

SIEMENS

Making cooking as much fun as eating

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

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

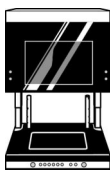
The tables list the adjustment values and shelf levels for numerous popular dishes. All these dishes are tested in our cooking studio.

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

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

Enjoy your meal!

Instruction manual



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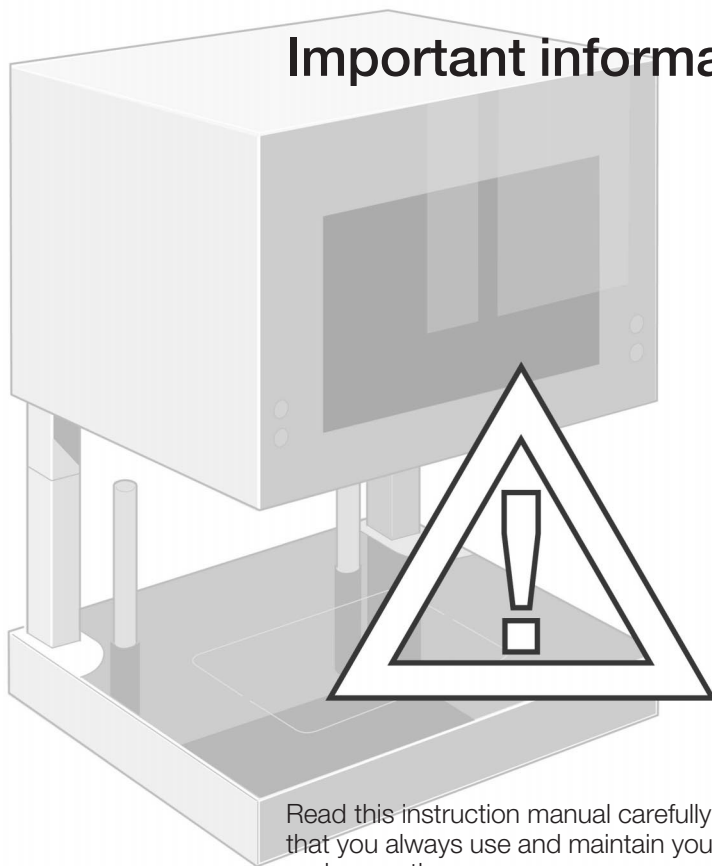
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Important information



Read this instruction manual carefully to make sure that you always use and maintain your oven safely and correctly.

Please keep the instruction manual and installation instructions in a safe place. If the oven changes owners, the manual and instructions should always be included.

Important information for use

Please read the following information so that nothing happens when handling your new oven and you can enjoy it for a long time.

Before installation

Observe the information in the installation instructions.

Transport damage

Check the oven for damage after unpacking it. It must not be connected if it has been damaged in transport. There is a risk of injury.

Electrical connection

If the oven does not have a plug, it may only be connected by a licensed professional. Damage caused by incorrect connection is not covered by the warranty.

For your safety

Hot oven



Your oven is intended for domestic use only. Use it only for the preparation of food.

Never touch the hot ceramic, the internal surfaces of the oven or the heating elements when they are hot. There is a risk of burning. Keep children at a safe distance.

Hot steam can escape when the oven is opened. There is a risk of burning.

Never place combustible items in the oven. Do not place greaseproof paper on the ceramic. Risk of fire

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

Cooking oil and fat deposits



Oil and fat can ignite very quickly. Risk of fire. Remove large cooking oil and fat deposits before the next use.

Cracks in the ceramic



If there are cracks and fractures in the ceramic, stop using the oven. There is a risk of electrocution. Call the after-sales service.

Repairs



Incorrect repairs are dangerous. There is a risk of electrocution.

Repairs may only be carried out by one of our experienced after-sales engineers.

If the oven is faulty, disconnect the fuse in the fuse box. There is a risk of short-circuiting.

Call the after-sales service.

Self-cleaning



Food remains and meat juices may ignite during self-cleaning. Risk of fire.

Before every self-cleaning operation, remove any coarse dirt from the oven.

Do not clean accessories with non-adhesive coatings during self-cleaning. The high temperatures damage the non-stick coating and poisonous gases are released.

There is a risk of serious damage to health.

Causes of damage

Many causes of damage can be avoided. Observe the following notes.

Oven

Do not splash water into a hot oven. This could damage the enamel.

Do not place cookware up to the edge of the ceramic. It must not protrude over the accessory holders. Otherwise, the ovenware touches the oven when you close it.

Use suitable ovenware. Always place it in the centre of the ceramic.

Do not cover the ventilation slots on the top of the oven. The oven will otherwise overheat.

Ceramic

Rough accessories and ovenware bases scratch the ceramic. Check your accessories and ovenware.

Salt, sugar or sand causes scratches on the ceramic. When heating, marks may appear which you will not be able to remove.

Do not use the ceramic as a work surface or storage space.

Do not use plastic ovenware. It melts and marks may appear which you will not be able to remove.

Use suitable ovenware.

Lift-up floor

If the lift-up floor comes into contact with an object, this may cause damage.

Keep the area in which the lift-up floor moves free from obstruction.

Do not stand, sit or support yourself on the ceramic.

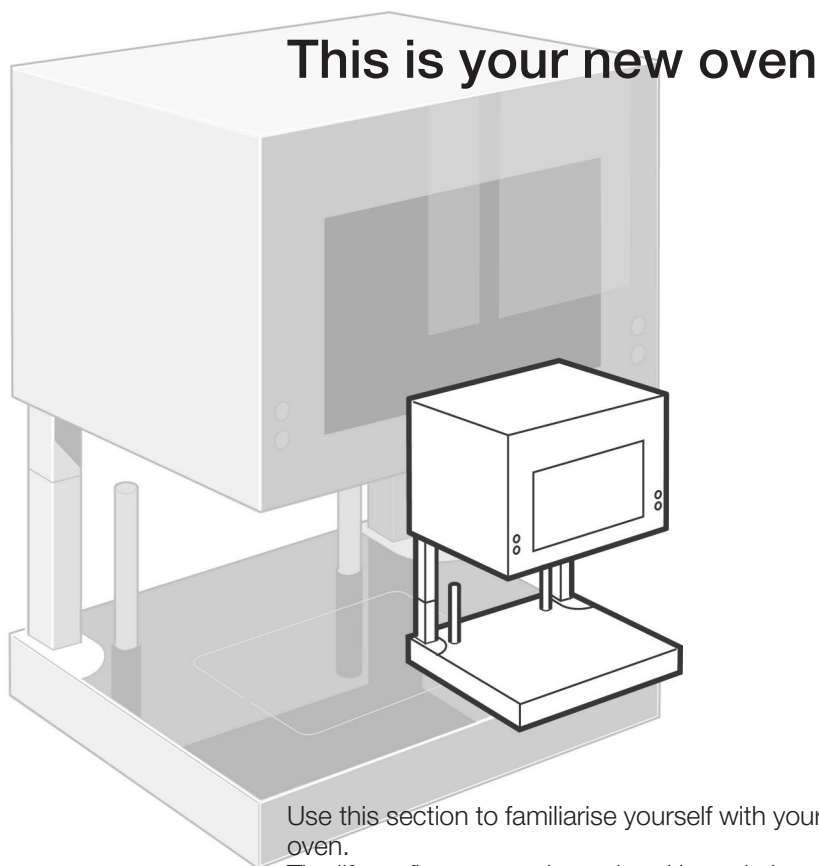
Adjacent cabinets

If the seal is very dirty, the oven will not close correctly.

Hot, escaping air can damage adjacent cabinets.

Keep the oven seal clean.

Allow the oven to cool with the door closed or wide open. If there is only a narrow opening, the hot air can cause gradual damage to adjacent cabinets.

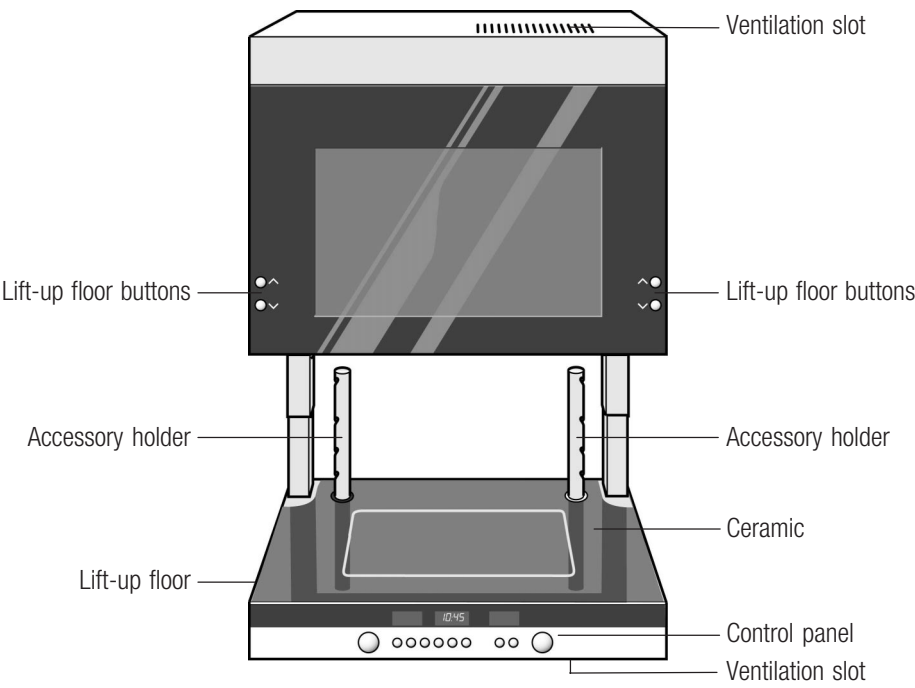


Use this section to familiarise yourself with your new oven.

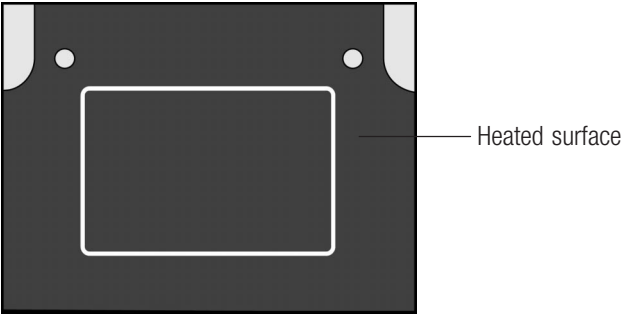
The lift-up floor, control panel and its switches and indicators are explained.

