

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. You will be given important safety information. You will then be introduced to the individual components of your new cooker and we will show you how to adjust it step by step. It is quite simple.

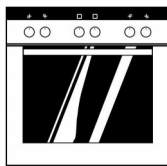
The tables list the settings and shelf heights for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a fault, 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!

Instruction manual



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Important information

Read this instruction manual carefully. Only then will you be able to operate your cooker safely and correctly.

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

Before installation

Transport damage

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

Electrical connection

The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims.

Safety information

Hot oven



This appliance is intended for domestic use only. Only use the cooker for food preparation.

Open the oven door carefully. Hot steam may escape. Never touch the internal surfaces of the oven or the heating elements. There is a risk of burning. Children must be kept at a safe distance from the appliance.

Never store combustible items in the oven. Risk of fire

Never clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short-circuiting.

Repairs



Incorrectly done repairs are dangerous. There is a risk of electrocution.

Repairs may only be carried out by after-sales service technicians who have been fully trained by BSH.

If there is a fault, switch off the oven fuse at the fuse box.

Call the after-sales service.

Automatic self-cleaning



Loose food residue, grease and meat juices may ignite during self-cleaning. Risk of fire. Before every self-cleaning operation, remove any coarse dirt from the oven.

Never hang flammable items, such as tea towels, on the door handle. Risk of fire.

The oven exterior will be very hot to the touch during the self-cleaning operation. Keep children at a safe distance.

Never clean metal sheets and dishes which have been coated with a non-stick coating using the oven's automatic self-cleaning function (pyrolysis operation). High temperatures can cause poisonous gases to be formed from the non-stick coating - risk of serious damage to health.

Reasons for damage

Baking tray, aluminium foil or dishes on the oven floor

Do not place the baking tray on the oven floor. Do not cover it with aluminium foil.

Do not place dishes on the oven floor.

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

Water in the oven

Never pour water directly into a hot oven. This could damage the enamel.

Fruit juice

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed.

It is recommended that you use the deeper universal pan.

Cooling with the oven door open

Only leave the oven to cool with the door closed. Do not allow anything to become trapped in the oven door. 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. Keep the oven seal clean.

Using the oven door as a seat

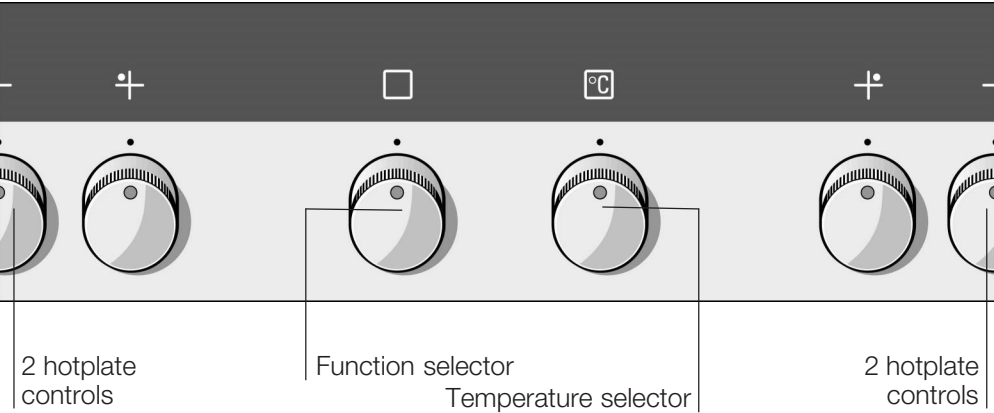
Do not stand or sit on the oven door.

Your new cooker

Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here.

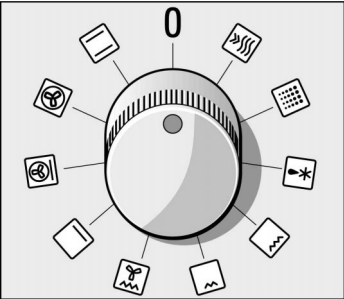
The control panel

Details vary according to the appliance model.













Function selector

Use the function selector to select the type of heating for the oven.



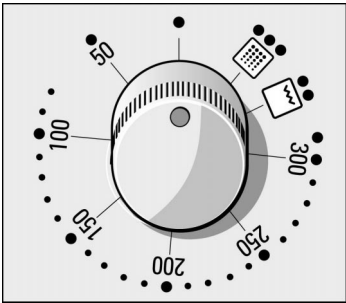
Settings

	Conventional heat
	3D hot air*
	Intensive fan-assisted cooking
	Bottom heating
	Hot air grilling
	Radiant grill - small area
	Radiant grill - large area
	Defrosting
	Automatic self-cleaning
	Rapid heating

*Type of heating with energy efficiency class determined in accordance with EN50304.


When you select a function, the indicator light above the function selector lights up. The oven light switches on.


Temperature selector



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

Temperature	
50 - 300	Temperature range in °C




Grill 	Setting	
•	Low grill	1
••	Medium grill	2
•••	High grill	3



Cleaning 	Setting	
•	Light cleaning	1
••	Moderate cleaning	2
•••	Intensive cleaning	3

The indicator light above the temperature selector comes on while the oven is heating up. It goes out when the oven stops heating up. The light does not come on when grilling, defrosting or during self-cleaning.

