

Household Appliances

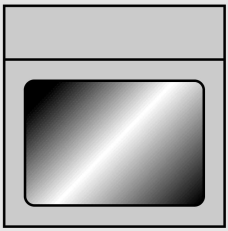

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Table of contents

Important information 5

Before installation 5

Safety information 6

Reasons for damage 6

Your new cooker 7

The control panel 7

Function selector 8

Temperature selector 8

Control buttons and display panel 9

Push-in control knobs (according to models) 9

Types of heating 9

Oven carriage and shelving accessories 11

Cooling fan 12

Before using for the first time 13

Heating up the oven 13

Pre-cleaning the accessories 13

Setting the oven 14

Setting procedure 14

If the oven is to switch off automatically 15

If the oven is to switch on and off automatically 16

Rapid heating 17

Setting procedure 17

Time 18

Setting procedure 18

Timer 19

Setting procedure 19

Table of contents

Basic settings **20**

Changing the basic settings 21

Childproof lock **22**

Care and cleaning **22**

Oven exterior 22

Oven 23

Cleaning function 24

Cleaning the glass panels 24

Seal 25

Accessories 25

Troubleshooting **26**

Replacing the oven light 26

After-sales service **27**

Packaging and old appliances **28**

Tables and tips **28**

Cakes and pastries 28

Meat, poultry, fish 32

Tips for roasting and grilling 35

Bakes, gratins, toast 35

Defrosting 36

Drying 36

Preserving 37

Energy saving tips 39

Acrylamide in food **39**

What can you do? 40

Test dishes **41**

Important information

Read this instruction manual carefully. Only then will you be able to operate your cooker safely and correctly.The manufacturer does not accept any responsibility if the instruction manual is not followed.

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.
This instruction manual is for use with both, ovens and cookers. If your appliance is a cooker the operation of the hob is explained in the manual of the hob.

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.

Before using the appliance for the first time, you must ensure that the domestic electrical system is earthed and meets all the current safety regulations. An authorized electrician should install and connect your appliance.
Use of this appliance without an earth connection or incorrectly installed can cause serious injuries (injuries or electrocution), although this is very rare
The manufacturer does not accept any responsibility for any inappropriate use or for any injury caused by incorrect electrical installation.

Safety information

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

Hot oven



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 us.

In case of malfunction, disconnect the appliance from the mains.
Call the after-sales service.

Reasons for damage

Baking sheet or aluminium foil on the oven floor

Do not place baking sheets on the oven floor. Do not line the oven floor with aluminium foil.
This causes heat to accumulate. 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.

Cooling with the oven carriage open

Only leave the oven to cool with the door closed. Even if you only leave the oven carriage 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 carriage 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 carriage as a seat

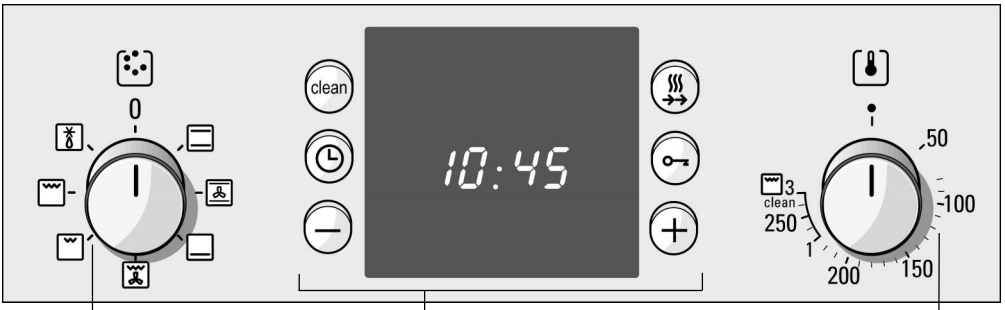
Do not stand or sit on the open oven carriage.

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.