The types of heating available and the accessories included with your oven will be explained here.

The wall oven



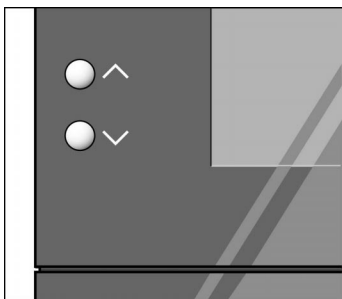
The ceramic



The lift-up floor

With the lift-up floor function, you can open your oven to attach the accessories and prepare your meals. This type of opening is very ergonomic and enables you to work comfortably with the oven. You no longer have to reach into the oven and can determine the optimum countertop level yourself.

Opening and closing



You can control the lift-up floor with the lift-up floor buttons on the front of the oven.

The two pairs of buttons on the left and right-hand side at the front of the oven have the same function.

To open the oven:

Press the ∨ open button.

To close the oven:

Press the ∧ close button.

Press the respective button until the lift-up floor has reached the desired position.

Storing the lift-up floor position

You can store your preferred position for the lift-up floor. The lift-up floor will then move to the stored position and stop.

1. Close the oven using the ∧ close button and switch it off using the ① main switch.
2. Bring the lift-up floor to the desired position.
3. Press and hold the OK button in the control panel until a signal sounds.
The lift-up floor position is stored.

You can store a new lift-up floor position at any time. After a power failure, the position of the lift-up floor will have to be stored again.

Anti-trap guard

If the lift-up floor meets resistance, it stops and moves back a little.

Close the oven so that the lift-up floor and anti-trap guard function again correctly.



To avoid injury and damage in any case, make sure that hands do not become trapped. Keep the area in which the lift-up floor moves free from obstruction.

Speed of the lift-up floor

You can change the speed at which the lift-up floor moves in the basic settings.

To do this, see the "Basic settings" section in the "How to operate your oven" section.

Notes

The control panel is locked while the lift-up floor is moving.

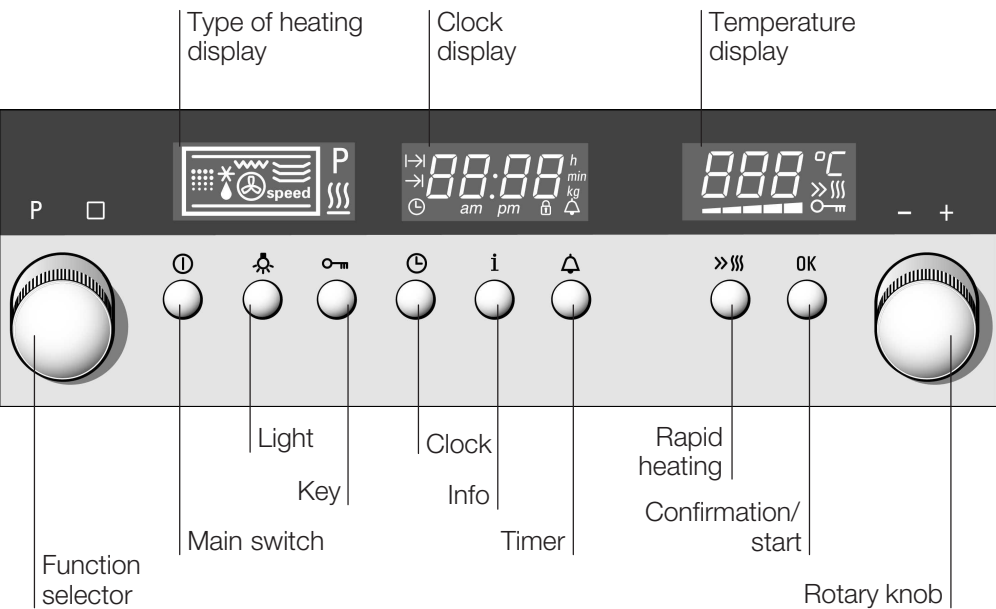
Do not load the lift-up floor with more than 10 kg.

The control panel

You can use the control panel to make settings for your oven. The different operational controls will be explained here.

Overview

Here is an overview of your control panel. The symbols will not all appear in the displays at the same time. Details vary according to the appliance model.



Operating buttons and displays

You can use the operating buttons to start the oven and set various additional functions.

You can read the values that you have set in the displays. You can make settings if there is a symbol flashing in the display.

Button	Use
 Main switch	Switches the oven on and off
 Light	Switches the oven light on and off
 Key	Activates and deactivates the childproof lock
 Clock	Sets the  Clock,  Cooking time and  End time
 Info	Calls up the basic settings, requests heating temperature or set weight during automatic programming
 Timer	Set timer
 Rapid heating	Heats up the oven particularly quickly
OK Confirmation/start	Confirms settings or starts the oven

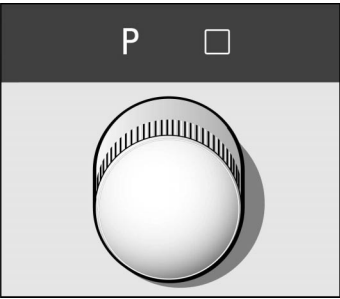
Symbol	Meaning
 Padlock	Shows that the lift-up floor function is locked

Temperature control



The bar made up of five panels in the temperature display is the temperature control. It shows the temperature increase or residual heat in the oven.

Function selector

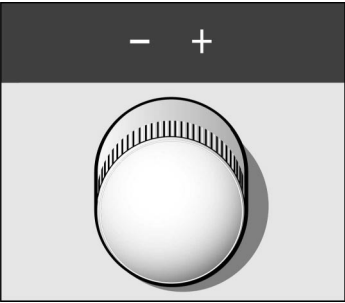


Use the function selector to set the type of heating. The relevant symbol appears in the type of heating display. The default value for each type of heating appears in the temperature display.

Type of heating	Use
 Top/bottom heating	for cakes in tins, cakes on trays, bakes and lean roasts
 Special baking*	for pastries made of yeast dough, sponge mixture and Choux pastry
 3D hot air	for pizza, cake, biscuits and puff pastry on two levels, attach accessories on one level at level 1 or 3
 Speed	for deep-frozen foods without preheating
 Bottom heating	for the final baking stage, for preserving and for meals in a water bath
 Hot air grilling	for meat, poultry and whole fish
 Radiant grilling	for steaks, sausages, toast and pieces of fish
 Defrost	to defrost at temperatures between 20 °C and 60 °C
 Keep warm open	to keep food warm when the oven is open and to melt chocolate, butter and gelatine
 Preheat	to preheat porcelain ovenware at temperatures up to 60 °C
 Keep warm	to keep food warm when the oven is closed at temperatures between 65 °C and 100 °C
 Self-cleaning	the oven cleans itself
 Automatic programming	Programmes for pot roasts, tender roasts and casseroles

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

Rotary knob



The set values can be altered using the rotary knob.

Ranges

Meaning

30 °C - 300 °C	Temperature for the types of heating Exceptions: ☼ 3D hot air – 30 °C to 275 °C ☼ Defrost – 20 °C to 60 °C ☼ Preheat – 30 °C to 60 °C ☼ Keep warm – 65 °C to 100 °C
1 - 3	Levels for ☼ Radiant grilling
1	Levels for ☼ Keep warm open
1 - 3	Levels for ☼ Self-cleaning
0:01 h - 23:59 h	Cooking time from 1 minute to 23:59 hours
0:05 min - 12:00 h	Timer period of between 5 seconds and 12:00 hours
P1 - P26	Programs in ☼ Automatic programming
0.3 kg - 3.0 kg	Kilograms for the programs, the range is smaller for some programs

Pop-out control knobs

The control knobs can be popped out. Press the control knob to pop it out or push it in.

You can turn the control knobs to the left or to the right They do not have a zero position.

Oven and accessories

Here you will find information about the oven and accessories. We will explain how to attach the accessories and use the ceramic.

Oven

The oven has a cooling fan. During operation, it switches on and off automatically as necessary. So that the oven cools down more quickly, it remains on for a fixed time after oven operation.

The warm air escapes from the top of the oven and from the bottom of the lift-up floor.

Caution: do not cover the ventilation slots. The oven will otherwise overheat.

If the oven is opened when in operation, heating is interrupted. If a time is counting down, it stops. Press the OK button to restart once the oven is closed.

Oven light

The oven has a ceiling light and two side lights.

During  Self-cleaning, the lights cannot be switched on.

light button

The lights can be switched on and off using the  light button.

Oven operation

The lights come on when the oven is switched on with the ① main switch and go out when it is switched off.

Setting the oven:

The lights are switched off at set temperatures of up to 60 °C and during  Self-cleaning.

It is therefore possible to make a precise optimum setting.

If the oven is to switch on and off automatically, switch the lights off until the start. The lights are lit as long as a time is counting down. The lights switch off when the cooking time has ended.

Lift-up floor function

Only the ceiling light lights up when the oven is open.

Lights are switched off:

The ceiling light switches on when the lift-up floor is moving. It switches off as soon as the oven is closed.

Lights are switched on:

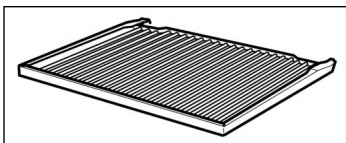
The side lights switch off when the lift-up floor is moving. They switch on as soon as the oven is closed.

Accessories

You can buy accessories or acquire additional special accessories from the after-sales service or exclusive dealers. Please specify the HZ number.

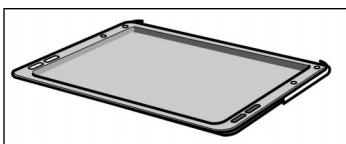
You will find a comprehensive range of products for your oven in our brochures and on the Internet.

The accessories can become deformed if they become hot. As soon as they have cooled down, the deformation will disappear. This is normal and does not affect the function.



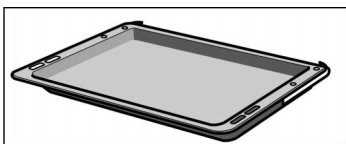
HZ 304000 wire rack

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



HZ 301070 enamel baking tray

for cakes and biscuits.