Grill settings and cleaning levels

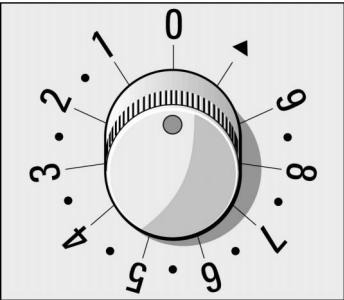
Note

Settings 1, 2 and 3 apply to small area  and large area  radiant grilling and automatic self-cleaning .

The maximum temperature for the 3D hot air  and intensive hot air  setting is 275 °C.

Hotplate control

Adjust the heat setting of the hotplates using the 4 hotplate controls.



Settings	
Heat setting 1	lowest setting
Heat setting 9	highest setting
▲	Memory function (if your hob is equipped with memory. If your hob does not have a memory function, the ▲ setting is equivalent to heat setting 9)

Each heat setting has an intermediate step. This is marked by a dot.

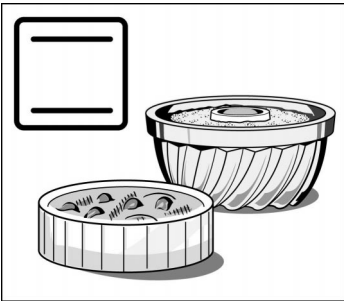
The indicator light lights up when you adjust the hotplate.

Push-in control knobs

The control knobs can be pushed in. Simply press the control knob to release or lock it.

You can turn the control knobs to the left or to the right.

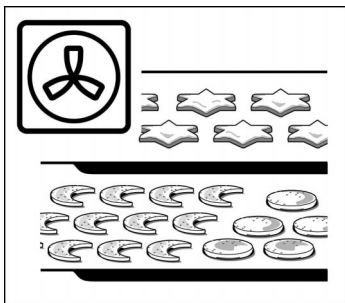
Types of heating



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

Top and bottom heating

This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is best for cake mixtures in tins or for bakes. Top and bottom heating is also suitable for cooking lean roasts of beef, veal and game.



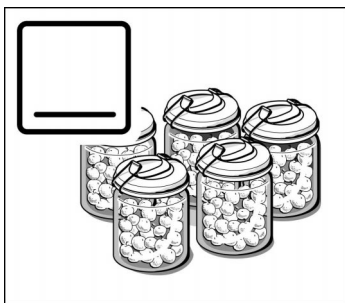
3D hot air

A fan in the rear panel distributes the heat from the ring heating element evenly inside the oven. Using 3D hot air, it is possible to bake cakes and pizza on two shelves. You can cook biscuits and puff pastry on three levels at the same time. The required oven temperatures are lower than those for top and bottom heating. Additional baking trays may be obtained from specialist shops. 3D hot air is ideal for drying food.



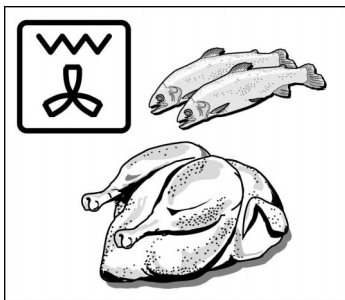
Intensive hot air / pizza setting

This type of heating uses bottom heating and the ring heating element. This type of heating is particularly suitable for deep-frozen foods. It is ideal for cooking pizzas, chips or strudels, without requiring preheating.



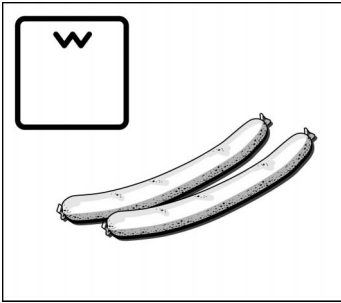
Bottom heat

You can reheat or brown meals using bottom heating. It is also the most suitable type of heating for preserving food.



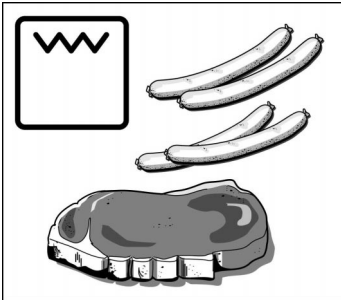
Hot air grilling

This type of heating involves the grill 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.



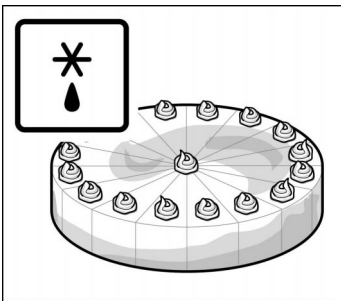
Radiant grill - small surface

This involves the middle section of the grill element being switched on. This type of heating is ideal for cooking small quantities. This saves energy. Place the pieces to be grilled in the centre of the wire grill.



Radiant grill - large area

The entire area under the grill element becomes hot. This is ideal if you wish to cook several steaks, sausages, fish or slices of toast.



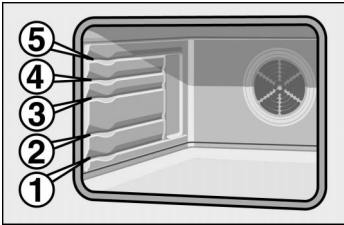
Defrosting

A fan in the rear wall of the oven circulates the air in the oven around the frozen food. Frozen pieces of meat, poultry, bread and cakes defrost evenly.

Note

To ensure that the heat is well distributed, the fan switches on for a short time during preheating for types of heating with top and bottom heating.

