

Micromat_Combi 30C

Microwave Oven

Operating Instructions

Contents

Safety Instructions for the User	3 4
Golden rules for using your microwave oven	3:4
Practical Hints	5
Setting power and timer	5:6
The Correct Ovenware	7
Features	8 9
Using the Oven	
Installation and connection	10
Microwave operation	11
Grill operation	11
Hot Air Operation	11
Combination Cooking microwave and grill	11
Combination Cooking microwave and hot air	11
Setting cooking time	11
Start	11
Interrupt	11
Cooking Tables	12-15
Cleaning and Care	16
If you think your microwave oven is not functioning properly	17
Service Centre	18
Electrical Connection	19
Technical Data	20
Data for test centres	21

Safety instructions

Please read these operating instructions **thoroughly** before using the microwave oven. You will learn how to operate the oven, how to set cooking time and power and how to clean and maintain it.

Golden rules for trouble-free and safe working of your microwave oven

1. Switch on the microwave only when food has been placed inside the oven.
2. Always keep the 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 the door and frame)

Clean the door seals and their surfaces (also the door frame) with a mild detergent i. e. washing up liquid.

Note:

Should the door seals or door seal surfaces be damaged the microwave oven should not be operated until these have been repaired by the AEG Service Centre or by an AEG Service Agent.

4. **Only use suitable ovenware.**

5. When heating liquids place a teaspoon in the container to avoid delayed 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 with a risk of scalding.

6. Food with a "skin" or "peel" such as potatoes, tomatoes, sausages etc, should be pierced with a fork so that any steam present can escape and the food will not burst.
7. Make sure that a minimum temperature of 70 °C is attained for the cooking/heating of food. This will be achieved if you follow the instructions given in the cooking tables (time/power). Do not use mercury or liquid thermometers to measure the food temperature.
8. 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.
9. Please note that when selecting a high power combined with a long time, the ovenware can heat up.
Therefore always use protective gloves suitable for handling hot pans.

Before you read on

Safety instructions for the user

**Safety
instructions
for the user**

10. **Do not leave the appliance unattended when heating food in plastic, paper or other containers made of inflammable materials. If you notice smoke, leave the appliance door closed, switch off the appliance and disconnect from the power supply.**
11. **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 (there is a danger of spontaneous combustion!)**
 - **to heat unopened cans, bottles, etc.**
 - **to dry animals, textiles, and paper**
 - **without food being placed in the oven**
 - **with crockery (porcelain, ceramics, earthenware, etc.) which have voids that fill with water and which may cause vapour pressures to build up during cooking. Please follow the respective manufacturer's instructions.**
12. **Use your appliance only as instructed** and as indicated in the "Cooking tables". Never overcook your food by excessive times and power settings. Specific areas of the food will dry out and may ignite.
13. If the appliance lead is damaged it must be changed for one of the same type by an AEG Engineer or an AEG authorised service agent.
14. **Only operate your appliance when the turntable is inserted.**
15. **The microwave oven door will get hot when used in the combination mode or when grilling, so keep small children well away from the appliance.**
16. **If the viewing window is hot, please close the door by pressing the trapezium-shaped plate on the lower right-hand side of the door.**

AEG electrical appliances comply with all 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 Service or AEG trained Service Agents. In the event of a fault, you should contact your retailer or our service centre direct. Improper repairs may place the user at serious risk. The interior light should only be changed by an AEG Service Engineer or AEG trained Service Agent.

Practical hints

To familiarise easily and quickly with the operation of the microwave oven, please use the "Cooking Tables" section.

Cooking time depends on the quantity of food. As a guide:

Double Quantity = Almost Double Time

Please refer to the Tables. Initially always select the shorter cooking time. Only when necessary extend the time as required.

Food comes in different qualities and is prepared in different quantities, therefore the times and amounts of energy necessary for **defrosting, heating or cooking** are different.

The "cooking tables" will give you practical samples.

