

This cooker will provide you with much pleasure in your cooking.

Please read these operating instructions carefully, so as to make use of all the technical advantages provided by the appliance.

The start of the operating instructions contains a number of important instructions with regard to safety. You will then be introduced to the individual components of your new cooker. This section will tell you all you need to know about the cooker functions and operation.

The tables have been structured in such a way as to provide a step-by-step guide to the cooker settings. They contain useful information about the appropriate cookware, insertion level, and the optimum settings, all of which have, of course, been carefully tested in our cooking studio.

To ensure the long-lasting attractiveness of your cooker, we have also included numerous tips on appliance care and cleaning. And in the unlikely event of an appliance fault, you will find, on the last pages, troubleshooting information which will help you to rectify minor faults yourself.

Any questions? You can always refer to the detailed table of contents, enabling you to find your way around quickly.

And now – enjoy your cooking.

## Operating Instructions

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# Important information

## Before connecting the appliance

- ❑ Installation and connection must be carried in accordance with the instructions and wiring diagram provided, and only by an authorised expert. Improper connection will invalidate your warranty.
- ❑ Do not switch the appliance on if transport damage is apparent.
- ❑ Please keep the operating and installation instructions in a safe place. Please pass on the two instruction manuals to the new owner if you sell the appliance.

## Safety information

- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs may only be carried out by after-sales service technicians who have been fully trained by the manufacturer. Improper repairs run the risk of causing serious injury to the user.
- ❑ The surfaces of heating and cooking appliances will become hot during operation. The interior surfaces of the oven and the heating elements will become particularly hot.  
Keep children at a safe distance.  
There is a risk of burning.
- ❑ The leads from electrical appliances must not become caught in the hot oven door. This could cause damage to the insulation.  
There is a risk of short-circuiting or electrocution.
- ❑ Never store combustible items in the oven. They could catch fire when the oven is switched on.  
There is a risk of burning.
- ❑ If there is a fault, switch off the oven at the fuse box.  
Then call the after-sales service.

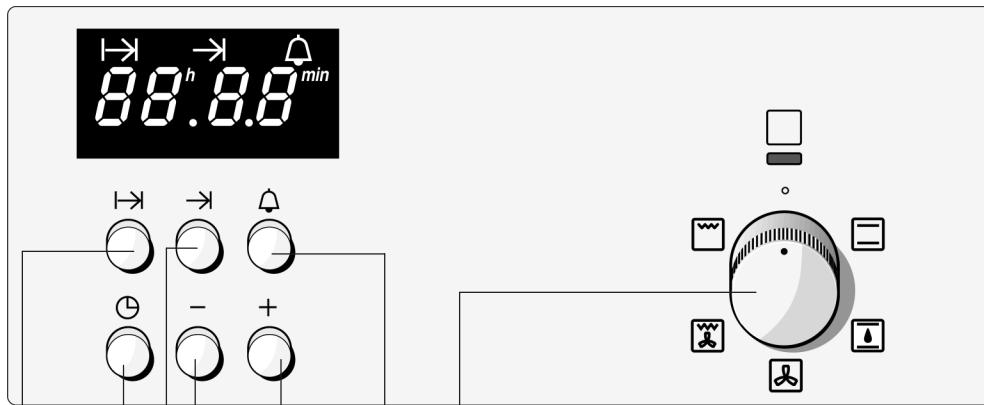
## How to prevent damage to your appliance

- ❑ This appliance complies with all regulations for heating appliances. The switches and oven handle may become hot when the appliance is operated at a high temperature for a long period of time.
- ❑ This appliance must be used for the preparation of food only.
- ❑ Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged.
- ❑ Never pour water into the hot oven. It could damage the enamel.
- ❑ Fruit juices that drip from the baking tray will leave stubborn stains that will not be removable. When cooking soft fruit cakes, it is best to use the deeper universal pan.
- ❑ Do not sit or stand on the opened oven door.
- ❑ The oven door must always close properly. Keep the door seal areas clean.

# Your new cooker

## The control panel

Details vary according to the cooker model



Clock  
button

Cooking  
time button

Minus  
button

End  
button

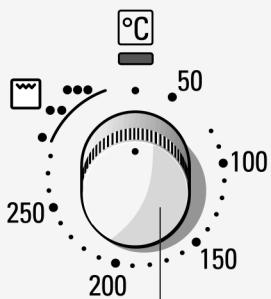
Timer  
button

Plus  
button

### Function selector with indicator light

- = Top/bottom heating
- = Special top/bottom heating
- ▲ = Fan-assisted cooking
- = Fan-assisted grilling
- = Radiant grilling

When you select a function, the indicator light lights up and the oven light switches on. Always switch off the function selector when you have finished using the oven.