Oven and shelving accessories

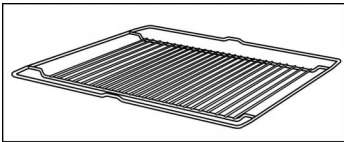


The shelf can be inserted at 5 different heights in the oven.

You can remove the shelf two thirds of the way without it tipping. This makes it easier to take food out of the oven.

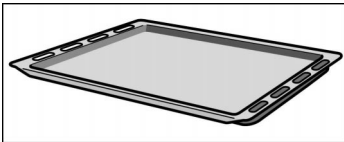
Accessories

Accessories may be purchased at a later date from the after-sales service or from specialist shops. Please specify the HZ number.



HZ 334000 Wire rack

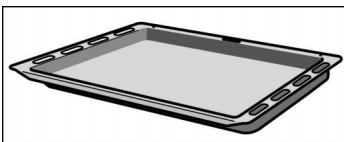
For ovenware, cake tins, roasts, grilling and frozen meals.



Enamel baking tray HZ 331070

for cakes and biscuits.

Push the baking tray with the sloping edge facing towards the oven door.



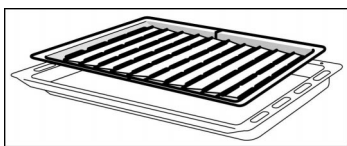
Universal pan HZ 332070

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

Push the universal pan with the sloping edge facing towards the oven door.

Optional accessory

Optional accessories may be purchased from the after-sales service or from specialist shops.

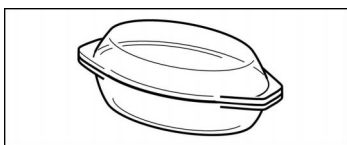


Grill pan HZ 325070

Can be used for grilling instead of the wire grill or as a spray guard to protect the oven against dirt. Only use the grill pan in the universal pan.

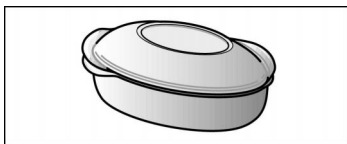
To grill using the grill pan: use the same shelf height as for the wire grill.

Using the grill pan as a spray guard: insert the universal pan with the grill pan under the wire grill.



Glass roasting dish HZ 915000

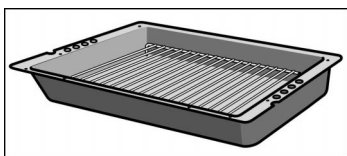
for braised dishes and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.



Metal roasting dish HZ26000

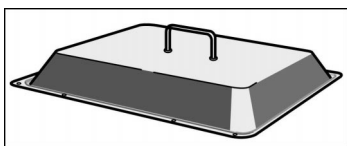
It is intended for use in the extended cooking zone of the glass ceramic hob. The dish is suitable for the sensor cooking system as well as for the automatic roasting function.

The roasting dish is enamel on the outside and has a non-stick coating on the inside.



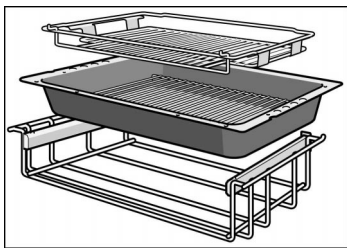
Profi extra-deep pan HZ 333070

for cooking large quantities of food.



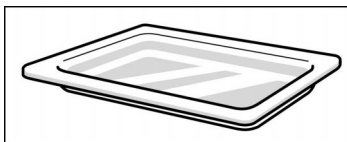
Lid for the Profi extra-deep pan HZ 333001

Converts the Profi extra-deep pan into the Profi roasting dish.



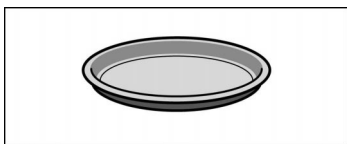
Profi oven drawer HZ 333100

To be used for preparing large quantities of food. An extra-deep pan with wire rack, a wire rack for placing on top and a telescopic shelf come as accessories. You can grill foods well with the wire rack placed on top of the drawer.



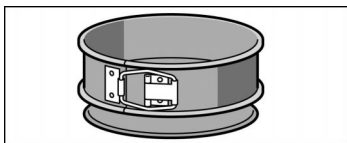
Glass pan HZ 336000

A deep baking tray made from glass. Can also be used as a serving dish.



Pizza tray HZ 317000

Ideal for pizza, frozen foods and large round cakes, for example. You can use the pizza tray instead of the universal pan. Place the tray on the wire grill. Observe the information provided in the tables.



Baking tin HZ 26001

You can bake especially moist cakes using the leak-proof baking tin. The extra wide rim prevents leakage and your cooker stays clean. The baking tin has a non-stick coating on the inside.

Cooling fan

The oven is fitted with a cooling fan. It switches itself on and off as necessary. The warm air escapes above the door.

Before using for the first time


This section will tell you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Heating up the oven

Method

Heat the empty oven with the door closed to remove the new oven smell.

1. Set the function selector to .
2. Use the temperature selector to set the temperature to 240 °C.

Switch off the function selector after 60 minutes.

Pre-cleaning the accessories

Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

Setting the hob

Your hob has its own instruction manual. In it you will find important safety advice and information about setting and caring for your hob.

