

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



HB 370.60

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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

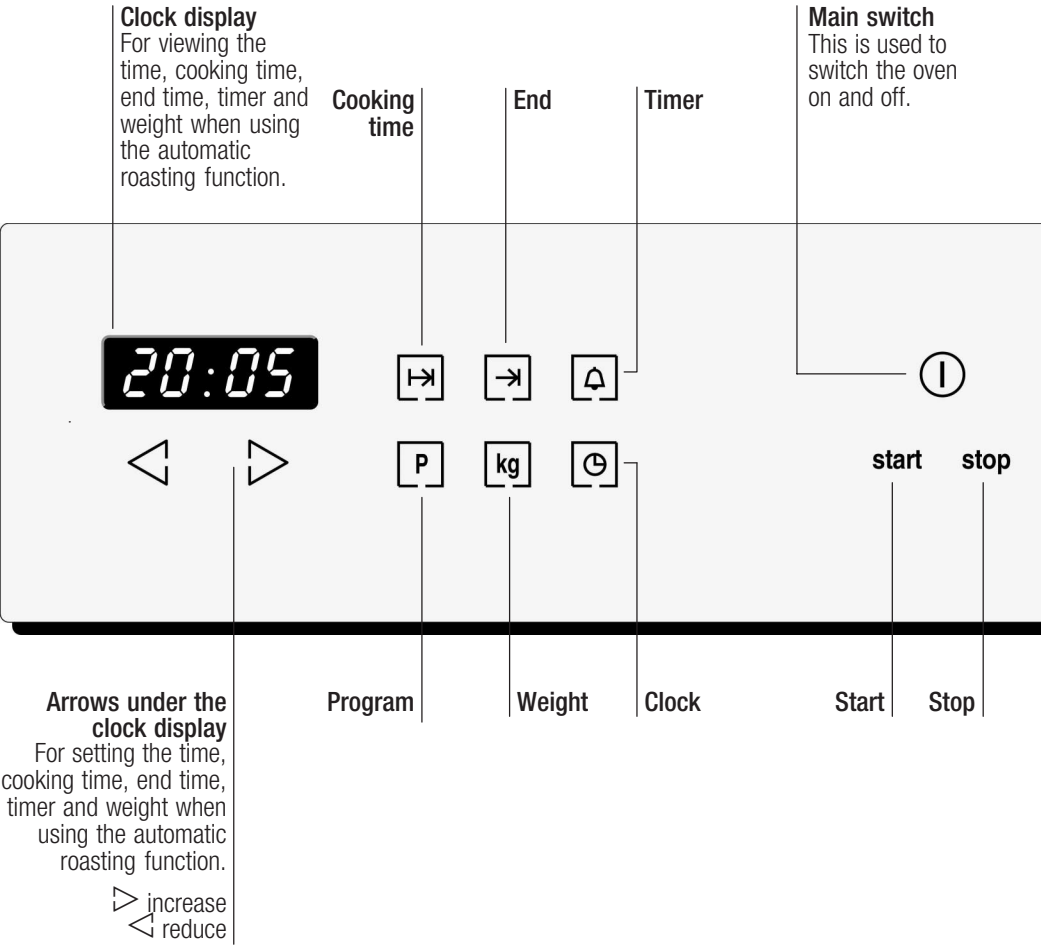
- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs may only be carried out by after-sales service technicians who have been fully trained by the manufacturer. Improper repairs may cause serious injury to the user.
- ❑ This oven must only be used for the preparation of food.
- ❑ 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 and then call the after-sales service.

How to prevent damage to your appliance

- ❑ This oven complies with all regulations for heating appliances. The oven handle may become hot when the oven is operated at a high temperature for a long period of time.
- ❑ 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 oven

The control panel



Oven light

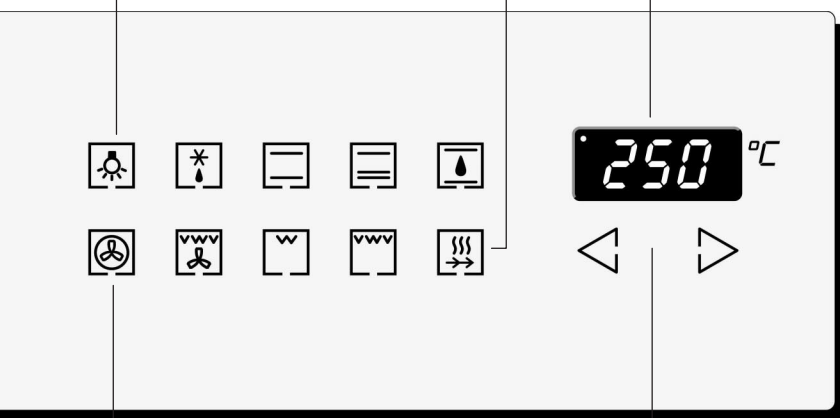
This button is used to switch the oven light on and off.

Rapid heating

This allows you to heat up the oven particularly quickly.

Temperature display

A temperature suggestion for each type of heating set appears in the display, setting 3 for radiant grill.



Types of heating

- = Defrosting
- = Conventional heat
- = Intensive heat
- = Conventional Baking
- = 3D hot air
- = Hot air grilling
- = Radiant grill, small area
- = Radiant grill, large area

Arrows under the temperature display

For setting the temperature or the grill setting.

20 - 300 = temperature in °C

Grill settings

1 = low

2 = medium

3 = high

For setting the roasting program

P1 to P26

➤ increase

➤ reduce

The control panels

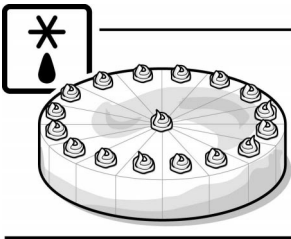
Sensor panels are located below the individual symbols. These are activated when you touch them. Settings are made by touching the illuminated symbol with your forefinger.

The symbols light up in white or red.

Symbols	Meaning
Lit up in white	You may select these functions.
Lit up in red	This function has been selected. The setting is activated.
Flashing in white and a beep tone sounds	The symbol still needs to be touched.
Flashing in red	The symbol must be touched once more to confirm the setting.

You cannot activate unlit symbols.

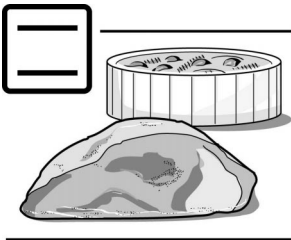
Types of heating



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

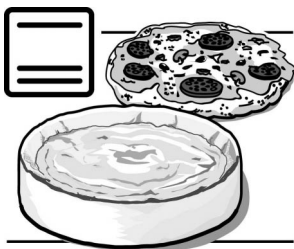
Defrosting

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 quickly and evenly.



Conventional heat

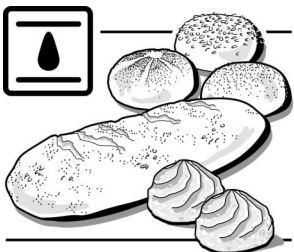
This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. Optimum results are achieved when cooking bakes in this way. Conventional heat is also suitable for cooking lean roasts of beef, veal and game. The braising setting, with a temperature range of 70-120 °C, is ideal for acquiring particularly juicy results from all lean pieces of meat.



Intensive heat

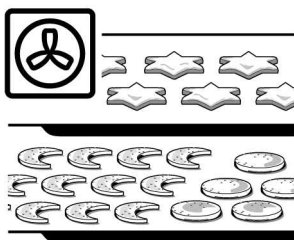
Due to the intensive heat from below, foods such as pizza will acquire a particularly crispy base. It is no longer necessary to preheat the oven to bake cheesecakes and savoury pies such as quiche lorraine.

Intensive heat is also the ideal type of heating when baking in moulds made from tin, glass or porcelain, which tend to reflect heat rather than conduct it in the proper manner.



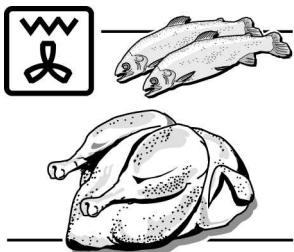
Conventional Baking

This type of heating also ensures even heat distribution to the food from the top and bottom of the oven. The moisture which is extracted during the baking is retained as steam in the oven. The food does not dry out. Yeast-risen food 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.



3D hot air

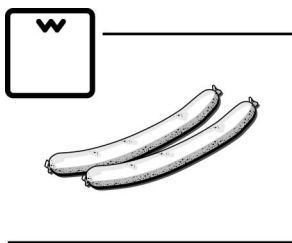
A fan in the rear wall of the oven distributes the heat from the top and bottom of the oven and the ring heating element. Using 3D hot air, it is possible to bake cakes and pizza on two shelves, and biscuits and puff pastry on as many as three shelves at the same time. This type of heating will also provide optimum results when baking sponge cakes in cake tins and puff pastry. The required oven temperatures are lower than those for Conventional heat. 3D hot air is ideal for preserving and drying.



Hot air grilling

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.

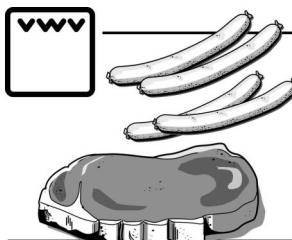
Large roasts, poultry and fish can also be cooked beautifully without using the rotary spit or preheating the oven.



Radiant grill-small surface

This involves only the middle section of the grill heating 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 heating element becomes hot. This is ideal if you wish to cook several steaks, sausages, fish or slices of toast.

Rapid heating



This allows you to preheat the oven particularly quickly.