The standing time referred to in the "Cooking tables" means: Allow the food to stand **without** power i. e. inside or outside the appliance, to ensure that the heat in the food is uniformly distributed.

How to cook by time and power

General hints on cooking, heating, and defrosting

Standing time

Hints on power settings

The following list will give you recommended power settings for the different types of food.

Setting 8-9 Maximum power

- to start a cooking sequence i. e. **bring to the boil, start roasting, stewing, etc.**
- **roasting meat on a browning skillet**
- **heating ready-made meals/convenience foods**
- **defrosting and heating of frozen ready-made meals**

Setting 6-7

- **warming** delicate dishes such as mushrooms, cheese, snails, mussels, beaten eggs, kidney beans, butter, baby-food in glass jars, chocolate for coating cakes
- **starting to stew** cubed meat (goulash)
- cooking fish

Setting 3-5

- **simmering** soups, stews, casseroles, noodles (after bringing to the boil on Setting 9)

Setting 2-3

- **defrosting** meat, fish, fruit, bread and cakes
- **soaking** rice and making milk puddings (after bringing to the boil on Setting 9)

Setting 1-2

- **warming** cold dishes and drinks, softening butter
- **defrosting** dishes with a high fat content i. e. sausage and cheese
- proving yeast dough
- defrosting cream and butter
- defrosting cakes with cream or butter icing.

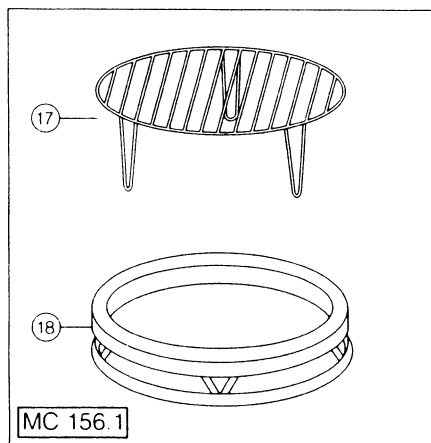
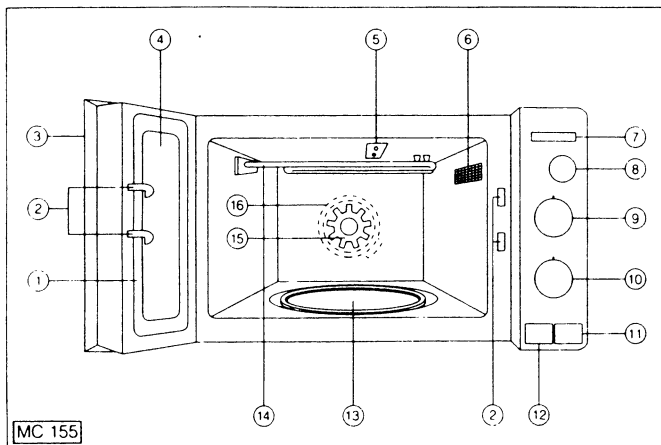
The correct ovenware

Crockery material	Operating modes			
	De-frosting	Heat-ing	Cook-ing	Combined operation microwave + grill
Glass ¹⁾ (heat proof)	X	X	X	X
Glass ceramic	X	X	X	X
Porcelain ¹⁾ (heat proof)	X	X	X	X
Earthenware ¹⁾	X	X	X	X
Plasticware ²⁾	X	X	X	-
Paper cups	X	-	-	-
Paper plates	X	-	-	-
Grease-proof paper ⁵⁾	X	X	-	-
Board ⁵⁾	X	X	-	-
Aluminium foil ³⁾	X	X	X	-
Shallow foil containers (for convenience foods)	X	X	X	X
Metal objects ⁴⁾	-	-	-	-
Crockery with metal base	-	-	-	-
Clingfilm non PVC	X	-	-	-
Roasting bags	X	X	X	-

- 1) Without silver, gold, platinum, or metal parts
 2) Please note the relevant manufacturer's instructions
 3) Please follow the instructions given under "Practical hints"
 4) For exceptions, see "Golden rules"
 5) With prolonged heating there is a risk of fire!

