

MICROMAT 725 E

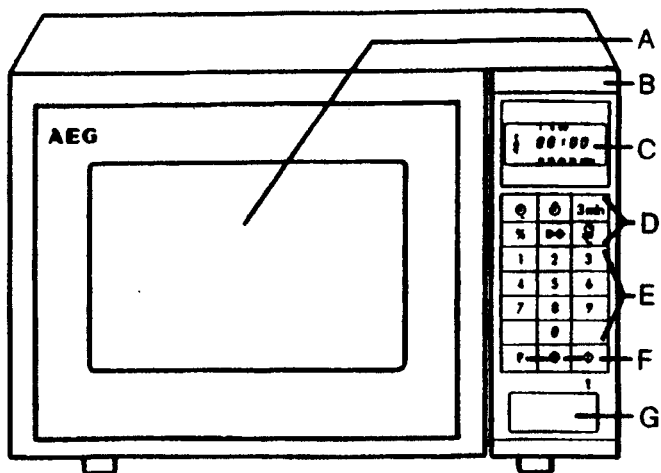
Microwave Oven

Operating Instructions

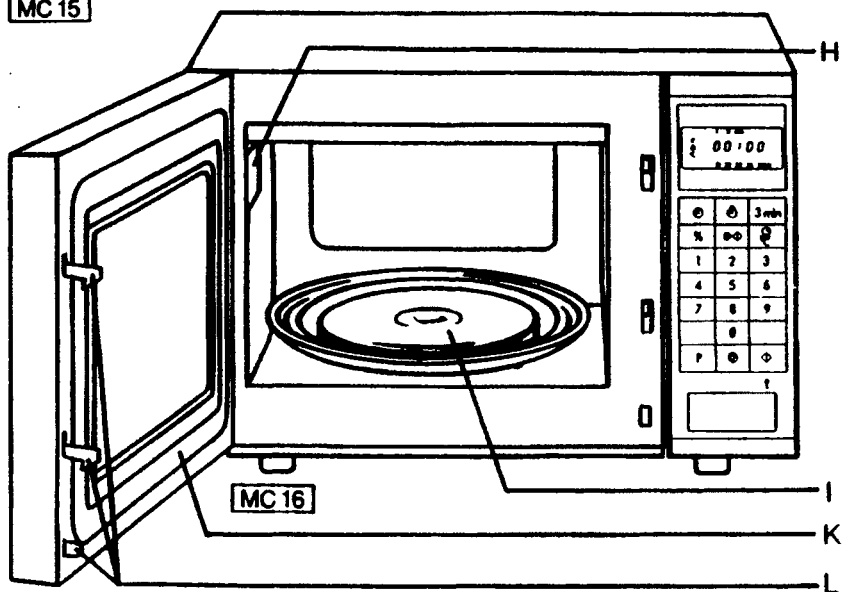
**Please read these operating instructions carefully
before using the oven and keep for future reference**



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MC 15



MC 16

Features

- | | |
|---|--|
| A See-through glass door | G Door opener |
| B Control panel | H Cooking space lighting |
| C Display window | I Turntable (must be in the oven during operation) |
| D Function buttons | K Door seal |
| E Entry buttons | L Door catch and safety device |
| F Special function buttons, start button, correction button | |

Before you read on

Please read these Operating Instructions thoroughly before using your appliance. You will learn how to operate a microwave oven, how to set cooking time and power, and how to clean and maintain a microwave oven.

Microwaves – what are they?

Microwaves are high-frequency electromagnetic waves similar to daylight or radio waves.

They are emitted inside your appliance and converted into heat when they reach the food.

The golden rules for trouble-free and safe working with microwave appliances

1. Switch on the microwave oven only when food has been placed inside.
2. Always keep your microwave oven clean, especially in the vicinity of the door seals and door seal surfaces.
3. **Never damage:**
 - the door
 - the door hinges
 - the door seals and their surfaces
 - the door frame
(e. g. never jam anything between door and frame).

Clean the door seals and their surfaces (also the door frame) with a mild detergent and hot water.

Note:

Should the door seals and door seal surfaces be damaged, the cooker should not be operated until it has been repaired by the AEG Service Centre or by an AEG-trained electrician!

4. **Only use suitable ovenware.**
You will find instructions on page 18.
-

The golden rules for trouble-free and safe working with microwave appliances

5. When heating liquids, additionally place a teaspoon in the container to avoid boiling. During delayed boiling, the boiling temperature is attained without typical steam bubbles rising. Even when the container is only slightly shaken, the liquid may then suddenly vigorously boil over or spurt. Risk of scalding.
6. Food with a "skin" or "peel", such as potatoes, tomatoes, sausages, and the like should be pierced with a fork so that any steam present can escape and the food will not burst.
7. Babyfood in jars or bottles should be heated without a lid or top and well stirred or shaken after heating to ensure uniform distribution of the heat. Before giving your child the babyfood, please check the temperature.
8. Please note that, at high power and long time settings, the ovenware heats up. Therefore use protective mittens suitable for handling hot pans.
9. **Never use your microwave oven:**
 - to boil eggs in their shells, they will burst!
 - to heat large quantities of cooking oil (fondue, deep-frying) and drinks containing a high percentage of alcohol (danger of spontaneous combustion!)
 - to heat unopened cans, bottles, etc.
 - to dry animals, textiles, and paper
 - if no food has been placed inside the oven.
10. **Use your appliance only as instructed** by the manufacturer and as indicated in the "Cooking tables" booklet provided. Never overcook your food by excessive times and excessive power settings. Specific areas of the food will otherwise dry out and may ignite.
11. **Only operate your appliance when the turntable is inserted (Fig. MC 16).**

AEG electrical appliances comply with the valid safety requirements. Never use your microwave oven if it no longer operates in a trouble-free manner.