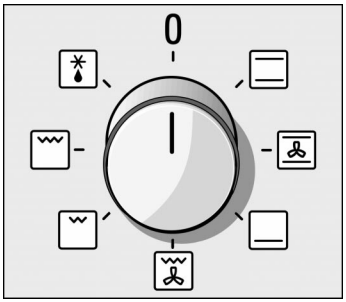
Function selector

Display panel and control buttons

Temperature selector

Function selector

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

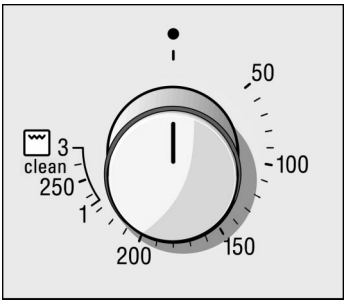


Settings	
⊟	Conventional heat
⊡	Hot air
⊟	Bottom heating
⊡	Hot air grilling
⊓	Radiant grill - small area
⊓	Radiant grill - large area
⊡	Defrosting

When you select a function, the oven light switches on.

Temperature selector

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



Temperature	
50 - 270	Temperature range in ºC

Grill ⊓	
1	Low grill
2 = 250	Medium grill
3	High grill
clean	Cleaning function

Grill settings

You can select a grill setting on the radiant grill ⊓ using the temperature selector.

Control buttons and display panel



Minus button –	Use this button to reduce the values set.
Plus button +	Use this button to increase the values set.
Clock button ◷	Use this button to set the time, the cooking time for the oven ⊢→ and the end time →⊣
Key button ⊶	Use this button to switch the childproof lock on and off.
Button clean	Use this button to set the cleaning function for the self-cleaning components in the oven.
Rapid heating button ⇶	Use this button to heat up the oven particularly quickly.

The values set can be seen in the display panel.

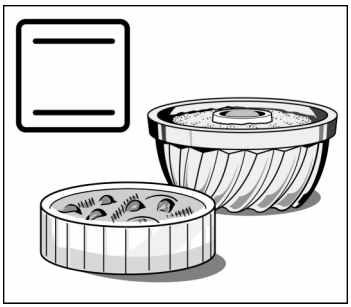
Push-in control knobs (according to models)

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

The function selector can be turned clockwise or anticlockwise, whereas the temperature selector can only be turned clockwise.

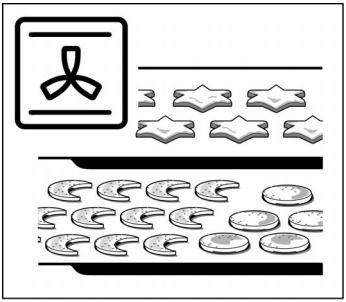
Types of heating

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



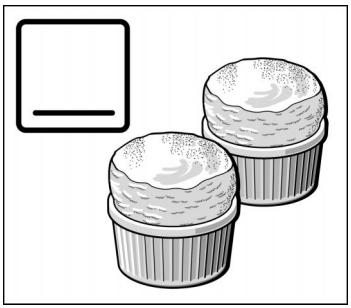
Top/bottom heating

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/bottom heating is also suitable for cooking lean roasts of beef, veal and game.



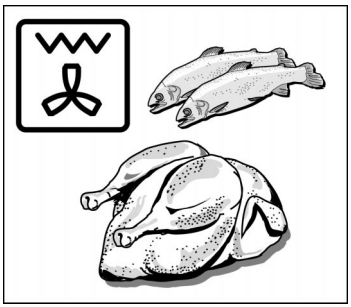
Hot air

A cooling fan in the oven's back wall distributes the heat in a uniform manner throughout the oven.
Using hot air, it is possible to bake cakes and pizza on two shelves. The required oven temperatures are lower than those for top/bottom heating.
Hot air is ideal for drying food.