HZ 302070 universal pan

for moist cakes, pastries, frozen meals and large roasts.

It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Optional accessories

HZ 304001 insert grid

HZ 915000 glass roasting dish

HZ 26000 metal roasting dish

HZ 390800 XXL roasting dish

HZ 26001 baking tin

Use

for grilling dishes in the universal pan

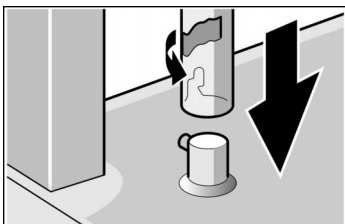
for pot roasts and bakes,
especially suitable for automatic programming

for insertion into the oven,
enamel on the outside and a non-adhesive coating on the inside

for especially large portions or a high number of portions,
granite enamel on the outside with ovenproof glass lid

for particularly moist cakes, leak-proof

Accessory holder



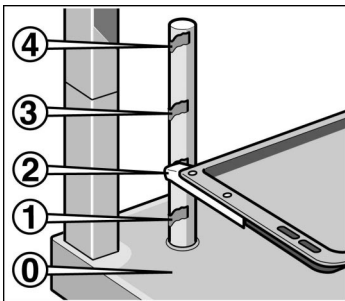
Before attaching the accessories for the first time, you must insert the accessory holders.

Make sure that the attachment slits for the accessories point outwards.

1. Place each accessory holder on the holder.
2. Turn the accessory holder slightly outwards so that the pivots engage in the stop in the notch.

You can remove the accessory holder again at any time. To do this, lift the accessory holder slightly, turn it inwards and pull it upwards out of the holders.

Attaching accessories



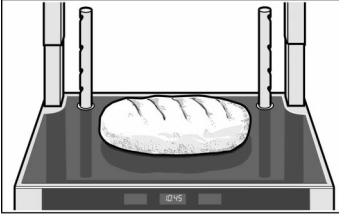
The accessories can be inserted into the accessory holder at 4 different heights.

The ceramic on the lift-up floor can be used as an additional surface for placing ovenware on.

Tip the accessories slightly in the direction of the attachment slits and attach them in the accessory holder so that they engage securely.

Place the ovenware directly onto the ceramic on the lift-up floor.

Ceramic



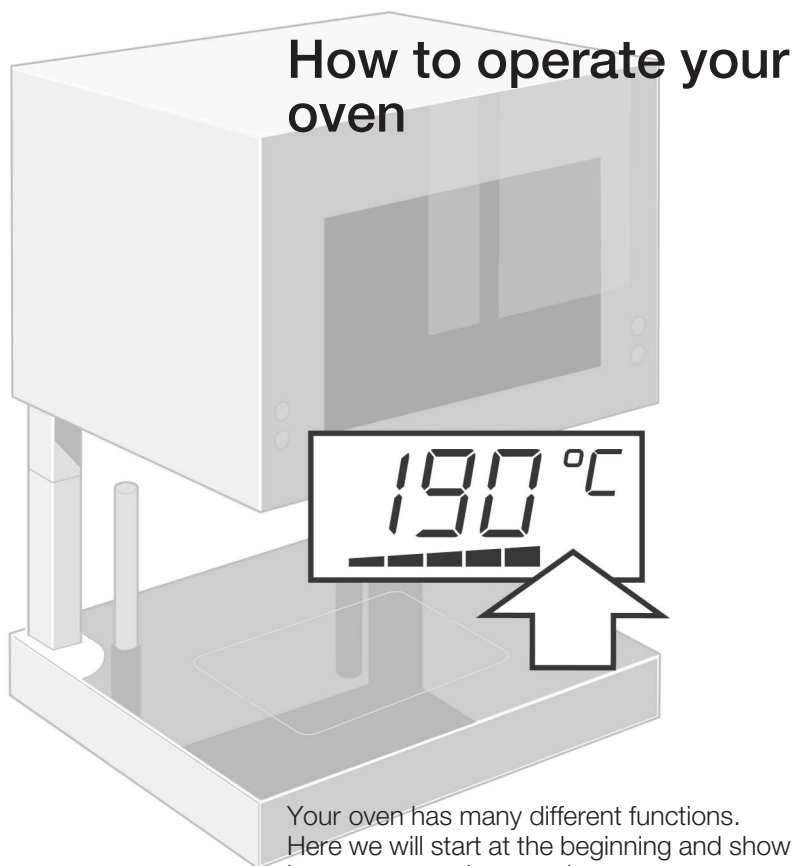
You can use the ceramic as an additional surface on which to place many meals. Roasts and baked goods will turn out particularly well due to their contact with the heated surface, and no accessories are needed.

Place the ovenware directly on the ceramic.

When baking bread, place the dough directly on the ceramic without using ovenware.

Frozen ready-made meals can also be placed directly on the ceramic without using ovenware.

Always place the meal in the centre of the heated surface. The depression in the ceramic will help you to do this.



Your oven has many different functions. Here we will start at the beginning and show you how to operate it correctly. You will find examples for setting the oven, e.g. the clock, timer and basic settings.

Before using for the first time

Before using your oven for the first time, read the safety precautions in the "Important information" section.

When the oven is ready for operation, heat it up and clean the accessories.

Setting the time

If the ⌚ clock symbol and four zeros flash in the clock display, the oven is not yet ready for operation. Set the time.

1. Press the ⌚ clock button.
12:00 appears in the clock display and the ⌚ clock symbol flashes.
2. Set the current time using the rotary knob.
3. Confirm with the ⌚ clock button.

The oven is ready for operation.

Heating up the oven

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

An hour of  Top/bottom heating at 240 °C is the ideal setting.

Setting procedure

1. Press the ① main switch until the  symbol appears in the type of heating display.
2. Use the function selector to set  Top/bottom heating.
3. Use the rotary knob to set the temperature to 240 °C.
4. Press the OK button to start the oven.

Switch the oven off after an hour with the ① main switch.

Cleaning accessories

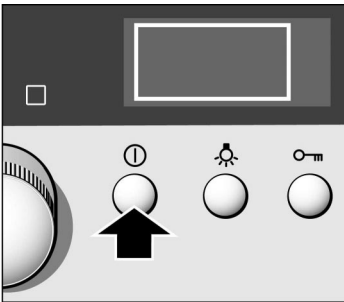
To remove dirt gathered during transport, clean the accessories thoroughly with hot soapy water and a dish cloth.

Switching the oven on and off

There is a main switch to ensure that the oven is not switched on accidentally.
This can only be set when the oven is on.

Main switch

Switching on



Switch the oven on and off using the ① main switch.

Press the ① main switch until the □ symbol appears in the type of heating display.

If no settings are made or a setting is not confirmed, the oven switches itself off again automatically after a few minutes.

The type of heating display goes out.

Switching off

Press the ① main switch until the type of heating display goes out.

Setting the oven

In the "Here are the correct setting values" section, you will find suitable settings for many dishes. There are various ways in which you can make settings.

Switching off the oven manually

You can switch the oven off yourself when the meal is ready.

The oven switches off automatically

You do not have to interrupt other activities to switch off the oven. The cooking time will not be exceeded unintentionally.

The oven switches on and off automatically

You can divide the preparation time. You can, for example, set the oven so that you place your meal in the oven in the morning and it is ready at lunch time.

Note

Always press the OK button to start the oven. If you forget to start the oven, you will hear a reminder signal after a few seconds.

You can only start the oven when it is closed.

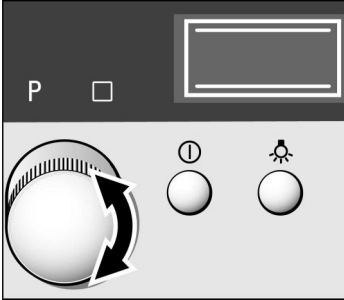
Exception:

For the  Keep warm open function, the oven must be open. The lift-up floor function is locked and the  padlock symbol appears in the temperature display.

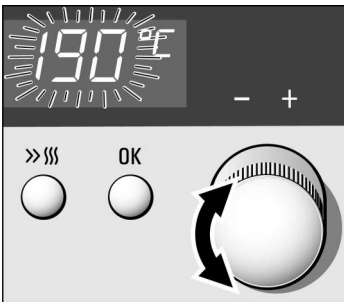
Setting

Example:  Top/bottom heating, 190 °C

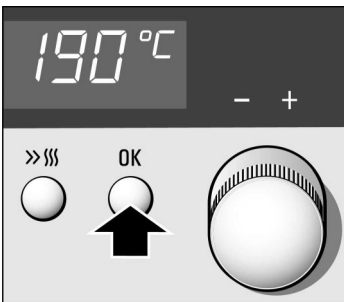
Switch on the oven with the ① main switch. Then you can make the settings.



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



2. Set the required temperature or grill setting using the rotary knob.



3. Press the OK button to start the oven.

The time appears in the clock display.

Switching off

Switch the oven off with the ① main switch when the meal is ready.

Changing the settings

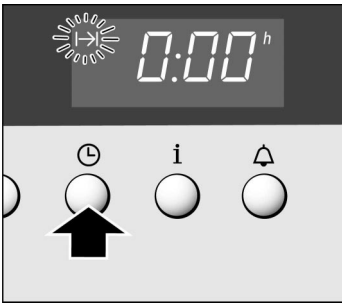
You may change the type of heating or temperature at any time.

Press the OK button to start the oven again.

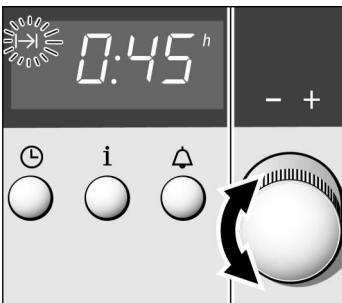
Switching off automatically

Make the settings as described in steps 1 to 2. Enter the cooking time for your meal before you start the oven.

Example: cooking time
45 minutes



3. Press the ⌚ clock button repeatedly until the I→I Cooking time symbol flashes in the clock display.



4. Set the required cooking time using the rotary knob.

Default value plus + = 30 mins

Default value minus - = 10 mins

5. Press the OK button to start the oven.

The I→I Cooking time symbol lights up in the clock display and you will see the cooking time counting down.