#### Temperature selector with indicator light

50-280 = Temperature in °C

Radiant grilling

- = low grill
- = medium grill
- = high grill

The indicator light comes on when you switch on the temperature selector. It goes out when the temperature you have set is reached and comes back on when the oven starts heating up again. The light does not come on during grilling.

## Push-in control knobs

The control knobs can be pushed in at the OFF position.

Simply press the control knob to release it or push it in.

The switches can be turned clockwise or anti-clockwise.

## Automatic safety switch-off

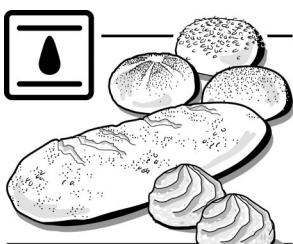
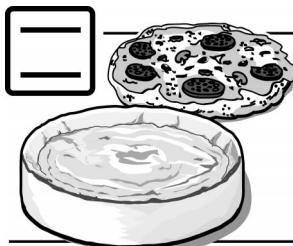
If the setting for the oven is not changed for several hours, the safety switch-off function is activated.

The temperature selector indicator light flashes briefly approx. every 2 seconds.

Switching off the function selector will enable you to use the oven again.

The time when the automatic safety switch-off is activated depends on the selected temperature or grill stage.

## Types of heating



Different types of oven heating are available. You can therefore select the best method for cooking any dish.

### Conventional heat

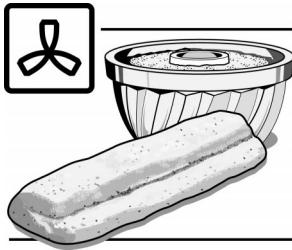
This ensures the even distribution of heat on the cake or roast from the top and bottom of the oven.

Sponge cakes or cheese cakes, as well as pizzas and moist fruit cakes are best cooked on one level.

Conventional heat is suitable for cooking lean roasts of beef, veal and game, in uncovered or covered ovenware.

### Conventional Baking

This type of heating also ensures even heat distribution to the pastry from the top and bottom of the oven. The moisture which is extracted during the baking is retained as steam in the oven. The pastry does not dry out. Yeast-risen pastry such as bread, bread rolls or plaited buns turn out especially well when cooked using this type of heating. This type of heating is also best for cooking choux pastry goods such as cream puffs.

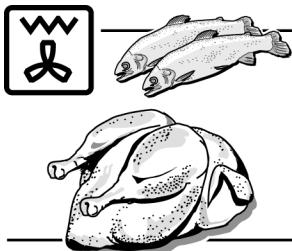


### Hot air

A fan in the rear wall of the oven distributes the heat from the Conventional heat evenly throughout the oven. You can cook on two or three levels at the same time when using hot air. This type of heating will also provide optimum results when baking sponge cakes in cake tins.

Set the oven temperature about 20 to 30 °C lower than for Conventional heat.

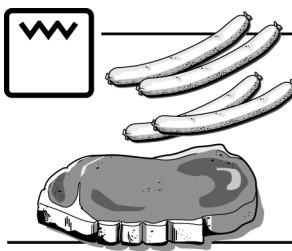
Hot air is extremely suitable for defrosting, sterilising and drying.



### Hot air

This type of heating involves the grill heating element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides and that the oven remains cleaner than in Conventional heat.

Large roasts, poultry and fish can also be cooked beautifully without using the rotary spit or preheating the oven.



### Radiant grill

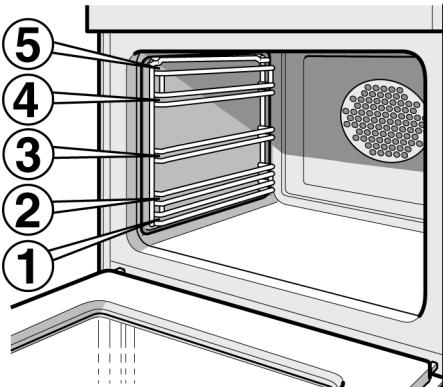
The entire area under the grill heating element becomes hot. You can grill steaks, sausages, fish or toast in this way.

## Cooling fan

The cooker is fitted with a cooling fan. The fan switches on and off automatically while the oven is still warm. It may still switch on when the oven has been switched off for a long period.