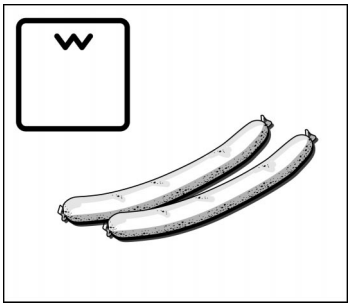
Bottom heating

You can reheat or brown meals using bottom heating. It is also suitable for making jam and marmelade.



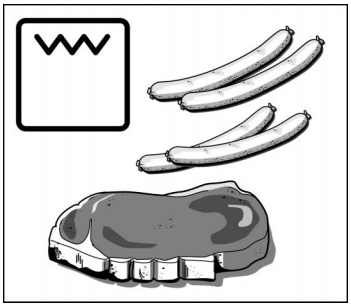
Hot air grilling

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.



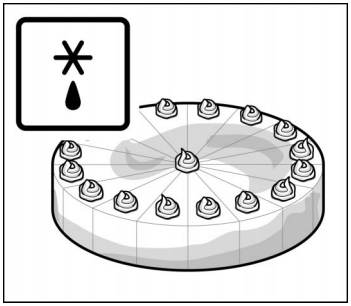
Radiant grill - small area

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.



Radiant grill – large area

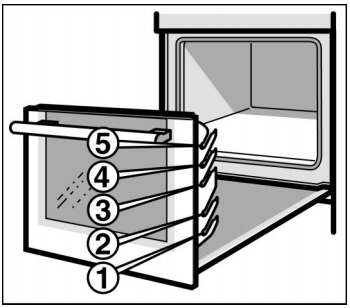
The entire area under the grill element becomes hot. This is ideal if you wish to cook several steaks, sausages, fish or slices of toast.



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.

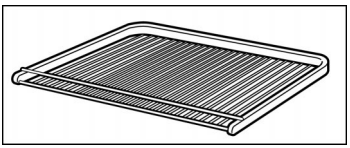
Oven carriage and shelving accessories



The shelf can be inserted at 5 different heights. The shelf must be inserted into the hooks on the left-hand and right-hand sides of the oven.

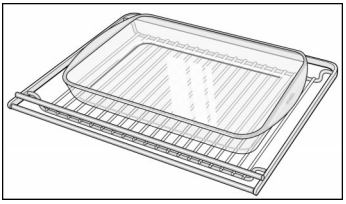
Accessories

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



Wire rack

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

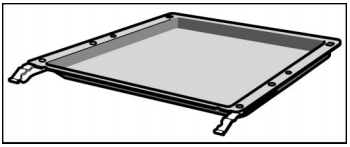


Glass casserole dish

For all types of baked meats and fish.

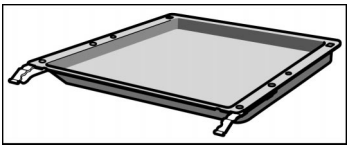
Always use with the wire grille.

Place the glass casserole dish in the centre of the wire grille for a perfect roast.



Aluminium tray

for cakes and biscuits.



Enamel tray

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 rack.

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.

Firstly, check to see if the ◷ symbol and three zeros are flashing in the display.

If the ◷ symbol and three zeros are flashing in the display

Set the time.

1. Press the ◷ clock button.
   12:00 appears and the ◷ clock symbol flashes.
2. Set the time using the + or – button.

The time selected is adopted after a few seconds. The cooker is now ready for use.

Heating up the oven

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

Method

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 oven

You have various options for setting the oven.

Switching off the oven manually

When your meal is ready, switch off the oven yourself.

The oven switches off automatically

You can leave the kitchen for a long period.

The oven switches on and off automatically

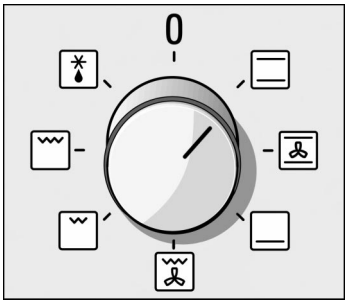
You can put your meal in the oven in the morning, for example, and set the oven so that your meal is ready at midday.