The correct ovenware

Features



- 1** Door seal
- 2** Door safety catch
- 3** Door
- 4** Viewing window
- 5** Microwave guide cover
- 6** Interior light
- 7** Function selector

MICRO-			COMBI	COMBI
WAVE	GRILL	CONVEC	CONVEC	GRILL



MW = Microwave

GRILL = Grill

CONVEC = Hot air

COMBI CONVEC = Combination microwave and hot air

COMBI GRILL = Combination microwave and grill

- 8** Temperature setting
- 9** Power setting
- 10** Timer
- 11** Start button
- 12** Door opener
- 13** Turntable (rotates left or right)
- 14** Grill heating element
- 15** Hot air fan
- 16** Hot air heating element
- 17** Grill rack (for use when grilling or microwave and grill combination)
- 18** Enamel dish for hot air operation (when using hot air mode or microwave and hot air combination)

Installation/connections

Setting up table-top model

A gap all around the oven of 5 cm is necessary in order to assure perfect ventilation.

Connect to a plug socket with protective earth contact and fused with a 13 A-L automatic device or 13 A slow-blowing fuse!

First Use

Push **door release** to open.

Place food on turntable and close door. Set **cooking mode** to "Microwave" operation. Set **power dial** to required level.

Place food onto the roasting rack positioned on the turntable and close door. Set **cooking mode** to "Grill" operation. Set **temperature** to **▼▼**.

IMPORTANT:

Before using the grill pre-heat for 2 minutes.

Place food onto enamel dish positioned on the turntable and close door.

Set **cooking mode** to "Hot Air Operation". Set **temperature** to required setting.

IMPORTANT:

Before using the hot air operation pre-heat for 10 minutes.

Place food onto the roasting rack positioned on the turntable and close door.

Set **cooking mode** to "Combination Microwave & Grill" operation.

Set **temperature** to **▼▼** and power level to required setting.

IMPORTANT:

Before using the grill pre-heat on grill setting for 2 minutes.

Place food onto enamel dish positioned on the turntable and close door.

Set **cooking mode** to "Combination Microwave & Hot Air".

Set **temperature** and power level to required settings.

IMPORTANT:

For short cooking periods pre-heating the oven for 10 minutes on the Hot Air mode is recommended.

Set the cooking time with the **rotary control**.

For cooking times under 2 minutes, turn the timer first to 10 minutes and then turn it back to the required cooking time.

Press start button

When the timer has finished an audible signal will indicate cooking end and the oven will switch off.

All cooking processes can be interrupted by opening the door using the **door opener**, e. g. in order to stir the food (cooking time and power remaining unchanged).

Close the door and press the **start button** again. The cooking time automatically resumes.

First use

Microwave cooking

Grilling

Hot air operation

Combination cooking – microwave and grill

Combination cooking – microwave and hot air

Cooking time

Start

Interrupting the cooking process

Heating of refrigerated food and drinks

Type/quantity	Remarks/hints	Power ▲	Time/ minutes
Food			
1 jar baby food (125-250 ml)	Heat jar without lid, stir after warming	5-6	1/2-2
1 convenience meal on a plate (350-400 g)	Heat in covered container Place gravy alongside separately in cup	9	2-3
Drinks*			
200 ml milk or baby food	Stir after warming	7-8	1/2-1
1 cup coffee (130 cc)		9	1-2

