

# SIEMENS

## Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

## Instructions for use

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HB 75LB.50 B  
HB 75RB.50 B

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9000 296 329

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# Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

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## Before installation

### Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

### Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

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## Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

### Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.

Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.  
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding  
Never pour water into the hot cooking compartment.  
This will cause hot steam.

There is a risk of burns.  
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

### **Hot accessories and ovenware**

There is a risk of burns.  
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

### **Incorrect repairs**

There is a risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.  
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box.  
Call the after-sales service.

### **Self-cleaning**

There is a risk of fire.  
Loose food residue, grease and meat juices can catch fire during the self-cleaning cycle.  
Remove coarse dirt from the cooking compartment before every self-cleaning cycle.

There is a risk of fire.  
Never hang flammable items, such as tea towels, on the door handle.  
The appliance will become very hot on the outside during the self-cleaning cycle. Keep children at a safe distance.

There is a risk of serious damage to health.  
Never let non-stick baking trays and tins go through the self-cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

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## Causes of damage

### **Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor**

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

### **Water in the hot cooking compartment**

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

### **Moist food**

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

### **Fruit juice**

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

### **Cooling with the oven door open**

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

### **Very dirty oven seal**

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

### **Using the oven door as a seat**

Do not stand, sit or hang on the open oven door.

### **Transporting the appliance**

Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

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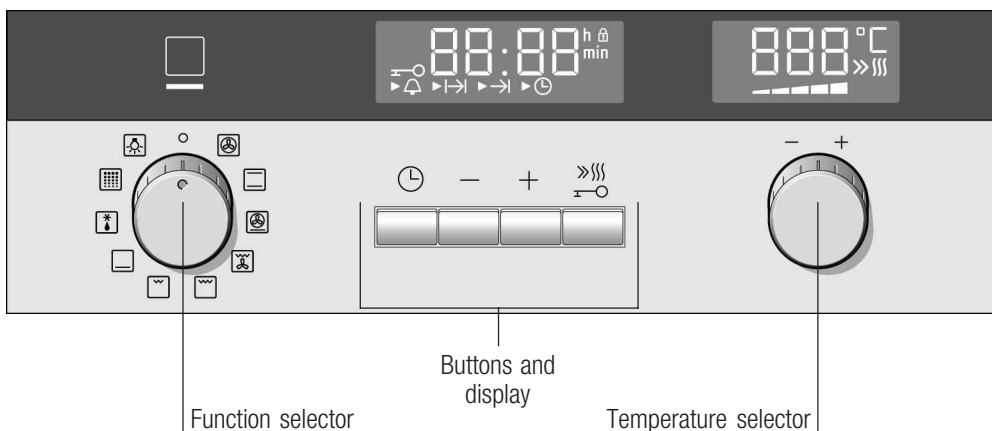
# Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

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## Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.












## Control knobs

The control knobs are retractable. To pop them in or out, press the control knob when it is in the off position. The temperature selector has no off position. It can be retracted in any position.



## Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.





Button	Use
 Time setting options	Selects the timer  , cooking time  , end time  or clock  .
 Minus	Decreases set values.
 Plus	Increases set values.
 Rapid heating	Heats up the oven particularly quickly.
 Childproof lock	Locks and unlocks the control panel.








The time setting option that is currently selected in the display is indicated by the arrow ► next to the corresponding symbol.

Exception: for the clock, the  symbol only lights up when you are making changes.

## Function selector

Use the function selector to set the type of heating.

Setting	Use
 Off position	The oven is switched off.
 3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
 Top/bottom heating	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from the top and bottom.
 Pizza setting	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The bottom heating element and the ring heating element in the rear wall heat up.

Setting	Use
 Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
 Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
 Grill, small area	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
 Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
 Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the food.
 Self-cleaning	For automatic cleaning of the cooking compartment. The oven heats up until the dirt disintegrates.
 Oven light	Switches on the oven light.

\* The type of heating with which the energy efficiency class was determined in accordance with EN50304.




When you make settings, the indicator lamp above the function selector lights up. The oven light in the cooking compartment switches on.




## Note

So that the heat is well distributed, the fan switches on briefly during the heating up phase when top or bottom heating is used.

## Temperature selector

Use the temperature selector to set the temperature, grill setting or cleaning level.

Setting	Meaning
30-300 Temperature range	The temperature in the cooking compartment in °C. Exception: the maximum temperature for 3D hot air  and Pizza setting  is 275 °C; for Defrost  it is 60 °C.

Setting		Meaning
1, 2, 3	Grill setting	The grill settings for the grill,  small and  large area. Level 1 = low Level 2 = medium Level 3 = high
	Cleaning levels	The cleaning levels for Self-cleaning  . Level 1 = gentle Level 2 = medium Level 3 = intensive

You can see which level is set in the display above the temperature selector.

## Temperature indicator

The five bars in the display above the temperature selector are used to indicate the temperature. They show the heating phases and the residual heat in the cooking compartment.

### Heating phases

After the appliance is started, the temperature indicator shows the heating phases. When all the bars are filled, the set temperature has been reached.

The bars do not appear when settings are made for grilling and cleaning.

### Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the cooking compartment.

If all the bars are filled, the temperature in the cooking compartment is approximately 300 °C. Once the temperature has dropped to approximately 60 °C, the display goes out.

For dishes with a long cooking time, you can switch the oven off 5-10 minutes before the end of the cooking time. The dish will continue to cook with the residual heat. This saves energy.


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## Cooking compartment

### Oven light

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

During operation, the oven light in the cooking compartment is on. When temperatures up to 60 °C are selected, and when self-cleaning is activated, the light switches off. This allows for optimum fine adjustment.

The  setting on the function selector can be used to switch on the light without heating the oven.

### Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

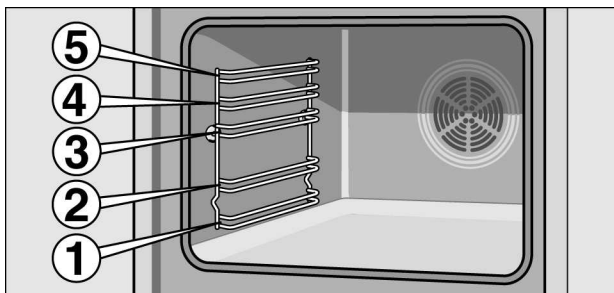
So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

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## Accessories

The accessories can be inserted into the oven at 5 different levels.

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.




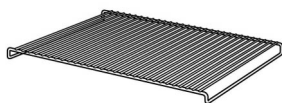
The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



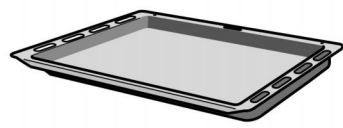
### Wire shelf

For ovenware, cake tins, roasts, grilling and frozen meals. Insert the wire grill with the curved bars facing downwards .



### Insert shelf

For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.



### Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.

## Special accessories

You can purchase special accessories from the after-sales service or specialist shops. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Insert shelf HZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Universal pan HZ 332070	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Enamel baking tray HZ 331070	For cakes and biscuits.
Grill tray HZ 325070	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with grill tray under the wire shelf.

Glass pan HZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Pizza tray HZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Bakestone HZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Profi extra-deep pan with insert grid HZ 333070	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass roasting dish HZ 915001	The glass roasting dish is suitable for pot roasts and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.
Metal roasting dish HZ 26000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Universal roasting dish HZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
2-fold telescopic shelves HZ 338250	The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.
3-fold telescopic shelves HZ 338352	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.
3-fold fully telescopic shelves HZ 338356	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.

## After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

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Cleaning cloths for stainless-steel surfaces  
product no. 311134

Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.

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Oven and grill cleaning gel  
product no. 463582

For cleaning the cooking compartment. The gel is odourless.

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Microfibre cloth with honeycomb structure  
product no. 460770

Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.

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Door lock  
product no. 612594

To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently.  
Observe the information on the supplement sheet that comes with the door lock.

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# Before using the oven for the first time


In this section, you can find out what you must do before using your oven to prepare food for the first time.

First read the section on *Safety information*.

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## Setting the time


After the oven has been connected, symbol  and three zeros light up on the display. Set the time.

1. Press button .  
The time 12:00 is shown in the display.
2. Set the time with button **+** or **-**.


After a few seconds, the time set is adopted.

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## Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating  to 240 °C for one hour.

Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select top/bottom heating .
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

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## Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.



# Setting the oven

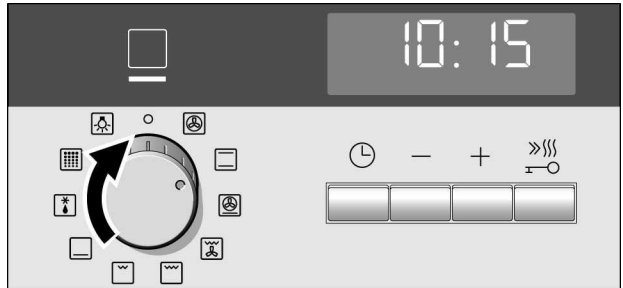
There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.

You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

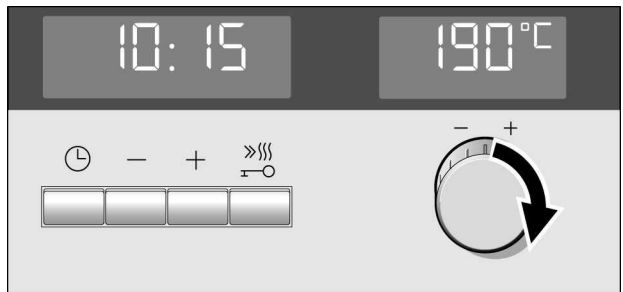
## Type of heating and temperature

Example in fig.: Top/bottom heating at 190 °C.

1. Use the function selector to set the type of heating.



2. Use the temperature selector to set the temperature or grill setting.



The oven begins to heat up.

**Switching off the oven**

Turn the function selector to the zero setting.

**Changing the settings**




The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

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## Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable:


- 3D hot air 
- Top/bottom heating 
- Pizza setting 

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.



1. Setting the type of heating and temperature.
2. Briefly press button .

In the display, symbol  lights up. The oven begins to heat up.

**The rapid heating process is complete**






A signal sounds. Symbol  on the display goes out. Put your dish in the oven.

**Cancelling rapid heating**

Briefly press button . Symbol  on the display goes out.

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# Setting the time-setting options



Your oven has various time-setting options. You can use the  button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings. The  arrow shows you the time-setting option that is active. A time-setting option which has already been set can be changed directly with the  or  button when the  arrow is next to the time symbol.

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## Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.



1. Press the  button once.  
The time symbols light up in the display, the  arrow is next to .
2. Set the timer duration with the  or  button.  
 button default value = 10 minutes  
 button default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. The   symbol lights up in the display and you can see the timer counting down. The other time symbols go out.


### The timer duration has elapsed

A signal sounds. 0:00 is showing in the display. Switch off the timer with button .

### Changing the timer period

Use the  or  button to change the timer duration. After a few seconds, the change will be adopted.

### Clearing the timer period

Use the  button to switch the timer duration back to 0:00. After a few seconds, the change will be adopted. The timer is switched off.

## Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The timer runs in the foreground. The ► arrow is next to the ⏰ symbol and you can see the timer counting down.

