

EN User Manual | **Microwave Oven**

KME525860M

KMK525860M

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1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.

2 ENGLISH

- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in, offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.
- Use only the turntable and the turntable support designed for this appliance.

- Do not activate the microwave function when the appliance is empty. Metal parts inside the cavity can create electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- **WARNING:** If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- **WARNING:** Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- **WARNING:** Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Use only utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, observe the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.

- The appliance should be cleaned regularly and any food deposits removed.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

Cabinet minimum height (Cabinet under the worktop minimum height)	444 (460) mm
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Cabinet width	560 mm
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Cabinet depth	550 (550) mm
---------------	--------------

Height of the front of the appliance	455 mm
Height of the back of the appliance	440 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	882 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	3.5x25 mm

2.2 Electrical connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the

electrical ratings of the mains power supply.

- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied only with a main cable.

2.3 Use

WARNING!

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.

- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not use microwave function to preheat the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning

WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Make sure the cavity, the turntable and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Internal lighting

WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- Use only lamps with the same specifications.

2.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.7 Disposal

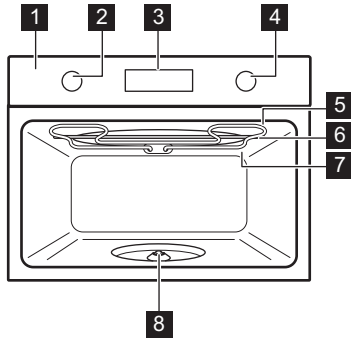
WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. PRODUCT DESCRIPTION

3.1 General overview

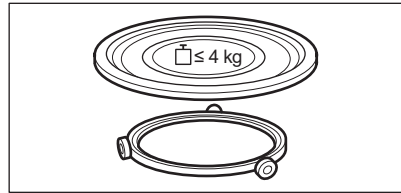


- 1 Control panel
- 2 Knob for the heating functions
- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Microwave generator
- 7 Lamp
- 8 Turntable shaft

3.2 Accessories

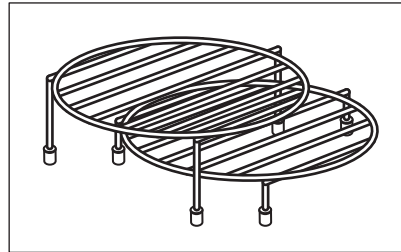
Turntable set

To prepare food.



Grill rack set

To grill.

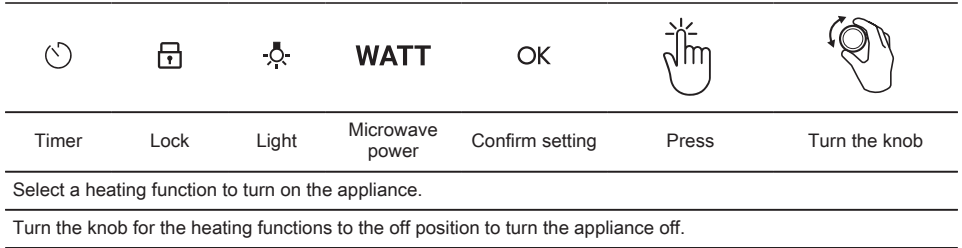


4. CONTROL PANEL

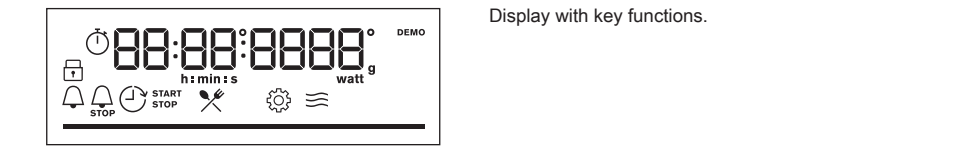
4.1 Retractable knobs

To use the appliance press the knob. The knob comes out.

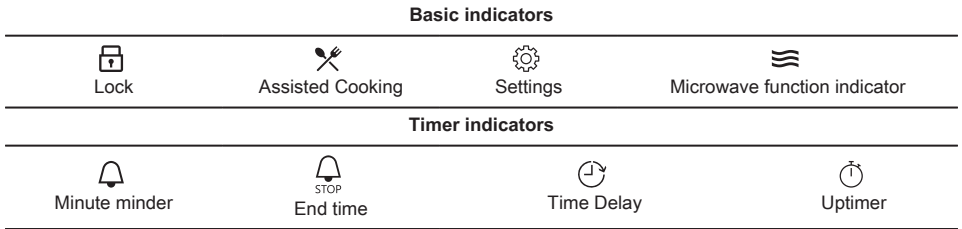
4.2 Control panel overview



4.3 Display



Display indicators



Progress bar - for temperature or time. The bar is fully red when the appliance reaches the set temperature.