You may use the rapid heating function with the following types of heating:

-  = Conventional heat
-  = Intensive heat
-  = Conventional Baking
-  = 3D hot air
-  = Hot air grilling

Procedure

Set the oven. Touch the  rapid heating symbol.

The symbol goes out and a short signal will sound when the temperature you have set is reached.

Now put your dish in the oven.

Notes

- ☐ You will not be able to switch on the rapid heating function if the oven temperature is only slightly lower than the temperature set.

- ❑ The rapid heating can be switched on before or after starting the oven.
- ❑ You may cancel the rapid heating program by touching the red  symbol.

Residual heat indicator

When you switch off the oven, the residual heat is indicated in the temperature display. It is displayed in five degree increments. The display goes out when the temperature has fallen to 60 °C.

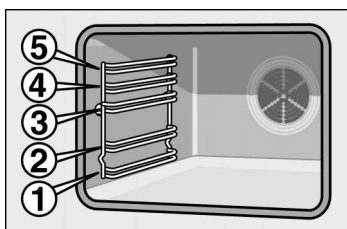
You can keep food warm in the oven using the residual heat.

Energy saving tip: For meals with longer cooking times, you may switch off the oven 5 to 10 minutes before the end of the cooking time. The residual heat will finish cooking your meal.

Notes

- ❑ Residual heat or changes in heat distribution in the oven can result in the residual heat indicator showing a temperature which is different to that last set when the oven has been switched off.
- ❑ The residual heat indicator can also be switched off. To do this, change the residual heat indicator basic setting (see the "Changing basic settings" section).

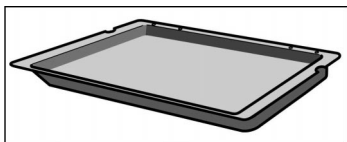
Oven and shelving accessories



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

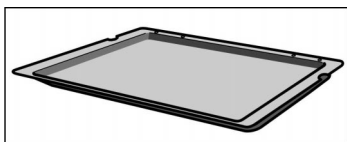


Accessories may be purchased at a later date from the after-sales service or from specialist shops. Please specify the HZ number.

Universal pan HZ 332001

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.

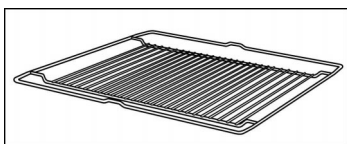
Push the universal pan with the sloping edge facing towards the oven door.



Enamel baking tray HZ 331001

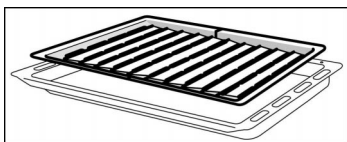
for cakes and biscuits.

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



HZ 334003 Wire rack

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



Grill pan HZ 325071

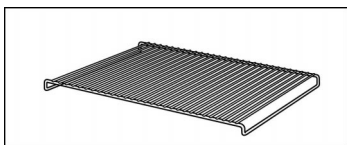
Can be used for grilling instead of the wire grill or as a spray guard to protect the oven against dirt. Only use the grill pan in the universal pan.

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.

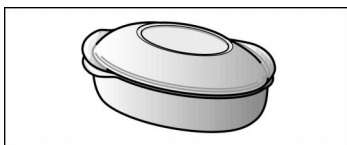
Optional accessories

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



HZ 324001 wire rack

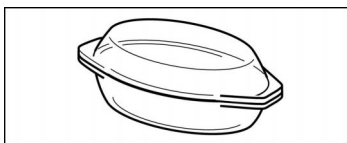
for grilling. Always place the wire grill in the universal pan. Fat and meat juices are collected.



Metal roasting dish HZ26000

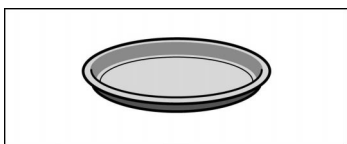
It is intended for use in the extended cooking zone of the glass ceramic hob. The dish is suitable for the sensor cooking system as well as for the automatic roasting function.

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



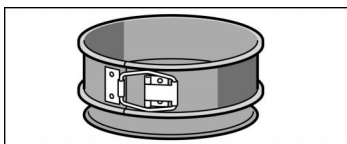
Glass roasting dish HZ 915000

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



Pizza tray HZ 317000

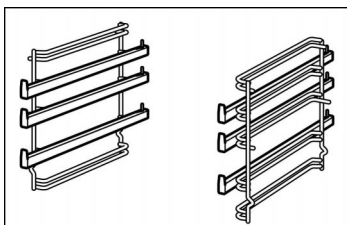
Ideal for pizza, frozen foods and large round cakes, for example. You can use the pizza tray instead of the universal pan. Place the tray on the wire grill. Observe the information provided in the tables.



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.



3 tier telescopic shelf HZ 338306

The ledges at heights 2, 3 and 4 allow you to pull the shelf out further without it tipping.

Cooling fan

The cooker is fitted with a cooling fan. A fan operates for as long as the oven is hot. The hot air escapes either above or below the door handle, depending on the handle type.

Before using for the first time

You must first set the time in order for the oven to work.

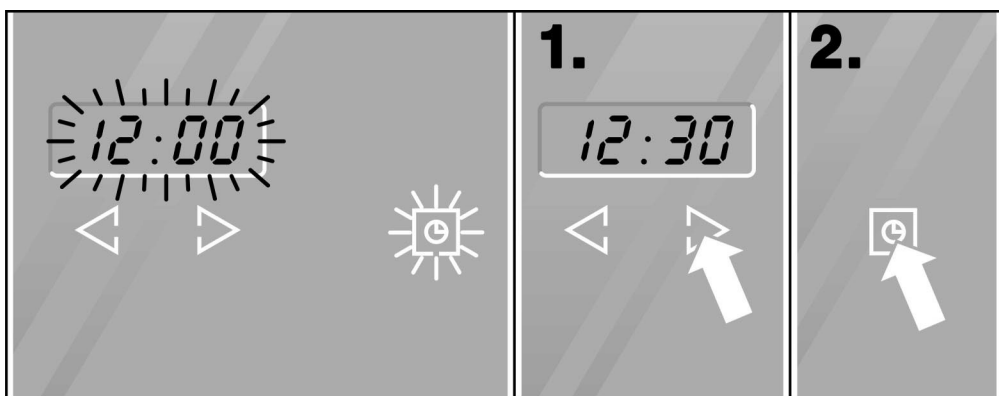
You should also heat up the oven and clean the accessories.

Please ensure that you read the safety instructions in the “What you need to know” section.

Setting the clock

When the oven is first connected, or following a power failure, 12:00 flashes in the display. The clock symbol lights up in red. The ⌚ clock symbol will flash white after a few seconds. Set the time.

If you have not made any settings after approximately 5 minutes, the oven will switch off automatically. Switch on the ⌚ main switch.



12.00 flashes in the clock display.

1. Change the time using the arrows under the clock display.

2. Touch the ⌚ clock symbol.

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

You cannot change the time if the  cooking time,  end time,  timer or P buttons light up in red.

Switch on the  main switch.

Touch the  clock symbol. The symbol first lights up in red and then flashes in white.

Change the time using the arrows.

Touch the  clock symbol again.

Notes

- ☐ The time is not displayed if you have already set the timer, a cooking time, an end time or P. Should you wish to know the time, touch the  clock symbol. The time appears for a few seconds.
- ☐ If you press and hold the arrow symbols, the clock display will be shown in ten minute increments. Touch the arrow symbols only briefly if you wish to set a time between these increments.
- ☐ The clock displays are darker between 22.00 and 06.00 hours. The displays will become lighter again as soon as you make a setting on the control panel.
- ☐ You may also switch off the clock display. The time will then only appear when you switch on the oven. See the Basic settings section for more details.

Heating up the oven

Heat up the empty, closed oven for 60 minutes at 240 °C using  Conventional heat to remove the new oven smell.

Procedure

1. Touch the  main switch.
2. Briefly touch the  Conventional heat symbol.
A suggested temperature of 170 °C appears in the temperature display.
3. Touch the  arrow under the temperature display until 240 °C appears in the display. If you accidentally exceed this temperature, briefly touch the  arrow and correct the temperature.
4. Touch the Start symbol.

Switch the oven off after 60 minutes using the  main switch.

Cleaning the accessories

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

Quick and simple

Setting procedure

This table contains brief explanations on all the oven settings.
More details about using the oven as well as notes and tips can be found in the individual sections.

Switching on the oven	• Touch the ① main switch.
Setting the time after a power failure	• 12:00 flashes. • Set the time using the arrows under the clock display. • Touch the ⌚ clock symbol.
Setting the type of heating and the temperature or grill setting	• Press the button for the type of heating you require. • Set the temperature or grill setting using the arrows under the temperature display. You may start and switch off the oven manually or set a cooking time.
Setting the cooking time	Set the type of heating and the temperature or grill setting • Touch the I→I cooking time symbol. • Set the cooking time using the arrows under the clock display. Start the oven or extend the end time.
Changing the end time	Set the cooking time. • Touch the →I end time symbol. • Set the end time you require using the arrows under the clock display. Start the oven.

Setting automatic roasting	• Touch the P program symbol. • Set the program using the arrows under the temperature display. • Touch the kg weight symbol. • Set the weight using the arrows under the clock display. • Start the oven.
Starting	• Touch the Start symbol. The set oven operation starts. If an end time has been set, the oven goes into waiting mode and starts at the correct time.
Setting the timer	• Touch the ⏰ timer symbol. • Set the alarm time using the arrows under the clock display. • Touch the ⏰ timer symbol again.