To call up the ⏰ timer, I→I cooking time, →I end time or ⌚ clock, press the ⌚ button repeatedly until the ► arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

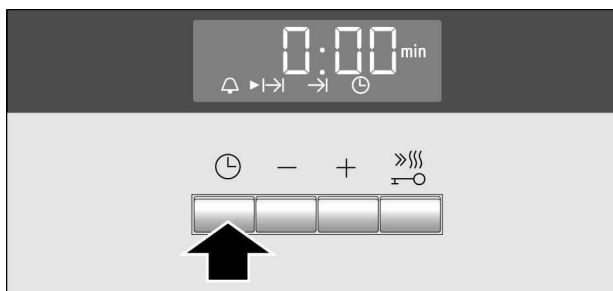
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## Cooking time

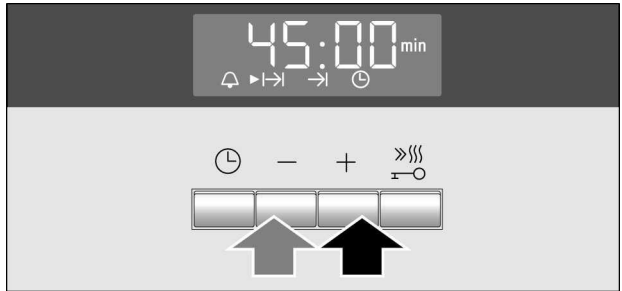
The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
3. Press the ⌚ button twice.  
0:00 is shown in the display. The time symbols light up and the ► arrow is next to I→I.



- Use the **+** and **-** buttons to set the cooking time.
  - +** button default value = 30 minutes
  - button default value = 10 minutes



The oven will start up after a few seconds. You will see the cooking time counting down in the display and the ►|◄ symbol lights up. The other time symbols go out.

### The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is showing in the display.

Press the ⌚ button. The **+** or **-** button can be used to set a new cooking time.

Or press the ⌚ button twice and turn the function selector to the off position. The oven switches off.

### Changing the cooking time

Use the **+** or **-** button to change the cooking time. After a few seconds, the change will be adopted. If the timer has been set, first press the ⌚ button.






### Cancelling the cooking time

Use the **-** button to set the cooking time back to 0:00. After a few seconds, the change will be adopted. The cooking time is cancelled.

If the timer has been set, first press the ⌚ button.

## Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The ► arrow is next to the symbol for the time function that is visible in the display.

To call up the  timer,  cooking time,  end time or  clock, press the  button repeatedly until the ► arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

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## End time


You can delay the time at which your dish is to be ready. The oven starts automatically and finishes at the desired time.

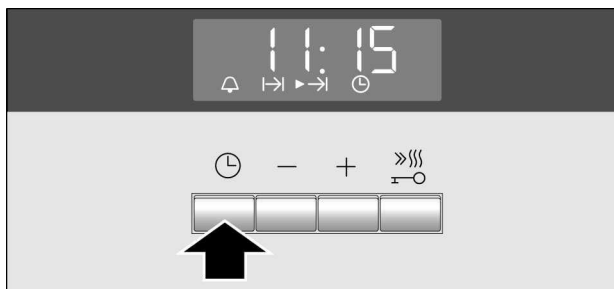
For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

Ensure that the food is not left in the cooking compartment for too long as it may spoil.

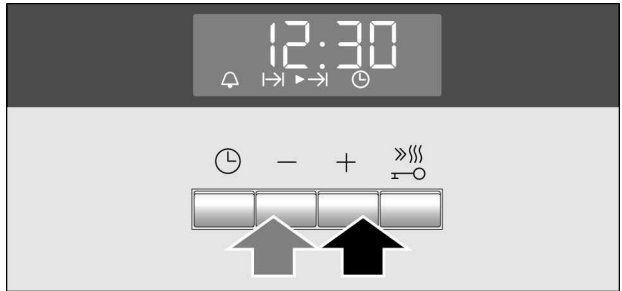
Example in figure: It is 10:30, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30.

1. Setting the function selector.
2. Setting the temperature selector.
3. Press the  button twice.
4. Use the + and - buttons to set the cooking time.
5. Press the  button.

The ► arrow is next to . The time when the dish will be ready is displayed.



6. Use the + and – buttons to set a later end time.



After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will be ready and the ► arrow is next to the ► symbol. The ◡ and ⊖ symbols go out. When the oven starts, you can see the cooking time counting down and the ► arrow is next to the I→ symbol. The I→ symbol goes out.

### The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is showing in the display.

Press the ⊖ button. The + or – button can be used to set a new cooking time.

Or press the ⊖ button twice and turn the function selector to the off position. The oven switches off.

### Changing the end time

Use the + or – button to change the end time. After a few seconds, the change will be adopted.

If the timer has been set, first press the ⊖ button twice.

Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.






### Cancelling the end time

Use the – button to set the end time back to the current time. After a few seconds, the change will be adopted. The oven starts.

If the timer has been set, first press the ⊖ button twice.


## Calling up the time settings


If several time functions have been set, the corresponding symbols light up in the display. The ► arrow is next to the symbol for the time function that is visible in the display.

To call up the  timer,  cooking time,  end time or  clock, press the  button repeatedly until the ► arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

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## Time



After the appliance is connected or after a power cut, the  symbol lights up in the display with three zeros. Set the time.

1. Press the  button.  
The time 12:00 is shown in the display.
2. Set the time with button **+** or **-**.

After a few seconds, the time set is adopted.

## Changing the time

No other time function should be set.

1. Press the  button four times.  
The time symbols light up in the display, the ► arrow is next to .
2. Change the time with button **+** or **-**.

After a few seconds, the time set is adopted.

## Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.



---

# Childproof lock


The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

## Switching on the childproof lock


The function selector must be on the zero setting.

Press the  button for approx. four seconds.

The  symbol appears on the display.  
The childproof lock is switched on.

## Switching off the childproof lock

Press the  button for approx. four seconds.

The  symbol goes out on the display.  
The childproof lock is switched off.

---

# Changing the basic settings

Your oven has many different basic settings. These settings can be adjusted to suit your own personal usage.

Basic setting	Selection 0	Selection 1	Selection 2	Selection 3
<b>c01</b> Signal duration when a cooking time or timer period has elapsed	-	approx. 10 secs	approx. 2 mins*	approx. 5 mins*
<b>c02</b> Time display	only when in use	always*	-	-
<b>c03</b> Waiting time until a setting is adopted	-	approx. 2 secs	approx. 5 secs*	approx. 10 secs
<b>c05</b> Telescopic shelves retrofitted	no*	yes	-	-
<b>c06</b> Reset all values to the factory settings	no*	yes	-	-

\* Factory setting

The oven must be switched off.

1. Press the  $\ominus$  button for approximately 4 seconds.  
The current basic setting for signal duration is shown in the displays, e.g. c01 2 for selection 2.
2. Change the basic setting with button  $+$  or  $-$ .
3. Confirm with button  $\ominus$ .  
The next basic setting is shown in the displays.  
You can use the  $\ominus$  button to scroll through all levels and make changes using the  $+$  or  $-$  button.
4. Finally, press the  $\ominus$  button for approximately 4 seconds.

All basic settings are adopted.

Your basic settings can be changed again at any time.

---

## Automatic switch-off

If you do not change the settings on your appliance for several hours, automatic switch-off is activated. The oven stops heating. The point at which this occurs depends on the temperature or grill setting that has been set.

### Automatic switch-off is activated

A signal sounds. F8 appears in the display.  
The oven stops heating.

Turn the function selector to the off position. The oven switches off.

### Overriding automatic switch-off

So that automatic switch-off is not activated when it is not wanted, you can set a time period.  
The oven will heat until this period has expired.

---

# Self-cleaning

During self-cleaning, the oven heats up to approx. 500 °C. Residues from roasting, grilling and baking are incinerated and you need only wipe the ash out of the cooking compartment.

## Cleaning levels

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	gentle	approx. 1 hour, 15 minutes
2	moderate	approx. 1 hour, 30 minutes
3	intensive	approx. 2 hours

The heavier and older the dirt, the higher the cleaning level should be. It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approx. 2.5 - 4.7 kilowatt-hours.

---

## Important notes

For safety reasons, the oven door locks automatically. You cannot open the oven door again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears.

Please do not attempt to push in the latch by hand.



There is a risk of fire.

The exterior of the oven will become very hot. Make sure that nothing is placed against the front of the oven. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

Never attempt to open the oven door during automatic self-cleaning. The cleaning process may be interrupted.

The oven light in the cooking compartment does not come on during self-cleaning.

## Before automatic self-cleaning

The cooking compartment must be empty. Remove accessories, ovenware and shelf rails from the cooking compartment.

Please see the *Care and cleaning* section for how to unhook the rails.

If the rails have not been removed, a signal will sound. Automatic self-cleaning will not start.



There is a risk of fire.

Loose food residue, grease and meat juices are flammable. Wipe out the cooking compartment with a damp cloth.

Clean the oven door and the along the edge of the cooking compartment around the seal. Do not clean the seal.

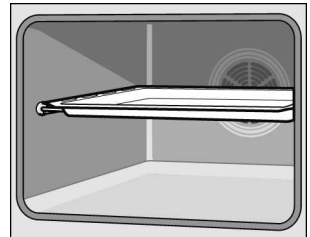
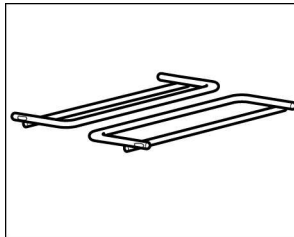
## Cleaning accessories at the same time

If you wish to clean the accessories supplied using the automatic self-cleaning process, you can purchase accessory holders from the after-sales service.

Accessory holders allow you to clean the universal pan at the same time. Wipe the accessory with a damp cloth. The wire rack and insert grid are not suitable for automatic self-cleaning.

The accessory holders are inserted on the left- and right-hand sides.

You can order accessory holders from the after-sales service or online using part number 466546.




There is a risk of serious damage to health.

Never let non-stick baking trays or tins go through the automatic-self cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.



---

## Setting

When you have selected a cleaning level, set the oven.


1. Set the function selector to  self-cleaning.
2. Use the temperature selector to set the cleaning level.

The display shows the time at which self-cleaning will end and the ► arrow is next to the →| symbol. Self-cleaning starts after a few seconds. You can see the time counting down and the ► arrow is next to the |→| symbol. The →| symbol goes out.

The oven door locks shortly after cleaning starts. The  symbol lights up in the display. You cannot open the oven door again until the  symbol goes out.

### Self-cleaning has finished

0:00 is shown in the display. The oven stops heating. Turn the function selector to the zero setting. The oven switches off.


The oven door cannot be opened again until the  symbol goes out in the display.

### Changing the cleaning level

Once you have started the cleaning process, the cleaning level cannot be changed.

### Cancelling self-cleaning

Turn the function selector to the zero setting. The oven switches off.

The oven door cannot be opened again until the  symbol goes out in the display.

### Setting a later end time

The end time of the self-cleaning can be delayed. In this way, self-cleaning can run overnight, for example, so that you can use your oven during the day.

Make the settings as described in steps 1 and 2. Before the oven starts, use the + or – button to set a later end time.