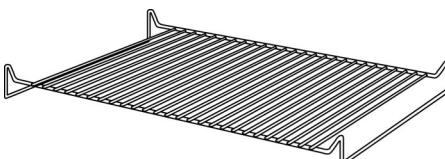
Depending on the type of door handle, the hot air escapes above or below the handle.

## Oven and accessories



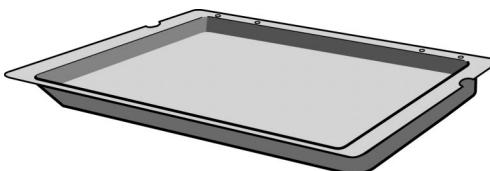
The **accessories** can be inserted on 5 different levels within the oven.

It is possible to pull out two thirds of the accessory without it tilting. This allows you to easily remove the food from the oven.



**Wire grill** for food for grilling, frozen meals and biscuits.

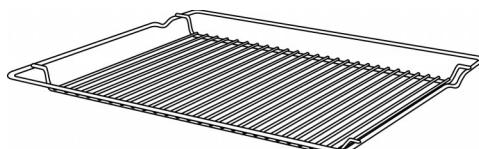
Always place the wire grill inside the universal pan.



**Universal pan** for soft cakes, frozen meals and large roasts. It can also be used to catch dripping fat when grilling directly on the wire grill.

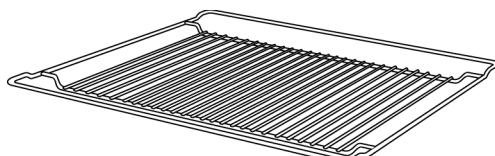


**Handle** for removing the universal pan.



**Deep wire grill** for ovenware, cake tins, roasts, grilling and frozen meals.

The wire grill must be inserted with the curve downwards .



**Flat wire grill** for ovenware, cake tins, roasts, grilling and frozen meals.

The wire grill must be inserted with the curve downwards .

**Accessories** can be purchased from a specialist store at a later date.

# Before using for the first time

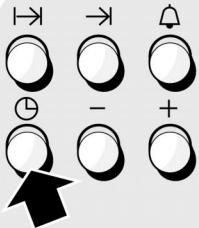
## Setting the clock

When the oven is first connected, or following a power failure, three zeros will flash in the display.

Set the time.

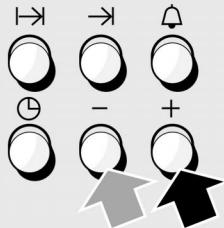
1.

12.00<sup>h min</sup>



2.

14.30<sup>h min</sup>



1. Press the clock button.

2. Use the + or - buttons to set the correct time. The time selected is automatically stored after a few seconds.

**Changing the time  
(e.g. from summer to  
winter time)**

N.B. The time of day cannot be changed whilst a cooking time or an end time is set.

1. Press the clock button.

2. Use the + or - buttons to set the correct time.

The time of day is not displayed if you have already set the timer, a cooking time or an end time. Should you wish to know the time, simply press the clock button. The time appears in the display for a few seconds.

**Note**

## Heating the oven

In order to clear the 'new' smell, heat up the empty oven for 60 minutes with the door closed. Set the function selector to  and the temperature selector to 240 °C.

## Cleaning the accessories

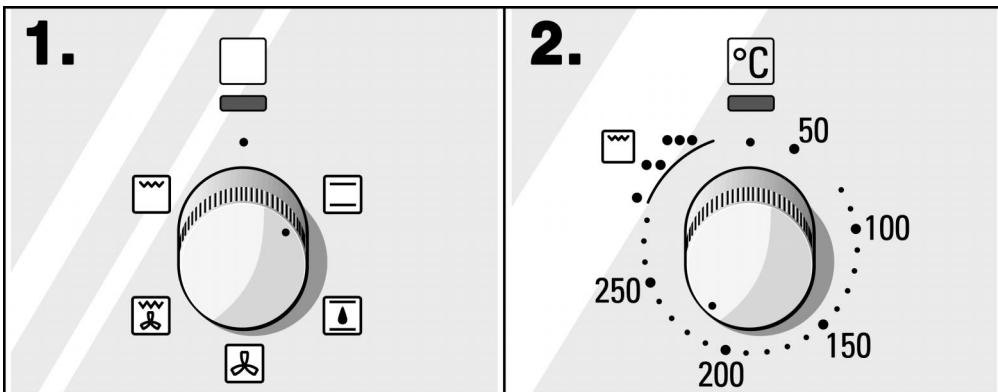
Please wash the accessories with soapy water before using them for the first time.