To ensure the safety of your appliance, you should have repairs, especially on live parts, carried out only by AEG-trained electricians. In the event of a fault, you must therefore contact your retailer or our service centre direct.

Improper repairs may place the user at serious risk.

Exception: Changing the cooking space lighting (page 19).

How to cook by time and power

To familiarize yourself easily and quickly with the operation of your microwave oven, please use the "Cooking tables" booklet provided.

The cooking time depends on the quantity of food. For example, one cup of soup is ready to eat in around 1.5–2 minutes. Five cups of soup take around 5 times as long, i. e. around 7–10 minutes. You will find the exact times in the "Cooking tables" booklet provided.

General hints on cooking, heating, and defrosting

Food comes in different qualities and is prepared in different quantities.

The times and amounts of energy necessary for defrosting, heating, or cooking are therefore different.

In the "Cooking tables" booklet provided, you will find information on what setting of time and power you should select.

Standing time

The standing time referred to in the "Cooking tables" booklet means that you should allow the food to stand without power e. g. inside or outside the appliance.

Hints on power setting in %

Power %	Power settings
100 %	Full power, cooking, heating
70 %	Cooking of tender food
50 %	Fast defrosting of small portions, cooking, heating
30 %	Slow defrosting, warming
10 %	Warming, heating of tender food

Practical hints on working with microwave appliances

Cooking:

Wherever possible, cook in a covered container. Only if a crust is required or is to be retained should you cook food uncovered. After switching off your appliance, allow the food to stand inside (standing time).

Refrigerated or frozen foods require a longer cooking time.

Foods containing sauces should be stirred from time to time.

Meat:

Cook fatty meat (e. g. pork), game, or poultry on a non-metallic grid or inverted saucer.

Cook leaner types of meat in a browning skillet (special accessory). Turn during the cooking period.

Vegetables:

Always cook vegetables in a covered container and stir them from time to time. Cook vegetables with firm consistency, such as carrots, peas, and cauliflower, with a little water. Cook vegetables with soft consistency, such as mushrooms, peppers, and tomatoes, without liquid.

Do not defrost frozen vegetables before cooking, but defrost and cook in one process.

Defrosting:

Meat:

Place frozen, unpacked meat on an inverted plate in a suitable container so that the meat juice can drain. Turn during the defrosting period. Cover already defrosted areas with small pieces of aluminium foil. Keep foil at least 2 cm away from the internal walls and door.

When the defrosting period has elapsed, the pieces of meat need standing time. This will vary depending on the type of meat.

Butter, pieces of layer cake, cottage cheese:

Remove aluminium foil packaging. Do not completely defrost in the appliance, but leave to finish outside (e. g. for cottage cheese and pieces of layer cake, 30 min-1 h depending on quantity).

Fruit:

Carefully turn or stir during the defrosting period.

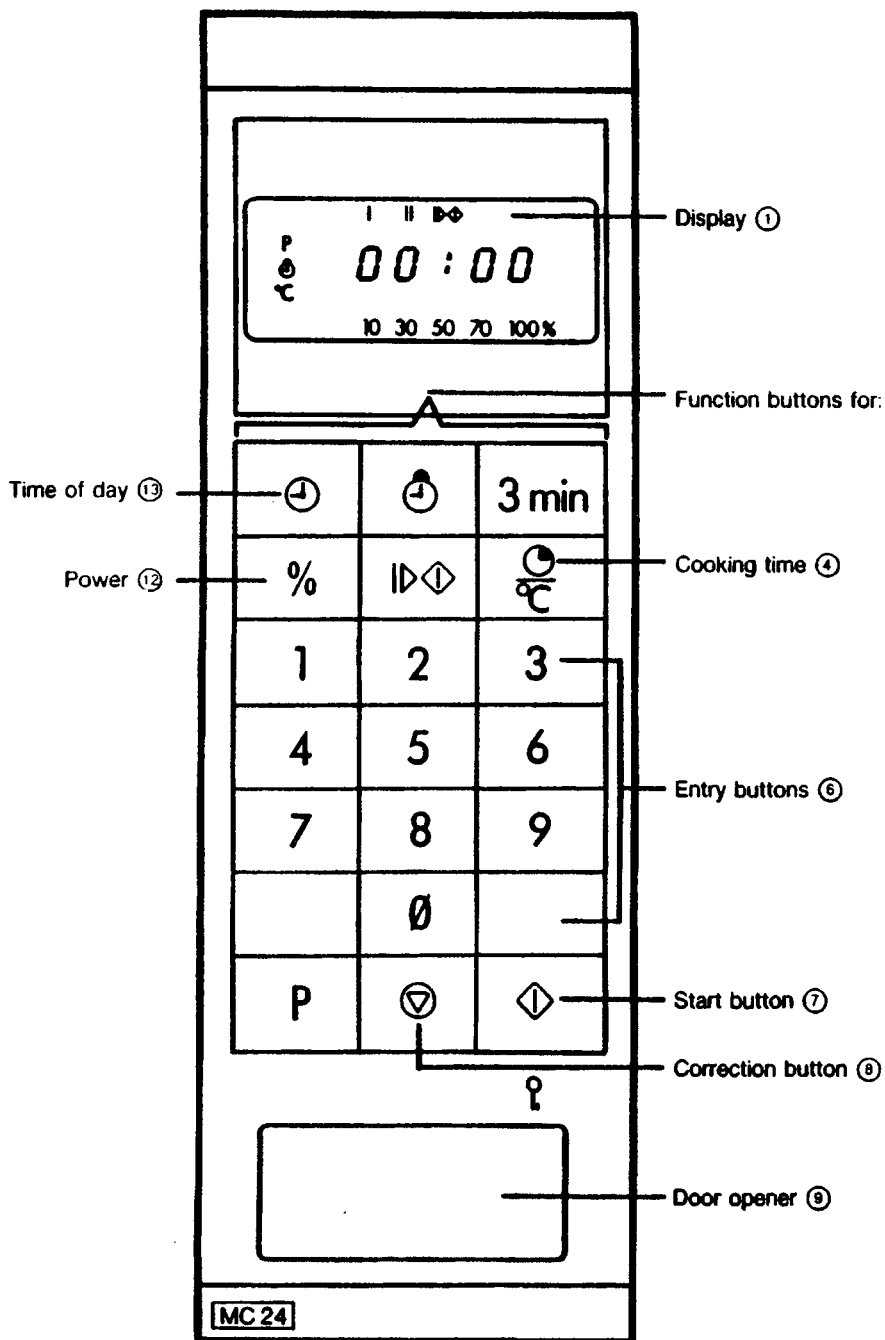
Convenience foods:

