

MICROWAVE

[en] Instruction manual

HLAWD53N0B HLAWD53W0B

## Getting to know your appliance

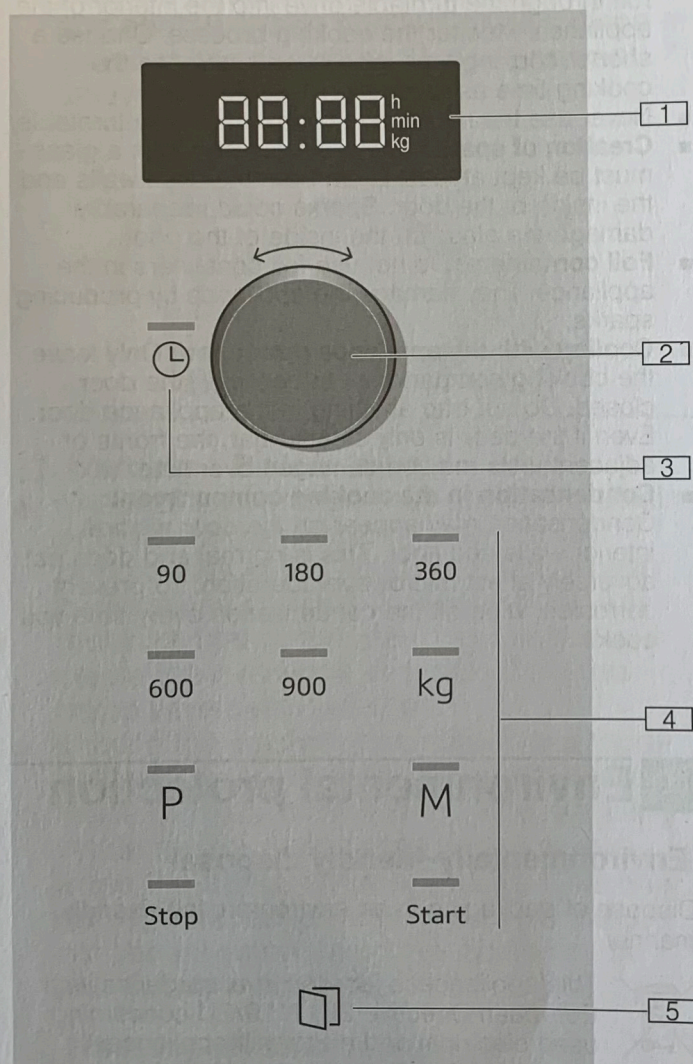
In this section, we will explain the display and controls. You will also find out about the various functions of your appliance.

**Note:** Depending on the appliance model, individual details and colours may differ.

### Control panel

You can set your appliance's various functions on the control panel. The current settings are shown on the display.

The overview shows the control panel when the appliance is switched on with a clock time that has been set.



- 1 Display**  
For clock and cooking times
- 2 Rotary selector**  
For setting the clock and cooking times or for setting automatic programmes
- 3 Clock button**
- 4 Buttons**

### 5 Automatic door opening button

#### Controls

You will find a brief explanation of the various buttons below. These buttons allow you to set your appliance simply and directly.

#### Buttons and their meaning

You will find a brief explanation of the various buttons below.

Buttons	Meaning
<b>Symbol</b>	
90	Select a microwave power output of 90 watts
180	Select a microwave power output of 180 watts
360	Select a microwave power output of 360 watts
600	Select a microwave power output of 600 watts
900	Select a microwave power output of 900 watts
kg	Select a weight for the programmes
P	Selects automatic programmes
M	Select the memory
Stop	Stop or pause the operation
Start	Start the operation
	Open appliance door

#### Rotary selector

The rotary selector is used to alter the default values and set values.

The rotary selector is retractable. Press on the rotary selector to lock it in or out.

#### Automatic door opening

The appliance door springs open if you activate the automatic door opening. You can fully open the appliance door manually.

The automatic door opening does not work in the event of a power cut. You can open the door manually.

#### Notes

- If you open the appliance door during operation, the operation is paused.
- When you close the appliance door, the operation does not continue automatically. You must restart the operation manually.
- If the appliance has been switched off for a long time, the appliance door will open after a time delay.

#### Cooling fan

The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off.

#### Notes

- The cooking compartment remains cold during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.



## Microwave

You can use the microwave to cook, heat up or defrost food quickly. You can use the microwave on its own or in combination with the grill.

To ensure optimum use of the microwave, please observe the notes on cookware and familiarise yourself with the data in the application tables at the end of the instruction manual.