Tables and tips

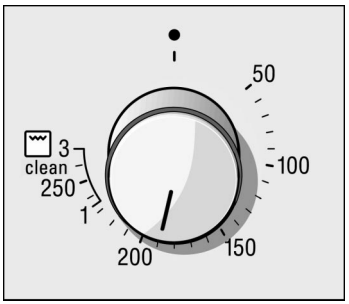
The correct settings for many dishes can be found in the Tables and tips section.

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.

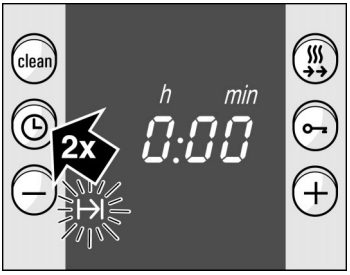
Changing the setting

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

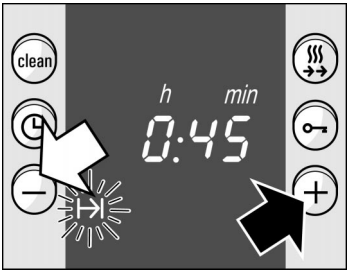
If the oven is to switch off automatically

Perform the settings as described in items 1 and 2.
Set the cooking time (duration) for your meal.

Example: Cooking time of 45 minutes



3. Press the ◷ clock button.
The cooking time symbol I→I will flash.



4. Set the cooking time using the + or – button.
+ button default value = 30 minutes.
– button default value = 10 minutes.

The oven switches on after a few seconds.
The I→I symbol lights up in the display.

The cooking time has elapsed

A signal sounds. The oven switches off.
Press the ◷ button twice and switch off the function selector.

Changing the setting

Press the ◷ clock button. Change the cooking time using the + or – button.

Cancelling the setting

Press the ◷ clock button. Press the – button until the display is at zero. Switch off the function selector.

Setting the cooking time when the clock time is hidden

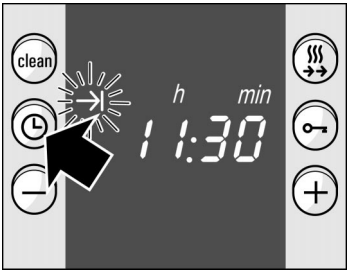
Press the ◷ clock button twice and perform the setting as described in item 4.

If the oven is to switch on and off automatically

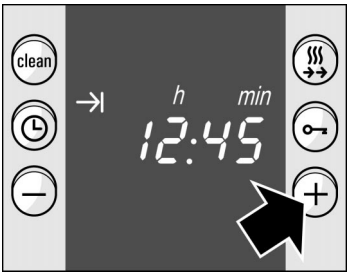
Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.

Perform the settings as described in items 1 to 4. The oven starts.

Example: Imagine – it's 10:45 a.m. The meal will take 45 minutes to cook and must be ready at 12:45 pm.



5. Press the ◷ clock button until the →| symbol flashes.
In the display you will see the time when the meal will be ready.



6. Use the + button to set a later end time.

The setting is adopted after a few seconds. The display will show the end time until the oven switches on.

The cooking time has elapsed

A signal sounds. The oven switches off.
Press the ◷ button twice and switch off the function selector.

Note

You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently. You may change the waiting time that elapses before the setting is adopted. See the Basic settings section for more details.

Rapid heating

This allows you to heat up the oven particularly quickly. Rapid heating mode is not suitable for all types of heating.

Suitable types of heating

= Top and bottom heating
= Hot air
= Bottom heating

Setting procedure

Firstly, set the type of heating, temperature and, if necessary, the cooking time for the oven.

Press the rapid heating button.
The symbol lights up in the display.