Convenience foods in metal packages or plastic containers with metal lids must only be heated or defrosted in your microwave oven if they are explicitly marked as being suitable for microwave use.

Please follow the operating instructions printed on the packages.

Ensure that cooked chilled foods are thoroughly heated through to at least 70 °C. Stir foods wherever possible to ensure even heating and allow standing time for the heat to spread through the food.

Important: Metal objects must be placed at least 2 cm away from the internal walls and door.



First use, setting cooking time and power, cooking time and power in 2 stages, starting

Setting the time of day

Place plug in mains socket. PF appears in display ①.

Enter the time of day with entry buttons ⑥ 0-9.

Press the time of day button ⑬ ④.
Display ① indicates the time, e. g. 12.00.

Your microwave oven is ready to operate.

Correcting the time of day

Press the time of day button ⑬ ④.

Enter the new time of day.

Press the time of day button ⑬ ④.

The display ① indicates the new, corrected time of day, e. g. 12.10.

Cooking time and power

Never operate your microwave oven when it is empty!

EE:EE in the display ① means misoperation. Press the correction button ⑧ ⑦ and re-enter!

Cooking by time at 100 % power
Press the cooking time button ④ ② and enter the cooking time with the entry buttons 0-9.

Press the start button ⑦ ③. Your microwave oven now operates at the highest power of 100 %.

In the display ①, the cooking time visibly elapses, counting down.

Cooking by time and variable power (10-90 %)

Press the cooking time button ④ ② and enter the cooking time with entry buttons 0-9.

Press the power button ⑬ % and enter the power with entry buttons 0-9.

Press the start button ⑦ ③.

At the programme end "END" flashes and the time of day reappears in the display ①.

Program end/switching off

An audible signal sounds at the end of the cooking time. By pressing the door opener button ⑨ or the cooking time button ④ ②, this signal can be switched off.

The time of day appears in the display window ①.

Cooking by time and power in 2 stages

Press the cooking time button ④ ② and enter the 1st cooking time with the entry buttons 0-9.

Press the power button ⑬ % and enter the 1st power with the entry buttons 0-9.

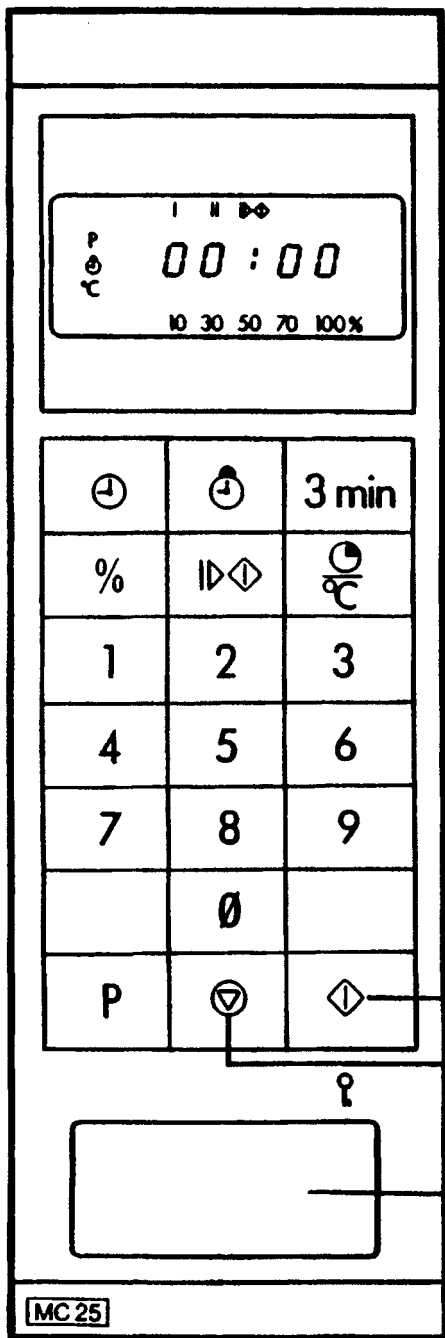
Repeat the sequence with the 2nd time and power.

Press the start button ⑦ ③.

In the display ①, the elapsing cooking time appears, and the changeover from the 1st to 2nd setting is indicated by an audible signal.