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial cleaning

Before the first use, clean the empty appliance and set the time:



00:00

Set the time. Press **OK**.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 How to set: Heating functions

Step 1 Turn the knob for the heating functions and select the function: Grill.

6.2 How to set: Microwave functions

Step 1 Turn the knob for the heating functions and select the microwave function: 


Step 2 Press: **OK** to start with default settings.
The display shows: duration and microwave power.

Step 3 Turn the control knob to adjust the duration. Press: **OK**.

Step 4 Press: **WATT**. Turn the control knob to adjust the microwave power. Press: **OK**

Step 5 Turn the knob for the heating functions to the off position to turn off the appliance.

You can adjust settings while cooking.











The maximum time of microwave functions depends on microwave power you set:

MICROWAVE POWER W	MAXIMUM TIME min
100 - 500	59:55
>500	7



If you open the door, the microwave function stops. To start it again, close the door. Press **OK**.

6.3 Heating functions

Heating function	Application
 Liquid	Heating up drinks and soups, power range: 800 - 1000 W
 Reheat	Heating up pre-prepared meals and delicate food, power range: 300 - 700 W
 Defrost	Defrosting meat, fish, cakes, power range: 100 - 200 W
 Melting	Melting chocolate and butter, power range: 100 - 400 W
 Popcorn	Preparing popcorn, power range: 700 - 1000 W
 Grill	To grill thin pieces of food and to toast bread.
 Grill High	To cook food in short time and brown it with high grill intensity. Power range: 100 - 500 W.
 Grill Low	To cook food in short time and brown it with low grill intensity. For casseroles such as potato gratin, lasagne. Power range: 100 - 500 W.
 Microwave	Heating up, cooking, power range: 100 - 1000 W
 Menu	To enter the Menu: Assisted Cooking, Settings.

6.4 How to set: Assisted Cooking

Every dish in this submenu has a recommended heating function. Use the function to prepare a dish quickly with default settings. You can also adjust the time during cooking.

When the function ends check if the food is ready.

Step 1	Step 2	Step 3	Step 4
--------	--------	--------	--------



Enter the menu.



Select Assisted Cooking.
Press **OK**.



P1 - P...

Select the dish. Press
OK.



OK

Insert the dish to the oven.
Confirm setting.

6.5 Assisted Cooking

Legend



Function with microwave power. Use microwave safe accessory.

Legend







Shelf level.

The display shows **P** and a **number** of the dish that you can check in the table.

	Dish	Weight	Shelf level / Accessory
1	Whole chicken	1.1 kg	low wire rack; ceramic or glass casserole dish Use your favourite spices.
2	Chicken, two halves	0.6 - 0.7 kg per half	low wire rack; ceramic or glass casserole dish Use your favourite spices.
3	Whole fish	0.6 kg	turntable glass plate; ceramic or glass casserole dish Cover the food with a microwave safe lid with some holes.
4	Fish fillet	0.5 kg; 150 g per fillet	turntable glass plate; ceramic or glass casserole dish Cover the food with a microwave safe lid with some holes.
5	Broccoli	0.5 kg	
6	Cauliflower	0.5 kkg	turntable glass plate; ceramic or glass casserole dish
7	Cauliflower, frozen	0.5 kg	turntable glass plate; ceramic or glass casserole dish Add 50 ml of water. Cover the food with a microwave safe lid with some holes.
8	Peas, frozen	0.5 kg	turntable glass plate; ceramic or glass casserole dish Add 400 ml of water. Cover the food with a microwave safe lid with some holes.
9	Potatoes in their jacket	0.5 kg	
10	Rice	0.2 kg	turntable glass plate; ceramic or glass casserole dish Add 400 ml of water. Cover the food with a microwave safe lid with some holes.
11	Potato gratin (raw potatoes)	1.1 kg	low wire rack; ceramic or glass casserole dish
12	Lasagna with dry pasta sheets	1 - 1,5.kg	low wire rack; ceramic or glass casserole dish




7. CLOCK FUNCTIONS

7.1 Clock functions






Clock Function	Application
 Minute minder	When the timer ends, the signal sounds.
 Cooking time	When the timer ends, the signal sounds and the heating function stops.
 Time Delay	To postpone the start and / or end of cooking.
 Uptimer	Maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.