The oven switches to standby position. The display shows the time at which self-cleaning will end and the ► arrow is next to the →| symbol.

When self-cleaning starts, you can see the time counting down and the ► arrow is next to the |→| symbol. The →| symbol goes out.

---

## After automatic self-cleaning

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.

---

## Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

### Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

---

## Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

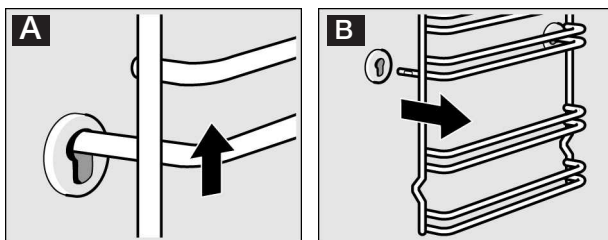
Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Door cover	Stainless steel cleaning agents (available from our after-sales service or from specialist retailers): Please observe the manufacturer's instructions.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth.  If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.  It is best to use self-cleaning. Observe the <i>Self-cleaning</i> section when doing so.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

## Detaching and refitting the rails

### Detaching the rails

The rails can be removed for cleaning. The oven must have cooled down.

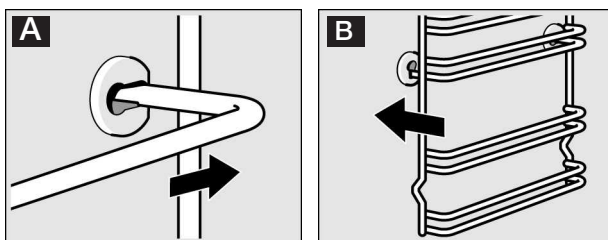
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

### Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket. (Fig. B)



The rails fit both the left and right sides. The kinked section must always be at the bottom.

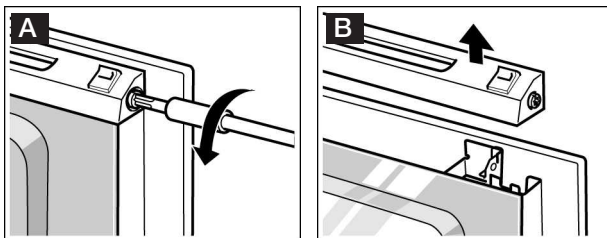


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## Removing the door cover

The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the oven door fully.
2. Unscrew the oven door cover. To do this, undo the right and left-hand screws. (Fig. A) Use your hand to hold the inner glass in place. The glass tilts slightly forwards.
3. Remove the cover. (Fig. B)



Make sure that the oven door is not closed while the cover is removed. The inner glass may be damaged.

Clean the cover with a steel wool pad.

4. Replace the cover and secure it in place.
5. Close the oven door.

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## Removing and installing the door panels

To facilitate cleaning, you can remove the glass panels from the oven door.

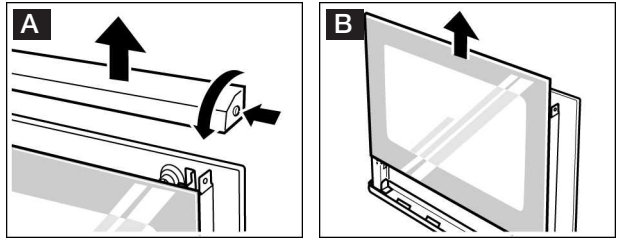
Depending on the appliance model, the oven door opens either to the left or to the right.

Removal and installation instructions for the door panels apply for left and right-opening oven doors.

### Removal

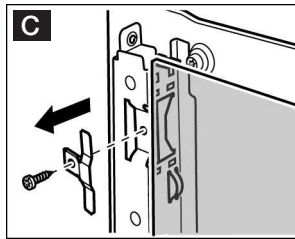
1. Open the oven door.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws (Fig. A) Use your hand to hold the panel in place.

3. Pull out the panel in an upwards direction. (Fig. B)



4. Unscrew the clips on the right and left and remove them. (Fig. C)

Remove the panel diagonally upwards.



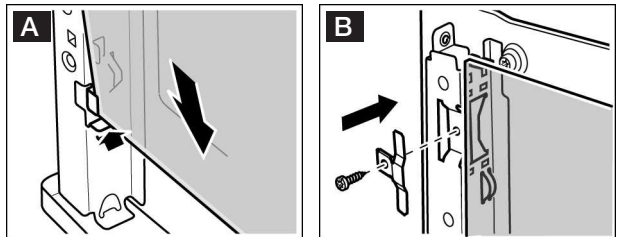
Clean the panels with glass cleaner and a soft cloth.

Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

## Installation

During installation, make sure that the lettering "Right above" is at the top right.

1. Insert the panel diagonally downwards. (Fig. A)
2. Attach the clips on the right and left and screw tight. (Fig. B)



3. Insert the uppermost panel and hold in place.  
The smooth surface must face outwards.
4. Replace the cover and screw in place.
5. Close the oven door.

**Do not use the oven again until the panels have been correctly fitted.**


## Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.


### Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.


Problem	Possible cause	Remedy/information
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
🕒 and three zeros light up in the display.	Power cut.	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.
The oven door cannot be opened. The 🔒 symbol lights up in the display.	The oven door is locked by 🧼 self-cleaning.	Wait until the oven has cooled down and the 🔒 symbol goes out.

Problem	Possible cause	Remedy/information
The oven does not heat up. A small square ■ lights up in the display.	The oven is in demonstration mode.	Switch off the circuit breaker in the fuse box and switch it on again after approx. 20 seconds. Now press and hold the  button for approx. 4 seconds within 2 minutes until the ■ small square goes out.
F8 appears in the display.	Automatic switch-off has been activated.	Turn the function selector to the off position.