Program end/switching off

At the program end, "END" flashes and the time of day reappears in the display ①.



Start button ⑦

Correction button ⑧

Door opener ⑨

Correction, interruption, cancellation, checking

Correcting the cooking time and power

Start button ⑦ ⬇ not yet pressed.

Press the correction button ⑦ ⌵ and change the cooking time or power.

Then press the start button ⑦ ⬇ to reset.

Interrupting the cooking sequence/switching off

All cooking sequences can be interrupted by opening the door with the door opener ⑨, e. g. for stirring (cooking time/power remains stored).

To continue cooking, press the start button ⑦ ⬇ after closing the door. The cooking time automatically resumes.

If you do not want to continue cooking, the remaining time can be cancelled by pressing the correction button ⑦ ⌵. The time of day appears.

Cancelling all entries

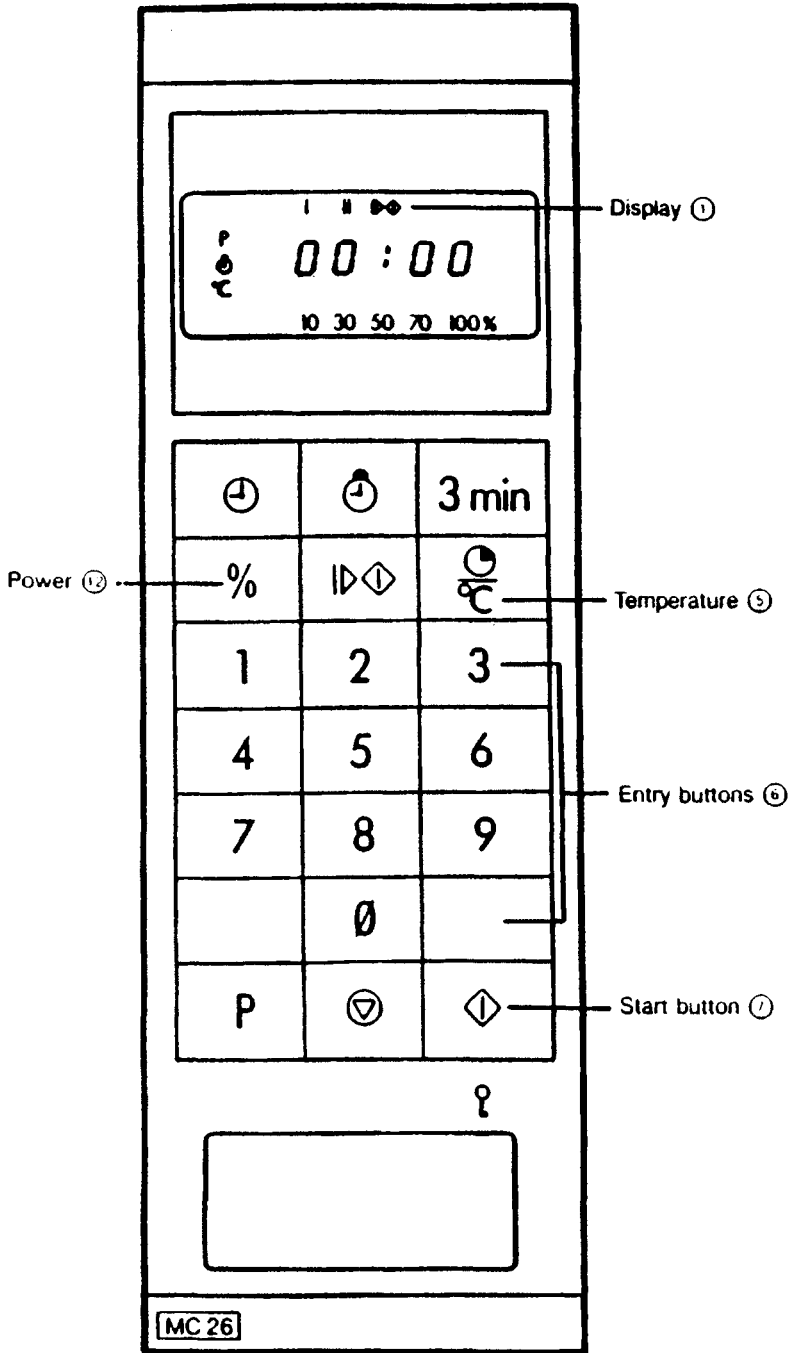
Start button ⑦ ⬇ already pressed.

By pressing the correction button ⑧ ⌵ twice, all sequences can be cancelled.

Checking (cooking time, short-term alarm, automatic defrosting)

During the cooking sequence, the individual values can be retrieved for checking by pressing the individual buttons.

When the button is released, the elapsing time reappears.



Defrosting, cooking with temperature and power

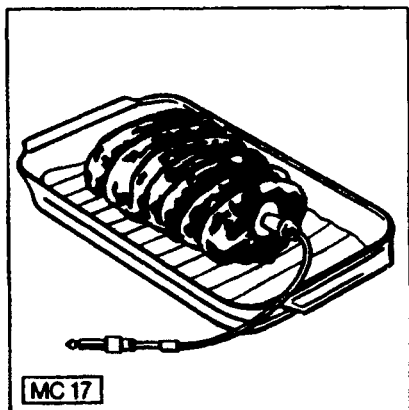
Frozen food is defrosted according to the times and powers indicated in the "Cooking tables" booklet.

Defrosting proceeds by time and power!

Cooking with temperature and power (food thermometer)

The food thermometer spares you the task of calculating cooking times for many types of food. You can preselect the power and the temperature required inside the food (see page 23).