The rapid heating process is complete

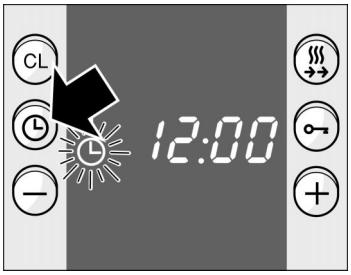
You will hear a short signal. The symbol will go out.
Put your dish in the oven.

Time

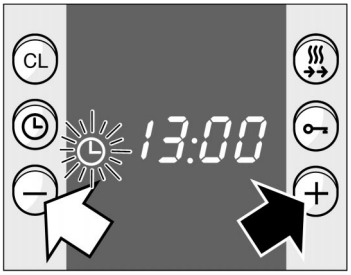
When the oven is first connected, or following a power cut, the ◷ symbol and three zeros flash in the display.
Set the time.
The function selector must be switched off.

Setting procedure

Example: 13:00



1. Press the ◷ clock button.
12.00 appears in the display and the ◷ symbol flashes.



2. Set the time using the + or – button.

The time selected is adopted after a few seconds.

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

Press the ◷ clock button twice and change the time with the + or – button.

Hiding the time

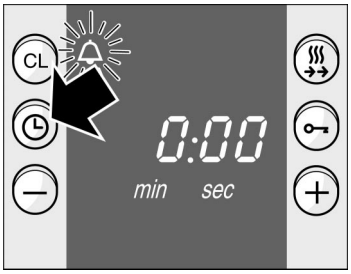
You can hide the time. It will then only be visible when you are performing settings.
To do this, you must change the basic setting. See the “Basic settings” section.

Timer

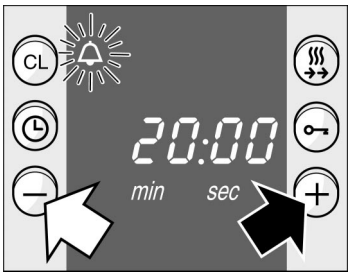
You can use the timer as a kitchen timer. It operates independently of the oven.
The timer has a special signal. This means that you can tell whether the set timer period has elapsed or the cooking time is complete.
You can also set the timer if the childproof lock is active.

Setting procedure

Example: 20 minutes



1. Press the ◷ clock button.
The timer symbol 🔔 will flash.



2. Set the timer period using the + or - button.
+ button default value = 10 minutes.
- button default value = 5 minutes.

The timer starts after a few seconds. The 🔔 symbol lights up in the display. The time counts down visibly.

The time has elapsed

A signal sounds. Press the ◷ clock button. The display goes out.

Changing the timer period

Press the ◷ clock button. Change the time using the + or - button.

Cancelling the setting

Press the ◷ clock button. Press the - button until the display is at zero.

The timer and cooking time count down simultaneously

The symbols light up. The timer period counts down visibly in the display.
To call up the remaining cooking time I→I, end time →I or time ◷: Press the ◷ clock button until the symbol in question flashes.
The value called up will then appear in the display for a few seconds.

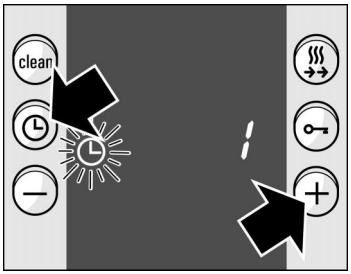
Basic settings

Your oven has several basic settings. You may change the basic settings for the time, the duration of the signal and the reset time for a setting.