# Setting the oven

Set the type of heating and then the temperature or the grill setting. That's all. When your meal is ready, switch off the oven.

Your oven may also be set to switch off automatically after a preset time has elapsed. If you have to leave the house, you can set the oven to switch on and off automatically.

## Setting procedure:



1. Select the desired type of heating using the function selector.

### When the meal is ready

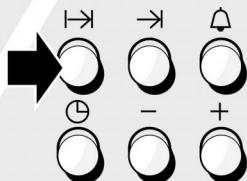
Switch off the function selector and the temperature selector when the meal is ready.

## If the oven is to switch off automatically

Set the function selector and the temperature selector as described in points **1** and **2**.

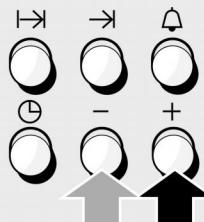
**3.**

0.30<sup>min</sup>



**4.**

1.20<sup>min</sup>



**3.** Press the **I→I** cooking time button.

**4.** Use the + or - buttons to change the suggested cooking time.  
The oven switches on after a few seconds.

### When the time has elapsed

A signal sounds when the time has elapsed. The oven switches off. If you are bothered by the signal, you can switch it off prematurely by pressing the **I→I** cooking time button.

Automatic operation is cleared when the time appears in the display. If the display still shows 0.00, press the **I→I** cooking time button. The time will appear.

### If the meal is not quite ready

Reset as described in points **3** and **4** if the meal is not quite ready.

### If the meal is ready

Switch off the function selector if the meal is ready.

### Correction

The cooking time can be changed at any time. Press the **I→I** cooking time button and correct the cooking time by pressing the + or - buttons.

### Cancel

Switch off the function selector.

## Notes

- ❑ The set time counts down in the clock display. If you wish to know how much longer the meal in the oven will take, press the  $\text{I} \rightarrow \text{I}$  cooking time button. The time remaining is then displayed for a few seconds.
- ❑ You can set any time between 1 minute and 23 hours, 59 minutes.

## If the oven is to switch on and off automatically

**Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.**

You have important appointments to keep, but the food still has to be ready at the right time. This is quite easily done because the oven switches itself off and switches back on at the required time.

Make the settings as described in points **1** to **4**. Then start point **5** immediately.

**5.**



**6.**



**5.** Press the  $\rightarrow \text{I}$  end time button.

The end time appears in the display. This represents the time when the oven will switch off. Change this to a later time.

**6.** Use the + or - buttons to set the new end time.

The oven switches on and off automatically. The clock display contains the time remaining until the oven switches on. The cooking time then begins to count down.

## When the time has elapsed

A signal sounds when the time has elapsed. The oven switches off. If you are bothered by the signal, you can switch it off prematurely by pressing the  $\text{I} \rightarrow \text{I}$  cooking time button.

Automatic operation is cleared when the time appears in the display. If the display still shows 0.00, press the  $\text{I}\rightarrow$  cooking time button. The time will appear.

<b>If the meal is not quite ready</b>	Reset as described in points <b>3</b> and <b>4</b> if the meal is not quite ready.
<b>If the meal is ready</b>	Switch off the function selector if the meal is ready.
<b>Correction</b>	The end time can be changed at any point before the oven starts. To do this press the $\rightarrow$ end time button. Use the + or - buttons to change the end time.
<b>Cancel</b>	Switch off the function selector.
<b>Note</b>	<input type="checkbox"/> The end time will appear for a few seconds if you press the $\rightarrow$ end time button.

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## Cakes and pastries

<b>Baking tins</b>	It is best to use dark baking tins. You should use hot air when using thin baking tins, or glass containers. This means, however, that the baking time is increased and the cake does not brown so evenly. Always place the cake tin on the wire grill.
<b>Tables</b>	The values in the table apply to insertion into a cold oven. How to save energy. Shorten the baking times indicated by 5 to 10 minutes if you have preheated the oven.  The optimal type of heating for each of the various cakes and biscuits can be found in the tables. Temperature and baking time depend on the amount and type of the mixture. This is why "ranges" are given in the tables. You should try to use a lower temperature setting to start with, since this allows more even browning. If necessary, use a higher temperature setting the next time.

Note: Condensation may form on the inner pane in the oven door as a result of the high moisture content created when cooking using  conventional baking. Steam escapes when you open the oven door.