When the preselected temperature is reached, your microwave oven automatically changes over to the warming function - duration 60 mins.

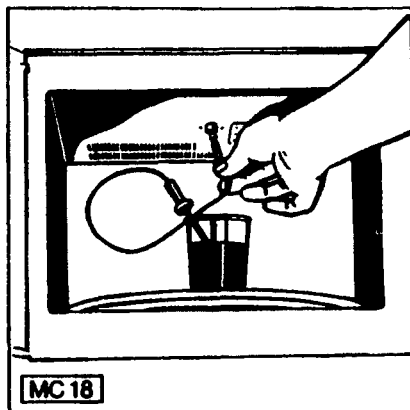


Insert the metal tip of the thermometer into the thickest part of the food.

Press the temperature button **5**  and set the required core temperature via the entry buttons **0-9**.

You can enter temperatures in 5 °C steps between 30 °C and 93 °C.

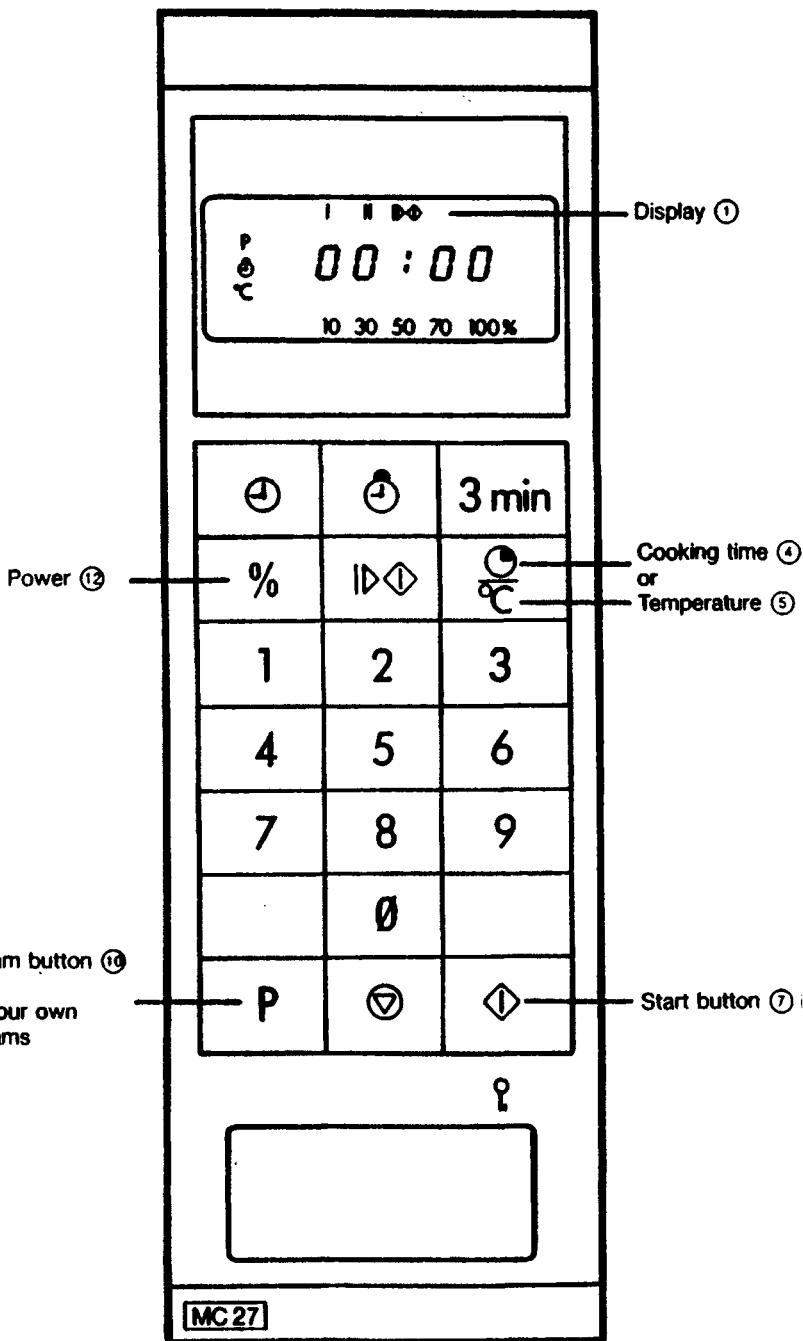
Your microwave oven operates at 100 % power. If you require a lower power, you should press the power button **12** % and enter the new power via the entry buttons **0-9**.



Insert the thermometer into the socket in the ceiling of your microwave oven.

Press the start button **7** . The increasing core temperature appears in the display **1** in 1°C steps.



When the set core temperature is reached, an audible signal sounds, "END" flashes and the time of day then appears in the display **1**.




Program memory for 3 of your own recipes [temperature-dependent (food thermometer) or time-dependent]

Up to 3 of your own recipes can be temperature- or time-dependently programmed into your microwave oven.

Important: for temperature-dependent recipes, the food thermometer must be inserted.

Time and power are entered via the cooking time **④**  and power **⑬** % button or temperature **⑤**  and power **⑭** % buttons.

Press the **program button** **⑩** P twice. A:2 appears in the **display** **①**.