* additionally place teaspoon in container

Defrosting

Type/quantity	Remarks/hints	Power ▲	Time/ minutes	Standing time/ minutes
Meat				
Whole joint (1000 g)	Turn once. Cover fatty parts with alu- minium foil after 1st half of defrosting time.	2-3	25-30	10-15
Steaks (per 200 g)	Turn once	2-3	3-4 1/2	5-10
Mince (500 g)	remove defrosted meat after 10 minutes	2	14-20	10-15
(250 g)		2	8-10	10-15
Poultry				
Chicken (around 1 kg)	Turn once. Cover legs with aluminium foil after 1st half of de- frosting time.	2-3	20-25	10-20
Fish				
Whole fish (about 500 g)	Turn once. Possibly cover fins with aluminium foil	1-2 ✱	10-12	15-20
Fruit				
Strawberries, damsons, cherries, redcurrants, apricots etc (500 g)	Allow to defrost in a cov- ered container. During de- frost time in oven stir once	1-2 ✱	8-10	10-15
Raspberries	see above	1-2 ✱	4-6	10-15

Defrosting

Type/quantity	Remarks/hints	Power ▲	Time/ minutes	Standing time (minutes)
Bread				
4 bread rolls (each about 50 g)		3	2	5-7
1 bread roll		3	1	3-5
Cakes				
Dry cakes, eg shortcrust pastry cakes (around 300 g)	Allow cakes to defrost uncovered on a serviette or plate ..	1-2 ✳	3-4	5-10
Cream and buttercream sandwich cakes (300-400 g)	Only start defrosting of cakes in the microwave	1	5-6	30-60

Roasting of meat, poultry and game

Type/quantity	Remarks/hints	Power ▲	Time/ minutes
Shoulder of pork (per 750 g)	Turn after 1st setting	1. 9	6-8
		2. 6-7	25-30
Cutlet	see above	1. 9	5-6
		2. 6-7	12-14
Meat Loaf (with 500 g meat)	cook in uncovered container	9	15-18
Boiled chicken portions (per 1000 g)	Cook in covered container without liquid	9	10-12
Fish fillets (500 g)	Cover during cooking	9	7-9

Cooking of vegetables and potatoes

Type	Quantity	Liquid addition	Remarks/hints	Power ▲	Time/ minutes
Frozen broccoli	300 g	1/8 l	Stalks facing outwards	9	10-12
Mushrooms	250 g	none	Cut into slices	9	4-5
Carrots	250 g	1/2 cup	Cut into cubes or slices	9	8-10
Potatoes	250 g	2-3 Tblsp		9	4-5

Grilling

Quantity/type	Cooking level	Temperature	Total time (mins)	Hints
Meat				
2 steaks rare 2-3 cm thick each 190 g	Enamel dish + wire shelf	250 °C	20-25	turn once
Rump steak 2-3 cm thick 200 g	Enamel dish + wire shelf	250 °C	20-30	turn once
frozen mince 300 g	Enamel dish + wire shelf	250 °C	10-12	turn 2/3 through cooking
Sausages 4. 60 g each	Enamel dish + wire shelf	250 °C	24-30	turn once
Toast				
Toast	Enamel dish + wire shelf	250 °C	6- 8	turn after 4-5 mins
Toasted sandwich	Enamel dish + wire shelf	250 °C	8-10	

Hot Air

Quantity/type	Cooking level	Temperature	Total time (mins)	Hints
Frozen pastry/dough				
4 baguettes from ready made dough 300 g	Enamel dish	180-200 °C	20-25	
6 vol-au-vent pastries. 50 g each	Enamel dish	180-200 °C	20-30	
2 frozen baguettes. 250 g	Enamel dish	180-200 °C	18-20	
Frozen pizza 350 g	Enamel dish	180-200 °C	25-30	
Frozen apple cake	Enamel dish	180-200 °C	60-70	