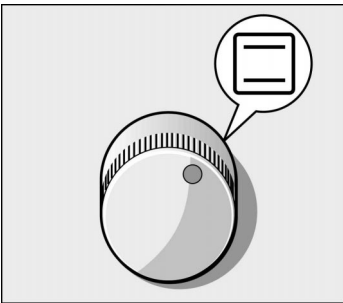
Setting the oven

You can easily set the oven using the function selector and the temperature selector.

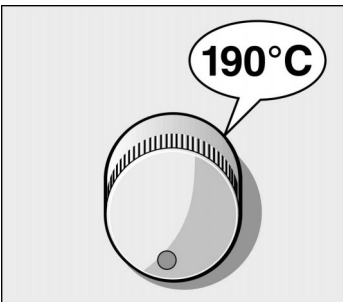
The correct type of heating and temperature for many dishes can be found in the Tables and tips section.

Setting procedure

Example: Top/bottom heating , 190 °C



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



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

Switching off

Switch off the function selector when the meal is ready.


Changing the setting

You may change the temperature or grill setting at any time.

Rapid heating

This allows you to heat up the oven particularly quickly.

Setting procedure

1. Switch the function selector to rapid heating .
2. Use the temperature selector to set the required temperature.

The oven switches on after a few seconds. The indicator light above the temperature selector will come on.

The rapid heating process is complete

The indicator light goes out.

Put your meal in the oven and set the oven.

Automatic time limiter

If you have forgotten to switch off the oven, the automatic time limiter will be activated. Oven operation will be interrupted. The time when this happens depends on the selected temperature or grill setting.

The indicator light on the function selector will flash when the oven is no longer heating up.

The heating function is interrupted until you switch off the function selector.

You can now reset the oven.

Automatic self-cleaning

The oven is heated to approximately 500 °C. Any food residues from roasting, grilling and baking are burnt to ash.

You may choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	Low	approx. 1¼ hours
2	Medium	approx. 1½ hours
3	Intensive	approx. 2 hours

What you should know

For safety reasons, the oven locks automatically when it reaches approx. 250 °C. You will only be able to open the door again once the temperature has fallen below 300 °C.



The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel. Keep children at a safe distance.

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

You cannot switch the oven light on during self-cleaning.

Before self-cleaning

Remove unsuitable accessories and all ovenware from the oven.



Risk of fire. Loose food residue, grease and meat juices are flammable.

Wipe the oven and the accessories that are to be cleaned at the same time with a damp cloth.

Clean the oven door and along the edges of the oven around the seal. Do not scour the seal.

Cleaning accessories at the same time

The universal pan or the enamel baking tray can be placed in the oven at level 2 and cleaned at the same time.

The wire grill is not suitable for self-cleaning.

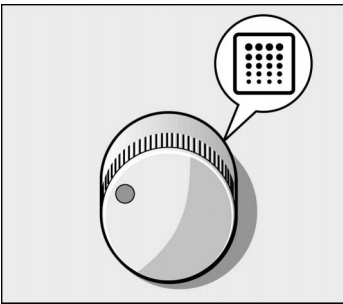


Never clean metal sheets and dishes which have been coated with a non-stick coating using the oven's automatic self-cleaning function (pyrolysis operation). High temperatures can cause poisonous gases to be formed from the non-stick coating - risk of serious damage to health.

Setting procedure

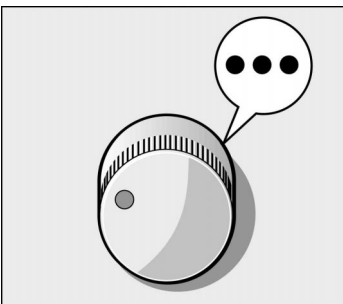
Example: Cleaning level 3

1. Set the function selector to



2. Set level 3 on the temperature selector.

Automatic self-cleaning starts after a few seconds.



The cleaning time has elapsed

The oven switches off automatically.

Do not switch off the function selector until the oven door can be opened.

Cancelling the cleaning operation

Switch off the function selector.

Note

The cleaning level can no longer be changed once cleaning has started.

When the oven has cooled

Wipe away any remaining ash from inside the oven using a moist cloth.

Note

Under normal use, it is usually sufficient to clean the oven every two to three months. You only require about 2.5 - 4.7 kilowatt hours for each self-cleaning process.

The special heat-resistant enamel and the shiny parts in the oven may become dull or discoloured over time. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Oven exterior

Wipe the oven with water and a little washing-up liquid. Dry it with a soft cloth.

Caustic or abrasive substances are not suitable. If any such substances come into contact with the frontage, wipe it off immediately with water.

Note

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

Shadows on the door panel which resemble smears are reflections from the oven light.

Appliances with stainless steel fronts

Always remove any flecks of limescale, grease, cornflour and egg white immediately. Corrosion can form under such flecks.

Appliances with aluminium fronts

Use stainless steel care products. Follow the manufacturer's instructions. Try out the product on a small area first, before using on the whole surface.

Use a mild window-cleaning detergent. Wipe the area with a soft window cloth or a fluff-free micro-fibre cloth, using a horizontal action without applying pressure.

Aggressive cleaning products, scratchy sponges and rough cleaning cloths are not suitable.

Oven

Never use coarse scouring pads or cleaning sponges. Oven cleaner may only be used on enamelled oven surfaces.