The cooking time has elapsed

A signal sounds. The oven stops heating and the oven lights switch off.

The **I→I** Cooking time symbol flashes in the clock display and 0:00 is displayed as the cooking time.

The temperature or grill setting flashes in the temperature display.

You can switch off the signal earlier by pressing the **⌚** clock button.

Switch off the oven with the **Ⓢ** main switch.

Changing the cooking time

Press the **⌚** clock button repeatedly until the **I→I** Cooking time symbol flashes in the clock display. Change the cooking time using the rotary knob. Press the **OK** button to confirm the change.

Clearing the cooking time

Press the **⌚** clock button repeatedly until the **I→I** Cooking time symbol flashes in the clock display. Reset the cooking time to 0:00 using the rotary knob. Press the **OK** button to confirm the change.

Changing the settings

When you change the type of heating, the set cooking time is cleared. When you change the temperature or grill setting, the cooking time stops. Press the **OK** button to start the oven again.

Clearing the settings

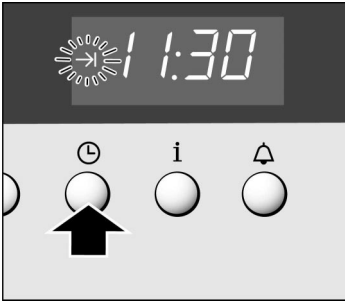
Switch off the oven with the **Ⓢ** main switch.

Calling up the time settings

To call up the **→I** End time or **⌚** Time:
Press the **⌚** clock button repeatedly until the relevant symbol appears in the clock display.
The value is displayed for a few seconds.

Switching on and off automatically

Example: it is 10:45. The meal will take 45 minutes to cook and must be ready at 12:45.

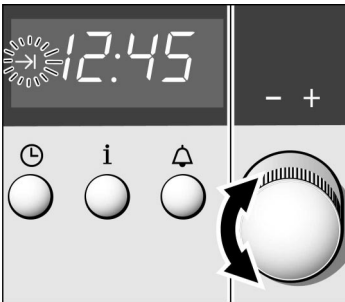


Make sure that food does not remain in the oven for too long and spoil.

Make the settings as described in steps 1 to 4. Set a later end time before you start the oven.

5. Press the ⌚ clock button repeatedly until the →| End time symbol flashes in the clock display.

The time at which the cooking time ends appears in the clock display.



6. Use the rotary knob to set a later end time.

7. Press the OK button to confirm the settings.

The →| End time symbol lights up in the clock display and the end time is displayed. When the oven starts, the |→| Cooking time symbol lights up and you will see the cooking time counting down.

The oven light is switched off until the start.

The end time is reached

A signal sounds. The oven stops heating and the oven light switches off.

The **I→I** Cooking time symbol flashes in the clock display and 0:00 is displayed as the cooking time.

The temperature or grill setting flashes in the temperature display.

You can switch off the signal earlier by pressing the  clock button.

Switch off the oven with the  main switch.

Changing the end time

Press the  clock button repeatedly until the **→I** End time symbol flashes in the clock display.

Change the end time using the rotary knob.

Press the OK button to confirm the change.

Clearing the end time

Press the  clock button repeatedly until the **→I** End time symbol flashes in the clock display.

Reset the end time using the rotary knob until the current time is set at which the cooking time ends.

Press the OK button to confirm the change.

The oven starts.

Changing the settings

When you change the type of heating, the set cooking time and end times are cleared. The temperature or grill setting can only be changed while the cooking time is counting down.

Press the OK button to confirm the change.

Clearing the settings

Switch off the oven with the  main switch.

Calling up the time settings

To call up the set **I→I** Cooking time, **→I** End time or  Time:

Press the  clock button repeatedly until the relevant symbol appears in the clock display.

The value is displayed for a few seconds.

Temperature control

Temperature increase



The temperature control shows the temperature increase or the residual heat in the oven.

When you start the oven, the temperature control shows the temperature increase. When you preheat the oven, place your meal into the oven as soon as all five fields are filled.

During  Radiant grilling,  Defrost to 20 °C,  Keep warm open and  Self-cleaning, the display does not appear.

While the oven is heating up, you can call up the current heating temperature using the **i** info button. It appears for a few seconds in the temperature display. You cannot call up settings during  Bottom heating.

Thermal inertia can mean that the temperature shown may differ from the actual oven temperature.

Residual heat



When you switch off the oven, the temperature control shows the residual heat. If the oven is open, an H also appears to warn that the oven is hot.

When the residual heat is on, the temperature control is always at 300 °C. If all five panels are lit, the oven has reached a temperature of approximately 300 °C. The display goes out if the temperature drops to approximately 60 °C.

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

For dishes with a long cooking time, you can switch off the oven 5-10 minutes earlier. The dish will finish cooking using residual heat.

This saves energy.

Time

When the oven is first connected or after a power failure, four zeros and the ⌚ clock symbol flash in the clock display. Set the time.

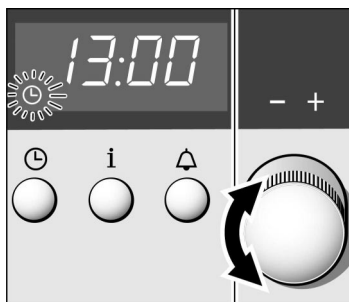
Setting

The oven must be switched off and the timer must not be set.

Example: 13:00



1. Press the ⌚ clock button.
12:00 appears in the clock display and the ⌚ clock symbol flashes.



2. Set the time using the rotary knob.

3. Confirm with the ⌚ clock button.

The time is adopted and the ⌚ clock symbol goes out.

Changing the time

You may change the time at any time.

Hiding the time

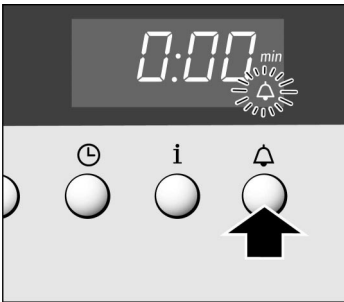
You can change the basic settings so that the time is only displayed when the oven is switched on. See the "Basic settings" section for more details.

Timer

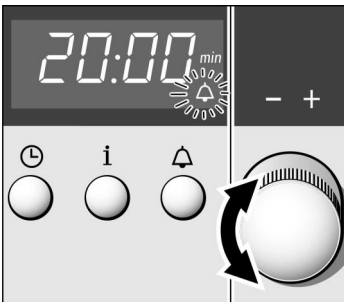
You can use the timer as a kitchen timer. It runs independently of the oven and has its own acoustic signal.

Setting

Example: 20 minutes



1. Press the  timer button.
0:00 appears in the clock display and the  timer symbol flashes.



2. Set the timer time using the rotary knob.

Default value plus + = 10 mins
Default value minus - = 5 mins

3. Start the timer with the  timer button.

The  timer symbol lights up and you will see the timer time count down in the clock display.

The timer time has elapsed

A signal sounds. The  timer symbol flashes in the clock display and timer time 0:00 is displayed.
Switch off the timer with the  timer button.

Changing the timer time

Press the  timer button. The  timer symbol flashes in the clock display.
Change the timer time using the rotary knob.
Confirm with the  timer button.

Clearing the timer time

Press the  timer button three times.

The timer, cooking time and end time are set at the same time

Both symbols light up in the clock display. You will see the timer time counting down.

To call up the  Cooking time,  End time or  Time:
Press the  clock button repeatedly until the relevant symbol appears in the clock display.
The value is displayed for a few seconds.

Clearing the settings

When you switch off the oven with the  main switch, the timer continues.

Basic settings

Your oven has many different basic settings. You can adjust these settings to meet your own requirements.

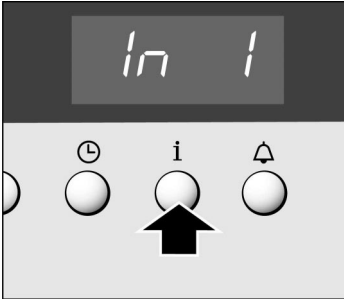
Basic setting		Choice 0	Choice 1	Choice 2
In 1	Resetting all values	No	Yes	—
In 2	Displaying the time	Only when in use	Always*	—
In 3	Signal duration after a set time has elapsed	Short	Medium*	Long
In 4	Run-on time of cooling fan	Short	Medium*	Long
In 5	Brightness of displays	Bright	Medium*	Low
In 6	With childlock proof lock the lift-up floor function	No*	Yes	—
In 7	Speed of the lift-up floor	Slow*	Fast	—
In 8	Time format	24 h*	12 am/pm	—

* Factory setting

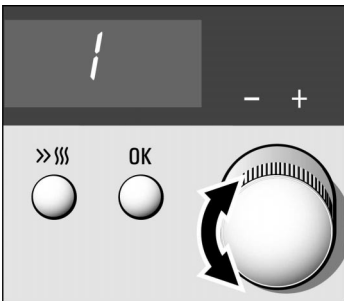
Setting

The oven must be switched off and the timer must not be set.

Example: Resetting all values



1. Press the **i** Info button until a signal sounds.
In 1 appears in the clock display and the relevant basic setting that has been made appears in the temperature display.