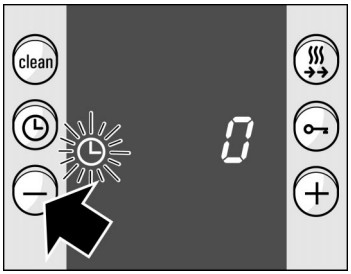
Basic setting	Function	Change to
Time ◷ *1* = Time in the foreground	Time display	Time *0* = Time hidden
Signal duration 🔔 *2* = approx. 2 mins.	Signal after cooking time or timer period has elapsed.	Signal duration *1* = approx. 10 seconds *3* = approx. 5 mins.
Reset time I→I *2* = medium	Waiting time between the adjustment increments before the setting is adopted.	Reset time *1* = short *3* = long

Changing the basic settings

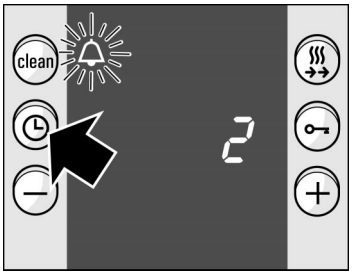
Example: Hiding the time



1. Press the ◷ clock button and the + button at the same time until a *1* appears in the display. This is the basic setting for the time in the foreground.



2. Change the basic setting using the + or – button.



3. Confirm with the ◷ clock button.

A *2* will appear in the display for the basic setting for the signal duration.

Change the basic setting as described in step 2 and confirm with the ◷ clock button. You can now change the reset time. To finish press the ◷ clock button.

You do not wish to change all the basic settings

If you do not wish to change a basic setting, press the ◷ clock button. The next basic setting will appear.

Correcting settings

You may change your settings again at any time.

Childproof lock

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

Locking the oven

Press the key button until the symbol appears in the display. This will take approximately 4 seconds.

Unlocking

Press the key button until the goes out.

Notes

You can set the timer and the clock even when the oven is locked.

The childproof lock setting will be lost if there is a power cut.

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.

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

Appliances with stainless steel fronts

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

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.

Oven

Do not use coarse scouring pads or cleaning sponges. You should only use oven cleaners on the enamelled surfaces of the oven.

To facilitate cleaning
you can switch on the oven light and remove the oven carriage

Switching on the oven light

Set the function selector to ⊟.

Removing the oven carriage

Pull the oven carriage out to the stop, raise it slightly, then pull it out and store it carefully.

Cleaning the catalytic surfaces of the oven

The rear wall, top and side walls of the oven are coated with self-cleaning enamel. The surfaces clean themselves while the oven is in operation. Large splashes may only disappear after the oven has been used several times.

Never use oven cleaner on self-cleaning surfaces.

If the self-cleaning surfaces of the oven are no longer cleaning themselves sufficiently, they can be regenerated using the cleaning function.

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

Cleaning the oven floor,

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. Never use oven cleaner on the self-cleaning rear wall of the 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 function

The cleaning function is a regeneration program. If the self-cleaning components of the oven are no longer cleaning themselves sufficiently, they can be regenerated using this function. They are then fully operational again.

Caution

Before you do this, you must clean the oven surfaces which are not self-cleaning. Otherwise stains may appear that cannot be removed.

Setting procedure

1. Set the function selector to hot air.
2. Set the temperature selector to clean.
3. Press the clean button.

CL appears in the display.

The oven will switch off automatically after one hour. A signal will sound and CL will flash in the display. Switch off the function selector and the temperature selector.

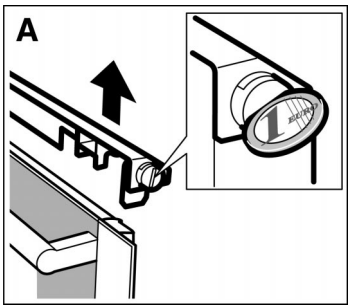
When the oven has cooled

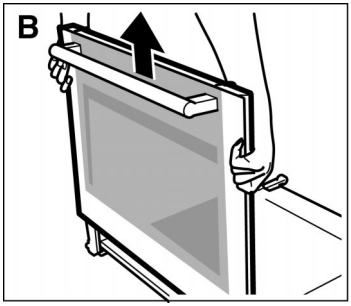
Wipe away salt residues from the self-cleaning components using a moist cloth.

Cleaning the glass panels

The glass panels on the oven carriage can be removed to assist in cleaning.