Combination cooking: Microwave and Grill

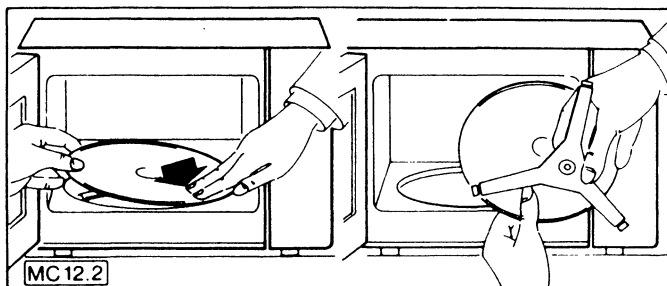
Type/quantity	Cooking level	Grill/temperature	Micro-wave/output	Total time (mins)	Hints
Poultry 2 chicken breasts 350 g	Enamel dish + wire shelf	250 °C	P5	15-20	skin downwards
Meat Pot roast 1 kg	Glass dish on turntable	250 °C	P4	35-40	
Gratins Lasagne 400 g	Turntable	250 °C	P3	15-20	
Macaroni cheese 1 kg	Enamel dish	250 °C	P3	30-35	
Fish Frozen fish 400 g	Turntable	250 °C	P3	25-30	

Combination cooking: Microwave and Hot Air

Type/quantity	Cooking level	Hot-air/temperature	Micro-wave/output	Total time (mins)	Hints
Poultry Chicken	Glass dish on turntable	220-230 °C	P5	28-30	turn once
Meat Shoulder of pork 1 kg	Glass dish on turntable	200-210 °C	P4	80-85	turn once
Pot roast 1 kg	Glass dish on turntable	180-200 °C	P4	30-35	
Roast beef. 1 kg rare	Enamel dish + wire shelf	190-210 °C	P3	24-28	turn once
Potatoes/ Vegetables Potato gratin	Glas dish	230-240 °C	P3	25-30	
Potatoes 700 g	Glass dish on wire shelf	200-220 °C	P3	30-35	stir whilst cooking
2 filled aubergines. 650 g each	Enamel dish	180-200 °C	P3	25-30	

Cleaning and care

Cleaning the appliance



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

Use only mild cleaners and hot water.

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

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

If you think your microwave oven is not functioning properly

Before calling the service centre, please check whether, on the basis of the following hints, you can rectify the fault yourself.

If your microwave oven no longer works, check whether:

- your appliance is plugged into the mains supply;
- the fuses in the fixed wiring are in order;
- the door is fully closed;
- the start button is pressed.

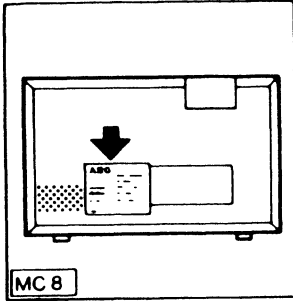
If after you have made this check the microwave oven still does not work, please call the AEG service centre or your retailer.

If after you have made these checks the microwave oven still does not work, please telephone AEG Customer Service.

- If you decide to call the Service Centre to help with any of the above instructions or on grounds of faulty operation, the service engineer's visit cannot be made free of charge even during the guarantee period.
- Therefore please take careful note of our instructions on the operation of your microwave oven.
- AEG electrical appliances comply with all the valid safety requirements. Repairs to electrical appliances should only be performed by a trained electrician. Improper repairs may place the user at serious risk.

Service centre

If you cannot find any reference to a particular fault in the operating instructions, please contact AEG Service.
When doing so, quote the E-No. and F-No. of your oven, which you will find on the rating plate (arrow).



Indication of these numbers helps the Service centre to identify the required spare part so that the engineer can repair the oven on his first visit, thus saving you additional costs caused by repeated trips of the service engineer.

So that these numbers are always to hand, please enter them here.

E-No.

F-No.