For ease of cleaning

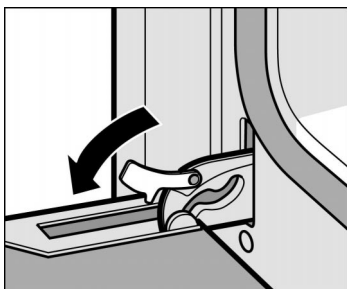
you can switch on the oven light and detach the oven door.

Switching on the oven light

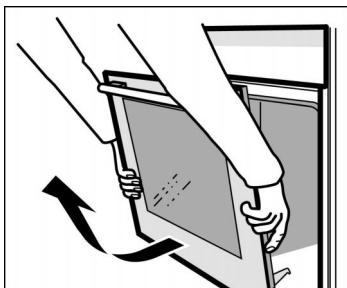
Set the function selector to .

Detaching the oven door

The oven door can be easily detached.



1. Open the oven door fully.
2. Move the two locking levers on the left and right-hand sides.



3. Half-close the oven door.
With both hands, grip the bottom of the door on the left and right-hand sides.
Close the door a little more and pull it out.

After cleaning, re-install the oven door, following the instructions in reverse order.

Cleaning the enamelled surfaces of the oven

Use hot soapy water or a vinegar solution.

It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven.

Note:

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

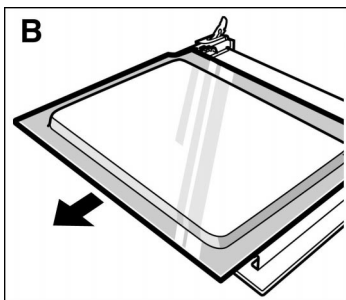
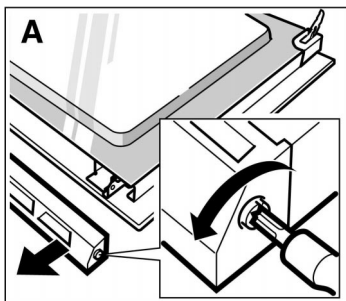
The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is guaranteed.

Cleaning the glass cover for the oven light

It is best to clean the glass cover with washing-up liquid.

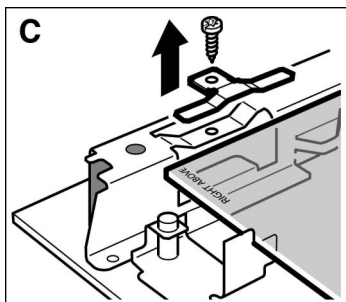
Cleaning the glass panels

Removal



The glass panel on the oven door can be removed to assist in cleaning.

1. Remove the oven door and lay it down on a cloth with the handle facing downwards.
2. Unscrew the cover at the top of the oven door. Turn the screws clockwise or anti-clockwise to do this. (Fig. A)
3. Raise the upper panel and remove it. (Fig. B)



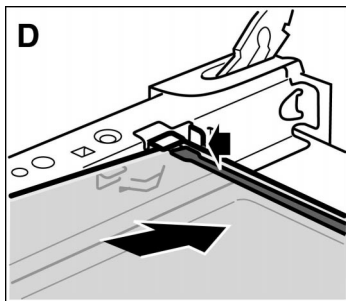
4. Unscrew the clips on the left and right and remove them. (Fig. C) Remove the panel.
5. The seal at the bottom of the panel can be removed for cleaning. To do this, unhook the seal on the left and right.

Clean the glass panels with glass cleaner and a soft cloth.

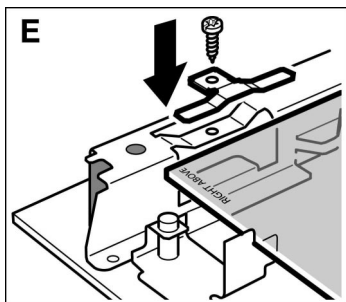
Installation

Before you insert the panel, replace the seal again at the bottom of the panel.

Ensure that the label “Right above” is upside down at the bottom left of both panels.



1. Slide in the glass panel backwards at an angle. (Fig. D)



2. Fit the clips and screw them in again. (Fig. E)
3. Slide in the top panel backwards at an angle.
4. Replace the cover and screw it back on.
5. Refit the oven door.

The oven must not be used again until the panels have been correctly installed.

Seal

Clean the seal on the oven with washing-up liquid. Never use caustic or abrasive detergents.

Hob

You will find information on how to care for your hob in the hob instruction manual.

Accessories

Immediately after use, soak the accessories in washing-up liquid. Food residues can then be easily removed with a brush or sponge.

The universal pan or the enamel baking tray can be cleaned at the same time as the oven in the automatic self-cleaning operation.

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 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 switches on.
	The automatic time limiter was activated.	Switch off the function selector.
The oven door cannot be opened.	Power cut.	Switch off the function selector and temperature selector. Re-start the self-cleaning process. If you no longer wish to repeat automatic self-cleaning, you must still wait for the oven temperature to fall below 300 °C.

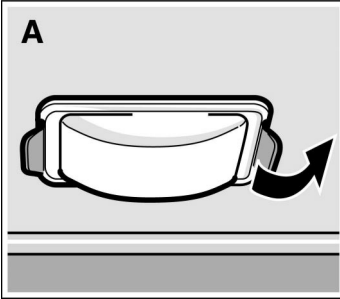
Repairs may only be carried out by fully trained after-sales service technicians.

Improper repairs may constitute serious hazards to the user.

