting and re-heating or cooking. Exception: Minced meat should be left uncovered while cooking. Soups, stew and vegetables should be stirred several times during the process. Separate slices of meat half-way through the programme. Turn pieces of meat and fish at the half-way stage.

Deep-frozen pre-cooked meals in cardboard trays which, according to manufacturer's instructions are suitable for use in a conventional oven, are microwave-safe.

After defrosting followed by re-heating or cooking

Allow the food to stand at room temperature long enough to enable the heat to spread evenly throughout the food.

Melting margarine, butter

Melt 100 g at 450 watts uncovered for approx. 1-1¹/₂ minutes.

Melting chocolate

Break 100 g into pieces, melt at 450 watts uncovered for approx. 2 minutes.

Dissolving gelatine

Add water according to manufacturer's instructions given on the packet and melt at 450 watts for approx. ¹/₂-1 minute, stirring occasionally.

Preparing flan topping / jelly glaze

Gently heat 1 sachet + ¹/₄ litre liquid at 450 watts uncovered for approx. 4-5 minutes, stirring occasionally.

Proving dough

(500 g flour) cover and leave to rise for approx. 8-10 minutes at 80 watts.

Skinning tomatoes

Cut 3 tomatoes crosswise, drop into water and heat at 450 watts for approx. 2 minutes. The skin can now be peeled away easily. Take care, the tomatoes may be very hot.

Grilling

There are three grill settings. It is possible to change from one grill setting to another during operation.

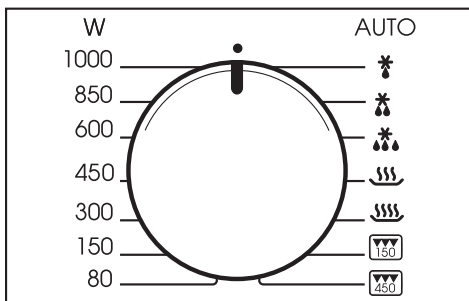
Do not operate the grill if it has been lowered, e.g. for cleaning. This would damage it.

If the total grilling time required is less than 15 mins., the grill should be pre-heated for at least 5 minutes before placing food under the grill.

Flat pieces of fish and meat should usually be turned half way through grilling for even results. Larger pieces should be turned several times.


- Place food on the rack or in the glass tray and then insert the rack or tray into the microwave oven at a suitable runner level. Alternatively the food can be placed on the turntable.

If the food is placed on the turntable, leave the turntable engaged during grilling. This will ensure even results.



- Turn the power selector to the point (12 o'clock position).

- Select the grill setting you want (1, 2 or 3).

The grill symbol  and the figure indicating which grill setting has been selected light up in the display. 0:00 flashes in the display.

- Select a time using the time selector.
- Press START.
An audible tone will sound at the end of the process.

The rack and glass tray become hot during use. Danger of burning.

The time entered can be changed during operation by interrupting the process (press the Stop/C button), and change the time. To continue press the START button.

Microwave with grill Combination mode

The grill can be switched on at the beginning of a process or during cooking (exception: if using an automatic programme). This is useful for example to brown the top of a dish. It can also be switched off during cooking.

- Press the relevant grill button to select or deselect the grill setting.

The setting selected can also be changed during grilling.

Automatic programmes

There are seven automatic programmes. These are weight dependent. Simply select an automatic programme and then enter the weight of the food.

Automatic defrosting

There are three programmes for defrosting different types of food.

✱ Fruit / Vegetables 🍌 🥦 (100 g – 1kg)

✱ Fish / Poultry 🐟 🍗 (100 g – 2 kg)

✱ Meat 🍖 🍖 (100 g – 2 kg)

Automatic cooking

There are two programmes suitable for cooking food weighing from 100 g up to 1 kg.

🍌 fresh vegetables 🥦, e.g.: carrots, white cabbage, Brussels sprouts

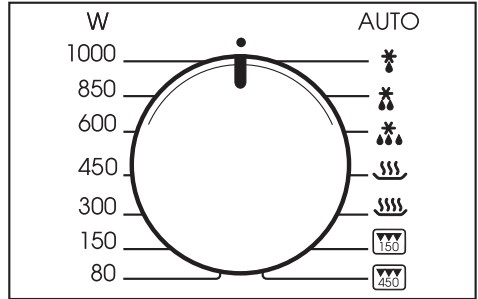
🍌 fresh vegetables 🍌, e.g.: potatoes, zucchini, leeks, spinach, broccoli

Combination programmes

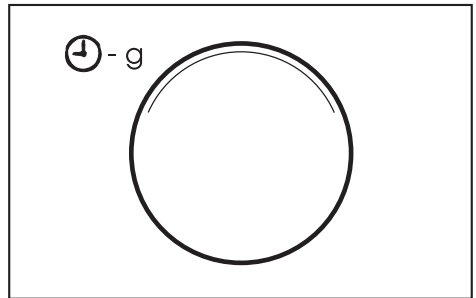
With these programmes the grill works in combination with a microwave power setting of 150 watts or 450 watts.