Changing or cancelling a setting

Changing before starting the oven	Each setting can be corrected.
Change after the oven has started	Touch the Stop symbol. Every time you press Stop, you will go back a step. This allows you to correct the setting. Then restart the oven. You may change the temperature at any time. Then restart the oven. You can also touch the ① main switch to reset.
Cancelling the oven setting	Switch off the ① main switch.
Changing the timer or time	Touch the ⏰ alarm symbol or the ⌚ time symbol Change the time using the arrows and then touch the ⏰ timer symbol or the ⌚ time symbol again.
Cancelling the alarm time	Touch the ⏰ timer symbol until the time reappears.

Switching off the oven

Switching off the oven manually	Switch off the ① main switch.
The oven switches off automatically	If the meal is not quite ready, enter a new cooking time using the arrow buttons and then restart the oven. If the meal is ready, touch the ① main switch. The displays are dark.
Cancelling a signal	Alarm signal - Touch the 🔔 timer symbol. Oven signal - Switch off the ① main switch.

Switching the oven on and off

Main switch

Notes

The ① main switch is used to switch the oven on and off. Touch the main switch for approximately 2 seconds.

- ❑ If you do not make any settings, the oven automatically switches off again after approximately 5 minutes.
- ❑ If you switch off the oven, the set time, an alarm time which is counting down, or possibly the residual heat indicator will remain active on the basic setting.

Automatic safety switch-off

If the oven setting is not changed for a long time, the safety switch-off function is activated. This switches off the oven.

Five minutes before the oven switches off, "5" appears in the temperature display. A signal will sound when the oven switches off. The "5" remains in the display until you touch the ① main switch symbol. You can then reset the oven.

The time after which the safety switch-off function is activated depends on the temperature or grill setting selected.

Cancelling the safety switch-off

The safety switch-off function will not be triggered if you have set a cooking time. This is useful, for example, if you wish to dry plums in the oven for ten hours.

Setting the oven

Set the oven by selecting a type of heating, temperature or grill setting for your dish.

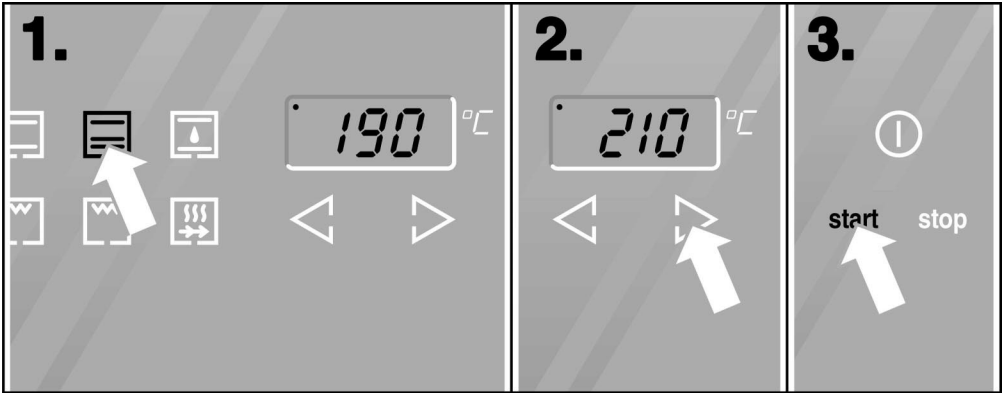
You can also set the cooking time. This is the time required to cook your meal in the oven. The oven will switch off automatically after this time.

If you enter the time when your dish should be ready, the oven switches on and off automatically. This means that you can leave the house in the morning and when you come back at 12.00 pm, for example, the food is ready.

The following tables show the appropriate settings for many dishes.

Setting the type of heating and the temperature

If you prepare a meal in the oven, you must always set a type of heating and the temperature or grill setting. The automatic roasting function is the exception to this rule.



1. Touch the symbol for the type of heating you require. The suggested temperature for this type of heating appears in the temperature display.

2. Set the temperature or grill setting using the arrows under the temperature display.

3. Touch the Start symbol.

Rapid heating

Touch the  rapid heating symbol if you wish to preheat the oven rapidly. You can do this before or after the oven has started. The rapid heating function does not work during radiant grilling or defrosting.

When the meal is ready

Touch the  main switch when the meal is ready. The oven switches off.

Notes

☐ You can use the arrows under the temperature display to make settings in 1 degree increments for a temperature between 30-100 °C and in 5 degree increments for temperatures between 100-300 °C.

☐ If you do not start the oven, it switches off automatically after approximately 5 minutes.

Heating up display

☐ You may call up the temperature at any time, provided the red dot is visible in the temperature display. To do this, touch the red symbol showing the type of heating set. If the red dot has gone out, the temperature has been reached.

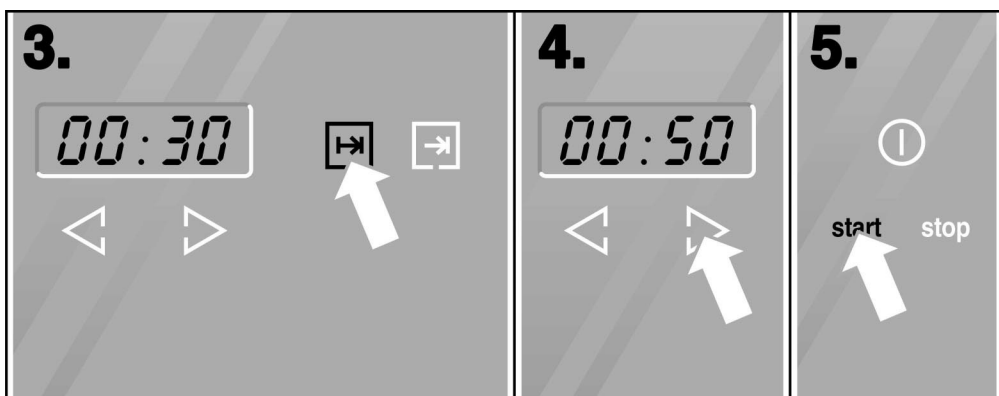
- ❑ The thermal inertia of the oven means that a temperature may be displayed during the heating up phase which differs from the actual oven temperature.

If the oven is to switch off automatically

Setting procedure

Set a cooking time for the type of heating, temperature or grill setting.

Make settings as described in points 1 and 2.



3. Touch the I→I cooking time symbol. A suggested cooking time of 30 minutes will be displayed.

4. Set the cooking time you require using the arrows under the clock display.

5. Touch the Start symbol or set an end time as described under "If the oven is to switch off automatically".

When the time has elapsed

A signal sounds when the time has elapsed. The oven switches off automatically. 0:00 is shown in the clock display and the red I→I cooking time symbol flashes.

Cancel signal prematurely

Touch the I→I cooking time symbol.

If the meal is not quite ready

Set another cooking time using the arrows and restart the oven if the meal is not quite ready.

If the meal is ready

Touch the ⏻ main switch.

Correction

Once the oven has been started you may change the temperature at any time and then restart it.

To change the cooking time: touch the **I→I** cooking time symbol and change the cooking time, then restart.

To change the type of heating: press the Stop button, select a new type of heating and restart the oven.

Cancelling the setting

Notes

Touch the **Ⓢ** main switch.

- ☐ You can set any time between 1 minute and 23 hours, 59 minutes.
- ☐ The alarm time counts down in the clock display. If you wish to know how much longer the meal will take, touch the **I→I** cooking time symbol. The cooking time appears in the clock display for a few seconds. You can press the **→I** end time symbol to find out when the dish will be ready.
- ☐ If you press and hold the arrow symbols, the clock display will be shown in ten minute increments. Touch the arrow symbols only briefly if you wish to set a time between these increments.
- ☐ A set alarm time continues to count down even if you switch off the oven using the **Ⓢ** main switch.

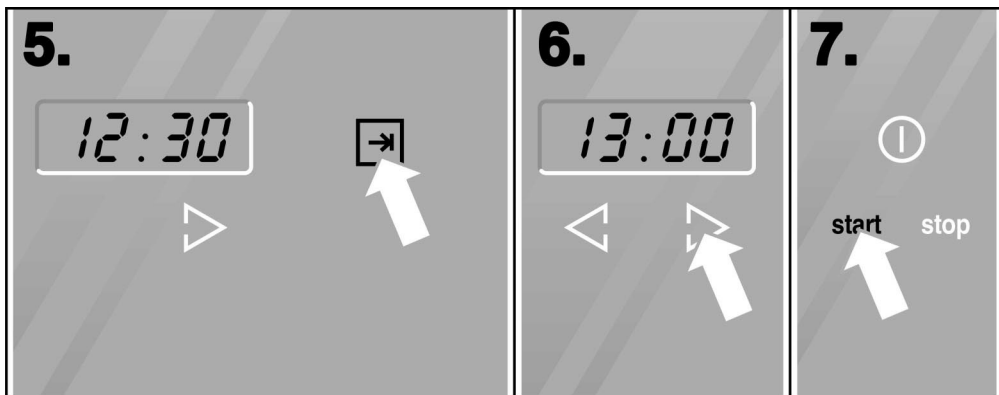
If the oven is to switch on and off automatically

You have important appointments to keep, but the food must still be ready at the right time. It is quite simple. You can set the oven so that it switches on automatically and switches off at the required time.

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

Setting procedure

Make the settings as described in points 1 to 4. Now enter the end time. This is the time when the meal should be ready.