1. Slide out the oven carriage.
2. Unscrew the cover at the top of the oven carriage. Turn the screws clockwise or anti-clockwise with a coin to do this. (Fig. A)





3. Hold the glass panels on the left and right and slide them upwards. (Fig. B)
   Lay it on a cloth with the handle underneath.
   The inner glass panel with the hanging hook remains on the oven carriage.

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

4. Insert the panels into the mounting on the oven carriage again.
5. Replace the cover and screw it back on. If the cover cannot be screwed on, check whether the panel is seated correctly in the mounting.
6. Close the oven carriage again.

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.

Accessories

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

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.
The clock display flashes.	Power cut	Check whether the kitchen light switches on.

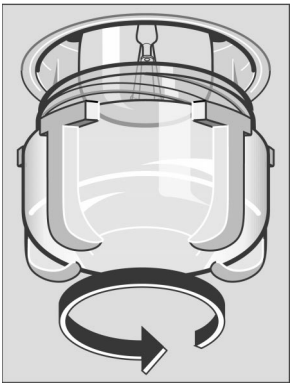
Repairs may only be carried out by fully trained after–sales service technicians.

Improper repairs may constitute serious hazards to the user.

Replacing the oven light

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

Method



1. Disconnect the appliance from the mains.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti–clockwise.
4. Replace the oven light with one of the same type.
5. Screw the glass cover back on.
6. Remove the tea towel and connect the appliance from the mains.

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 marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

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

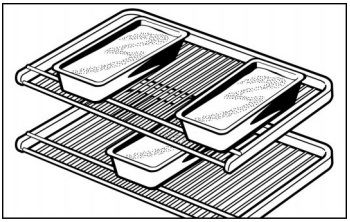
Baking on one level

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 baking tins. You should use hot air when using thin baking tins, or glass containers. This means, however, that the baking time is increased and the cake does not brown so evenly.

Always place the cake tin on the wire grill.



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*	2+4		150-170	70-90
Sponge cake, delicate (e.g. pound cake)	Round/Vienna ring/ rectangular tin	2		160-180	60-70
	3 cake tins*	2+4		150-170	70-90
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		170-190	70-90
Fruit cake, fine sponge mixture	Springform cake tin/ bowl mould	2		160-180	50-60

Cakes in tins	Tin on the wire grill	Level	Type of heating	Tempera-ture in °C	Baking time in minutes
Savoury bakes** (e.g. quiche/onion tart)	Springform cake tin	1		160-180	60-70

* 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	Temperat ure in °C	Baking time in minutes
Sponge or yeast pastry with dry topping	Enamel tray 2 trays **	2 2+4		170-190 150-170	20-30 40-50
Sponge or yeast pastry with fruit topping*	Enamel tray 2 trays **	3 2+4		170-190 160-180	40-50 55-65
Swiss roll (preheat)	Enamel tray	3		170-190	15-20
Plaited loaf made with 500 g flour	Enamel tray	2		170-190	30-40
Stollen made with 500 g flour	Enamel tray	3		150-170	60-70
Stollen made with 1 kg flour	Enamel tray	3		150-170	90-100
Strudel, sweet	Enamel tray	2		180-200	55-65
Pizza	Enamel tray 2 trays **	2 2+4		210-230 180-200	25-35 45-55

* Use the deeper enamel tray for very moist fruit cakes.

** Always place the enamel tray above the enamelled baking tray when you are cooking on two levels at once.

Bread and rolls		Level	Type of heating	Tempera ture in °C	Cooking time in minutes
Bread made from 1.2 kg flour* (preheat)	Enamel tray	2		270 200	8 40-50

Bread and rolls		Level	Type of heating	Temperature in °C	Cooking time in minutes
Sour dough bread made from 1.2 kg flour* (preheat)	Enamel tray	2		270 200	8 35-45
Bread rolls (e.g. rye rolls)	Enamel tray	4		200-220	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	Enamel tray 2 trays*	3 2+4		150-170 140-160 140-160	10-20 30-40 35-45
Meringue	Tray	3		80-100	125-155
Cream puffs	Tray	2		190-210	30-40
Macaroons	Enamel tray 2 trays*	3 2+4		100-120 100-120 100-120	30-40 40-50 45-55
Puff pastry	Enamel tray 2 trays*	3 2+4		170-190 170-190 170-190	25-35 35-45 40-50

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

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

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes.