150 Poultry 🍗 (100 – 1500 g)

450 Pork 🍖 (500 – 1500 g)



- Turn the selector to the automatic programme you require. The start symbol and 100 g flash in the display (500 g with setting 150).



- Use the rotary selector to enter the weight.
- Press START.

An audible tone will sound half-way through the cooking time.

- Interrupt the programme to turn or stir the food and then continue the programme.

If necessary the programmed times can be altered during the course of a programme (interrupt the programme, alter the time and then continue the programme).

An audible tone sounds when the cooking process is completed. The oven interior lighting goes out.

Cleaning and care

Disconnect the microwave oven from the power supply before cleaning.

Oven housing and interior

The housing and interior can be cleaned using a damp cloth with a little washing up liquid or a mild detergent and water. Wipe dry with a soft cloth.

Avoid too much water as this could penetrate the openings.

Do not use abrasive cleaning agents which could scratch.

Stainless steel surfaces can be cleaned with a proprietary non abrasive cleaner for stainless steel.

The grill element can be lowered when cool to clean the roof of the oven.

To neutralise odours in the microwave put a cup of water with some lemon juice in the oven and simmer for a few minutes.

- Clean the area between the turntable and the carrier.
The carrier is located in the middle of the oven floor and can be removed for cleaning.

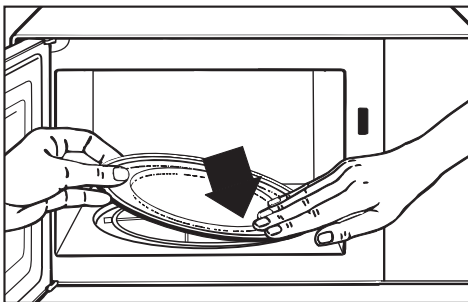
Do not turn the carrier manually, as this could damage the drive motor.

Door interior

Always keep the door interior clean. Do not use abrasive cleaning agents. Check the door and door seal at regular intervals for any sign of damage. If any damage is noticed, the appliance should not be used until the fault has been rectified by a Miele authorised and trained service technician.

Air vents

Do not let water or any other object find its way into or block the air vents.



- The turntable can be removed for cleaning.
- Always keep the roller ring underneath it clean as well as the oven floor. Otherwise the ring might not run smoothly.

Appliance front and control panel

- All external surfaces and controls can be cleaned using warm water with a little washing up liquid applied with a soft sponge.
- Wipe the surfaces dry using a soft cloth.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

To prevent the risk of scratches and damage to the surface structure of glass and stainless steel fronted appliances pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven sprays.

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

- Please observe the cleaning instructions for
- stainless steel surfaces,
 - stainless steel coloured controls

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, proprietary conditioning agent for stainless steel can also be used.

Apply sparingly with even pressure using a soft cloth.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long.

Remove any soiling straight away.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaners,
- oven sprays.

Cleaning and care

Accessories

Boiling rod

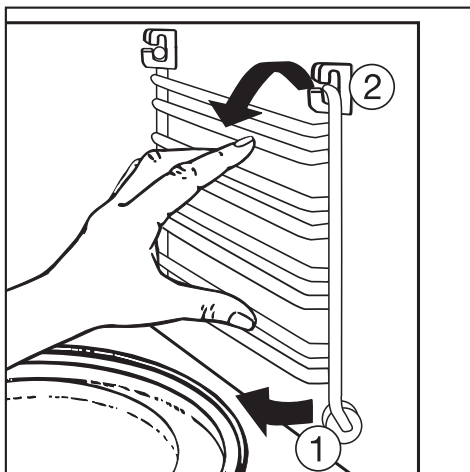
The boiling rod can be washed in a dishwasher.

Cover lid

The cover lid can be washed in a dishwasher. However discolouration may occur. Natural dyes, e.g. from carrots, tomatoes or ketchup may be the cause. This discolouration is irreversible but does not affect the stability of the cover lid.

Side runners

The runners can be removed for cleaning and also for cleaning the oven interior side walls.



- Take the runners out at the bottom from the side wall, pull upwards and un-hook.
- Reassemble in reverse order.

Rack, runners

Wash and dry after each use. The rack and runners are easier to clean if you soak them in a solution of hot water and a little washing up liquid. If necessary stubborn soiling can be removed with a proprietary cleaner for stainless steel.

Glass tray

The glass tray is easier to clean if you soak it after use in a solution of hot water and a little washing up liquid. It can be washed in a dishwasher. Do not use abrasive cleaning agents on it.

Repairs to this appliance should only be carried out by a Miele approved service technician in accordance with local and national safety regulations. Unauthorised repairs could be dangerous.

The following can be corrected without contacting the Miele Service Department:


What to do if . . .

. . . a process cannot be started.