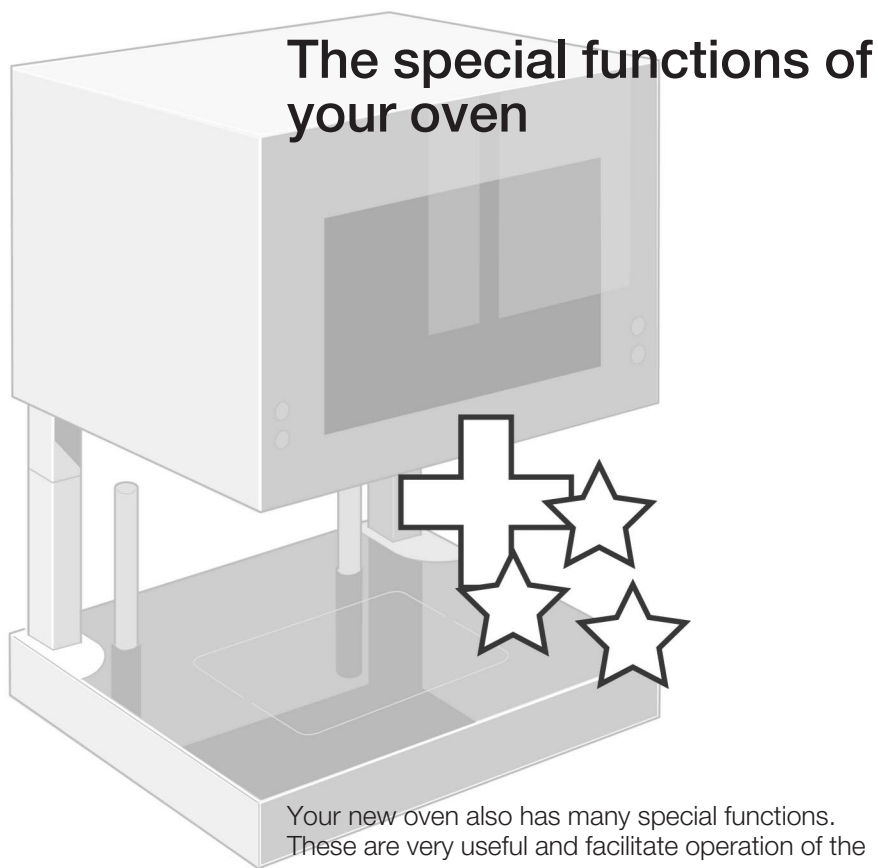
2. Change the basic setting time using the rotary knob.

With the **i** Info button, you can go through all levels and change the basic settings using the rotary knob.

3. Finally, press the OK button to confirm the changes.

Changing the basic settings

You may change the basic settings at any time.



The special functions of your oven

Your new oven also has many special functions. These are very useful and facilitate operation of the oven.

Rapid heating

During rapid heating, the oven reaches the required temperature particularly quickly.

For an even cooking result, do not put your meal into the oven until rapid heating has ended.

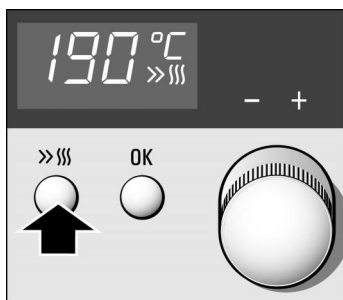
You can use rapid heating for the following types of heating:

-  Top/bottom heating
-  Special baking setting
-  3D hot air
-  Hot air grilling

The rapid heating can only be switched on when the set temperature is at least 100 °C and the temperature control is not at its highest.

Setting

Example: Rapid heating to 190 °C



Set the oven as desired and start it.

Press the »||| Rapid heating button.

The »||| Rapid heating symbol lights up in the display. The oven heats up until all panels of the temperature control are lit.

Rapid heating is complete

A signal sounds and the »||| Rapid heating symbol goes out. All panels of the temperature control light up.

Put your dish in the oven.

Cancelling the rapid heating function

Press the »||| Rapid heating button.

The »||| Rapid heating symbol goes out.

Rapid heating is interrupted if you change the type of heating, temperature or grill setting.

Childproof lock

Childproof lock when the oven is switched on

Your oven has a childproof lock. This prevents children from switching the oven on accidentally or changing a setting. The operating buttons do not function when the childproof lock is active, except for a few exceptions:

The acoustic signal for the timer or an elapsed cooking time can be switched off. All time settings can be called up with the ⌚ clock button.

The oven can be switched off using the ⏻ main switch, but not switched back on.

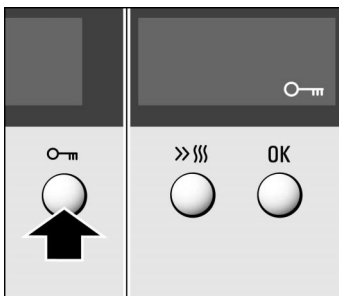
Childproof lock when the oven is switched off

The acoustic signal for the timer can be switched off. The time can be called up with the ⌚ clock button.

Setting

Example: Childproof lock when the oven is switched off

You can activate the childproof lock at any time.



Press the  key button until the  key symbol appears in the temperature display.

The childproof lock is active and the  key symbol lights up.

Deactivating the childproof lock

Press the  key button until the  key symbol goes out in the temperature display. You can then use the oven again as normal.

Locking the lift-up floor function

You can change the basic settings so that the lift-up floor function is also locked when the childproof lock is active. To do this, see the "Basic settings" section in the "How to operate your oven" section.

When you activate the childproof lock, the operating buttons and the lift-up floor function are locked. The  padlock symbol also lights up in the clock display.

Automatic time limiter

Automatic time limiter is active



The automatic time limiter of your oven is active when the oven heats up over a long period of time and no settings are changed. The length of the time period depends on the set temperature or grill setting.

The oven lights switch off after approximately 2 hours.

A signal sounds and OFF appears in the temperature display.

The oven stops heating and the oven light switches off.

Switch off the oven with the  main switch. You can then use the oven again as normal.

Set a cooking time

Set a cooking time so that the automatic time limiter is not activated unintentionally. The oven continues to heat until the cooking time has elapsed.

Automatic programming

With automatic programming, elaborate pot roasts, tender roasts and delicious casseroles are quite easy. You do not have to turn, baste and stir. As the lid is not removed from the ovenware, the oven remains clean.

Ovenware

Suitable ovenware

The automatic programming is only suitable for cooking in ovenware with the lid on. You should only use ovenware with a suitable lid.

The ovenware must be heat-resistant up to 300 °C. Make sure that the handles are also heat-resistant. It is best to use ovenware made of glass or glass ceramic.

Observe the information from the ovenware manufacturer.

For some meals, the base of the ovenware needs to be covered with liquid to prevent burning.

The meal browns more quickly in ovenware made of enamelled steel, cast iron or aluminium pressure casting. Add more fluid.

Add less liquid if the meal is frozen.

Roasting dishes made of stainless steel are only sometimes suitable. The meal does not brown so evenly and is not cooked so quickly.

Unsuitable ovenware

Ovenware made of light, reflective aluminium or pottery is not suitable. It does not absorb the heat sufficiently and pottery absorbs water.

Size of the ovenware

The best cooking result can be obtained when the meat covers approximately two thirds of the base of the ovenware. This also allows meat juices to be released.

The distance between the meat and the sides of the ovenware and lid must be at least 3 cm. Meat can expand during cooking. The distance between the casserole and the lid must also be at least 3 cm.

Preparing the meal

The cooking result is dependent on the quality of the food.

Weigh the fresh or frozen meat or fish and the vegetables for stews.

You need the weight to make the settings.

Meat

Season the meat as usual.

If specified in the programme table, pour liquid into the empty ovenware until the base is covered, e.g. water or stock.

Place the meat into the ovenware and cover with an appropriate lid.

Roast beef should be approximately 8 cm tall and tied up with string. This will ensure even cooking and the joint will keep its shape.

Fish

Wash, add lemon juice and salt the fish as usual.

Steamed fish:

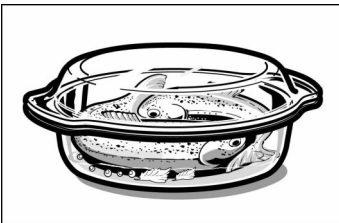
Pour liquid into the empty ovenware until the base is covered, e.g. wine or lemon juice.

Roast fish:

Dip the fish in flour and coat with melted butter.

Place the fish into the ovenware and cover with the appropriate lid.

Note: fish turns out best when it is "in a swimming position" in the ovenware.



Stew

Prepare the ingredients for the stew as usual and place them into the ovenware.

Add some extra liquid and cover with an appropriate lid.

Programmes

Place the ovenware on the ceramic. Don't preheat the oven.

Programme fresh meal		Suitable	Weight range	Add liquid
1	Beef joint	Prime ribs, shoulder, roulade, marinated beef	0.5 - 3.0 kg	Yes
2	Roast beef, medium	Roast beef, prime ribs	0.5 - 2.5 kg	No
3	English roast beef	Roast beef, prime ribs	0.5 - 2.5 kg	No
4	Roast pork	Spare rib, neck, roulade, joint, roast chops	0.5 - 3.0 kg	Yes
5	Roast pork with crackling	Shoulder with rind, belly	0.5 - 2.5 kg	No
6	Roast veal	Shoulder, knuckle, roulade, filled veal	0.5 - 2.5 kg	Yes
7	Leg of lamb	Boneless leg of lamb	0.5 - 2.5 kg	Yes
8	Leg of lamb, medium rare	Boneless leg of lamb	0.5 - 2.5 kg	No
9	Chicken	Chicken	0.5 - 2.0 kg	No
10	Duck, goose	Duck, goose	1.0 - 3.0 kg	No
11	Poultry legs	Chicken, turkey, duck, goose legs	0.3 - 1.5 kg	No
12	Turkey breast	Turkey breast, roulade	0.5 - 2.5 kg	Yes
13	Mutton, venison	Shoulder, neck joint, breast	0.5 - 2.5 kg	Yes
14	Smoked pork, deer, game	Deer leg, rabbit leg	0.5 - 3.0 kg	Yes
15	Meat loaf	Meat loaf	0.3 - 3.0 kg	No
16	Stews	Roulades, Pichelsteiner stew, goulash	0.3 - 3.0 kg	Yes
17	Fish, steamed	Trout, pike-perch, carp, whole cod	0.3 - 1.5 kg	Yes
18	Fish, roast	Trout, pike-perch, carp, whole cod	0.3 - 1.5 kg	No

Programme frozen meal*		Suitable	Weight range	Add liquid
19	Beef joint	Prime ribs, shoulder, roulade	0.5 - 2.0 kg	Yes
20	Roast pork	Spare rib, neck, roulade, joint, roast chops	0.5 - 2.0 kg	Yes
21	Roast veal	Shoulder, knuckle, roulade, filled veal	0.5 - 2.0 kg	Yes
22	Leg of lamb	Boneless leg of lamb	0.5 - 2.0 kg	Yes
23	Leg of lamb, medium rare	Boneless leg of lamb	0.5 - 2.0 kg	No
24	Poultry legs	Chicken, turkey, duck, goose legs	0.3 - 1.5 kg	No
25	Mutton, venison	Shoulder, neck joint, breast	0.5 - 2.0 kg	Yes
26	Smoked pork, deer, game	Deer leg, rabbit leg	0.5 - 2.0 kg	Yes

* Caution: When preparing frozen fish, do not put back the end time. It would defrost during the waiting time and would be inedible.