More information can be found in the "Baking tips" section which follows the tables.

## Conventional heat

Food	Dish	Shelf position	Cooking method	Temp. °C	Cooking time, mins
Light fruit cake	20 cm tin	2		160	70-80
Fruit crumble	glass dish	3		190	40-50
Jam tarts*	12 hole bun tin	2		200	15-20
Yeast cookery* (f.ex.Pizza)	universal pan	3		210	20-30
Tarts**	20 cm plate or pie tin	1		200	40-50
Quiches**	glass dish	2		200	40-50
Rich Biscuits	baking tray	3		180	15-20
Soufflés	1,2 l soufflé dish	2		190	40-50
Pies**	pie dish	2		200	45-55

\* Preheat oven

\*\* For a crispy bottom always place dish on the universal pan

## Hot air

Food	Dish	Shelf position	Cooking method	Temp. °C	Cooking time, mins
Rich fruit cake	Ø 23 cm round tin or 20 cm square cake tin	3		180 + 130	20 + 160-170
Meringues	universal pan	3		80	100-150
Pavlova	universal pan	3		150* + 100	90-100
Jacket Potatoes	universal pan	2		170	60-70

\* Preheat oven

## Conventional baking

Food	Dish	Shelf position	Cooking method	Temp. °C	Cooking time, mins
Bread	loaf tin (900 g or 2x 450 g)	1		240	25-35
Scones*	baking tray	1		220	15-20
Swiss Roll	swiss roll tin	2		200	10-12
Victoria sandwich	18 cm tin	2		190	20-30
Yorkshire Pudding*	12 hole bun tin	1		220	25-35

\* Preheat oven

## Hot air

### Baking on 2 or 3 levels

Food	Dish	Shelf position	Cooking method	Temp. °C	Cooking time, mins
Victoria sandwich	18 cm tins	2+4		160	35-40
Scones*	baking trays	2+4		180	20-30
Jacket potatoes	wire shelves	2+4		160	60-90
Biscuits	baking trays**	2+4 1+3+4		160 150	20-25 25-30
Small Cakes*	baking trays**	2+4		160	25-35
Meringues	baking trays**	2+4 1+3+4		80	100-150

\* Preheat oven

\*\* When baking on two levels, use the universal pan provided, at shelf position four. When baking on three levels, use the universal pan at shelf position three.

## Advice on baking

**You wish to bake using your own recipe.**

Orientate your baking to similar items from the baking tables.

**This way you can see if the sponge cake is baked through.**

Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer.

**The cake falls apart.**

Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions.

**The cake has risen high in the middle but not on the edge.**

Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.

**The cake is too dark on the top.**

Insert it on a lower level, select a lower temperature and bake the cake for a little longer.

**The cake is too dark on the bottom.**

Insert it on a higher level and select a lower temperature next time.

**The cake is too dry.**

Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.

**The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked).**

Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times.

# Meat, poultry, fish

## Cookware

You may use any heat-resistant dishes. For large roasts, the universal pan may also be used. Always place the dish in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface.

## Advice on roasting

The roasting result depends on the type and quality of meat.

Add 2 to 3 soup spoons of liquid to lean meat and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Pierce the skin of duck or goose under the wings to enable the fat to run off.

Poultry will become particularly crispy and brown if you coat it with butter, salty water, dripping fat or orange juice at the end of the roasting time.

Turn whole poultry after two thirds of the grilling time.

When the roast is ready, it should be allowed to stand for 10 minutes in the switched off, closed oven. This allows better distribution of the meat juices.

## Advice on grilling

Always close the oven door when grilling.

Wherever possible, use pieces of meat that are of a similar thickness, and at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Steaks should only be salted after grilling.

Place the pieces of meat directly onto the wire grill from the grill-pan-set. When grilling a single piece, it is best to place the meat in the centre of the wire grill. The meat juices are collected from the universal pan here and the oven is kept clean.

Turn the meat after two thirds of the recommended time.

Note: The grill heating element switches on and off automatically. This is normal. How often this occurs depends on the selected grill setting.