7.2 How to set: Clock functions

How to set: Time of day

Step 1	Step 2	Step 3
		
To change the time of day enter the menu and select Settings, Time of day.	Set the clock.	Press: OK .

How to set: Minute minder

Step 1		Step 2	Step 3
	The display shows: 0:00 		
Press:  .		Set the Minute minder	Press: OK .

 Timer starts counting down immediately.

This function is available only for: Grill, Grill Low, Grill High.

How to set: Cooking time

Step 1



Choose a heating function and set the temperature.

Step 2



Press repeatedly:

The display shows:
0:00

Step 3



Set the cooking time.

Step 4



Press: **OK**.

Timer starts counting down immediately.

This function is available only for: Grill, Grill Low, Grill High.

How to set: Time Delay

Step 1



Select the heating function.

Step 2



Press repeatedly:

The display shows: the time of day

START

Step 3



Set the start time.

Step 4



Press: **OK**.

The display shows:
--:--

STOP

Step 5



Set the end time.

Step 6



Press: **OK**.

Timer starts counting down at a set start time.

This function is available only for: Grill.

8. USING THE ACCESSORIES

WARNING!

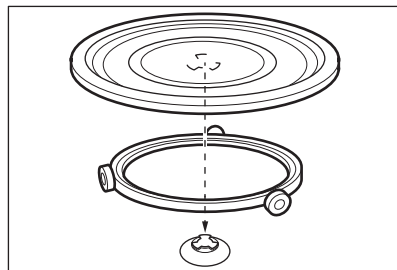
Refer to Safety chapters.

8.1 Inserting accessories

Use only suitable cookware and material. Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

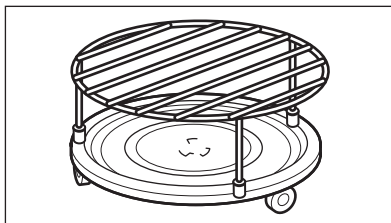
Turntable set:

Always cook food on the turntable set.
Place the roller guide around the turntable shaft.
Place the turntable glass on the roller guide.
Use only the turntable set supplied with the appliance.



Grill rack set:

Place the grill rack with the silicon caps down on the turntable set.




9. ADDITIONAL FUNCTIONS

9.1 Lock

This function prevents an accidental change of the appliance function.

Turn it on when the appliance works - the set cooking continues, the control panel is locked.
Turn it on when the appliance is off - it cannot be turned on, the control panel is locked.



 - press and hold to turn on the function.
A signal sounds.

 - press and hold to turn it off.

 3 x  - flashes when the lock is turned on.

9.2 Automatic switch-off

For safety reasons the appliance turns off after some time, if a heating function works and you do not change any settings.



(°C)

30 - 115

120 - 195



(h)

12.5

8.5



(°C)

200 - 230



(h)

5.5

The Automatic switch-off does not work with the functions: Light, Time Delay.

9.3 Cooling fan

When the appliance operates, the cooling fan turns on automatically to keep the surfaces of the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

10. HINTS AND TIPS

10.1 Cooking recommendations



The temperature and cooking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Your appliance may cook differently to the appliance you had before. The hints below show recommended heating functions and settings for cooking time for specific types of the food.

If you cannot find the settings for a special recipe, look for the similar one.

10.2 Microwave recommendations

Let's cook!

Do not place the food directly on the turntable. Always use the microwave suitable cookware.

Place the cookware in the middle of the turntable.

Contact with too hot or too cold items can break the turntable.

Turn or stir the food halfway through the defrosting and cooking time.

Stir liquid dishes from time to time.

Stir the food before serving.

Cover the food for cooking and reheating.

Put the spoon to the bottle or glass when heating drinks to ensure better heat distribution.

Put the food into the appliance without packaging. The packaged ready meals can be put into the appliance only when the packaging is microwave safe (check information on the packaging).

Microwave cooking

10.3 Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Check the cookware / material specification before use.

Cook food covered. If you want to keep a crust cook food without a cover.

Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.

Do not use the appliance to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

Pierce food with skin or peel several times before cooking.

Cut vegetables into similar-sized pieces.

After you turn off the appliance, take the food out and let it stand for a few minutes to allow the heat distribute evenly.







Microwave defrosting

Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can leak out.