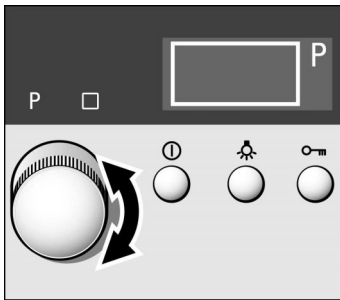
Cooking time of meal

So that you know how long your meal will take, make the settings as described in points 1 to 5. The end time appears in the clock display. When the oven starts, you can see the cooking time count down.

Setting

Example: medium roast beef,
1.2 kg, it is 10:45.
Programme 2, the dish takes
65 minutes.

When you have prepared your dish, select a suitable programme from the programme table. Switch on the oven using the ① main switch and make the settings.

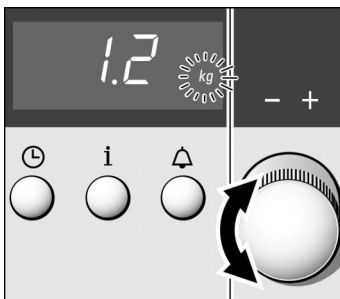


1. Use the function selector to choose the automatic programme.

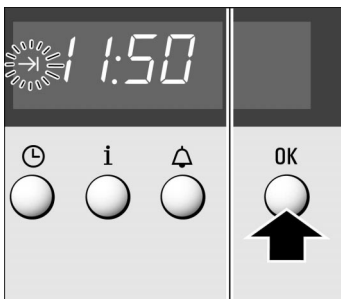


2. Set the programme number required using the rotary knob.

3. Press the OK button to confirm.
A default value for the weight appears in the clock display.



4. Turn the rotary knob to set the weight.



5. Press the OK button to confirm.

The →| End time symbol flashes in the clock display and the time at which the programme will end is displayed.

6. Press the OK button to start the oven.

The |→| cooking time symbol lights up in the clock display and you will see the cooking time counting down.

The cooking time has elapsed

A signal sounds. The oven stops heating and the oven lights switch off.

The |→| cooking time symbol flashes in the clock display and 0:00 is displayed as the cooking time. You can switch off the signal earlier by pressing the ⌚ clock button.

Switch off the oven with the Ⓚ main switch.

Cancelling the programme

Change the type of heating or switch off the oven with the Ⓚ main switch.

The programme number cannot be changed.

Calling up settings

To call up the →| End time or ⌚ Time:

Press the ⌚ clock button repeatedly until the relevant symbol appears in the clock display.

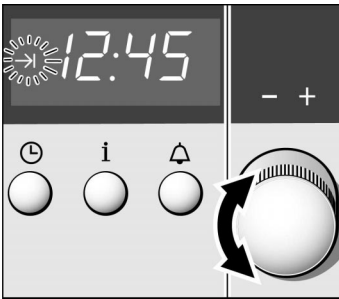
The value is displayed for a few seconds.

To call up the weight:

Press the i Info button. The set weight is displayed in the clock display for a few seconds.

Switching on and off automatically

Example: the dish should be ready at 12:45.



Make sure that food does not remain in the oven for too long and spoil.

Do not use frozen meat. It would defrost during the waiting time and would be inedible.

Make the settings as described in steps 1 to 5. Set a later end time before you start the oven.

6. Use the rotary knob to set a later end time.

7. Press the OK button to confirm.

The →| End time symbol lights up in the clock display and the end time is displayed. When the oven starts, the |→| cooking time symbol lights up and you will see the cooking time counting down.

The oven light is switched off until the start.

The end time is reached

A signal sounds. The oven stops heating and the oven light switches off.

The |→| cooking time symbol flashes in the clock display and 0:00 is displayed as the cooking time. You can switch off the signal earlier by pressing the ⌚ clock button.

Switch off the oven with the ⏻ main switch.

Changing the end time

Press the ⌚ clock button repeatedly until the →| End time symbol flashes in the clock display.

Change the end time using the rotary knob.

Press the OK button to confirm the change.

Clearing the end time

Press the ⌚ clock button repeatedly until the →| End time symbol flashes in the clock display.
Reset the end time using the rotary knob until the current time is set at which the programme ends.
Press the OK button to confirm the change.
The oven starts.

Cancelling the programme

Change the type of heating or switch off the oven with the ① main switch.

The programme number cannot be changed.

Calling up settings

To call up the |→| Cooking time, →| End time or ⌚ Time:

Press the ⌚ clock button repeatedly until the relevant symbol appears in the clock display.
The value is displayed for a few seconds.

To call up the weight:

Press the ⓘ Info button. The set weight is displayed in the clock display for a few seconds.

Tips for automatic programming

The weight of the roast or poultry is over the specified weight range

The weight range is restricted deliberately. For very large roasts, there is often not a roasting dish big enough. Prepare large pieces with  Top/bottom heating or  Hot air grilling.

The roast looks good but the juices are too dark

Choose a smaller piece of ovenware and use more liquid.

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

Choose a larger piece of ovenware and use less liquid.

The roast is too dry on top

Use ovenware with a well-fitting lid. Very lean meat remains tender if it has pieces of bacon on top.

During roasting, the roast smells bad but it looks good

The lid of the roasting dish does not close properly or the meat has expanded and lifted the lid. Always use a lid that fits. Make sure that there is a space of at least 3 cm between the meat and the edge of the ovenware and the lid.

You want to roast several poultry legs at the same time	The legs must be approximately the same size. Set the weight for the heaviest pieces. Example: two turkey legs with 1.4 and 1.5 kg. Set 1.5 kg.
You want to steam or roast several fish at the same time	The fish must be approximately the same size. Set the entire weight. Example: two trout with 0.6 and 0.5 kg. Set 1.1 kg.
You want to prepare stuffed poultry	Stuffed poultry is unsuitable. It works best without ovenware directly on the wire rack. See the "Here are the correct setting values" section.
The meat in the stew is not brown enough	Put the pieces of meat at the edge of the ovenware and place the vegetables in the centre.
The vegetables in the stew are too soft or too hard	So the vegetables are crisp, set the weight of the meat. So the vegetables are soft, set the weight of the meat and vegetables together.
You want to prepare vegetarian stew	Hard vegetables are suitable, e.g. carrots, green beans, green cabbage, celery or potatoes. The smaller the pieces of vegetable, the softer they will be. Cover the vegetables with liquid to prevent them from going brown.
You want to use your stainless steel roasting dish	Roasting dishes made of stainless steel are only sometimes suitable. The meal does not brown so evenly and is not cooked so quickly. At the end of the programme, you should therefore remove the lid and grill the meat for 8 to 10 minutes at grill setting 3  .

Self-cleaning

Self-cleaning is a convenient way to keep your oven free from dirt.
The oven is heated to approximately 500 °C. Any food residues from roasting, grilling and baking are burnt to ash. Then you only need to wipe the ash out of the oven.

Cleaning levels

There are three different cleaning levels.

Level	Degree of cleaning	Duration
1	Gentle	1 hour
2	Medium	1 hour, 15 minutes
3	Intensive	1 hour, 30 minutes

The heavier and older the dirt is, the higher the cleaning level should be. Under normal use, it is usually sufficient to clean the oven every two to three months. Cleaning only requires approximately 2.4 to 4.0 kilowatt-hours.

Notes

The oven light cannot be switched on.
The temperature control does not appear.



For your safety, the lift-up floor function is automatically locked when a certain temperature is reached. The  padlock symbol appears in the clock display.
The oven cannot be opened again until the  padlock symbol disappears.
Never open the oven by hand.
There is a risk of burning due to explosion.
The oven cannot be restarted while the lift-up floor function is locked.

Before self-cleaning

Clean the oven and the ceramic around the oven seal. Do not scour the seal. Heat can burn the dirt in and damage the seal.

Clean the area between the accessory holders and their brackets. The ash will otherwise make it more difficult to remove the accessory holders.

Take ovenware and incompatible accessories out of the oven.



Food remains, grease, and meat juices may catch fire. Risk of fire.

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

Cleaning accessories at the same time

The universal pan or the enamel baking tray can be cleaned in the oven at level 3 at the same time. The wire rack is not suitable for self-cleaning.

If the oven is very dirty, it is advisable to clean it without the accessories or accessory holders. This will achieve a good result.

The accessories can be cleaned in a second cleaning cycle.



Do not clean accessories with non-adhesive coatings during self-cleaning. The high temperatures damage the non-stick coating and poisonous gases are released.

There is a risk of serious damage to health.

Accessory holders

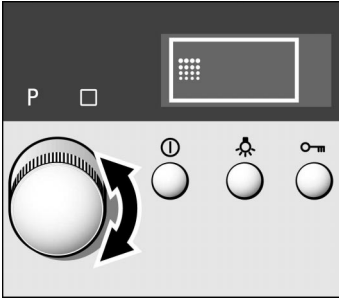
The accessory holders become discoloured at high temperatures. This discolouration can be removed using hot soapy water and a sponge.

If you are not cleaning accessories with automatic self-cleaning, you can remove the accessory holders.

Setting

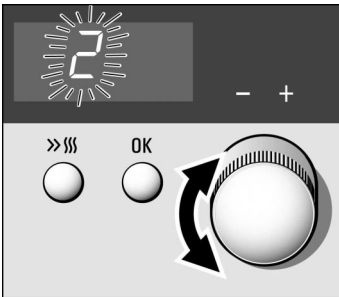
Switch on the oven with the ① main switch. Then you can make the settings.

Example: cleaning level 2, it is 10:35.

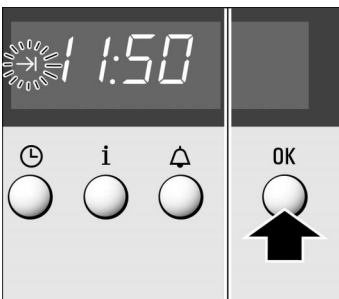


1. Use the function selector to select self-cleaning.

So that self-cleaning cannot be started accidentally, level 0 flashes in the temperature display.



2. Set the cleaning level required using the rotary knob.



3. Press the OK button to confirm.

The →| End time symbol flashes in the clock display and the time at which self-cleaning will end is displayed.

4. Press the OK button to start the oven.

The →| cooking time symbol lights up in the clock display and you will see the cooking time counting down.