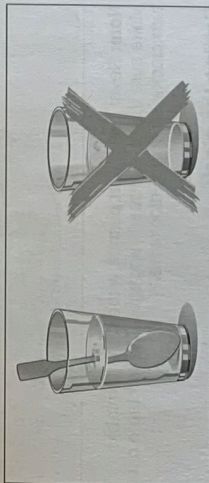
Try out the microwave straight away. You could heat up a cup of water for your tea, for example.

Use a large cup without any decorative gold or silver trim and place a teaspoon in it. Place the cup containing the water somewhat eccentrically on the turntable.

1. Press the 900 W button.
  2. Use the rotary knob to set 1:30 minutes.
  3. Press the "Start" button.
- After 1 minute 30 seconds, a signal sounds. The water is hot.

### ⚠ Warning – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.



## Cookware

Not all cookware is microwavable. So that your food is heated and the appliance is not damaged, only use microwavable cookware.

### Suitable cookware

Heat-resistant cookware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic are suitable. These materials allow microwaves to pass through.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use cookware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

### Unsuitable cookware

Metal cookware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

### Caution!

Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.

### Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

Perform the following test if you are unsure whether your cookware is suitable for use in the microwave.

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

The cookware is unsuitable if it becomes hot or sparks are generated. In this case, stop the test.

### ⚠ Warning – Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

## Microwave power settings

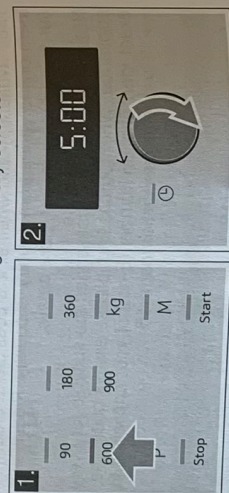
Microwave power setting	Suitable for
90 W	Defrosting delicate foods
180 W	Defrosting and continued cooking
360 W	Cooking meat and heating delicate foods
600 W	Heating and cooking food
900 W	Heating liquids

**Note:** You can set the 900 W microwave power setting for 30 minutes, 600 W for 1 hour, the other power settings for 1 hour and 39 minutes respectively.

## Setting the microwave

Example: Microwave power settings 600 watts, 5 minutes

1. Press the required microwave power setting. The indicator lamp above the button will light up.
2. Set a cooking time using the rotary selector.



3. Press the "Start" button.

The cooking time will count down in the display.

### The cooking time has elapsed

An audible signal sounds. Open the appliance door or press "Stop". The clock reappears.

### Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

## M Memory

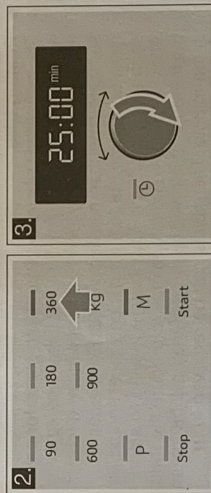
The memory function allows you to save the setting for a dish and call it up at any time.

The memory function is useful if you prepare one dish particularly frequently.

## Saving memory settings

**Example: 360 W, 25 minutes**

1. Press **M** button. The indicator lamp above the button will light up.
2. Press the required microwave power setting. The indicator lamp above the button will light up and 1:00 min will appear in the display.
3. Set the cooking time using the rotary selector.



4. Confirm by pressing the **M** button. The clock will reappear. The setting has been saved.

## Notes

- You cannot save several microwave power settings one after the other.
- You cannot save automatic programmes.
- You can save the memory settings and start the appliance immediately. When finishing, instead of pressing **M**, press Start.
- **Saving a new setting in the memory:** press the **M** button. The old settings appear. Save the new programme as described in steps 1–4.

## Pausing the appliance

Touch the Stop button once or open the appliance door. This pauses the appliance. The indicator above the Stop button will light up. After closing the door, touch the Start button again.

## Cancelling operation

Press the Stop button twice, or open the door and press the Stop button once.

**Note:** You can also adjust the cooking time first and then the microwave power setting.

## Starting the memory

It is very easy to start the saved programme. Place your meat in the appliance. Close the appliance door.

1. Press the **M** button. The saved settings are displayed.
2. Press the "Start" button. The cooking time counts down in the display.

## The cooking time has elapsed

An audible signal sounds. Open the appliance door or press "Stop". The clock reappears.

## Pausing

Press the Stop button once or open the appliance door. This pauses the appliance. The indicator above the Stop button will light up. After closing the door, press the Start button again.

## Cancelling operation

Press the Stop button twice, or open the door and press the Stop button once.