Press the **start button** **⑦** . The time of day appears in the **display** **①**. The recipe(s) is/are stored.


requesting the set program

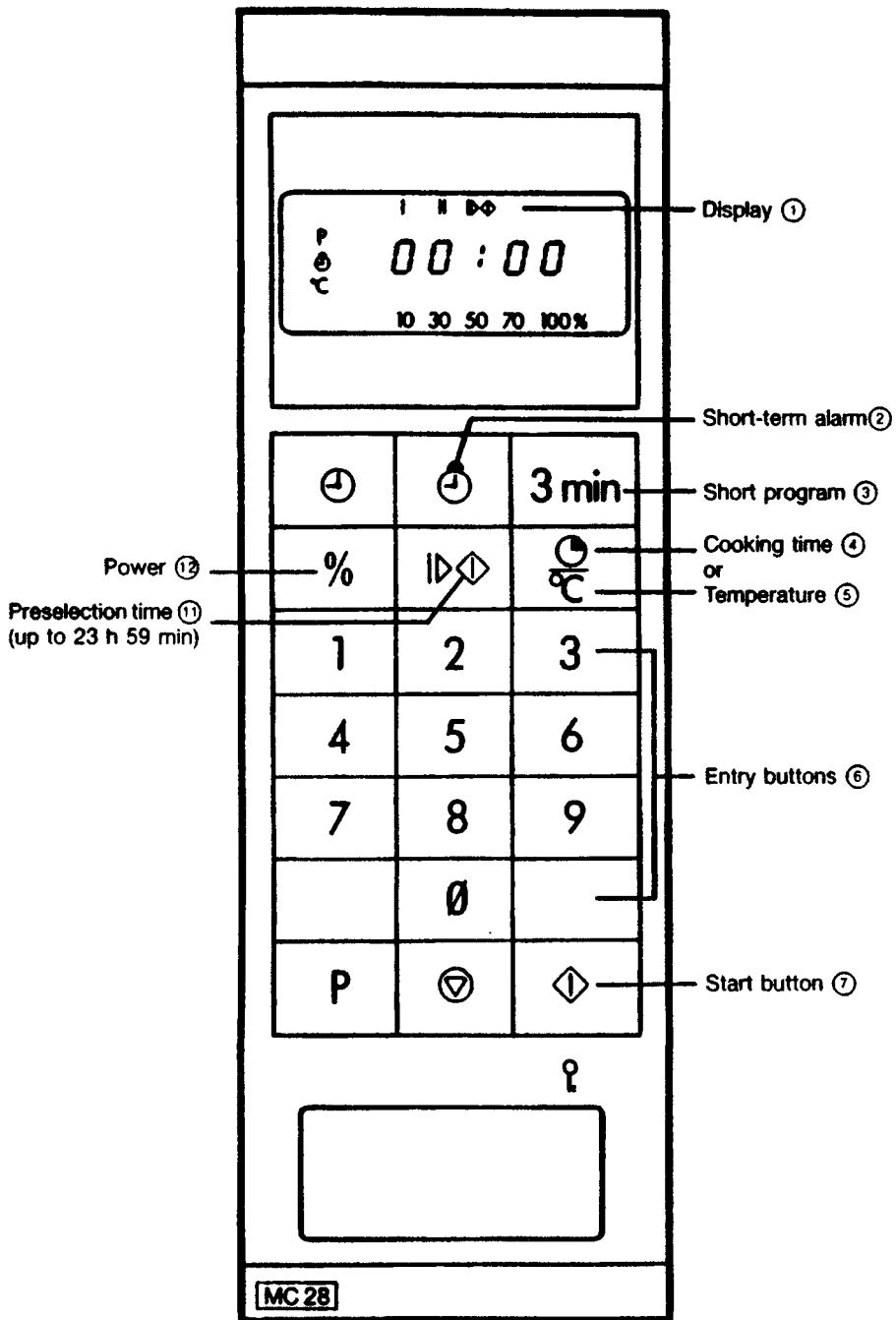
Press the **program button** **⑩** P twice. The elapsing cooking time appears on the right in the **display** **①**.

Beside the letter P in the display **①**, 2 horizontal dashes appear on the left. A dash for the power appears above the % indications.

At the end an audible signal sounds, "END" flashes and the time of day then appears in the **display** **①**.

Cancelling a program

Simply enter a new program (cooking time/power). By pressing the **start button** **⑦** , the old program is cancelled and the new one stored.



3-minute short program, preselection, short-term alarm

3-minute short program

Fixed program of 3 minutes' duration and 100 % power.

Press the 3-minute button ③ 3 min.

Press the start button ⑦ ↵.

In the display ①, the cooking time duration is counted upwards from 0–3 minutes. At the end an audible signal sounds. "END" flashes and the time of day reappears in the display ①.

Preselection

You can preselect the start of a program up to 24 hours in advance.

Press the preselection button ① |▷|⌘ ↵ and enter the starting time with the entry buttons ⑥ 0–9. The starting time appears in the display ①.

Enter the cooking time ④ ⌘ and power ⑫ % or temperature ⑤ and power ⑬ %.

Press the start button ⑦ ↵. Your microwave oven switches on at the preselected time and automatically off at the end of the cooking time.

During the cooking time, the time of day appears in the display.

Short-term alarm

You can use the short-term alarm without any cooking function.

Press the short-term alarm button ② ⌘.

Enter the alarm time with the entry buttons ⑥ 0–9.

Press the start button ⑦ ↵. The elapsing time of day appears in the display ①. At the end an audible signal sounds, "END" flashes and the time of day then appears in the display ①.