The lift-up floor function is locked at a given temperature and the padlock symbol appears in the clock display.

The cooking time has elapsed

A signal sounds. The oven stops heating.
The **I→I** cooking time symbol flashes in the clock display and 0:00 is displayed as the cooking time.
You can switch off the signal earlier by pressing the **⌚** clock button.
Switch off the oven with the **Ⓢ** main switch.

Cancelling the self-cleaning

Change the type of heating or switch off the oven with the **Ⓢ** main switch.

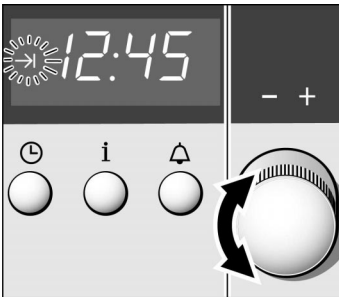
The cleaning level cannot be changed.

Calling up the time settings

To call up the **→I** End time or **⌚** Time:
Press the **⌚** clock button repeatedly until the relevant symbol appears in the clock display.
The value is displayed for a few seconds.

Switching on and off automatically

Example: self-cleaning is to be finished by 12:45.



Make the settings as described in steps 1 to 3. Set a later end time before you start the oven.

4. Use the rotary knob to set a later end time.

5. Press the OK button to confirm.

The **→I** End time symbol lights up in the clock display and the end time is displayed. When the oven starts, the **I→I** cooking time symbol lights up and you will see the cooking time counting down.
The lift-up floor function is locked at a given temperature and the **Ⓛ** padlock symbol appears in the clock display.

The end time is reached

A signal sounds. The oven stops heating.
The **I→I** cooking time symbol flashes in the clock display and 0:00 is displayed as the cooking time. You can switch off the signal earlier by pressing the **⌚** clock button.
Switch off the oven with the **Ⓢ** main switch.

Changing the end time

Press the **⌚** clock button repeatedly until the **→I** End time symbol flashes in the clock display.
Change the end time using the rotary knob.
Press the OK button to confirm the change.

Clearing the end time

Press the **⌚** clock button repeatedly until the **→I** End time symbol flashes in the clock display.
Reset the end time using the rotary knob until the current time is set at which the self-cleaning ends.
Press the OK button to confirm the change.
The oven starts.

Cancelling the self-cleaning

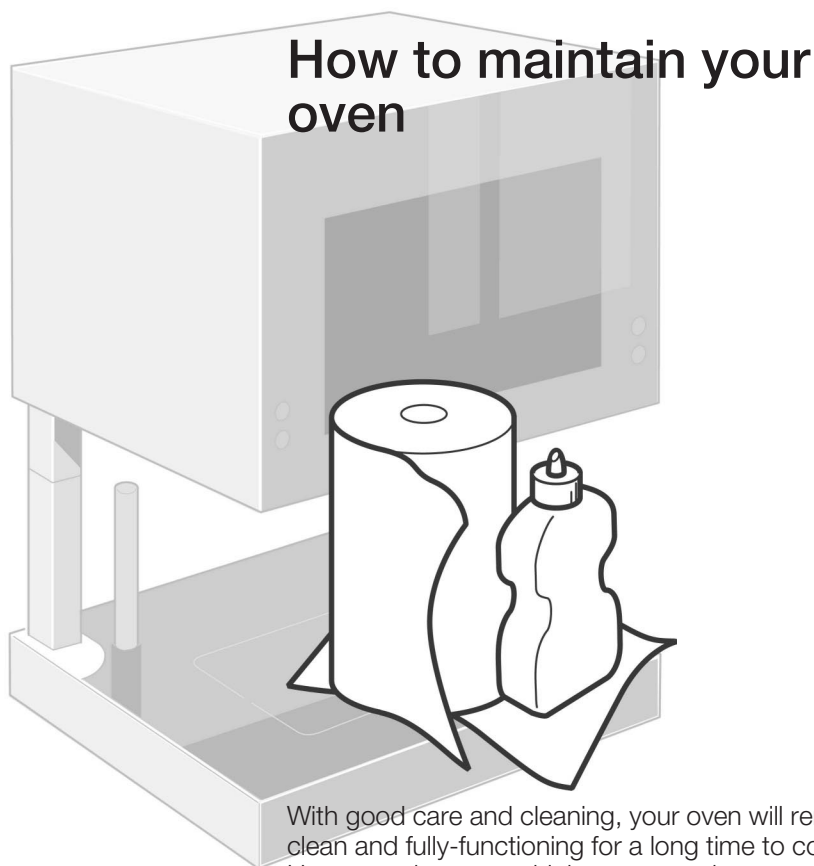
Change the type of heating or switch off the oven with the **Ⓢ** main switch.
The cleaning level cannot be changed.

Calling up the time settings

To call up the **I→I** Cooking time, **→I** End time or **⌚** Time:
Press the **⌚** clock button repeatedly until the relevant symbol appears in the clock display.
The value is displayed for a few seconds.

After self-cleaning

Allow the oven to cool down fully.
Then wipe away any remaining ash from inside the oven using a moist cloth.



With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. However, do not use high-pressure cleaners or steam jets.

Here we will explain how to maintain and clean your oven correctly.

Care

If you take good day-to-day care of your oven, it will look good for longer and you will not have to clean it thoroughly so often.

Avoiding heavy soiling

Oven

If you observe a few simple rules every day, your oven will not become so dirty.

Remove the coarsest dirt as soon as the oven has cooled down.

This will prevent it from drying on and there will be no stubborn marks.

Use the universal pan to catch dripping fat as often as possible.

Oven front

When you are washing other things with soapy water and a dish cloth, wipe the front of the oven at the same time.

This will prevent dirt from drying on to such an extent.

Stainless steel

Always remove any flecks of limescale, grease, cornflour and egg white immediately.

This prevents corrosion.

Cleaning

Even if you look after your oven well, it will need to be thoroughly cleaned. Please observe the information in the table, so that you do not damage the various surfaces by using the wrong cleaning agents.

Cleaning agents

Do not use caustic or abrasive cleaning agents.

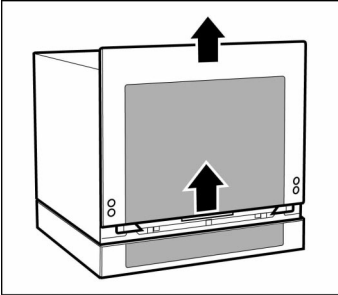
Area	Cleaning
Oven exterior	Hot soapy water: Clean with a dish cloth and then dry with a soft towel.
Door panel	Glass cleaner: Clean with a dish cloth.
Oven interior	Hot soapy water or a vinegar solution: Clean with a dish cloth. Use oven cleaner if there is heavy soiling: Only use in a cold oven. Never use it to clean the ceramic. It is best to use the self-cleaning.
Glass cover on the oven lights	Hot soapy water: Clean with a dish cloth.
Ceramic	Special cleaning agent for ceramic (silicone free). Lemon juice or vinegar can also be used for water marks: Clean with a dish cloth. Do not use oven cleaner or stain remover. Use a glass scraper if there is heavy soiling (available from after-sales service or a specialist retailer): Remove the protective cover and only clean using the blade. Caution, the blade is very sharp. There is a risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.

Area	Cleaning
Accessory holders	Hot soapy water: Clean with a sponge.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth, do not scour.
Accessories	Hot soapy water: Soak and clean with a dish cloth or a brush. The universal pan and the enamel baking tray can be cleaned using the self-cleaning.
Note	The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This is normal and does not affect the function.

Removing and refitting the glass panels

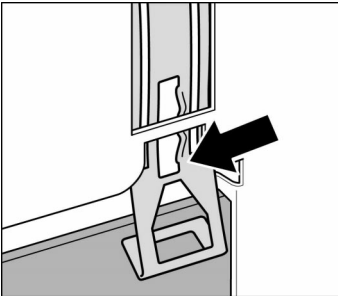
The two outer glass panels on the front of the oven can be removed to assist cleaning.

Removal

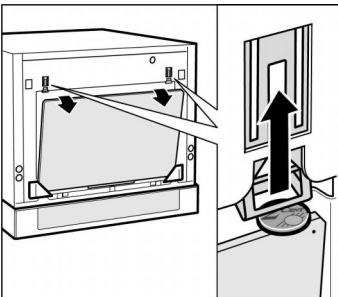


1. Slide the front glass panel upwards and remove it to the front.
Caution: the front glass panel is loose as soon as it is unhooked.
Hold it firmly.

The lift-up buttons are also pushed upwards.



2. Push first the right, then the left spring retainer for the two panels inwards until they can be pushed through under the bar.

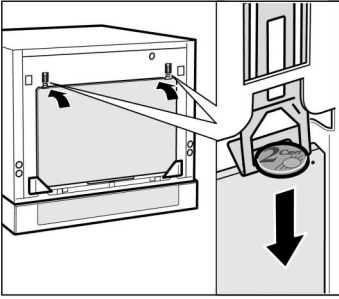


3. Use a coin to slide the retaining springs up fully and take out the panel.
Caution: as soon as the two retaining springs are pushed upwards, the panel tips out to the front.
Hold it firmly.

Use a coin so that you do not injure yourself on the sharp edges.

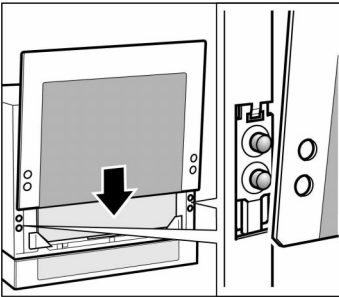
Clean the glass panel with glass cleaner and a soft cloth.

Installation



1. Hook in the second panel and push the spring retainers down fully with a coin.

The small mark on the outside of the panel must be at the top right.