## Programmes

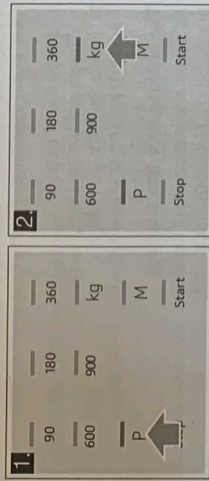
You can prepare food really easily using the various programmes. You select a programme and enter the weight of your food. The program then applies the most suitable settings.

**Note:** You can choose from 7 programmes.

### Setting a programme

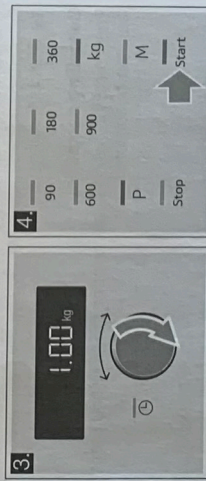
Once you have selected a programme, configure the settings as follows:

1. Press the **P** button repeatedly until the required programme number appears. The indicator lamp above the button will light up.
2. Press kg button. The indicator lamp above the button will light up and a default value for the weight will appear in the display.



3. Turn the rotary selector to specify the weight of the dish.

4. Press the "Start" button.



You will see the cooking time for the programme counting down.

### The cooking time has elapsed

An audible signal sounds. Open the appliance door or press "Stop". The clock reappears.

### Correction

Press the "Stop" button twice and reset.

### Pausing the appliance

Touch the Stop button once or open the appliance door. This pauses the appliance. The indicator above the Stop button will light up. After closing the door, touch the Start button again.

### Cancelling operation

Press the Stop button twice, or open the door and press the Stop button once.

### Notes

- For some programmes, a signal sounds after a certain time. Open the appliance door and stir the food or turn the meat or poultry. After closing the door, press the "Start" button again.
- You can query the programme number and weight using "P" or "kg". The queried value is shown for 3 seconds in the display.

### Defrosting using the automatic programmes

You can use the 4 defrosting programmes to defrost meat, poultry and bread.

### Notes

- Use food that has been frozen at -18 °C and stored in portion-sized quantities that are as thin as possible. Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the programme.
- Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

### Ovenware

Place the food in a microwaveable shallow dish, e.g. a china or glass plate, but do not cover.

### Resting time

The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand. After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

### Signal

For some programmes, a signal sounds after a certain time. Open the appliance door and separate the food out or turn the meat or poultry. Close the door and press the Start button.

Programme no.	Cook-ware	Weight range in kg
<b>Defrosting</b>		
P 01	Minced meat	Open 0.20 - 1.00
P 02	Pieces of meat	Open 0.20 - 1.00
P 03	Chicken, chicken pieces	Open 0.40 - 1.80
P 04	Bread	Open 0.20 - 1.00

## Basic settings

Your appliance has basic settings that you can change to suit your needs.

Setting	Options
1 Button tone	On* Switched on OFF Switched off
2 Demo mode	dEÜ The appliance is switched off. You can use the buttons and the display, but the buttons will not activate any function on the appliance (i.e. the microwave has no power). Demo mode is mainly used by dealers.
Factory setting (factory settings may vary depending on the appliance model)	

You can change the button tone on your appliance if you wish.

### Changing the button tone

The appliance must be switched off when you do this.

1. Press and hold the **Start** and **Stop** buttons at the same time for a couple of seconds. **!** will appear in the display.
2. Touch the **Start** button. **!** will start flashing in the display.
3. Turn the rotary selector to **OFF**.
4. Touch the **Start** button. The setting has been applied.
5. Touch the **Stop** button. The button tone has been switched off.

You can change this setting at any time.

### Cooking with the automatic programmes

With the 3 cooking programmes, you can cook rice, potatoes or vegetables.

### Notes

- The food must be cooked in microwaveable cookware with a lid. For rice, you should use a large, deep dish.
- Preparing food**  
Weigh out the food. You need to know the weight to set the programme.

### Rice:

Do not use boil-in-the-bag rice. Add the required amount of water, as specified on the packaging. This is usually two or three times the quantity of rice.

### Potatoes:

For boiled potatoes, cut the fresh potatoes into small, even-sized pieces. Add one tablespoon of water for each 100 g boiled potatoes, and a little salt.

### Fresh vegetables:

Weigh out the fresh, trimmed vegetables. Cut the vegetables into small, even-sized pieces. Add a tbspp water for each 100 g vegetables.

### Signal

While the programme is running, a signal sounds after some time. Stir the food.