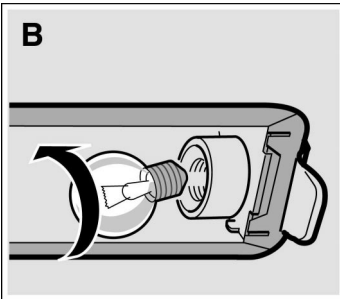
Replacing the oven light

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

Method



1. Switch off the oven fuse 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 tab with your thumb. Figure A.



4. Unscrew the bulb and replace it with one of the same type. Figure B.
5. Fit the glass cover back on. To do 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 the fuse back on.

Replacing the glass cover

The glass cover on the oven light must be replaced if it is damaged. Replacement glass covers may be obtained from the after-sales service. To this end, please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your oven needs repairing. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

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 right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.
After-sales service ☎	

Packaging and old appliances

Disposing in an environmentally-responsible manner

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.



This appliance is labelled in accordance with the European Directive 2002/96/EC concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE).


The guideline determines the framework for the return and recycling of used appliances as applicable.

Tables and tips

This table contains a selection of dishes and the optimum settings at which to cook them. You can find out which type of heating and temperature is best for your dish, which accessories to use, and at which oven level the dish should be inserted. You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong.

Cakes and pastries

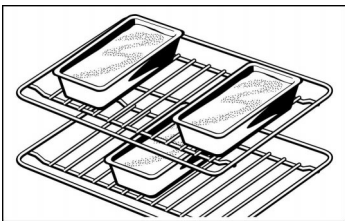
Baking on one level

If you are baking cakes on one level, you should use top/bottom heating . This will give the best results for your cakes.

Baking tins

It is best to use dark-coloured baking tins made of metal. 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.

Always place the cake tin on the wire grill.



If you are cooking using three tins at the same time, position these as illustrated.











Tables

The values in the table apply to dishes placed in a cold oven. This saves energy. Shorten the baking times indicated by 5 to 10 minutes if you have preheated the oven.

The tables show which type of heating is best for different cakes and bakes. The temperature and cooking time you select depends on the quantity and type of pastry. 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.








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

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Round/Vienna ring/ rectangular tin	2		170-190	50-60
	3 cake tins*	1+3		150-170	70-100
Sponge cake, delicate (e.g. pound cake)	Round/Vienna ring/ rectangular tin	2		150-170	60-70
	3 cake tins*	1+3		140-160	70-100
Short pastry base with edge	Springform cake tin	1		180-200	25-35
Cake base made from sponge mixture	Fruit cake base	2		160-180	20-30
Sponge cake	Springform cake tin	2		160-180	30-40
Fruit cake or cheesecake, short crust pastry**	Non-stick springform cake tin	1		160-180	70-90
Fruit cake, fine sponge mixture	Springform cake tin/ bowl mould	2		160-180	50-60
Savoury bakes** (e.g. quiche/onion tart)	Springform cake tin	1		180-200	50-60

* Please position the tins correctly. Additional wire grills may be obtained as optional accessories from specialist shops.




** Allow cakes to cool in the oven for approximately 20 minutes.

Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with dry topping	Baking tray	2		170-190	20-30
	Baking tray + universal pan**	2+4		150-170	35-45
Sponge or yeast pastry with fruit topping*	Universal pan	3		170-190	40-50
	Baking tray + universal pan**	2+4		150-170	50-60






Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Swiss roll (preheat)	Baking tray	3		180-200	15-20
Plaited loaf made with 500 g flour	Baking tray	2		170-190	30-40
Stollen made with 500 g flour	Universal pan	3		160-180	60-70
Stollen made with 1 kg flour	Universal pan	3		150-170	90-100
Strudel, sweet	Universal pan	2		180-200	55-65
Pizza	Baking tray	2		230-250	25-35
	Baking tray + universal pan**	2+4		180-200	40-50







* Use the deeper universal pan for very moist fruit cakes.

** Always place the universal pan above the tray when you are cooking on two levels at once.

Bread and rolls		Level	Type of heating	Temperature in °C	Cooking time in minutes
Bread made from 1.2 kg flour* (preheat)	Universal pan	2		300 200	8 35-45
Sour dough bread made from 1.2 kg flour* (preheat)	Universal pan	2		300 200	8 40-50
Bread rolls (e.g. rye rolls)	Universal pan	3		210-230	20-30

* Never pour water directly into a hot oven.

Small baked products		Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Baking tray	3		170-190	10-20
	Baking tray + universal pan**	2+4		130-150	25-35
	2 baking trays* + universal pan***	2+3+5		130-150	30-40
Meringue	tray	3		80-100	100-150
Cream puffs	tray	2		210-230	30-40

Small baked products		Level	Type of heating	Temperature in °C	Baking time in minutes
Macaroons	Baking tray	3		110-130	30-40
	Baking tray + universal pan**	2+4		100-120	35-45
	2 baking trays* + universal pan***	2+3+5		100-120	40-50
Puff pastry	Baking tray	3		200-220	20-30
	Baking tray + universal pan**	2+4		180-200	30-40
	2 baking trays* + universal pan***	2+3+5		180-200	35-45

* Additional baking trays may be obtained as optional accessories from specialist shops.

** Always place the universal pan above the tray when you are cooking on two levels at once.

*** Insert the universal pan at the bottom of the oven. This can be removed before cooking.

Baking tips

You wish to cook to your own recipe.

Refer to the instructions in the tables for similar types of food.