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

6. Set the new end time using the arrows under the clock display.

7. Touch the Start symbol.

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

When the time has elapsed

A signal sounds when the time has elapsed. The oven switches off. 0:00 is shown in the clock display and the red → cooking time symbol flashes.

If the meal is not quite ready

Set another cooking time using the arrows and restart the oven.

If the meal is ready

Touch the ① main switch if the meal is ready.

Correction

The end time may be changed at any point before the oven starts.

After the oven has started: touch the Stop symbol. Every time you touch Stop, you go back a step. This allows you to correct the setting. Then restart the oven.

Cancelling the setting

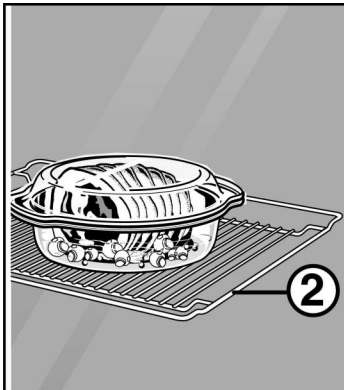
Touch the ① main switch.

Note

- ❑ The alarm time counts down in the clock display. You wish to know when the meal will be ready. This is done by touching the → end time symbol. The end time appears in the clock display for a few seconds.

Example

1 kg beef pot roast from the “Meat” table,
 Conventional heat, 230 °C, 90 minutes.



Place the covered roasting dish containing the 1 kg pot roast onto the wire grill on level 2.

1.



1. Touch the  Conventional heat symbol. 170 °C appears in the temperature display.

2.



2. Set 230 °C using the  arrow under the temperature display.

3.



3. Touch the  cooking time symbol.

4.



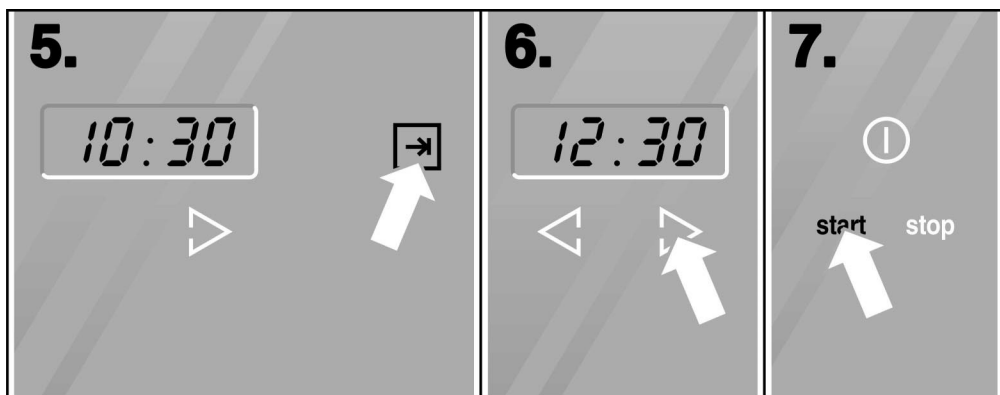
4. Set a time of 1 hour and 30 minutes using the  arrow under the clock display.

5.



5. Touch the Start symbol. The oven will switch off after 1 hour and 30 minutes.

Imagine - it's 9.00 a.m. You have important appointments to keep. The pot roast must be ready by 12:30 p.m. Make the settings as described in points **1** to **4** and then enter the end time.



5. Touch the → end time symbol. The roast would be ready by 10:30 a.m.

6. Set 12:30 using the arrow under the clock display.

7. Touch the Start symbol. The oven will switch on automatically at 11:00 a.m and switch off at 12:30 p.m.

Tables and tips

This table contains a selection of dishes and the optimal 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 on 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 tins

It is best to use dark baking tins.

Always place the cake tin on the wire grill.

Tables

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

The 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.

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.

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Bowl/Vienna ring/ cake tin	2		160-180	50-60
Sponge cake, delicate (e.g. pound cake)	Bowl/Vienna ring/ cake tin	2		140-160	60-70
Short pastry base with edge	Springform	1		170-190	25-35
Cake base made from sponge mixture	Fruit cake base	2		150-170	20-30
Sponge cake	Springform	2		160-180	30- 40
Fruit or cheese cake, short pastry*	Dark springform cake tin	1		180-200	70-90
Fruit cake, fine sponge mixture	Springform cake tin/ bowl mould	2		160-180	50-60
Savoury cakes* (e.g. quiche/onion tart)	Springform	1		200-220	40-50

* *Allow cakes to cool in the oven for approx. 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	3		170-190	20-30
	Baking tray + universal pan**	2+4		160-180	35-45
Sponge or yeast pastry with fruit topping	Baking tray	3		170-190	40-50
	Baking tray + universal pan**	2+4		160-180	50-60
Swiss roll (preheat)	Baking tray	2		180-200	15-20

Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Plaited loaf with 500 g flour	Baking tray	3		180-200	25-35
Stollen with 500 g flour	Baking tray	3		150-170	65-75
Stollen with 1 kg flour	Baking tray	3		140-160	85-95
Strudel, sweet	Universal pan	2		180-200	60-80
Pizza	Baking tray	3		200-220	25-35
	Baking tray + universal pan**	2+4		160-180	35-45

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

** Always place the universal pan above the baking 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		280	8
				200	+35-45
Sour dough bread made from 1.2 kg flour* (preheat)	Universal pan	2		280	8
				200	+40-50
Bread rolls (e.g. rye rolls)	Baking tray	4		200-220	20-30

* Never pour water directly into a hot oven.

Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits*	Baking tray	3		160-180	10-25
	Baking tray + universal pan	2+4		140-160	25-35
	2 baking trays** + universal pan	1+3+4		140-160	30-40
Meringue	Baking tray	3		80-100	100-150
Cream puffs	Baking tray	2		210-230	30-40
Macaroons*	Baking tray	2		110-130	30-40
	Baking tray + universal pan	2+4		110-130	35-45
	2 baking trays** + universal pan	1+3+4		110-130	40-50

Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Puff pastry*	Baking tray	3		180-200	20-30
	Baking tray + universal pan	2+4		180-200	25-35
	2 baking trays** + universal pan	1+3+4		180-200	35-45

* Always place the universal pan above the baking tray when you are cooking on two levels at once. Always place the universal pan in the central shelf position when you are cooking on three levels at once. The top tray can be removed beforehand.

** You can obtain baking trays as optional accessories from your local specialist.

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 light at the bottom.	Insert it on a lower level or use intensive heat  next time.

You wish to bake in light-coloured tins.

Light-coloured tins are less suitable for baking, as they tend to reflect the heat.

When baking pastries which require considerable bottom heat, it is best to use the intensive heat setting . For other pastries, such as sponge cakes, 3D Hot air  can also be selected. The baking time will be prolonged, however.

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.

The biscuits or cake will not come off the baking tray.

Place the tray back into the oven again for a short period. Now loosen the biscuits immediately. Next time line the baking tray with non-stick baking paper.

The cake will not come out when tipped upside down.

Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin.

You have measured the oven temperature using your own thermometer and find that the values deviate.

The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results.

The pastry is unevenly browned.

Select a slightly lower temperature to ensure that the pastry is baked more evenly. Sensitive pastry should be baked using top and bottom heat  and on one level. Baking paper that protrudes over the food can influence the air circulation. For this reason, always cut the baking paper to fit the baking tray.

The fruit cake is too light on 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. Cakes that are inserted at the same time will not necessarily be ready at the same time. Allow the cake at the bottom of the oven to bake for 5 or 10 minutes longer at the end or, alternatively, put it in the oven earlier.

Condensation occurs when baking wetter cake mixtures.

Baking may result in the formation of water vapour, which escapes from above or below the door handle depending on the handle type. The water vapour may settle on the control panel or the fronts of the surrounding furniture, where it will drip off as condensation. 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 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.

Meat weighing more than 1.5 kg should be turned half way through the cooking time.

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

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. When grilling a single piece, it is best to place the meat in the centre of the wire grill.

In addition, insert the universal pan on level 1.

The meat juices are collected 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.

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 °C, Grill	Cooking time in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		230-250	90
	1.5 kg		2		230-250	100
	2 kg		2		230-250	110
Sirloin of beef	1 kg	Uncovered	2		220-240	70
	1.5 kg		2		210-230	80
	2 kg		2		200-220	90
Roast beef, medium rare*	1 kg	Uncovered	2		240-260	40
Steaks, well done		Wire grill	5		Setting 3	25
Steaks, medium rare		Wire grill	5		Setting 3	20

Meat	Weight	Ovenware	Level	Type of heating	Temperature °C, Grill	Cooking time in minutes
Pork without rind (e.g. neck)	1 kg	Uncovered	2		220-240	100
	1.5 kg		2		210-230	140
	2 kg		2		200-220	160
Pork with rind** (e. g. shoulder, leg)	1 kg	Uncovered	2		200-220	100
	1.5 kg		2		190-210	140
	2 kg		2		190-210	160
Smoked pork with bone	1 kg	Covered	2		230-250	80
Meat loaf	750 g	Uncovered	2		190-210	70
Sausage	approximately 750 g	Grill pan in the universal pan	4		Setting 3	15
Roast veal	1 kg	Uncovered	2		220-240	80
	2 kg		2		180-200	150
Leg of lamb without bone	1.5 kg	Uncovered	2		170-190	120

* Turn roast beef after half the cooking time. After cooking, wrap the roast beef in aluminium foil and leave in the oven to rest 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.