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 aluminium tray 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	1 kg		2		200-220	80
(e.g. ribs)	1.5 kg	Covered	2		190-210	100
	2 kg		2		180-200	120
Sirloin of beef	1 kg		2		210-230	70
	1.5 kg	Uncovered	2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	1		210-230	40
Steaks, well done		Wire rack***	5		3	20
Steaks, medium rare		Wire rack***	5		3	15
Pork without rind (e.g. neck)	1 kg		1		190-210	100
	1.5 kg	Uncovered	1		180-200	140
	2 kg		1		170-190	160
Pork with rind**	1 kg		1		180-200	120
(e. g. shoulder, leg)	1.5 kg	Uncovered	1		170-190	150
	2 kg		1		160-180	180
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	1		170-190	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		150-170	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 aluminium tray 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 aluminium tray 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		200-220	40-50
Chicken pieces	250 g each	Wire rack	2		200-220	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack	2		190-210	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	90-110

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	Wire rack*	3		2	20-25
	1 kg		2		180-200	45-50
	1.5 kg		2		170-190	50-60
Sliced fish (e.g. steaks)	300 g each	Wire rack*	4		2	20-25

* Insert the aluminium tray at level 1.

Tips for 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.	Most escapes through the steam outlet, some may condense on the cool control panel front or the surrounding cabinets where it will drip off. This will be dependent on the physical conditions.

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 or enamel tray	3 3		210-230 210-230	30-40 20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Casserole dish or enamel tray	2 2		150-170 150-170	50-60 50-60
Toast	Wire rack	5		3	4-5
Toast with topping	Wire rack**	4		3	5-8

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Toast	Wire rack	2			15-20
Toast with topping	Wire rack**	3			15-20

* The bake must be no higher than 2 cm.

** Always insert the enamel tray at level 1.

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
Frozen foods* e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit, chicken, sausages and meat, bread, rolls, pastries and other baked goods	Wire rack	2		The temperature selector remains switched off

* 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 enamel tray 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

Meal	Level	Type of heating	Temperature in °C	Cooking time in hours
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 enamel tray 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 enamel tray.
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?

You can avoid high levels of acrylamide when baking, frying and grilling.
The following recommendations were published by AID[1] and BMVEL[2] to help you minimise acrylamide levels:

In general

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 180 °C when using the hot air setting.

Cookies: Set the temperature to a maximum of 170 °C when using the 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	3		160-180	20-30
	Baking tray + enamel tray*	2+4		140-160	30-40
Small cakes x 20	Baking tray	3		160-180	25-35
Small cakes, 20 per baking tray (preheat)	Baking tray + enamel tray*	2+4		150-170	25-35
Swiss roll	Springform cake tin	2		160-180	30-40
Yeast cakes on a baking tray	Enamel tray	3		170-190	40-50
	Baking tray + enamel tray*	2+4		160-180	50-60
German apple pie	2 wire racks + 2 tinplate springform cake tins Ø 20 cm**	2+4		190-210	70-80
	Enamel tray+ 2 tinplate springform cake tins Ø 20 cm**	1		190-210	70-80

Baking trays may be obtained as optional accessories from specialist shops.

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

** 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		3	1-2
Beefburgers, x 12*	Wire rack	4		3	25-30

* Turn half way through the cooking time. Always insert the enamel tray at level 1.

DE http://www.bosch-hausgeraete.de
GB http://www.boschappliances.co.uk
FR http://www.bosch-electromenager.com
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