How to check that a sponge cake is cooked properly.

Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean.

The cake collapses.

Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe.

The cake has risen in the centre but is lower at the edges.



Do not grease the sides of the springform cake tin. As soon as the cake is done, carefully loosen the cake around the edges using a knife.

The cake is too dark at the top.

Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer.

The cake is too dry.

Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.

The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).	Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times.
The pastry is unevenly browned.	Select a slightly lower temperature to ensure that the pastry is baked more evenly. Delicate pastry should be baked on one level using top/bottom heating  . Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray.
The fruit cake is too light at the bottom. The fruit juice flows over.	Use the deeper universal pan next time.
You were baking on several levels. The food on the top baking tray is darker than that on the bottom baking tray.	Always use 3D hot air  when baking on several levels. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation is formed when baking cakes containing fresh fruit.	Baking may result in the formation of water vapour. It escapes above the door handle. 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.

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes. The universal pan is also suitable for larger roasts.

Always place the dishes in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after being removed 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.

Meat should be turned half way through the cooking time.

When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more favourably.

Advice on grilling

Always close the oven door when grilling.

If possible, use pieces of meat which are of the same thickness. They should be at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Only salt the steaks after they have been grilled.










Place the pieces of meat directly onto the wire grill. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire grill. You should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.













Turn the pieces of meat after two thirds of the cooking time indicated.

The grill element automatically switches itself off and back on again. This is normal. The number of times this happens depends on the grill setting you have selected.

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		200-220	80
	1.5 kg		2		190-210	100
	2 kg		2		180-200	120
Sirloin of beef	1 kg	Uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	1		220-240	60
Steaks, well done		Wire rack***	5		3	20
Steaks, medium rare		Wire rack***	5		3	15

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Pork without rind (e.g. neck)	1 kg	Uncovered	1		190-210	100
	1.5 kg		1		180-200	130
	2 kg		1		170-190	150
Pork with rind** (e. g. shoulder, leg)	1 kg	Uncovered	1		210-230	130
	1.5 kg		1		200-220	160
	2 kg		1		190-210	180
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	1		180-200	70
Sausage	approx. 750 g	Wire rack***	4		3	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	1		170-190	120

* Turn roast beef after half the cooking time. After cooking, wrap the sirloin in aluminium foil and leave in the oven to stand for 10 minutes.

** Make cuts in the pork rind and place the pork in the dish if the pork is to be turned, first place the pork with the rind side down.

*** Insert the universal pan at level 1.

Poultry

The table applies to dishes placed in a cold oven.








The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1.

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





Turn whole poultry after two thirds of the grilling time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire rack	2		210-230	40-50
Chicken pieces	250 g each	Wire rack	2		210-230	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack	2		200-220	50-80
Duck	1.7 kg	Wire rack	2		180-200	90-100
Goose	3 kg	Wire rack	2		170-190	110-130
Young turkey	3 kg	Wire rack	2		180-200	80-100
2 turkey drumsticks	800 g each	Wire rack	2		190-210	90-100

Fish

The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration, minutes
Fish, grilled	300 g each	Wire rack*	3		2	20-25
	1 kg		2		190-210	45-50
	1.5 kg		2		180-200	50-60
Sliced fish (e.g. fish steaks)	300 g each	Wire rack*	4		2	20-25








* Insert the universal pan at level 1.



Tips for roasting and grilling

The table does not contain information for the weight of the roast.	Select the next lowest weight from the instructions and extend the time.
How can you tell when the roast is ready?	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.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good, but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, use a larger roasting dish or add less liquid.
Steam rises from the roast when the juice is basted.	Use hot air grilling instead of top/bottom heating. This prevents the bottom of the roast from becoming too hot, thereby producing less steam.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Sweet bakes (e.g. quark and fruit bake)	Casserole dish	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)	Casserole dish, universal pan	2		210-230	30-40
		2		210-230	20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Casserole dish or universal pan	2		160-180	50-60
		2		160-180	50-60
Toast	Wire rack	5		3	6-7
		5		3	4-5

Meal		Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Toast with topping	4 pieces	Wire rack**	4		3	7-10
	12 pieces		4		3	5-8















* The bake must be no higher than 2 cm.

** Always insert the universal pan at level 1.

Frozen foods

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Meal	Use for	Level	Type of heating	Temperature in °C	Cooking time in minutes
Pizza*	Pizza with a thin base	2		190-210	15-25
	Pizza with a thick base	2		180-200	20-30
	Pizza baguette	2		180-200	20-30
	Mini pizza	3		190-210	10-20
Potato products*	Chips	2		200-220	20-30
	Duchess potatoes	2		200-220	20-30
	Fried potatoes	2		200-220	20-30
	Filled potato skins	2		200-220	15-25
Baked goods*	Rolls	3		180-200	10-20
	Pretzels	3		190-210	10-20
Fried foods*	Fish fingers	2		200-220	5-15
	Chicken nuggets	2		200-220	10-20
	Vegetable burgers	2		200-220	15-25
Strudel*	Apple strudel	3		190-210	30-40



* Line the universal pan with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures.

Defrosting

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

Please observe the instructions on the packaging.

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





Meal	Accessories	Level	Type of heating	Temperature in °C
Delicate frozen foods e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit etc.	Wire rack	2		The temperature selector remains switched off
Other frozen foods* Chicken, sausage and meat, bread, bread rolls and other pastries	Wire rack	2		50 °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 and dry it yourself.