### Resting time

Once the programme has finished, stir the food again. You should leave it to stand for another 5 to 10 minutes until it reaches an even temperature. The cooking result will depend on the quality and consistency of the food.

Programme no.	Cookware	Weight range in kg
<b>Cooking</b>		
P 05	Rice	With lid 0.05 - 0.2
P 06	Potatoes	With lid 0.15 - 1.0
P 07	Vegetables	With lid 0.15 - 1.0

## Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

**Tip:** If a dish does not turn out exactly as you wanted, refer to the following chapter, where you will find lots of tips and notes relating to the optimum

settings. → "Tested for you in our cooking studio" on page 17

**⚠ Warning – Risk of electric shock!**  
 Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

### Fault table

Fault	Possible cause	Remedy/information
The appliance is not working	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power failure	Check whether other kitchen appliances are working
	The circuit breaker/fuse is faulty	Check in the fuse box to make sure that the circuit breaker/fuse for the appliance is in working order
	Faulty operation	Switch off the circuit breaker/fuse for the appliance in the fuse box and switch it back on after approximately 10 seconds
Three zeros are lit on the display.	Power failure	Reset the time.
The appliance is not operating. A cooking time is shown in the display.	The rotary selector has been pressed accidentally.	Press the "Stop" button.
	The "Start" button was not pressed after the setting was made.	Press the "Start" button or use the "Stop" button to cancel the setting.
The microwave is not working.	The door has not been closed properly.	Check whether food remnants or debris is/are trapped in the door.
	The "Start" button was not pressed.	Press the "Start" button.
It is taking longer than usual for food to heat up	The microwave power output has been set too low.	Select a higher microwave power setting.
	A larger amount of food than usual has been placed in the appliance.	Double the amount – double the time.
	The food was colder than usual.	Stir or turn the food during heating.
The turntable is making a scraping or grinding noise.	Dirt or debris in the area around the turntable drive.	Clean the roller ring and the recess in the cooking compartment.
The microwave has stopped for no apparent reason.	The microwave has a fault.	If this fault recurs, please call the after-sales service.
An <b>M</b> is shown on the display.	The appliance is in demo mode	Deactivate demo mode. → "Basic settings" on page 13
Error message "E - 3"	Fault in automatic door opening system.	If an error message is displayed, switch the appliance off and on again; if the message disappears, it was a one-off problem. If the fault occurs again or the error message is still displayed, please contact the after-sales service and provide the fault code.

Defrosting	Weight	Microwave power setting in watts	Cooking time in minutes	Notes
Meat in pieces or slices of beef, veal or pork	200 g	180	2	Separate any defrosted parts when turning
	500 g	90	4-6	
	800 g	180	5	
	90	5-10		
Minced meat, mixed	200 g	180	8	Separate any defrosted parts
	500 g	90	10-15	
	800 g	180	5	
	90	10-15		
Poultry or poultry portions	200 g	180	8	Separate any defrosted parts
	600 g	90	10-20	
	1.2 kg	180	15	
	90	10-20		
Fish fillet, fish steak or slices	400 g	180	5	Separate any defrosted parts
	90	10-15		
Vegetables, e.g. peas	300 g	180	10-15	Stir carefully during defrosting and separate any defrosted parts
	500 g	180	7-10	
Fruit, e.g. raspberries	300 g	180	8	Remove all packaging
	500 g	90	5-10	
Butter, defrosting	125 g	180	1	Remove all packaging
	250 g	90	2-3	
Loaf of bread	500 g	180	6	
	90	5-10		
	1 kg	180	12	
Cakes, dry, e.g. sponge cake	500 g	90	10-20	Only for cakes without icing, cream or crème pâtissière, separate the pieces of cake.
	750 g	180	5	
Cakes, moist, e.g. fruit flan, cheesecake	500 g	180	5	Only for cakes without icing, cream or gelatine
	750 g	90	15-20	
	500 g	180	7	
	90	15-20		

### Heating frozen food

#### Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable cookware. The different components of the meal may not require the same amount of time to heat up. Food which lies flat will cook more quickly than food which is piled high. You should therefore distribute the food so that it is as flat as possible in the cookware. Food should not be placed in layers on top of one another.
- Always cover the food. If you do not have a suitable cover for your cookware, use a plate or special microwave foil.

- Stir or turn the food 2 or 3 times during cooking.
- After heating, allow the food to stand for a further 2 to 5 minutes to allow the temperature to even out.
- Always use an oven cloth or oven gloves when removing cookware from the appliance.