## Error messages

If an error message with **E** appears in the display, press the  button. Then reset the clock. If the error message appears again, call the after-sales service.

You can provide a remedy yourself for the following error messages.

Error message	Possible cause	Remedy/information
E011	A button was pressed for too long or has jammed.	Press all buttons individually. Check whether a button has jammed or is dirty.
E115	The temperature in the cooking compartment is too high.	The oven door locks and heating is suspended. Wait until the oven has cooled down. Press the  button and reset the clock.



There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

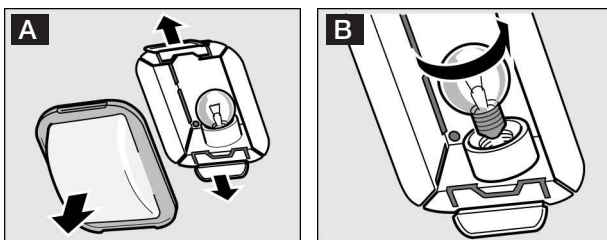
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## Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.



1. There is a risk of electric shock.  
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do this, press back the metal tabs with your thumb. (Fig. A).
4. Unscrew the bulb and replace it with one of the same type. (Fig. B).



5. Reinstall the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will now click into place.
6. Remove the tea towel and switch on the fuse.

---

## Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

---

# After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

## E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.

The rating plate containing these numbers is found on the side of the oven door.

You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.
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After-sales service 🏠
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# Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

---

## Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

---

## Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

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# Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are best suited for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

## Notes

Whether you should preheat or place food into a cold oven, is indicated in the respective sections.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessories with greaseproof paper until after they have been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and composition of the food.


Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

---

## Cakes and pastries

### Baking on one level

Baking a cake turns out best with  Top/bottom heating.

When baking with  3D hot air, note the following:

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.



## Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Wire rack or universal pan at shelf position 3

Wire rack at shelf position 1.

Baking on 3 levels:

Wire rack at shelf position 5

Universal pan at shelf position 3

Wire rack at shelf position 1.

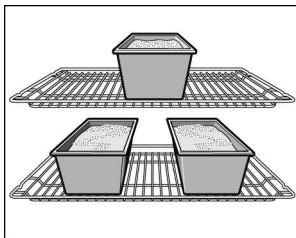
Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for your dishes.

If you have 2 small, round cake tins, place them on one level next to each other on the wire rack.

If you have 4 small, round cake tins, place 2 next to each other on each wire rack. Slide in the wire racks one above the other.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



## Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.


















If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.




















## Tables

The tables show the ideal type of heating for the various cakes and pastries.

The temperature and baking time depend on the amount and composition of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.





Additional information can be found in the “Baking tips” section following the tables.

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich	Wire rack + 2x Ø 20 cm tins	2		170-180	20-25
		3	 *	160-170	20-25
Light Fruit Cake	Wire rack + high Ø 20 cm tin	2		160-170	80-90
		2	 *	150-160	80-90
Rich Fruit Cake	Wire rack + Ø 23 cm high round tin or 20 cm square tin	2	 *	130-140	180-190
Fruit crumble	Wire rack + flat glass dish	2		180-190	35-45
		3	 *	160-170	35-45
Sponge cake (fatless)	Wire rack + baking tin (dark coated)	2	 *	170-180	30-35
		2	 *	160-170	35-40
Swiss Roll	Universal pan + Swiss roll tin	2	 *	200-210	10-12
	Wire rack + Swiss roll tin	3	 *	180-190	10-12
Tart	Wire rack + Ø 20 cm plate or pie tin	1		200-210	50-60
	Wire rack + Ø 20 cm plate or pie tin	3	 *	190-200	55-60
Quiche	Wire rack + quiche tin (dark coated)	1		190-200	45-50
		3	 *	180-190	40-45
(White) Bread	Wire rack + loaf tin (1x 900g or 2x 450g)	1		230-240	25-35
		3	 *	190-200	25-30

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Scones	Universal pan	3		200-210	15-20
		3	 *	180-190	15-20
Biscuits	Universal pan	3		170-180	10-15
		3	 *	160-170	10-15
Small cakes	Wire rack + 12-cup tin	3	 *	160-170	15-20
	Wire rack + 12-cup tin	3	 *	150-160	15-20
Jam Tarts	Wire rack + 12-cup tin	2		200-210	15-20
	Wire rack + 12-cup tin	3	 *	180-190	15-20
Meringues	Universal pan	3	 *	80-90	100-150
Pavlova	Universal pan	3	 **	150**+ 100	100-150
Soufflé	Wire rack +	2		170-180	40-50
	1,2 l soufflé dish	2	 *	160-170	40-50
Pie	Wire rack + pie dish	1		190-210	45-55
		3	 *	180-190	45-50
Yorkshire Pudding	Universal pan + 12-cup tin	2	 *	210-220	20-25
		3	 *	200-210	20-25
Jacket Potatoes	Universal pan	3	 *	160-170	60-70
Pizza (homemade)	Universal pan	2		200-220	25-35
		3	 *	210-220	15-20

\* preheat

\*\* preheat at higher temperature, then reduce and insert food

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich 2 levels	2 wire racks + 4x Ø 20 cm tins	3+1	 *	170-180	25-30
Scones 2 levels	Universal pan + wire rack with baking tray	3+1	 *	170-180	20-25
Biscuits 2 levels	Universal pan + wire rack with baking tray	3+1	 *	150-160	20-25
Biscuits 3 levels	Universal pan + 2 wire racks with baking trays	5+3+1	 *	140-150	25-30

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Small Cakes 2 levels	2 wire racks + 2x 12-cup tins	3+1	☉*	140-150	25-30
Meringues 2 levels	Universal pan + wire rack with baking tray	3+1	☉*	80-90	100-150
Jacket Potatoes 2 levels	2 wire racks	3+1	☉*	170-180	60-75
(White) Bread	2 wire racks + loaf tins (2x 900g or 4x 450g)	3+1	☉*	180-190	35-40
Pizza (homemade)	Universal pan + wire rack with baking tray	3+1	☉*	170-180	40-45

\* preheat

## Baking tips

You want to bake following your own recipe.