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 grill, you should also insert the universal pan on level 1. Place the grill pan into the universal pan so that the two parts overlap in the middle, as a splatter guard. To brush the food with meat juices, the two parts can be pushed together so that you have easier access to the juices.

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.

Turn whole poultry after two thirds of the grilling time.

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

Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Grill pan*	2		200-220	40-60
Chicken pieces	250 g each	Grill pan*	2		200-220	35-45
Whole chickens, 1 to 4	1 kg each	Wire grill	2		220-240	50-80
Duck	1.7 kg	Wire grill	2		190-210	90-100
Goose	3 kg	Wire grill	2		170-190	110-130
Young turkey	3 kg	Wire grill	2		180-200	80-100
2 turkey drumsticks	800 g each	Grill pan*	2		190-210	90-110

* Always place the grill pan in the universal pan.

Fish

The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, Grill	Cooking time in minutes
Grilled fish	300 g each	Grill pan*	3		Setting 2	20-25
	1 kg		2		190-210	60-70
	1.5 kg		2		180-200	70-80
Sliced fish (e.g. cutlets)	300 g each	Grill pan*	4		Setting 3	30-35

* Always place the grill pan in the universal pan.

Advice on roasting and grilling

The table does not contain specifications 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 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.

Soufflés, gratins, toast

Meal	Ovenware	Level	Type of heating	Temperature in °C, Grill	Cooking time in minutes
Sweet bakes (e.g. quark and fruit bake)	Casserole dish	3		170-190	40-50
Savoury bakes made from cooked ingredients (e.g. macaroni cheese)	Casserole dish, universal pan	3		210-230	30-40
		3		210-230	20-30

* The bake must be no higher than 2 cm.
** Always place the grill pan in the universal pan.

Meal		Ovenware	Level	Type of heating	Temperature in °C, Grill	Cooking time in minutes
Savoury bakes made from raw ingredients* (e.g. potato gratin)		Casserole dish or universal pan	2		160-180	55-65
			2		160-180	55-65
Browning toast	4 pieces	Wire grill or grill pan**	5		Setting 3	6-7
	12 pieces		5		Setting 3	4-5
Toast with topping	4 pieces	Wire grill or grill pan**	4		Setting 3	7-10
	12 pieces		4		Setting 3	5-8

* The bake must be no higher than 2 cm.

** Always place the grill pan in the universal pan.

Frozen foods

Please observe the instructions on the package.

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

Meal		Level	Type of heating	Temperature in °C	Cooking time in minutes
Fruit strudel*	Universal pan	3		180-200	40-50
French fries	Grill pan**	3		240-260	25-30
Pizza*	Wire grill	2		200-220	15-20
Pizza baguette*	Wire grill	3		200-220	20-25

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

** Always place the grill pan in the universal pan.

Note

The universal pan may become warped when baking frozen foods. This is caused by the considerable temperature fluctuations which affect the pan. This warping is eliminated during the baking process.

Special meals

This cooker allows temperature settings between 30 and 300 °C. The fine tuning enables you to produce creamy yoghurt at 40 °C just as well as a crusty pizza at 280 to 300 °C. Why not give it a try.

	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt made from 1 litre of milk	Cups or jars with Twist Off lids on the wire grill	1		40	6-8 hrs
Bring the milk (3.5 % fat) to the boil, then allow to cool to 45 °C. Stir in 150 g yoghurt culture, pour into cups or small jars with Twist Off lids and place uncovered on the wire grill. Preheat the oven to 45 °C for 5 minutes and then prepare as indicated.					
Pizza*, pancakes* (yeast dough with thin topping), preheat	Pizza dish or universal pan	1		300	7-12 mins.
		3		300	7-12 mins.
Meat in bread dough* Preheat to 280 - 300 °C	Universal pan	2		170-190	110-120 min.
750 g to 1 kg of meat and the same amount of bread dough.					
2 kg whole fish, e.g. fresh salmon	Grill pan**	2		280-300 95	10 mins. 50-60 mins.
Place the prepared fish on the grill pan. Preheat the oven to 280 - 300 °C. Start baking the fish at this temperature for 10 minutes, and then reduce the temperature to 95 °C.					
* Only use baking paper if it is suitable for these temperatures.					
** Always place the grill pan in the universal pan.					

The oven light switches on automatically when defrosting sensitive foods at 20 °C. In the 30 to 59 °C range, the oven light remains switched off. This gives best control.

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 in °C
Delicate frozen foods e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit etc.	Wire grill	2		20 °C
Other frozen foods* Chicken, sausage and meat, bread, bread rolls and other pastries	Wire grill	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, or dry it yourself.
- ☐ Line the baking tray and wire grill with baking paper or greaseproof paper.

Food	Level	Type of heating	Temperature °C	Cooking time in hours
600 g apple rings	2+4		50-80	approx. 5
800 g sliced pears	2+4		50-80	approx. 8
1.5 kg prunes or plums	2+4		50-80	approx. 10
200 g fresh herbs, washed	2+4		50-60	approx. 3

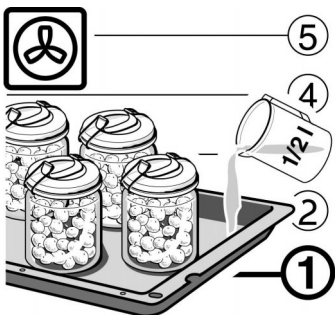
Note Turn very juicy fruit or vegetables several times. Once dried, remove the food from the paper immediately.

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 reduce the temperature or switch off the appliance, make sure that the contents of the jars are actually bubbling.

Setting procedure



- 1 Insert the universal pan on level 1. 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. Touch the 3D hot air symbol.
5. Set the temperature to 140 to 150 °C using the arrows under the temperature display.
6. Touch the Start symbol.

Preserving fruit

As soon as the contents of the jars begin to bubble, i.e. the bubbles rise in quick succession after approximately 30 to 40 minutes, reduce the temperature to 30 °C using the arrows.

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 preserved fruit. Switch off the oven using the ① main switch.

Fruit in 1-litre jars	After bubbling	
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

Preserving vegetables

As soon as the contents of the jars begin to bubble, reduce the temperature first to around 120 to 140 °C, and then to 30 °C using the arrows.

Vegetables with cold stock in 1-litre jars	After bubbling 120-140 ° C	Residual heat 30 °C
Cucumbers	-	approx. 25 minutes
Beetroot	approx. 30 minutes	approx. 30 minutes
Brussel sprouts	approx. 40 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 50 minutes	approx. 30 minutes
Peas	approx. 60 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.

Automatic roasting

Using automatic roasting, you will be able to produce delicious braised meals, juicy roasts and tasty stews without the need for turning or basting the meat which, in turn, keeps your oven cleaner.

The automatic roasting function is only suitable for roasting in a covered dish. For this reason, always use a roasting dish with a lid that closes properly.

Always insert the meal into the cold oven.

Roasting programmes

Meals Fresh	Suitable cookware	Programme number	Weight range	Add liquid
Joint of beef	Standing rib, shoulder, leg, braised beef	01	0.5 - 3.0 kg	Yes
Roast beef	Roast beef, standing rib	02	0.5 - 2.5 kg	No
Roast beef, English style	Roast beef, standing rib	03	0.5 - 2.5 kg	No
Joint of pork	Shoulder, neck, collar, leg, fillet, roast	04	0.5 - 3.0 kg	Yes
Crispy roast	Shoulder with rind, belly	05	0.5 - 2.5 kg	No
Roast veal	Shoulder, leg, joint, thigh, stuffed breast of veal	06	0.5 - 2.5 kg	Yes
Leg of lamb	Boneless legs	07	0.5 - 2.5 kg	Yes
Leg of lamb, pink	Boneless legs	08	0.5 - 2.5 kg	No
Poultry	Chicken, duck, goose, baby turkey	09	0.5 - 2.5 kg	No
Poultry legs	Chicken, turkey, duck, goose legs	10	0.3 - 1.5 kg	No
Turkey breast	Turkey breast, roast	11	0.5 - 2.5 kg	Yes
Mutton, venison	Shoulder, neck cut, breast	12	0.5 - 2.5 kg	Yes
Smoked pork, venison, small game	Leg of venison, rabbit	13	0.5 - 3.0 kg	Yes
Meat loaf	Meat loaf	14	0.3 - 3.0 kg	No

Meals Fresh	Suitable cookware	Programme number	Weight range	Add liquid
Stews	Beef rolls, Irish stew, Hungarian goulash	15	0.3 - 3.0 kg	Yes
Fish, steamed	Trout, perchpike, carp, whole cod	16	0.3 - 1.5 kg	Yes
Fish, baked	Trout, perchpike, carp, whole cod	17	0.5 - 1.5 kg	No

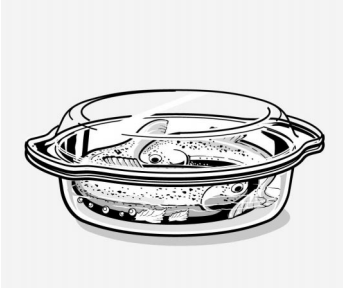
Meals Frozen	Suitable cookware	Programme number	Weight range	Add liquid
Joint of beef	Standing rib, shoulder, leg	18	0.5 - 2.0 kg	Yes
Roast beef	Roast beef, standing rib	19	0.5 - 2.0 kg	No
Joint of pork	Shoulder, neck, collar, leg, fillet, roast	20	0.5 - 2.0 kg	Yes
Roast veal	Shoulder, leg, joint, thigh, stuffed breast of veal	21	0.5 - 2.0 kg	Yes
Leg of lamb	Boneless legs	22	0.5 - 2.0 kg	Yes
Leg of lamb, pink	Boneless legs	23	0.5 - 2.5 kg	No
Poultry legs	Chicken, turkey, duck, goose legs	24	0.3 - 1.5 kg	No
Mutton, venison	Shoulder, neck cut, breast	25	0.5 - 2.0 kg	Yes
Venison, small game	Leg of venison, rabbit	26	0.5 - 2.0 kg	Yes

How to prepare your meal:

Meat

- ☐ Select a suitable dish with lid.
- ☐ Weigh the fresh or frozen meat. You will need to specify the total weight when setting the automatic roasting function.
- ☐ The roasting table indicates whether or not you need to add liquid to your meal. If so, pour enough liquid, e.g. stock or wine, to cover the bottom of the empty dish.
- ☐ Season the meat and place it into the dish.