## Roasting and grilling

### Roasting

Food	Shelf position	Cooking method	Temperature °C	Cooking time mins per 1 lb
Beef rare	2		220-240	15+20
Beef medium	2		220-240	20+20
Beef well done	2		200-220	25+25
Beef fillet	2		200-220	20+20
Lamb medium	2		170-190	25+25
Lamb well done	2		160-180	30+30
Pork	2		180-200	30+30
Chicken, Duck, Goose and Turkey up to 5 kilo	2		150-190	20+20
Large Turkey	1		170-190	13+13
Chops and chicken joints	3		220-240	30
Full Meal	1+4		180	90

### Grilling

Food	Shelf position	Cooking method	Grill setting	Cooking time mins per 1 lb
Meat steaks, bacon	5		•• or •••	12-22
Sausages and Fish fingers	4		•••	15-20
Fish	4		••	10-20
Toast, 4 pieces	5		•••	6-7
Toast, 9 pieces	5		•••	4-5

## Advice on roasting and grilling

**How can you tell when the roast is ready.**

Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer.

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

Check the insertion level and temperature.

**The roast looks good, but the sauce is burnt.**

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

**The roast looks good, but the sauce is too light and watery.**

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

**Steam rises from the roast when the stock is added.**

Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam.

# Defrosting

Remove the food from its packaging and place it in a suitable dish on the wire grill.

Please observe the instructions on the package.

The defrosting times depend on the type and amount of food.

	Accessories	Level	Type of heating	Temperature °C
<b>Delicate frozen foods</b> e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit etc.	Wire grill	2		The temperature selector remains switched off.
<b>Other frozen foods*</b> Chicken, sausage and meat, bread, bread rolls and other pastries	Wire grill	2		80 °C

\* Cover frozen food with microwave foil. Place poultry onto the plate with the breast side down.

# Drying

- Only use perfectly fresh fruit and vegetables, and wash them thoroughly.
- Allow the food to drain well, or dry it yourself.
- Line the baking tray and wire grill with baking paper or greaseproof paper.

Foodstuff	Level	Type of heating	Temperature °C	Duration, hours
600 g apple rings	1+3		80	approx. 5
800 g sliced pears	1+3		80	approx. 8
1.5 kg prunes or plums	1+3		80	approx. 8-10
200 g fresh herbs, washed	1+3		80	approx. 1½

**Note:** Turn very juicy fruit or vegetables several times. Once dried, immediately remove the food from the paper.

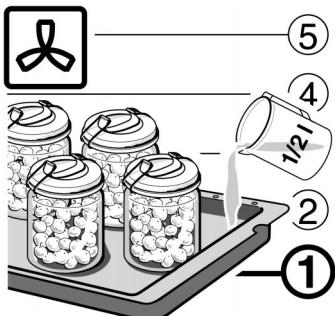
# Sterilizing

## Preparation

- The jars and rubber sealing rings must be clean and intact. Use jars of the same size if possible. The instructions in the table are refer to round 1-litre jars. Caution! Do not use larger or taller jars. The lid could crack.
- Only use perfectly fresh fruit and vegetables. Wash them thoroughly.
- Pour the fruit or vegetables into the jars. Wipe clean the jars again if necessary. They must be clean. Place a wet rubber sealing ring and lid on each jar and lock the jars using clamps.
- Do not place more than six jars in the oven.

□ The times specified in the tables are guidelines only. They can be influenced by the room temperature, the number of jars, as well as the amount and temperature of the jar contents. Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling.

## Setting procedure



## Sterilizing fruit

As soon as the contents of the jars begins to bubble, i.e., many bubbles form in quick succession (after approx. 40 to 50 minutes), switch off the temperature selector. The function selector remains switched on.

The jars should be removed from the oven after 25 to 35 minutes of residual heat. If the food is left to cool in the oven for longer, bacteria might form, accelerating spoilage of the sterilized fruit. Switch off the function selector.

Fruit in 1-litre jars	After bubbling	Residual heat
Apples, red/blackcurrants, strawberries	Reduce setting	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Reduce setting	approx. 30 minutes
Apple purée, pears, plums	Reduce setting	approx. 35 minutes

## Sterilizing vegetables

As soon as the contents of the jars begin to bubble, switch the temperature selector to around 120 to 140 °C, and then switch off the temperature selector. The function selector remains switched on.

Refer to the table to see when you should switch off the oven.

Vegetables with cold stock in 1-litre jars	After bubbling 120-140 ° C	Residual heat
Cucumbers	–	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussel sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

## Remove the jars

Never place the hot jars on a cold or wet surface, as this could cause the glass to crack.

# Timer

You can set the timer at any time. You can even set it when a cooking time or end time has already been set.

The time set always counts down visibly in the display. The timer also features a special acoustic signal. This enables you to tell whether it is the timer or a cooking time which has run down.

## Setting procedure

1.



2.