Remove defrosted pieces subsequently.

To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

Cookware / Material				
Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass	✓	✓	✓	✓
Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations	✓	X	X	X
Glass and glass ceramic made of ovenproof / frost-proof material	✓	✓	✓	✓
Ceramic and earthenware without any quartz or metal components and glazes which contain metal	✓	✓	X	X
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	X	X	X	X
Heat-resistant plastic up to 200 °C	✓	✓	X	X
Cardboard, paper	✓	X	X	X
Microwave clingfilm	✓	X	X	X
Roasting film with microwave safe closure	✓	✓	X	X
Roasting dishes made of metal, e.g. enamel, cast iron	X	X	✓	X
Baking tins, black lacquer or silicon-coated	X	X	✓	X
Cookware for microwave use, e.g. crisp pan	X	✓	X	X
Grill rack set	X	X	✓	✓

10.4 Recommended power settings for different kinds of food

The data in the table is for guidance only.

800 - 1000 W



Searing at the start of the cooking process



Heating liquids

500 - 700 W



Cooking vegetables



Cooking egg dishes



Simmering stews



Heating one-plate meals



Defrosting and heating frozen meals

300 - 400 W



Melting cheese, chocolate, butter



Simmering rice



Heating baby food



Cooking / Heating delicate food



Continuing cooking

100 - 200 W



Defrosting bread



Defrosting fruit and cakes



Defrosting cheese, cream, butter



Defrosting meat, fish







10.5 Cooking tables for test institutes

Information for test institutes

Tests according to IEC 60705.

Microwave function





Use wire shelf unless otherwise specified.

					
Sponge cake	600	0.475	Turntable set	5 - 7	-
Meatloaf	500	0.9	Turntable set	18 - 20	-
Egg custard	500	1	Turntable set	15 - 17	-
Meat defrosting	200	0.5	Turntable set	8 - 9	-

Microwave Combi function

Use the function: Microwave grilling.

Use the low grill rack.

MICROWAVE COMBI FUNCTION	 W	 Grill intensity level	 min	
Potato gratin, 1.1 kg	300	low	30 - 35	-
Chicken, 1.1 kg	300	high	30 - 35	Put the meat in round glass container.

11. CARE AND CLEANING

WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning



Cleaning Agents

Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.

Use a cleaning solution to clean metal surfaces.

Clean stains with a mild detergent.



Everyday Use

Clean the cavity after each use. Fat accumulation or other residue may cause fire. Clean the appliance ceiling carefully from residue and fat.

Do not store the food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.



Accessories

Clean all accessories after each use and let them dry. Before cleaning, wait until the turntable is cold. There is a risk that the turntable can break. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.

Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

12. TROUBLESHOOTING

WARNING!

Refer to Safety chapters.

12.1 What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.



The appliance does not turn on or does not heat up

Problem	Check if...
You cannot activate or operate the appliance.	The appliance is correctly connected to an electrical supply.
The appliance does not heat up.	The automatic switch-off is deactivated.
The appliance does not heat up.	The fuse is not blown.
The appliance does not heat up.	The Lock is off.



Components

Problem	Check if...
The lamp does not work.	The lamp is burnt out. Contact an Authorised Service Centre.
The turntable set makes noise.	There is food residue below the turntable set.



Error codes

The display shows...	Check if...
00:00	There was a power cut. Set the time of day.
If the display shows an error code that is not in this table turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.	

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:

Model (MOD.)
Product number (PNC)
Serial number (S.N.)

13. ENERGY EFFICIENCY

13.1 Energy saving

Make sure that the appliance door is closed when the appliance operates. Do not open

the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

When possible, do not preheat the appliance before cooking.







Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

14. MENU STRUCTURE

14.1 Menu

Step 1	Step 2	Step 3	Step 4	Step 5
				
 - select to enter the Menu.	Select the option from Menu structure and press OK .	Select the setting.	OK - press to confirm setting.	Adjust the value and press OK .
Turn the knob for the heating functions to the off position to exit the Menu.				

Menu structure


Assisted Cooking 


Settings 

Settings

01	Time of day	Change	02	Display brightness	1 - 5
03	Key tones	1 - Beep 2 - Click 3 - Sound off	04	Buzzer volume	1 - 4
05	Uptimer	On / Off	06	Light	On / Off
07	Demo mode	Activation code: 2468	08	Software version	Check
09	Reset all settings	Yes / No			

15. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.





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