Fish



Stew

☐ Place the sealed dish onto the wire grill on level 2.

☐ Select a suitable dish with lid.

☐ Weigh the fish. You will need to specify the total weight when setting the automatic roasting function.

☐ Wash, sour and salt the fish as usual.

☐ Steamed fish: Pour liquid, e.g. wine and lemon juice, into the dish up to a height of approx. ½ cm.
Fried fish: Turn the prepared fish in flour and coat it with melted butter.

☐ Place the sealed dish onto the wire grill on level 2.

Note:

The fish will be cooked best when lying in the dish in “swimming position”.

You can combine various types of meat with fresh vegetables.

☐ Cut the meat into bite-sized pieces. Chicken pieces do not need to be cut.

☐ Add between the same and twice the amount of vegetables to the meat.

For example, you may add between 0.5 kg and 1 kg of fresh vegetables to 0.5 kg of meat.

☐ Weigh the meat or, with vegetarian stews, the vegetables. You will need the weight specifications in order to set the automatic roasting function.

☐ Add between one eighth and one quarter of a litre of liquid.

☐ Place the sealed dish onto the wire grill on level 2.

What weight do I specify?

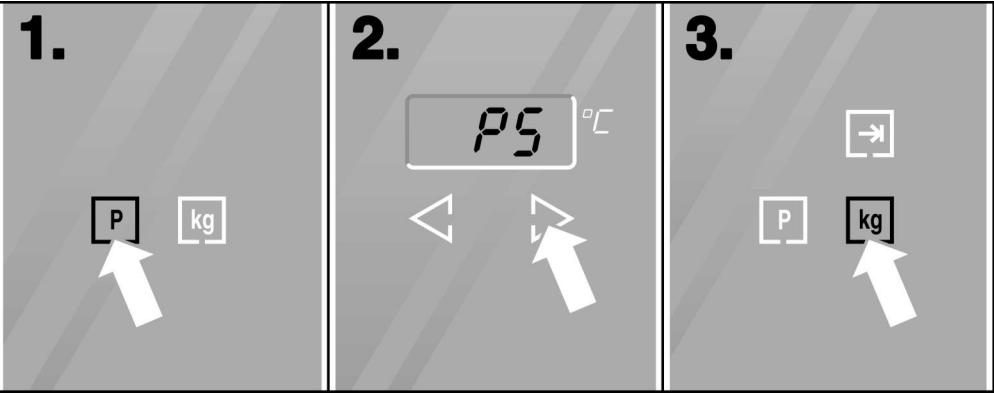
Meals	Input
Roasts and poultry	Weight of meat
Meat loaf	Total weight
Stews: - vegetarian (vegetable soup) - with meat	Weight of vegetables Weight of meat
Drumsticks	Weight of the heaviest drumstick
Fish	Total weight of fish

How long will the meal take to cook?

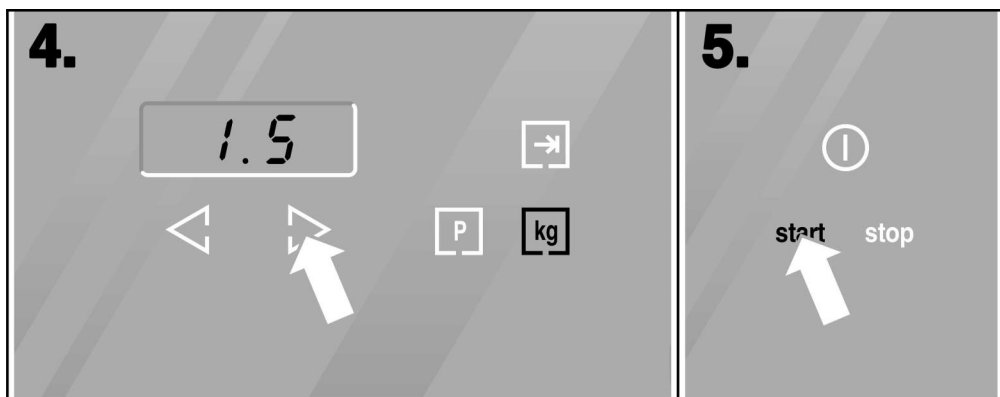
If you wish to know beforehand how long the meal will take to cook, you must set the program you require as described in points 1 to 5. The cooking time will then appear in the clock display. You may cancel the program by touching the Ⓢ main switch symbol.

Setting procedure

Select the appropriate program from the roasting table.



1. Touch the P program symbol. A suggested temperature of P1 appears in the temperature display.
2. Set the program number using the arrows under the temperature display.
3. Touch the kg weight symbol.



4. Set the weight using the arrows under the clock display.

5. Touch the Start symbol.

When the time has elapsed

A signal sounds when the time has elapsed. The oven switches off automatically.

Cancelling the setting

Touch the ① main switch.

Notes

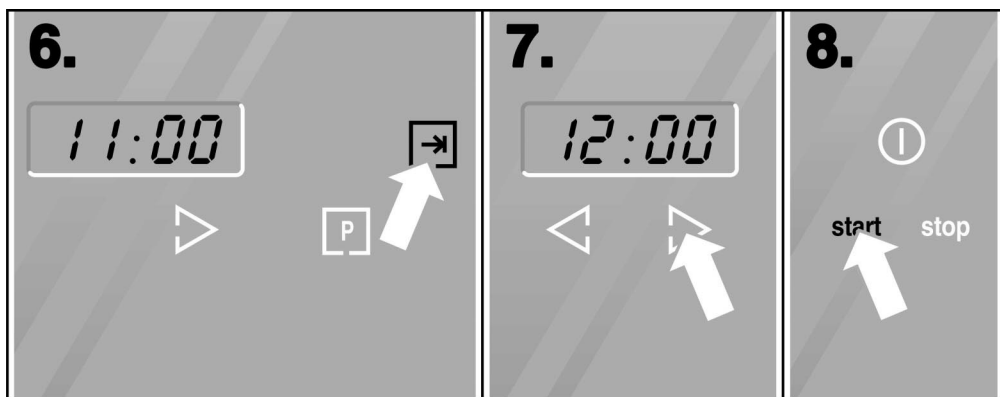
- ❑ The alarm time counts down in the clock display. If you wish to know how much longer the program will take, touch the I→I cooking time symbol. The cooking time appears in the display for a few seconds.

The oven is to switch on and off automatically

Only use fresh meat or fresh fish.

Do not leave the food to stand in the oven for too long. Meat and fish will spoil easily when not in the refrigerator.

Make the settings as described in points **1-4** and then proceed immediately with points **6** to **8**.



6. Touch the → end symbol.
The end time appears in the display.
This represents the time when the program will switch off. Change this to a later time.

7. Set the new end time using the arrows under the clock display.

8. Touch the Start symbol.

The automatic roasting function switches on and off automatically. The clock display shows the time remaining before the oven is due to switch on. The time then begins to count down.

When the time has elapsed

A signal sounds when the time has elapsed. The oven switches off.

Clearing the program

Touch the ① main switch symbol.

Note

❑ The end time will appear for a few seconds if you touch the → end symbol.

Advice on automatic roasting

Your roast/poultry is not within the specified weight range.

The weight range is deliberately restricted, as it is often the case that a suitably large roasting dish is not available for particularly roasts. Prepare large pieces using □ top/bottom heating or ☒ grilling with circulating air.

The pot roast looks good, but the sauce is too dark.

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

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

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

The roast is too dry on top.

Always use bakeware with a lid that closes properly. Very lean meat will stay juicy if you cover the meat with strips of bacon.

You wish to roast or fry several chicken or turkey legs at the same time.

Only use legs of a similar size. Enter the weight of the heaviest leg. If, for example, you wish to roast two turkey legs of 1.4 kg and 1.5 kg, set the weight to 1.5 kg.

You wish to prepare stuffed poultry.

Only poultry that is not stuffed is suitable for preparation with automatic roasting. Stuffed poultry is best cooked uncovered on the wire grill. To this end, refer to the application table for poultry.

The stew looks good, but the meat is too pale.

Next time, arrange the diced meat around the edge of the dish and pour the vegetables into the middle.

The vegetables in the stew are too hard.

Normally, you set the weight of the meat when cooking stews, which leaves the vegetables crunchy. If you like the vegetables to be a little softer, set the combined weight of the meat and vegetables next time.

You wish to use a stainless steel roasting dish.

The suitability of stainless steel cookware for automatic roasting is limited, as the shiny surfaces tend to reflect the heat radiation. This will leave your pot roast looking pale and the meat may not be cooked through. If you do wish to use a stainless steel roasting dish, remove the dish lid at the end of roasting and brown the meat by cooking at grill stage 3  for another 8 to 10 minutes.

You could smell burning whilst roasting, but the roast looks good.