Use similar items in the baking tables as a guide.

This way you will be able to establish whether the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.

The cake collapses.

Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

The cake has risen in the middle but has sunk around the edge.

Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

The cake goes too dark on top.

Place it lower in the oven, select a lower temperature and bake the cake for a little longer.


The cake is too dry.

When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).

Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

The cake is unevenly browned.

Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.

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The bottom of a fruit cake is too light.

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Place the cake one level lower the next time.

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The fruit juice overflows.

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Next time, use the deeper universal pan, if you have one.

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Small baked products made out of yeast dough stick to one another when baking.


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There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.

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You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.

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Always use hot air  to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

---

Condensation forms when you bake moist cakes.

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Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

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## Meat, poultry, fish

### Notes regarding ovenware

The universal pan with insert wire rack is suitable for large roasts. You may also use any heat-resistant ovenware.

Glass ovenware is the most suitable. The lid of the roasting dish should fit well and close properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat is somewhat less well cooked. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface.

## Tips for roasting



The information in the table applies to food placed in a cold oven and for meat taken directly from the refrigerator.

The joints of meat should weigh between 500 g and 2 kg.

Ensure that you always use the lower temperature, if the weight of the joint you wish to roast is high.







If there are several pieces of meat, calculate the roasting time using the weight of the heaviest piece of meat. The individual pieces of meat should be approximately the same size.

## Meat





When using the  Top/bottom heating and  Circulated air grilling types of heating, turn the pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for 10 minutes. This allows better distribution of the meat juices.







When roasting joints of pork with a rind, make cuts in the rind crossways and if it is to be turned, first place the joint with the rind side down in the dish.

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
<b>Beef</b>					
Slow roast joint	Universal pan with wire insert	1		130-140	40+40
Top side Top rump	Universal pan with wire insert	1		160-170	30+25
<b>Lamb</b>					
Leg	Universal pan with wire insert	1		160-170	30+25
Shoulder (bone in)	Universal pan with wire insert	1		160-170	25+20
Shoulder (boned and rolled)	Universal pan with wire insert	1		170-180	25+25
Rack of lamb	Universal pan with wire insert	1		180-190	25+25


## Pork

<b>Meat</b>	<b>Dish</b>	<b>Shelf position</b>	<b>Type of heating</b>	<b>Temperature in °C</b>	<b>Time, min per 500g + add. Time</b>
Roast joint	Universal pan with wire insert	1		180-190	35+35
Loin joint	Universal pan with wire insert	1		170-180	30+30
Belly	Universal pan with wire insert	1		160-170	30+25
Gammon joint	Universal pan with wire insert	1		160-170	30+30


### **Poultry**


Chicken	Universal pan with wire insert	1		170-180	20+25
Chicken, portion	Universal pan with wire insert	1		190-200	20+25
Chicken, Quarter (a 450 g)	Universal pan with wire insert	1		180-190	20+25
Duck	Universal pan with wire insert	1		180-190	20+20
Turkey, crown	Universal pan with wire insert	1		160-170	15+15
Turkey, whole, large (7,5-12,0 kg)	Universal pan with wire insert	1		160-170	12+12

### **Casserole**

Diced meat (beef, pork, lamb)	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Braising steaks	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Chicken	Wire rack + glass roasting dish with lid	2		140	60-90


### **Complete Meal**

With beef	Wire rack universal pan with wire insert	4 1		160 than 200 (Yorkshire Pudding)	weigh of meat (see table above) + 15-25 for Yorkshire Pudding
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Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
With chicken	Wire rack universal pan with wire insert	4 1		180	weight of chicken (see table above)

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
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### Beef

Top side	Universal pan with wire insert	2		200-220	25+20
Top rump					





### Lamb

Leg	Universal pan with wire insert	1		160-180	30+30
Rack of lamb	Universal pan with wire insert	1		190-210	25+20

### Pork

Roast joint	Universal pan with wire insert	1		180-200	35+40
Loin joint	Universal pan with wire insert	2		190-210	35+45
Belly	Universal pan with wire insert	1		220-240	25+40

### Poultry

Chicken	Universal pan with wire insert	1		210-230	20+15
Chicken, portion (a 200-250g)	Universal pan with wire insert	3		210-230	25+25
Chicken, quarter (a 450 g)	Universal pan with wire insert	2		220-240	20+25
Duck	Universal pan with wire insert	1		190-210	20+20



## Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted underneath. To prevent a high degree of smoke from forming, do not insert the pan higher than level 3. The meat juices are collected in the pan and the oven is kept cleaner.



Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.












As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn grilled items after the specified time.