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

Meal	Level	Type of heating	Temperature in °C	Cooking time in hours
600 g apple rings	2 + 4		80	Approx. 5
800 g sliced pears	2 + 4		80	Approx. 8
1.5 kg prunes or plums	2 + 4		80	Approx. 8 - 10
200 g fresh herbs, washed	2 + 4		80	Approx. 1½

Note Very moist fruit or vegetables should be turned several times. Once dried, remove the food from the paper immediately.

Preserving

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 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 tops of 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 and 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

1. Place the universal pan on level 2. Place the jars inside the pan so that they do not come into contact with each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Switch the function selector to .
5. Set the temperature selector to 170 to 180 °C.

Preserving fruit

As soon as the contents of the jars begins to simmer, that is when small bubbles appear at short intervals - after about 40 to 50 minutes - turn off the temperature selector. The function selector remains switched on.

The jars should be removed from the oven after being reheated for 25 to 35 minutes. If the food is left to cool in the oven for longer, bacteria might form, causing the preserved fruit to spoil prematurely. Switch off the function selector.

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

Preserving vegetables

As soon as the contents of the jars begins to simmer, set the temperature selector back to approximately 120 to 140 °C. The table shows when you can switch off the temperature selector. Allow the vegetables to stand in the oven for a further 30 to 35 minutes. The function selector remains switched on during this time.

Vegetables with cold stock in 1-litre jars	After bubbling 120 - 140 °C	Reheating
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.

Energy saving tips

Only preheat the oven if it specifies in the recipe or in the table in the instruction manual that you should do so.

Use non-stick, black painted or enamelled tins. They absorb the heat especially well.

If you have several cakes to bake it is best to bake them one after the other. The oven is still warm. This shortens the baking time for the second cake. You can also put two baking tins in one after the other.

For long cooking times, the oven can be switched off 10 minutes before the end of the cooking time and the remaining heat can be used to finish the cooking.

Acrylamide in food

Experts are currently discussing how dangerous acrylamide in food can be. We have compiled this information sheet for you on the basis of current research.

Where does acrylamide come from?

Acrylamide in food does not come from external contamination. It is formed in the food itself during preparation - provided that the food contains carbohydrate and protein. Exactly how this happens has not yet been completely explained. However, it appears that the acrylamide content is strongly influenced by:

- high temperatures
- a low water content in food
- intensive browning of the food.

What sort of foods are affected?

Acrylamide forms mostly in grain and potato products that are prepared at high temperatures, e.g.:

- crisps, chips,
- toast, rolls, bread,
- baked goods made from shortcrust pastry (speciality biscuits and cakes).

What can you do?

In general

You can avoid high levels of acrylamide when baking, frying and grilling.

The following recommendations were published by AID¹ and BMVEL² to help you minimise acrylamide levels:

Keep cooking times as short as possible.

“Brown rather than burn” - cook food only until it is golden brown.

The larger and thicker the food is, the less acrylamide it contains.

Baking

Set the temperature to a maximum of 200 °C when using the top/bottom heating setting, and to a maximum of 180 °C for the 3D hot air setting.

Cookies: Set the temperature to a maximum of 190 °C when using the top/bottom heating setting, and to a maximum of 170 °C for the 3D hot air setting. The presence of egg or egg yolk in a recipe reduces the formation of acrylamide.

Spread oven chips evenly over the baking sheet in one layer where possible. To prevent the food from drying out quickly, place at least 400 g on each baking sheet.

¹ AID “Acrylamide” information leaflet, published by AID (German Evaluation and Information Service for Nutrition, Agriculture and Forestry) and BMVEL (German Federal Ministry for Consumer Protection, Food and Agriculture), as at 12/02, Internet: <http://www.aid.de>.





² BMVEL press release 365, as at 4.12.2002, Internet: <http://www.verbraucherministerium.de>








Test dishes

In accordance with DIN 44547 and EN 60350

Baking

The values in the table apply to dishes placed in a cold oven.



Meal	Accessories and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Baking tray	2		170-190	20-30
	Baking tray + universal pan**	2+4		140-160	30-40
	2 baking trays* + universal pan***	2+3+5		130-150	40-50
Small cakes x 20	Baking tray	3		170-190	20-30

Meal	Accessories and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Small cakes, 20 per baking tray (preheat)	Baking tray + universal pan**	2+4		140-160	25-35
	2 baking trays* + universal pan***	2+3+5		140-160	30-40
Swiss roll	Springform cake tin	2		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		170-190	40-50
	Baking tray + universal pan**	2+4		150-170	50-60
German apple pie	2 wire racks* + 2 tinplate springform cake tins Ø 20 cm****	2+4		180-200	70-80
	Universal pan + 2 tinplate springform cake tins Ø 20 cm****	1		200-220	70-80

- * Baking trays and wire racks may be obtained as optional accessories from specialist shops.
- ** Always place the universal pan above the tray when you are cooking on two levels at once.
- *** Always insert the universal pan at the bottom of the oven. This can be removed before cooking.
- **** Place the cakes diagonally on the accessories.

Grilling

The values in the table apply to dishes placed in a cold oven.

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toast (preheat for 10 mins.)	Wire rack	5		Setting 3	1-2
Beefburgers, x 12*	Wire rack	4		Setting 3	25-30

- * Turn after 2/3 of the time has elapsed. Always insert the universal pan at level 1.