The correct ovenware

Operating mode	Glass (heat proof)	Glass ceramic	Porcelain (heat proof)	Earthenware	Plastic ware ²⁾	Paper cups	Paper plates	Greaseproof paper	Board	Aluminium foil ³⁾	Aluminium containers of convenience foods ³⁾	Metal objects ⁴⁾	Containers with metal decor	Clay/linum non PVC	Roasting bags
Microwave mode															
● Defrosting	X ¹⁾	X	X ¹⁾	X ¹⁾	X	X	X	X	X	X	X	-	-	X	X
● Heating	X ¹⁾	X	X ¹⁾	X ¹⁾	X	-	-	X ⁵⁾	X ⁵⁾	X	X	-	-	-	X
● Cooking	X ¹⁾	X	X ¹⁾	X ¹⁾	X	-	-	-	-	X	X	-	-	-	X

1) But without silver, gold, platinum, or metal decor.

2) Please note the relevant manufacturer's instructions.

3) **Important:** Please follow the instructions given under "Practical hints on working with microwave appliances".

4) For exceptions, see "Golden rules" on pages 26/27 and in the "Cooking tables" booklet provided.

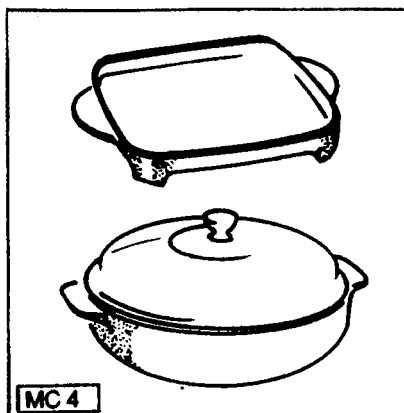
5) **With prolonged heating, there is a risk of fire!**

Special browning skillet (special accessory)

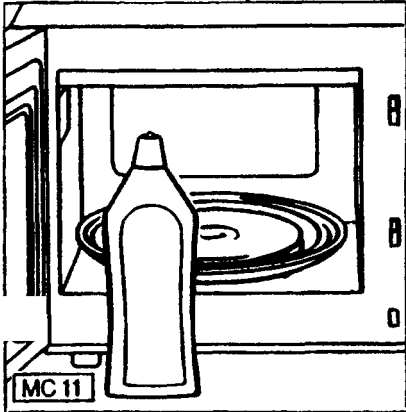
Since, during microwave cooking with short roasting times or with very lean meat, no heavy browning of the food is achieved, a special browning skillet has been developed. This browning skillet has a bottom coating which becomes very hot when the skillet is preheated empty.

The roast is browned by this heat. The preheating time for this skillet varies and depends on the required degree of browning of the food concerned.

The browning skillet and grille plate are obtainable from your electrical retailer, or cookshops.



Cleaning and care

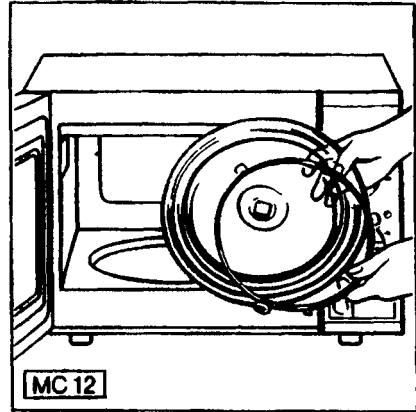


Cleaning your appliance

This should be carried out only when the appliance is unplugged from the mains supply.

Use only mild cleaners i. e. washing up liquid and hot water.

Clean your appliance inside and outside with a soft cloth. Never use abrasive scouring agents.



You can neutralize odours inside the oven by boiling a cup of water with a little lemon juice for a few minutes in your appliance.

Note: Never switch on your appliance if the door seal is damaged.

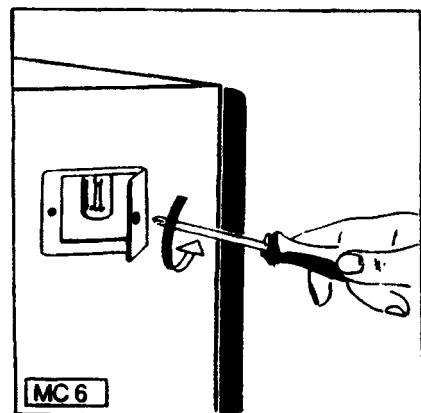
Have your appliance checked by a trained AEG service engineer.

Changing the internal lighting

To change the internal lighting, proceed as follows:

- Unplug your appliance from the mains supply.
- Remove flap on LH side by loosening two Phillips screws.
- Change E14 240 V/max. 25 W lamp.
- Screw back flap.
- Replug your appliance into the mains supply.
- Check lamp by opening door.
- Re-enter time of day.

Changing the defective internal lighting does not fall under the guarantee and is therefore not free of charge.



If you think your microwave oven is not functioning properly

Before calling the AEG service centre, please check whether, on the basis of the following hints, you can rectify the fault yourself. If your microwave oven does not work, check whether:

1. your appliance is plugged into the mains supply;
2. the fuses in the fixed wiring are in order;
3. the door is fully closed.

If, after these checks, your microwave oven still does not work, please call the service centre.

- If you decide to call the service centre to help with any of these instructions or on grounds of faulty operation, the service engineer's visit cannot be made free of charge even during the guarantee period.
- You should therefore take careful note of our instructions on the operation of your microwave oven. This information is contained in this booklet and in the cooking information supplied with the machine.

Questions and answers enabling you to familiarize yourself quickly with this new form of cooking

Question:

It appears that foods cooked in a microwave oven cool more rapidly than those cooked in the conventional way. How is that explained?