Heating frozen food	Weight	Microwave power settings in watts	Cooking time in minutes	Notes
Menu, plated meal, ready meal (2-3 components)	300-400 g	600	8-11	
Soup	400 g	600	8-10	
Stew	500 g	600	10-13	
Slices or pieces of meat in sauce, e.g. goulash	500 g	600	12-17	Separate the pieces of meat when stirring
Bakes, e.g. lasagne, cannelloni	450 g	600	10-15	
Side dishes, e.g. rice, pasta	250 g	600	2-5	Add a little liquid
	500 g	600	8-10	
Vegetables, e.g. peas, broccoli, carrots	300 g	600	8-10	Pour water into the dish so that it covers the base
	600 g	600	14-17	
Creamed spinach	450 g	600	11-16	Cook without additional water

### Heating food

#### Caution!

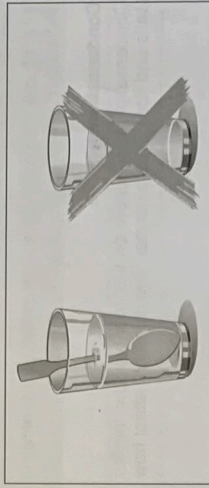
Metal, e.g. a spoon in a glass, must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.

#### Notes

- Take ready meals out of the packaging. They will heat up more quickly and evenly in microwaveable cookware. The different components of the meal may not require the same amount of time to heat up. Always cover the food. If you do not have a dedicated lid for your cookware, use a plate or special microwave film.
- Stir or turn the food several times during the heating time. Check the temperature.
- After heating, allow the food to stand for a further 2 to 5 minutes to allow the temperature to even out.
- Always use an oven cloth or oven gloves when removing cookware from the appliance.

#### Warning – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When



heating, always place a spoon in the container. This will prevent delayed boiling.

Heating food	Weight	Microwave power setting in watts	Cooking time in minutes	Notes
Beverages	200 ml	900	2-3	Place a spoon in the glass; do not overheat alcoholic drinks; check occasionally while heating
	500 ml	900	3-4	
Baby food, e.g. baby bottles	50 ml	360	approx. ½	Without teats or lids. Always shake well after heating. You must check the temperature
	100 ml	360	approx. 1	
Soup, 1 cup	200 ml	360	1½	
Soup, 2 cups	200 g	600	2-3	
	400 g	600	4-5	
Menu, plated meal, ready meal (2-3 components)	350-500 g	600	4-8	
Meat in sauce	500 g	600	8-11	Separate the slices of meat

Heating food	Weight	Microwave power setting in watts	Cooking time in minutes	Notes
Stew	400 g	600	6-8	-
	800 g	600	8-11	-
Vegetables	150 g	600	2-3	Add a little liquid
	300 g	600	3-5	

### Microwave tips

You cannot find any information about the settings for the quantity of food you have prepared.	Increase or reduce the cooking times using the following rule of thumb: Double the amount = almost double the cooking time Half the amount = half the cooking time
The food has become too dry.	Next time, set a shorter cooking time or select a lower microwave power setting. Cover the food and add more liquid.
When the time has elapsed, the food is not defrosted, hot or cooked.	Set a longer time. Large quantities and food which is piled high require longer times.
When the time has elapsed, the food is overheated at the edge but not done in the middle.	Stir it during the cooking time and next time, select a lower microwave power setting and a longer cooking time.
After defrosting, the poultry or meat is defrosted on the outside but not defrosted in the middle.	Next time, select a lower microwave power setting. If you are defrosting a large quantity, turn it several times.

### Condensation

Condensation may appear on the door window, interior walls and floor. This is normal. This does not affect how

the microwave operates. Wipe away the condensation after cooking.

## Test dishes

These tables have been produced for test institutes to facilitate the inspection of the appliance.

In accordance with EN 60705:2012, IEC 60705:2010 and EN 60350-1:2013 or IEC 60350-1:2011

### Microwave cooking

Dish	Microwave power output in watts, cooking time in minutes	Note
Custard, 750 g	360 W, 12-17 mins + 90 W, 20-25 mins	Place a 20 x 25 cm Pyrex dish onto the turntable.
Sponge	600 W, 8-10 mins	Place a 22 cm Pyrex dish onto the turntable.
Meat loaf	600 W, 20-25 mins	Place a Pyrex dish onto the turntable.

### Microwave defrosting

Dish	Microwave power output in watts, cooking time in minutes	Note
Meat	180 W, 5-7 mins + 90 W, 10-15 mins	Place a 22 cm Pyrex dish onto the turntable.