Check whether,

- the appliance door is closed properly.
- the appliance is plugged into the mains supply.
- the mains fuse has blown (call a qualified electrician or the Service Department if it has. See "After Sales Service").

. . . the display does not light up.

- Check whether the time of day has been switched to not come on (press the  button twice).

. . . the turntable does not turn smoothly.

- Check whether the area underneath the ring is soiled. If it is, remove the soiling.
- Make sure the contact point between the turntable and the carrier is clean.

. . . food is not adequately defrosted, heated or cooked at the end of the selected process.

- Check whether the correct power setting was selected for the time set.

The lower the power setting the longer the time required.

- Check whether the process has been interrupted and not restarted.

. . . strange noises are heard when the microwave oven is being used.

Check whether,

- the food is covered with aluminium foil. If it is, remove it.
- sparks are being created by the use of crockery with a metallic finish. See notes on suitable types of containers.

. . . the time of day is not accurate in the display.

If there has been a power cut lasting longer than a couple of seconds the timer automatically switches back to 12.00.

- The time of day needs to be re-set.

Problem solving guide

. . . food cools down too quickly.

In the microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat.

If food is cooked at a high power level it is possible that the heat may not have reached the centre of the food. During standing time heat is transferred to the centre of the food. Food may be warm in the middle but cool on the edge. When reheating food with different densities, such as plated meals it is sensible to start with a low power level and lengthen the time required.

. . . the microwave switches itself off during a cooking, reheating or defrosting process.

There may be insufficient air circulation.

Check whether,

- the air inlet is blocked.
- any object is blocking the ventilation outlets.
- whether anything is blocking the gap between the base of the appliance and the worktop surface.

Remove any objects if necessary. The appliance switches off automatically in the case of overheating. Cooking can be recontinued after a cooling-down period.

If the microwave oven switches itself off repeatedly, please call the Miele Service Department.

If it is not possible to remedy a fault by following the instructions given above, on no account open the appliance casing.

These microwave ovens should only be repaired by suitably qualified technicians trained by Miele.

In the event of a fault which you cannot correct yourself please contact

– Your Miele Dealer

or

– The Miele Service Department (see back cover for addresses)

When contacting the Miele Service Department please quote the model and serial number of your appliance, given on the data plate which is located externally on the rear wall of the appliance.

Please note that telephone calls may be monitored and recorded to improve our service.

Electrical connection

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

The appliance is supplied with a cable and moulded plug ready for connection to a 230-240 V/50 Hz a.c. single phase supply.

The voltage, rated load and fusing are given on the data plate which is located externally on the rear wall of the appliance. Please ensure that these match the household mains supply.

Connection should be made via a fused connection unit or a fused plug and a suitable switched socket, (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been installed.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60335).

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

If the appliance is connected via an isolator switch the plug must be cut off and rendered useless.

Important

The wires in the mains lead of this appliance are coloured in accordance with the following code:

Green/yellow = Earth
Blue = Neutral
Brown = Live

As the colours of the wires in the mains lead of this appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:

The wire coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol \perp or coloured green or green and yellow.

The wire coloured blue must be connected to the terminal marked with the letter "N" or coloured black. The wire coloured brown must be connected to the terminal marked with the letter "L" or coloured red.

WARNING
THIS APPLIANCE MUST BE
EARTHED

Non-rewireable plugs BS 1363

If this machine or appliance is fitted with a non-rewireable plug, the following information applies: if the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted. The fuse carrier and fuse should be removed from the plug disposed of. The plug cut from the flexible cord should then be disposed of and on no account be inserted into any socket elsewhere in the house (electric shock hazard).

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug, (as applicable to the design of plug fitted).

The correct rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement covers may be purchased from your local electrical supplier, electricity showroom or Miele service agent.

Installation

If the cable is damaged it must be replaced by a special cable which must be fitted by a suitably qualified and competent Miele approved service technician. Please consult the Miele Service Department.

Do not position the appliance too close to adjacent furniture. A ventilation gap of at least 5 cm is required all round the appliance. The ventilation gap above the appliance should be at least 14 cm.

When installing the appliance ensure there is sufficient ventilation underneath and to the rear of the appliance.

Do not place any objects on the ventilation outlets or block the gap between the base of the appliance and the worktop surface

The microwave oven can be:

- placed on a worktop.
- built into a tall unit by using the appropriate building in frame.

The appliance has an adjustable foot at the front left hand side which can be used to compensate for an uneven installation surface.

A building in frame is available from your Miele Dealer or the Miele Spare Parts Department. It is supplied with fitting instructions.

M 625 EG

Voltage 220-230 V, 50 Hz

Rated load see data plate

Power settings 7 (80/150/300/450/
. 600/850/1000 watts)

Fuse rating see data plate

Timer 60 minutes

Freestanding appliance:

Dimensions (H x W x D) in mm:

Housing 316 x 541 x 400

Nett weight 21 kg

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