Answer:

The container used to store the food in the refrigerator is frequently also used to warm it in the microwave oven. In this case, the cold container absorbs heat from the food. It may therefore be necessary to warm the food for 1 minute longer.

Question:

Why does moisture remain in the microwave oven after cooking?

Answer:

The moisture on the inside of the oven is normal and should give no cause for concern. It is produced by steam which condenses on the cool surfaces whilst food is cooking.

Question:

Will operation of my new microwave oven be expensive?

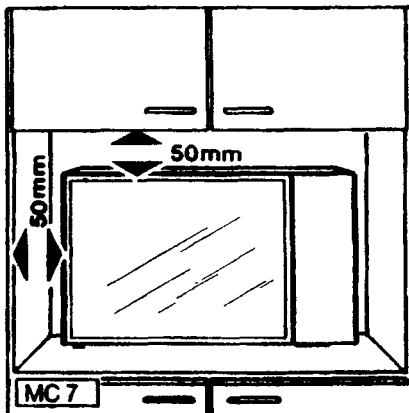
Answer:

No. Cooking by microwave oven is very economical. It consumes up to 70 % less energy than a conventional oven.

Installing the tabletop appliance

Installing the tabletop appliance

To ensure trouble-free ventilation, an air space of 5 cm around the appliance is necessary.

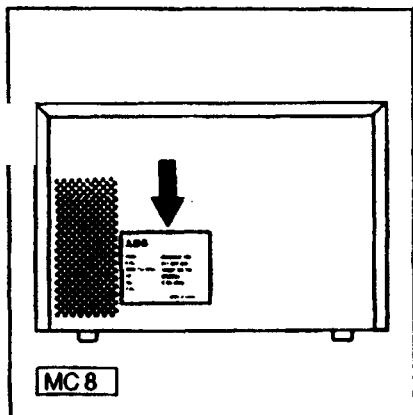


Rating plate

AEG electrical appliances comply with the valid safety requirements. Repairs to electrical appliances should only be performed by an AEG trained electrician. Improper repairs may place the user at serious risk.

In the event of any enquiries and faults, please contact your AEG service centre (see list of service centres).

In the interests of technical development, we reserve the right to make alterations to the design of our products at any time.



Please enter the following numbers of your oven below. You will find the numbers on the rating plate on the rear of the appliance/arrow.

Model No.:

E-No.:

TYP -No.:

F-No.:

Technical data

Voltage:	240 V, 50 Hz
Connected load:	1200 W
Power output:	
- full power:	750 W (measured to DIN 44566-04/89)
- defrosting:	around 200 W
Controllable from:	10 % to 100 % of full power in 5 settings
Fuse:	13 amp
Cooking time preselection:	99 min 99 sec.

Tabletop appliance:

Dimensions (H x W x D) mm:

Housing: 344 x 529 x 420

Cooking space: 220 x 360 x 330

Weight: around 26 kg

This appliance complies with the radio interference suppression requirements of EC Directive 82/499 EC as well as with the Standard relating to the Retroactive Effect of the Mains Supply EN 60 555 Parts 1-3/DIN VDE 0838 Parts 1-3, June 1987.

Electrical connection

Warning - this appliance must be earthed.

Special requirements for UK

Please note!

When fitting the plug please note the following points:

Important

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

Green and Yellow	Earth
Blue	Neutral
Brown	Live

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

1. The wire which is coloured Green and Yellow must be connected to the **Earth terminal** in your plug, which is marked with the letter E or by the earth symbol \downarrow or coloured Green, or Green and Yellow.
2. The wire which is coloured brown must be connected to the **live terminal** which is marked with the letter L or coloured red.

3. The wire which is coloured blue must be connected to the **neutral terminal** which is marked with the letter N or coloured black.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. This appliance complies with the requirements laid out in the EEC Directive 76/899.

Use a 13 amp BS 1362 fuse. Only ASTA approved or certified fuses should be used. If the fuse cover/carrier is lost, a replacement cover/carrier must be obtained from electrical goods retailers. If the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug must be cut off and destroyed for safety reasons, and an appropriate plug fitted.

Voltage	240 V AC
Fuse rating	13 amps

See rating plate for further information.

Data for test centres

DIN No. 44 566 Part 2	Power (%)	Duration in min.	Adjustment time in min.	Remarks
4.5.1.1.1	30	33-37	20	placed on inverted saucer and turned after half time
4.5.1.1.2	30	15-17	14	turned after half time
4.5.1.1.3	30	9-11	10	spread out on the plate, covered
4.5.1.2.1	100	12-15		covered
4.5.1.2.2	100	14-17		covered
4.5.1.3.1	100	9-11		covered, turned after half time, and the pieces placed from the centre with the corners outward
4.5.1.3.2	100	9-11		covered
4.5.1.4.1	100	13-16		covered
4.5.1.5.1	100	17-21		covered
4.5.1.5.2	100	19-23		turned after half time

Temperature preselection - food thermometer

	Internal temperature °C	Power %
Drinks		
1 baby bottle milk	40	70
1 cup milk	60	100
1 cup coffee	60	100
Meat		
Roast beef/fillet (rare) ¹⁾	45-50	100
Roast beef/fillet (medium) ¹⁾	50-55	100
Roast beef/fillet well done	60-65	100/70 ²⁾
Shoulder of pork	80-85	100/70 ²⁾
Lamb	75-80	100/70
Meat loaf	75-80	100/70
Venison	75-80	100/70

¹⁾ Use a browning skillet

²⁾ Start roasting at 100 % using the time setting. 3-5 min per 500 g meat. Then turn the meat over, insert the food thermometer, and select the required internal temperature.

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