The lid of the roasting dish does not close properly or the meat expanded during roasting and lifted up the lid. Next time, use a lid which closes properly and ensure that there is a gap of at least 3 cm between the meat and the lid.

You wish to steam or roast several whole fish at the same time.

Only use fish of a similar size. Enter the total weight. If, for example, you wish to bake two trout of 0.6 kg and 0.5 kg, set the total weight to 1.1 kg.

- You wish to prepare a vegetarian stew.

When preparing vegetable soups using automatic roasting, ensure that "firm" vegetables only are used, such as carrots, green beans, white cabbage, celery and potatoes. The smaller the vegetables are cut, the softer they will become. Cover the vegetables with liquid to prevent them from becoming too brown on top.

You wish to prepare frozen meat.

Season the frozen meat in exactly the same way as fresh meat.
It is not possible to delay the start of the program.
The prepared meat would defrost during the waiting period.

Basic settings

Your oven has several basic settings. You can adapt these settings to your own preferences.

Basic setting number	Option 1	Option 2	Option 3
In 1 Time in the clock display	The time is always displayed*	The time is not displayed unless the oven is switched on	--
In 2 Residual heat indicator	The residual heat in the oven is displayed*	The residual heat in the oven is not displayed	--
In 3 Duration of the signal when the set time has elapsed	Short	Medium*	Long
In 4 There is a delay between the adjustment increments before the values are accepted.	5 secs.	7.5 secs.*	10 secs.

Basic setting number	Option 1	Option 2	Option 3
In 5 The cooling fan runs until the oven has reached a certain temperature.	Short 140 °C	Medium* 110 °C	Long 80 °C
In 6 Follow-on mode**. You can enter two different heating types, temperatures and cooking times.	On	Off*	--

* Factory settings.

** Before changing the follow-on mode setting to “On”, please read the “Follow-on mode special settings” section for details of what will change when you alter a setting.

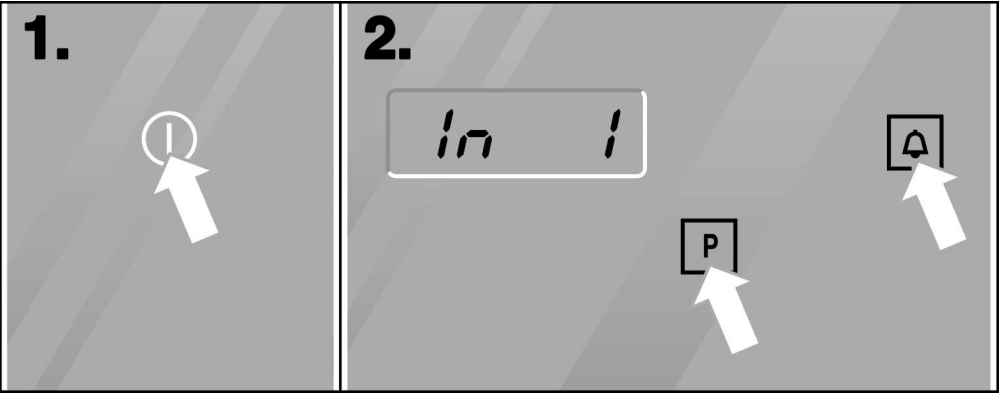
You can of course also leave the basic settings unchanged initially, and then change one or other of the settings at a later date once you have got used to your oven.

Changing the basic settings

The table indicates the possible settings.

Read through all six basic settings and consider which settings you wish to change.

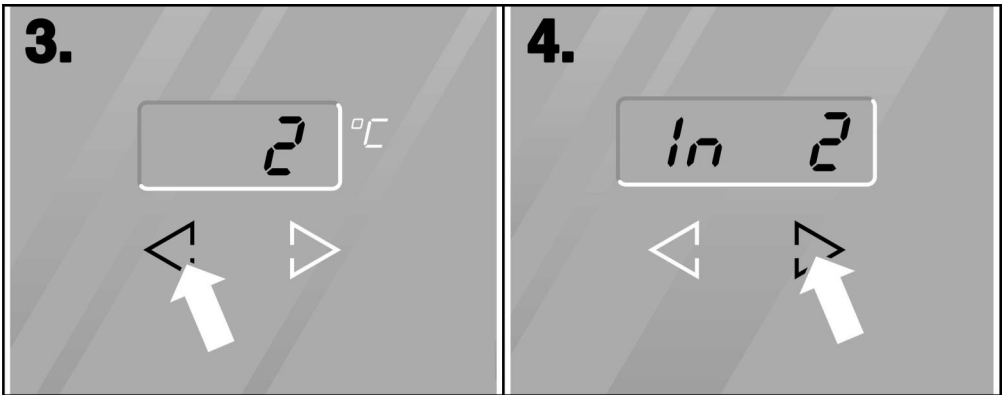
Procedure



1. Touch the ⓘ main switch symbol.

2. Touch the P program symbol and the 🔔 alarm symbol simultaneously until both symbols light up in red. If only one symbol lights up, start again from the beginning and ensure that P and 🔔 are pressed simultaneously.

The basic setting number will appear in the clock display. The temperature display shows the factory settings. These can now be changed.



3. Change the basic setting using the arrows under the temperature display.

4. Use the arrows under the clock display to select the next basic setting you wish to change.

Change the setting as described in point 3, or select the next basic setting using the arrows under the clock display.

5. Touch the Start symbol. The settings will be stored.

Special follow-on mode setting

You may select a follow-on mode for your oven. This means that you may select two types of heating and two cooking times simultaneously. This is perfect, for example, if you wish to grill your bake once it has been cooked so that it turns crispy.

“Follow-on mode on” must be selected in the basic settings.

Setting procedure

You can read about how to set the type of heating, temperature and cooking time in the Oven section.

1. Set the first type of heating, temperature and cooking time.
2. Set the second type of heating, temperature and cooking time or set the same type of heating again and a second temperature and cooking time.
3. Now touch the Start symbol. The entire cooking time will be displayed. The symbol showing the first type of heating set lights up in red and the symbol showing the second type lights up in white.

The oven starts. The first setting runs down. A short signal will sound at the end of the first setting. The light for the first type of heating goes out and that for the second type changes to red.

When the time set has elapsed

A signal sounds when the time has elapsed. The oven switches off.

Correction

Once the oven has started, the first type of heating, temperature and cooking time set cannot be corrected. The oven must be reset.

A short signal will sound when the first cooking time has elapsed. You can now change the settings at any point, as described in the “Switching off the oven automatically” section.

Note

- ☐ In the follow-on mode you can also extend the end time so that the oven switches on and off automatically.

Caution

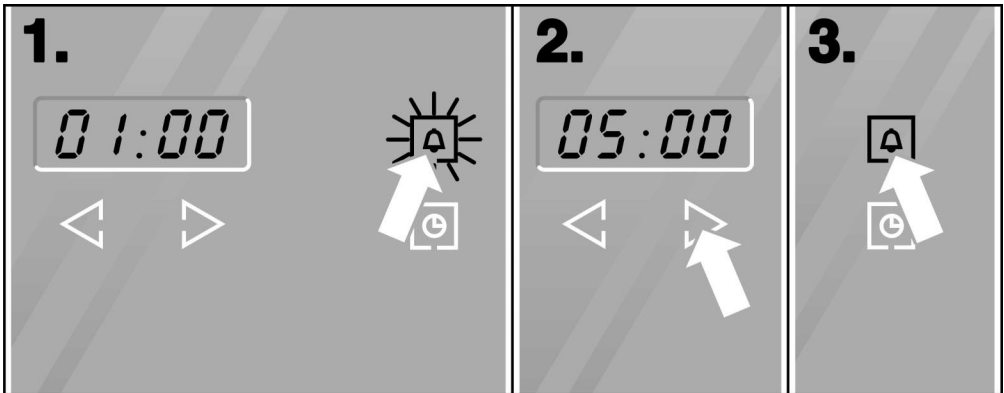
If you are only setting one type of heating, temperature and cooking time, you will not be able to change the type of heating once the oven starts. The oven must be reset.

The timer

The timer may be used independently of the other settings. For example, you may use the automatic roasting function for your pot roast and use the timer to set the cooking time for your pasta.

The timer also features a special acoustic signal. This means that you can tell whether the set time on the timer has elapsed or the automatic roasting function is complete.

Setting procedure



1. Touch the  alarm symbol. A suggested value of 1 minute appears in the display.

2. Set the alarm time using the arrows under the clock display.

3. Touch the  alarm symbol again.

The set time counts down visibly in the clock display.

When the time has elapsed

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

Correction

Touch the  alarm symbol. Change the time using the arrows. Touch the  alarm symbol again.

Cancel

Touch the  alarm symbol until the time re-appears.

Note

 You can set a time of up to 99 minutes.

- ❑ If you press and hold the arrow symbols, the time will be shown in ten minute increments. Touch the arrow symbols only briefly if you wish to set a time between these increments.

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.

Control panel

Where possible, the control panel should only be cleaned when the oven is switched off, otherwise you could accidentally alter the settings.

Accessories

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

The grill pan accessories can be placed into the universal pan and allowed to soak or may be cleaned in a dishwasher.

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.