1. Press the  $\Delta$  timer button.

2. Use the + or - buttons to set the timer as required.

The setting is stored automatically after a few seconds. The time set begins to count down in the clock display.

### When the time has elapsed

A signal sounds when the time has elapsed. The timer symbol flashes.

Press the  $\Delta$  timer button.

### Correction

Press the  $\Delta$  timer button. Change the time by pressing + or -.

### Cancel

Press the  $\Delta$  timer button twice in quick succession.

### Note

You can set the hours, minutes and seconds.

# Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

## Appliance exterior

Just wipe the appliance with a damp cloth. For stubborn soil add a few drops of washing-up liquid to the water. Dry with a dry cloth.

Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

Slight discolorations on the front side of the appliance are due to the application of the various materials, namely glass, plastic and metal.

## Seals

The oven seals can be cleaned with washing-up liquid. Never use strong or abrasive cleaning products.

## Accessories

It is best to soak the accessories in household detergent immediately after use. Any left-over dirt can then be easily removed using a brush or cleaning sponge.

## Oven

Observe the following in order to ensure the long-lasting attractiveness of your oven:

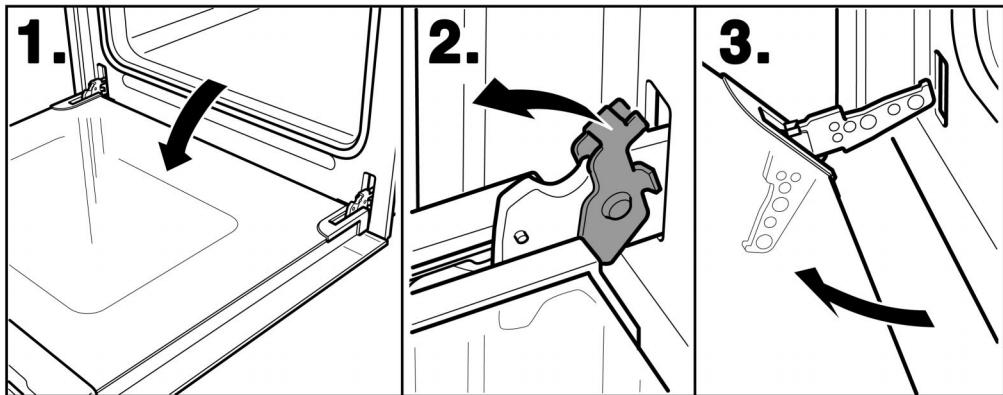
Never use hard scouring pads or coarse cleaning sponges. Oven cleaning agents must only be used on the enamelled surfaces of the oven.

- ❑ The oven light can be switched on. Do this by setting the function selector to . The cooling fan comes on after a short time. It switches off automatically.
- ❑ The oven door can be removed:
  1. Open the oven door completely.
  2. Swing the two catch levers upwards as far as possible.

## For ease of cleaning

3. Open the door wide enough to pull it upwards and out.

When replacing the oven door, ensure that the notch engages correctly under the hinge.



### Cleaning catalytic enamel

The roof and the back wall of the oven are coated with a layer of catalytic enamel. The surfaces clean themselves while the oven is in operation. If a large amount of spillage occurs, the oven may have to be in operation several times before it has fully cleaned itself again. Remains from herbs and spices etc. can be removed with a dry cloth or soft brush.

Do not use oven cleaner.

Should the enamel become slightly stained, this will not affect its self-cleaning properties.

### Cleaning the remaining enamel surfaces

Wipe away minor spillages from the oven floor and side walls using warm soapy water or vinegar solution.

It is best to use oven cleaner if the oven floor and side walls are very dirty.

- Only use oven cleaner in a cold oven.
- Spray on the cleaner and allow it to take effect.  
**NB:** Only spray on the oven floor and the side walls.  
In the case of remains that are difficult to remove, heat the oven up to 50 °C for a maximum of 2 minutes - no longer, otherwise the enamel will become stained.

□ Wipe the oven down thoroughly.