AEG Service Locations in the United Kingdom

AEG UK Limited Head Office

217 Bath Road
Slough, Berks. SL1 4AW
Tel.: 07 53 87 25 06
Telex: 8 47 541
Telefax: 07 53 51 22 71

AEG Northern Service Centre

Unit 20, Haigh Park/
Haigh Avenue
Stockport
Gt. Manchester SK4 1QR
Tel.: 0 61 4 87 22 05
Telefax: 0 61 4 74 11 91

AEG Scottish Service Centre

Block 11, Unit 1
Dundyvan Industrial Estate
Coatbridge
Lanarkshire ML5 4AQ
Tel.: 02 36 44 03 87
Telefax: 02 36 44 02 56

Service Appointments

Bristol Tel.: 02 72 25 28 80
(call diverted to Slough)

Norfolk Tel.: 06 03 76 55 15
(call diverted to Slough)

Electrical connection

WARNING – THIS APPLIANCE MUST BE EARTHED

Voltage and current

Please ensure that the voltage and current indicated on the rating plate agree with the voltage of your electricity supply. 220/240 volts – (i. e. 220/240 V a. c.)

Please note! (for users in the U. K.). If your appliance has been equipped with a mains lead with a moulded-on type plug, you must comply with the following regulations:

The plug moulded on to the lead incorporates a fuse. For replacement, use a 13 amp BS1362 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 an electrical goods retailer. 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. 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

Some appliances have a twin core mains lead, when no earth is required.

As the colours of 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  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 meets the radio interference suppression requirements of EC Directive 82/499 EC and the standards concerning the effects of electrical appliances on power systems EN 60 555 Parts 1–3/DIN VDE 0838 Parts 1–3 June 1987.

Voltage 220/240 V AC
Fuse rating 13 amps

See rating plate for further information.

Technical data

Technical data

MICROMAT COMBI 30 C

Mains voltage:	240 V, 50 Hz
Power input Microwave:	1350 W
Grill:	1300 W
Hotair:	1550 W
Grill combi:	2600 W
Hot-air combi:	2850 W
Output microwave:	
– full power:	850 W (measured as in IEC 705: 1988)
– defrosting:	170 W
Adjustable from:	9 Steps (85/130/170/250/425/500/ 600/720/850 W)
Grill element:	1250 W
Hot-air element:	1500 W
Fuse:	13 A-L
Timer:	60 Minuten

Table-top model:

Dimensions (H × W × D):	
Exterior:	348 × 555 × 484
Oven Interior:	245 × 360 × 360
Net weight:	26 kg

This appliance meets the requirements for radio and TV suppression of EC Directive 87/308/EC as well as standards EN 60 555 Part 1-3.

MCAP601-1 04/93 GB UK

DIN Nr. 44 566 Part 2	Out-put	Time minutes	Stand time minutes	Comments Turntable in operation
Defrost Chicken	2	25-35	20	turn halfway through cooking
Defrost Minced beef	2	14-20	10	remove all defrosted meat after 10 minutes
Defrost Raspberries	2	8-12	10	cover
Defrost and reheat Goulasch	6	18-24	5	cover
Defrost spinach	6	18-24	5	cover
Defrost and cook fish fillet	9	10-12	3	cover. Halfway through cooking turn fillets so that inner edges face outwards
Defrost and cook Peas	6	8-12	5	cover. Stir halfway through cooking
Reheat Lentil Soup	8	10-14	5	cover. Stir halfway through heating
Cook Meatloaf	6	23-28	5	cover
Cook Chicken	6	20-30	5	turn halfway through cooking

ICE 705	Out-put	Time minutes	Stand time minutes	Comments Turntable in operation
Cook Fatless Sponge (Test B)	5	8-12	5	cook uncovered
Cook Meatloaf (Test C)	8	15-20	5	cover with foil. Where required remove shelf supports
Defrost Minced Beef	2	14-18	10	defrost uncovered
Reheat Lasagne 300 g (chilled food)	9	3-5		see cooking instructions on packet

Test procedure Procedures for Test Recipes

Microwave output 850 w

AEG Domestic Appliances Ltd

Customer Care Department

55-77 High Street

Slough

Berkshire SL1 1DZ

Telephone: 08705 350350