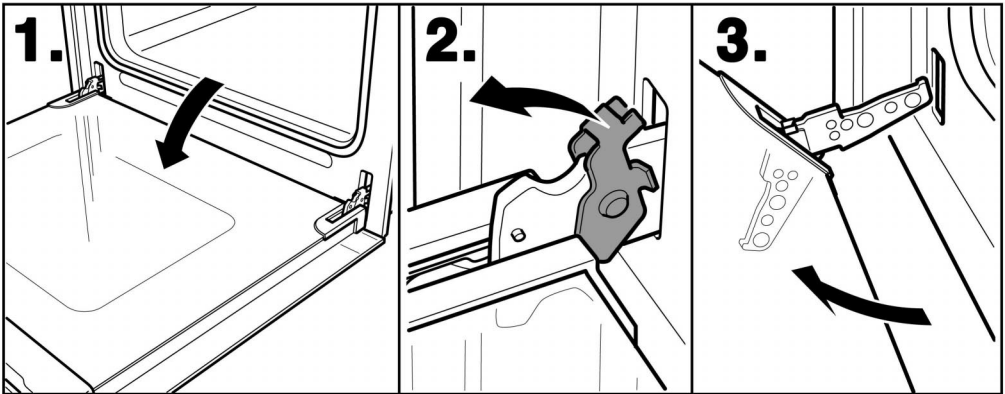
For ease of cleaning

❑ The oven light can be switched on for ease of cleaning. This is done by touching the  oven light symbol. The oven lighting will switch off automatically after approximately 10 minutes.

❑ The oven door can be removed:

1. Open the oven door completely.
2. Swing the two catch levers upwards as far as possible.
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

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

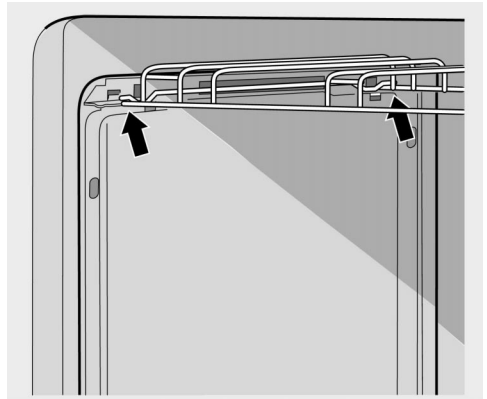
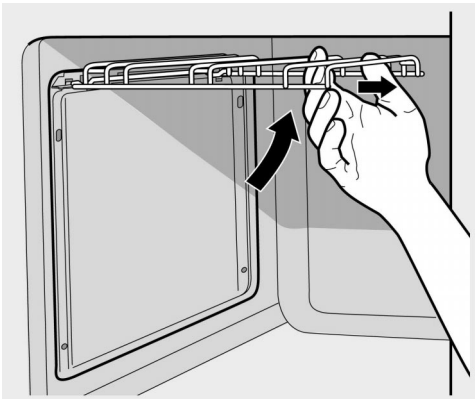
Notes

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

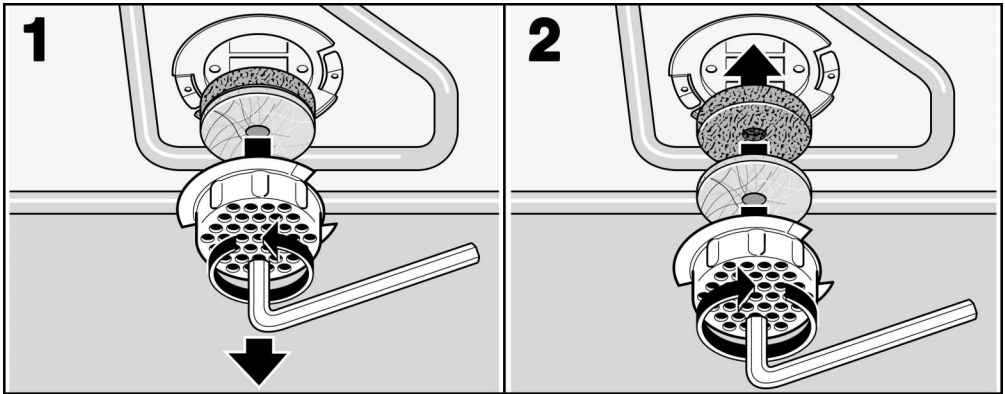
Unhook the racks and clean them using a detergent solution and sponge or nylon cleaning sponge for stubborn dirt. Reinstall the racks once they have been cleaned.



Steam filter

The oven ceiling features a steam filter. This serves to filter particles of fat from the exhaust air and thus reduce unpleasant odours.

The filter needs cleaning from time to time.



This is what to do

1. Turn the filter to the left by hand or using an Allen key (6 mm) and remove, Fig. 1.

2. Remove both filter inserts.

The filter and the thin filter insert can be cleaned using washing-up liquid or in the cutlery basket of your dishwasher. The thicker filter insert must not be cleaned. The coating could be damaged.

3. Re-attach the filter and filter insert. First place the thin filter insert, and then the thicker one, into the filter.

4. Turn the filter to the right by hand or using an Allen key and screw in tightly.

The filter must be inserted exactly as shown in Fig. 2. Only then can it be re-fitted securely.

Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service.

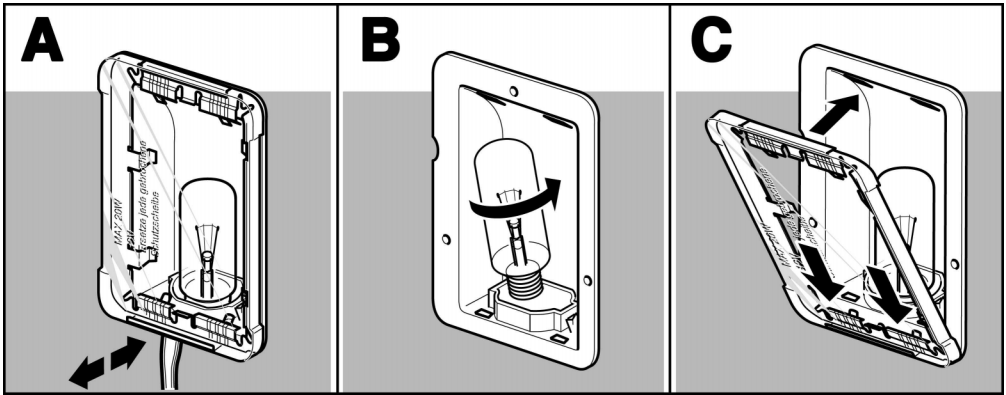
Problem	Possible cause	Comments/remedy
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	The oven is switched off.	Touch the ① main switch.
	Power failure.	Check whether the kitchen light switches on.
"12:00" flashes in the display.	Power failure.	Reset the time.
A "5" lights up in the temperature display.	The oven was operated for a long period without the setting being changed. The safety switch-off was activated.	Touch the ① main switch.
An "E" appears in the temperature display and a signal sounds.	The Start symbol has been touched continuously for longer than 10 seconds. The oven will switch off.	Touch the ① main switch.
An "E" and the temperature flash alternately in the temperature display.	One or more symbols have been touched for longer than 10 seconds.	Stop touching the symbols.
The "E-1" or "E-4" error messages appear in the temperature display.	The temperature sensor has failed. The oven no longer heats up.	Wait a while. The error message will be cleared and the oven will heat up again. If this does not happen, call the after-sales service.
The "E-3" error message appears in the temperature display.	The electronic circuits have overheated.	The cooling fan is operating. Once the electronics have cooled, "E-3" will disappear. The oven must be restarted.
Error messages above "E-5".	Internal fault with the oven.	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 right-hand oven light

If the oven light fails, it must be replaced. 25 watt heat-resistant spare bulbs can be obtained from the after-sales service or specialist shops. 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. Remove the glass cover. To do this, simply insert a spoon handle and turn the spoon – Fig. A.
4. Unscrew the oven light in an anti-clockwise direction and replace it with a light of the same type and watt specification – Fig. B.
5. Insert the glass cover again – Fig. C. Make sure that all the springs click into place.
6. Remove the tea towel.
7. Switch on the fuse again and reset the time.

Replacing the oven light on the ceiling



Replacing the glass cover

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. 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.

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.
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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.

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.

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 standards

Baking

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

	Ovenware and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls*	Baking tray	3		170-190	15-30
	Baking tray	3		160-180	15-30
	Baking tray + universal pan	2+4		140-160	35-45
	2 baking trays** + universal pan	1+3+4		140-160	40-50

Ovenware and notes		Level	Type of heating	Temperature in °C	Baking time in minutes
Small cakes*, 20 per baking tray (preheat)	Baking tray	3		180-200	15-25
	Baking tray	3		150-170	15-25
	Baking tray + universal pan	2+4		150-170	25-35
	2 baking trays** + universal pan	1+3+4		150-170	30-40
Moist sponge cake	Springform	2		160-180	30-40
Yeast cakes on a baking tray*	Baking tray	3		170-190	40-50
	Baking tray + universal pan	2+4		160-180	50-60
German apple pie	2 wire grills** + 2 tinplate springform cake tins Ø 20 cm	1+3, placed diagonally		170-190	70-80
	1 wire grill + 2 tinplate springform cake tins Ø 20 cm	1		190-210	70-80
		In the centre alongside one another			

* Always place the universal pan above the baking tray when you are cooking on two levels at once. Always place the universal pan in the central shelf position when you are cooking on three levels at once. The top tray can be removed earlier.

** You can obtain baking trays and wire grills as optional accessories from your local specialist shop.

Grilling

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

Meal	Ovenware	Level	Type of heating	Grill setting	Cooking time in minutes
Browning toast (10 mins. preheating)	Wire grill	5		Setting 3	30-120 secs.
Beefburger, x 12*	Wire grill	4		Setting 3	25-30

* Turn half way through the cooking time.