## Glass cover for the oven light

### Notes

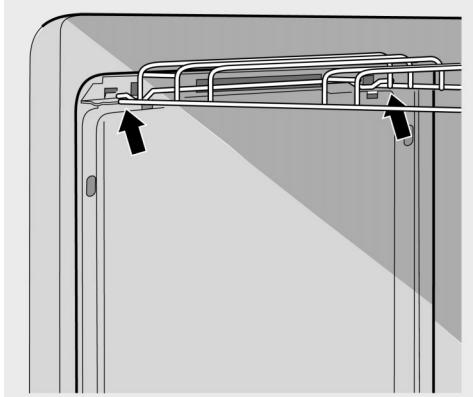
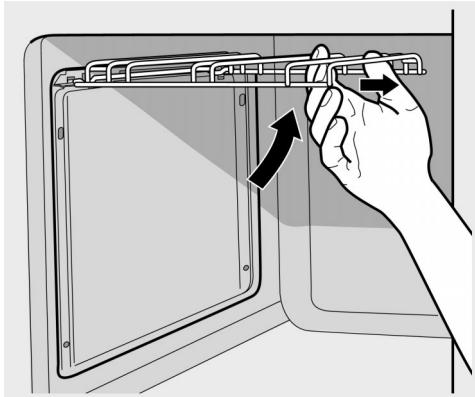
It is best to clean the glass cover in the oven with soapy water.

The oven is enamelled. Enamel has to be burnt on at very high temperatures. This can cause some slight colour variation.

The edges of thin trays can be rough as they cannot be completely enamelled. The anti-corrosion protection is guaranteed.

### Cleaning the plating rack

Unhook the racks and clean them using a detergent solution and sponge or nylon cleaning sponge for stubborn dirt. Reinstall the racks once they have been cleaned.



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# Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Comments/remedy
The cooker does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power failure.	Check whether the kitchen light switches on.
The clock display flashes.	Power failure.	Reset the time.
The temperature selector indicator light flashes every 2 seconds.	The cooker was operated for a long period without the setting being changed. The safety switch-off was activated.	Switch off the function selector.
When you select a function, the temperature selector indicator light comes on and goes out several times.	Electrical fault.	Contact the after-sales service.

**Repairs may only be carried out by fully trained after-sales service technicians.**

Incorrect repairs may result in serious injury to the user.

## Replacing the oven light on the ceiling

If the oven light fails, it must be replaced. You can do this yourself. Heat-resistant replacement lights can be obtained from the after-sales service or a specialist store. Please specify the E number and FD number of your appliance. Use this type of light only.



### This is what to do:

1. Switch off the cooker fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover in the oven interior by turning it in an anti-clockwise direction.
4. Replace the oven light with a light of the same type and watt specification.
5. Insert the glass cover again.
6. Remove the tea towel.
7. Switch on the fuse again and reset the time.

### Replacing the glass cover

If the glass cover of the oven light is damaged, it must be replaced. Replacement glass covers can 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 in the event that your appliance needs to be repaired. Your nearest appliance service centre can be found in the phone book, should your appliance need repairing. The specified after-sales service centres will also be happy to inform you of a service point in your local area.

## E number and FD number

When contacting after-sales service, always specify the product number (E no.) and production number (FD no.) of your appliance. The nameplate containing these numbers is located on the right side of the oven door. In order to save time in the event of an appliance malfunction, enter these details in the space provided here.

E no.

FD no.

After-sales service 

# Protection of the environment

## Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution, scrap".

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.

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## How to save energy

- The oven should only be preheated if recommended in the cooking instructions or the applications table in the instruction manual.
- Use dark, black-finish or enamelled baking tins, as these are particularly good conductors of heat.
- When baking several cakes, it is best to bake them one after the other. The oven will still be warm, meaning that the baking time for the second cake will be reduced. It is also possible to bake two cakes (cake tins) next to each other.
- For long cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and thus use the residual heat to finish off the cooking.

# Test dishes

referring to EN 60350.

## Baking

Food	Dish and notes	Shelf position	Cooking method	Temp. °C	Cooking time mins
Small Cakes* (preheat oven)	baking tray	3		180-200	20-30
	baking tray	3		160-180	15-25
	baking tray + universal pan*	2+4		160-180	25-35
Fatless sponge cake	baking tin (dark coated)	2		160-180	30-40
Apple pie	2 wire shelves + 2 tinplate springform cake tins Ø 20 cm	1+3, placed diagonally		170-190	70-80
	1 wire shelf + 2 tinplate springform cake tins Ø 20 cm	1 in the centre alongside one another		190-210	70-80

\* When baking on two levels, use the universal pan provided, at shelf position four. When baking on three levels, use the universal pan at shelf position three.

## Grilling

Food	Dish and notes	Shelf position	Cooking method	Grill	Cooking time mins
White bread (preheat oven 10 min)	wire shelf	5		Setting •••	30 sec-2 min
Beefburger*	wire shelf	4		Setting •••	25-30

\* Turn the burgers over after 12-15 min.

## Notes

## Notes