Whole fish does not need to be turned. Place the whole fish in the oven in the swimming position with the dorsal fin pointing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
<b>Beef</b>					
Steaks height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 3-4 2. side 3-4
Burgers height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-8 2. side 4-6

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
<b>Lamb</b>					
Steaks height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 6-7 2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 5-6 2. side 5-6
<b>Pork</b>					
Steaks height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-7 2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	4+ 3		3	1. side 10-12 2. side 9-10
Burgers height 1-3 cm	Wire rack + universal pan	5+ 3		3	1. side 6-8 2. side 4-6
Sausages thickness 2-4 cm	Wire rack + universal pan	4+ 3		3	10-15, turn occasionally
<b>Gammon</b>					
Steaks height 1-3 cm	Wire rack + universal pan	5+ 3		3	1. side 4 2. side 3
<b>Chicken</b>					
Drumsticks each 150g	Wire rack + universal pan	3 2		3	1. side 17 2. side 8
Breast, boneless each 150g	Wire rack + universal pan	3 2		3	1. side 20 2. side 10
<b>Fish</b>					
Whole trout each 300g	Wire rack + universal pan	2 1		2	20-25
Filets each 150g	Wire rack + universal pan	4 3		3	1. side 5-7 2. side 5-7

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## Tips for roasting and grilling

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The table does not contain information for the weight of the joint.

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How to tell when the roast is ready.

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The roast is too dark and the crackling is partly burnt.

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The roast looks good but the juices are burnt.

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The roast looks good but the juices are too clear and watery.

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Steam rises from the roast when basted.

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Select the next lowest weight from the instructions and extend the time.

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Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

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Check the shelf position and temperature.

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Next time, use a smaller roasting dish or add more liquid.

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Next time, use a larger roasting dish and use less liquid.

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This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

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## Preprepared products






















Observe the instructions on the packaging.

The cooking result greatly depends on the quality of the food. Pre-browning and unevenness can sometimes even be found on the raw product.

If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked.

Leave a little space between bread rolls when crisping them up. Do not place too many bread rolls on the accessories.

Sprinkle grated cheese over the top of your lasagne to give it a beautiful and evenly browned finish.

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
<b>Pizza, frozen</b>					
Pizza with a thin base	Universal pan	2		200-220	15-20
		3	 *	210-220	10-15
	Universal pan + wire rack	3+1	 *	170-180	20-25
Pizza with a thick base	Universal pan	2		170-190	20-30
		3	 *	200-210	15-20
	Universal pan + wire rack	3+1	 *	170-180	20-25
Pizza baguette	Universal pan	3		170-190	20-30
		3	 *	170-180	25-30
Pizza, chilled	Universal pan	1		180-200	10-15
		3	 *	200-210	10-15
<b>Potato products, frozen</b>					
Chips	Universal pan	3		190-210	20-30
		3	 *	210-220	20-25
	Universal pan + backing tray	3+1	 *	180-190	35-40
Duchess potatoes	Universal pan	3		190-210	20-25
		3	 *	200-210	15-20
Hash browns (fried potatoes), Filled potato skins	Universal pan	3		200-220	15-25
		3	 *	200-210	15-20
Potato wedges	Universal pan	2		190-200	20-25
		3	 *	190-200	20-25
<b>Baked goods, frozen</b>					
Rolls, baguettes	Universal pan	3		180-200	10-20
		3	 *	180-190	10-15

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
<b>Baked goods, prebaked</b>					
Part baked white bread	Universal pan	2		190-210	10-20
	Universal pan	3		180-190	15-20
	Universal pan + wire rack	3+1		160-180	20-25
<b>Fried foods, frozen</b>					
Fish fingers	Universal pan	2		220-240	10-20
	Universal pan	3		210-220	15-20
Chicken nuggets	Universal pan	3		200-220	15-25
	Universal pan	3		180-190	20-25
<b>Food, frozen</b>					
Lasagne, 400g	Wire rack	2		180-190	30-35
	Wire rack	2		180-190	35-40
Lasagne, 1200g	Wire rack	2		180-190	45-50
	Wire rack	2		180-190	45-50
<b>Food, chilled</b>					
Lasagne, 400g	Wire rack	2		180-190	20-25
Lasagne, 1200g	Wire rack	2		170-180	30-35

\* preheat

## Special dishes

Your appliance can be set to temperatures between 50 and 300 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.



### Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

## Proving dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

## Preparation

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins



## Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Meal	Accessories	Level	Type of heating	Temperature in °C
<b>Delicate frozen food</b> e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, etc.	Wire rack	1		30 °C
<b>Other frozen products</b> chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		50 °C

## Note

The oven light does not come on at temperatures of less than 60 °C. This enables precise temperature regulation.

## Drying

Use unblemished fruit and vegetables only and wash it thoroughly.





Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3		80	approx. 5
800 g of pear slices	1+3		80	approx. 8
1.5 kgs of damsons or plums	1+3		80	approx. 8-10
200 g of herbs, washed	1+3		80	approx. 1½

## Preserving

### Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.

Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Place the fruit or vegetables in the jars. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

## Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to  bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

## Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

## Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.



Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

### Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

## Acrylamide in foodstuffs

### Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

### Tips for keeping acrylamide to a minimum when preparing food

#### General

Keep cooking times to a minimum.  
Cook meals until they are golden brown, but not too dark.  
Large, thick pieces of food contain less acrylamide.

#### Baking

Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.

#### Biscuits

Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air.

Egg or egg yolk reduces the production of acrylamide.

#### Oven chips

Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

# Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

## Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Viennese whirls: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.


Apple pie on 2 levels:





Place dark springform cake tins on top of one another.












Apple pie on 1 level:

Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:



Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	3		170-190	20-30
	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-160	30-40
	Universal pan + 2 baking trays	1+3+5		130-150	40-50

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Small cakes Preheat	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-160	25-35
	Universal pan + 2 baking trays	1+3+5		140-160	30-40
Small cakes	Baking tray	3		150-170	20-30
Water sponge cake Preheat	Springform cake tin on the wire rack	2		160-180	30-40
Water sponge cake	Springform cake tin on the wire rack	2		150-170	30-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3		160-180	40-50
	Universal pan + baking tray	3+1		140-160	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		200-220	70-80
		1+3		180-200	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm				

## Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30

\* Turn after  $\frac{2}{3}$  of the time.