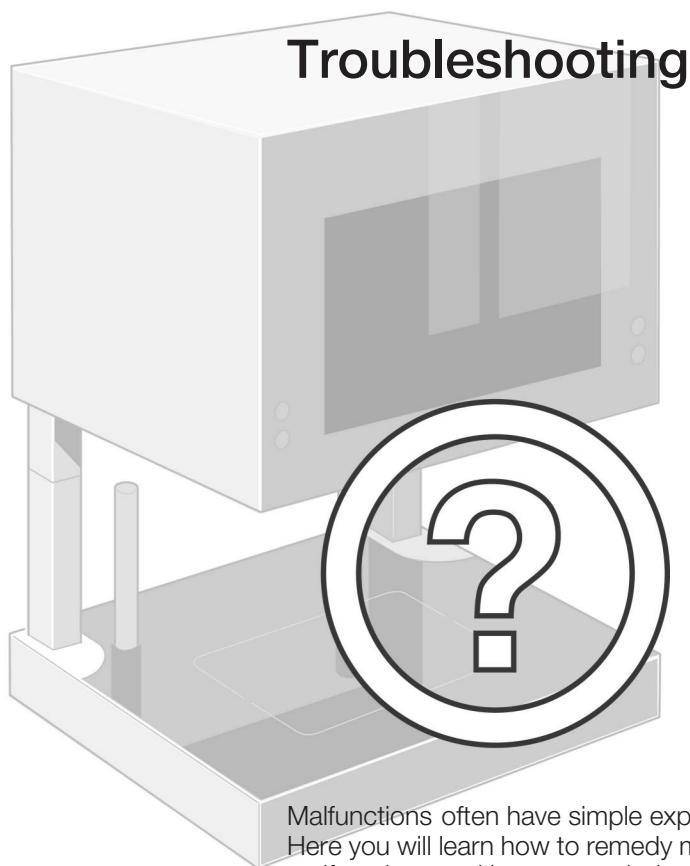


2. Hook in the front glass panel and push it down.

Make sure that the lift buttons sit correctly in the openings in the front glass panel.



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



Malfunctions often have simple explanations. Here you will learn how to remedy minor malfunctions and how to reach the after-sales service.

Rectifying minor faults yourself

Before you call the after-sales service, try to solve the problem yourself using the table.

Problem	Possible cause	Remedy/notes
The oven cannot be switched on.	The fuse is faulty.	Look in the fuse box to make sure that the fuse for the oven is OK.
	Power cut	Check whether other kitchen appliances are working.
	The oven is locked.	Press the  key button until the  key symbol goes out in the temperature display.
The clock display flashes.	Power cut	Reset the clock.
The oven does not heat up.	The oven is not closed correctly.	Close the oven fully.
	The oven has not started.	Press the OK button.
The oven does not heat up. A dot appears at the top left of the temperature display.	The oven is in demo mode.	Set the oven to  Top/bottom heating and 30 °C. Press and hold the  Rapid heating button until a signal sounds and the dot flashes. Press the  Rapid heating button again.
The oven cannot be started.	The lift function is locked by the self-cleaning.	Wait until the  padlock symbol in the clock display goes out.
	The oven is not closed correctly.	Open and close the oven again.
The oven cannot be opened.	The lift function is locked by the self-cleaning.	Wait until the  padlock symbol in the clock display goes out.
	The lift function is locked by the childproof lock.	Press the  key button until the  key symbol goes out in the temperature display.
	The lift position is set very high up.	Press the  open button again and set the lift position to the desired height with the OK button.

Problem	Possible cause	Remedy/notes
OFF appears in the temperature display.	The automatic time limiter was activated.	Switch off the oven with the ① main switch.
The lift position cannot be stored.	The oven was not closed correctly.	Close the oven fully again and then reopen it.

You can clear any fault message with the ⌚ clock button. This resets the oven to its basic settings. You must reset the time.

If a fault message cannot be cleared or occurs repeatedly, call the after-sales service.

Fault message in the clock display	Possible cause	Remedy/notes
E005 or E305	Communication error between the electronics modules.	Press the ⌚ clock button. Reset the clock.
E010, E014, E119, E120, E310, E314 or E701	Data error in the electronics module.	Press the ⌚ clock button. Reset the clock.
E011	An operating button has been pressed for too long.	Press all operating buttons individually and check whether they are stuck.
E101 or E104	The temperature sensor is overloaded.	Press the ⌚ clock button. Reset the clock.
E115	The oven temperature is too high.	Let the oven cool down before using it again.
E702, E704, E705 or E706	Data error in the lift electronics.	Press the ⌚ clock button. Reset the clock.
E703	The floor contact does not work.	Press the ⌚ clock button. Reset the clock.
E711	A lift button has been pressed for too long.	Press the ⌚ clock button. Reset the clock.
	A lift button is stuck.	Press all lift buttons individually and check whether they are stuck.
	The front glass panel is not seated correctly.	Move the front glass panel slightly until the lift buttons are no longer stuck.



Repairs may only be carried out by fully trained after-sales service engineers.
Incorrect repairs to your oven may result in serious injury to the user.

Replacing the oven lights

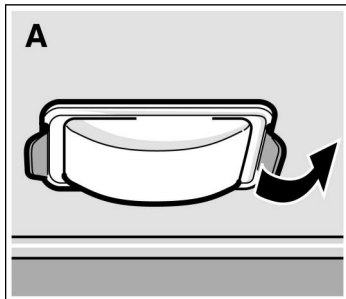
If an oven light fails, it must be replaced.
Heat-resistant replacement bulbs can be obtained from the after-sales service or specialist shops.
Only use these bulbs.



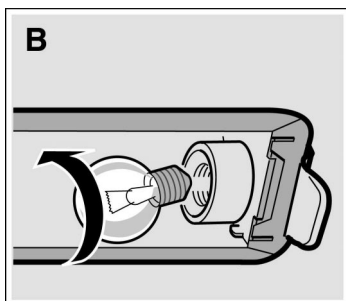
Only replace the oven lights when the oven is cold.
There is a risk of burning.

Ceiling light

Only use a 40 watt bulb.



1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel on the ceramic to prevent damage.
3. Remove the glass cover. To do this, use your thumbs to push the metal mounting bracket backwards. (Fig. A)
Caution: the glass cover is loose as soon as one side is released. Hold it firmly.



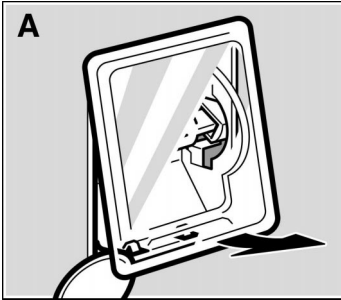
4. Unscrew the lamp (fig. B) and replace with a lamp of the same type.
5. Fit the glass cover back on. To do this, insert the glass cover under the mounting bracket on one side and press the other side firmly until it engages.
6. Remove the tea towel from the ceramic and switch the circuit breaker back on.

Side lights

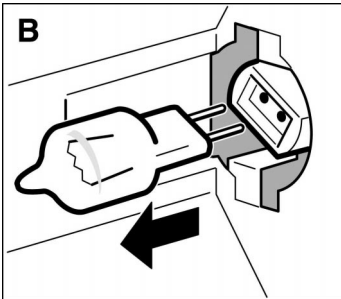
Only use 10 watt halogen bulbs.

Hold the halogen bulb with a clean, dry cloth. This will increase its service life.

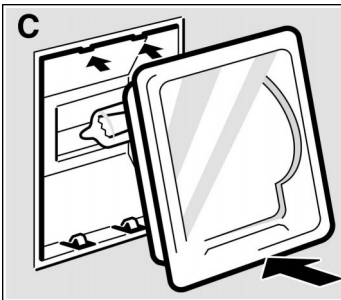
The left and right side lights are replaced in the same way.



1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel on the ceramic to prevent damage.
3. Remove the glass cover. To do this, open the glass cover from the bottom with your hand. If it proves difficult to remove the glass cover, try using a spoon. (Fig. A).



4. Pull out the bulb, rather than unscrewing it, (fig. B) and replace with a bulb of the same type. Make sure that the pins are in the correct position. Push the bulb in firmly.



5. Refit the glass cover. Make sure that the curve in the glass is on the side on which the bulb is located. Insert the glass cover at the top and press it down firmly at the bottom until it engages. (Fig. C).
6. Remove the tea towel from the ceramic and switch the circuit breaker back on.

Glass covers

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

Opening the oven by hand

If the lift function fails, you can open the oven manually. For example, if there is a power cut and you still have a meal in the oven.

Before opening



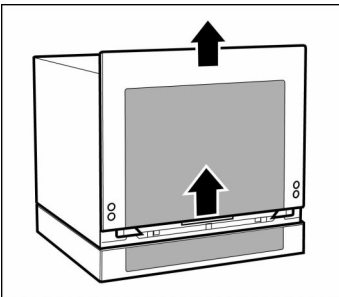
Allow the oven to cool down fully.

The inside of the oven is very hot after use. There is a risk of burning.

Never open the oven during self-cleaning. There is a risk of burning due to explosion.

Switch off the circuit breaker in the fuse box. There is a risk of electrocution.

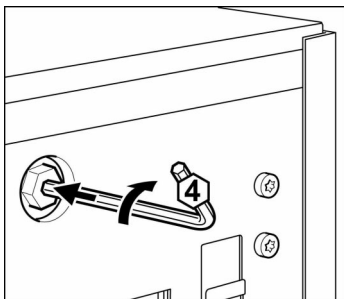
Method



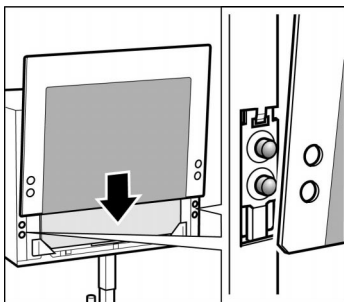
Only crank the lift-up floor from below. The lift-up floor motor will otherwise be damaged.

1. Slide the front glass panel upwards and remove it to the front.
Caution: the front glass panel is loose as soon as it is unhooked.
Hold it firmly.

The lift-up buttons are also pushed upwards.



2. Insert a size 4 Allen key into the socket. Push the socket in and turn it in a clockwise direction until the oven is open as required.



3. Refit the front glass panel and push it down.

Make sure that the lift buttons sit correctly in the openings in the front glass panel.

When the lift buttons are functioning again, first close the oven. Then you can use the lift function again as usual.

After-sales service

E number and production number

Our after-sales service is there for you if your oven should need to be repaired. 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.

If you contact our after-sales service, please specify the complete E number and complete FD number of your oven.

The rating plate bearing these numbers can be found on the bottom of the lift-up floor.

You can make a note of the numbers for your oven here to save you from searching for them when you need them.

E no.	FD no.
After-sales service ☎	

Packaging and old appliances

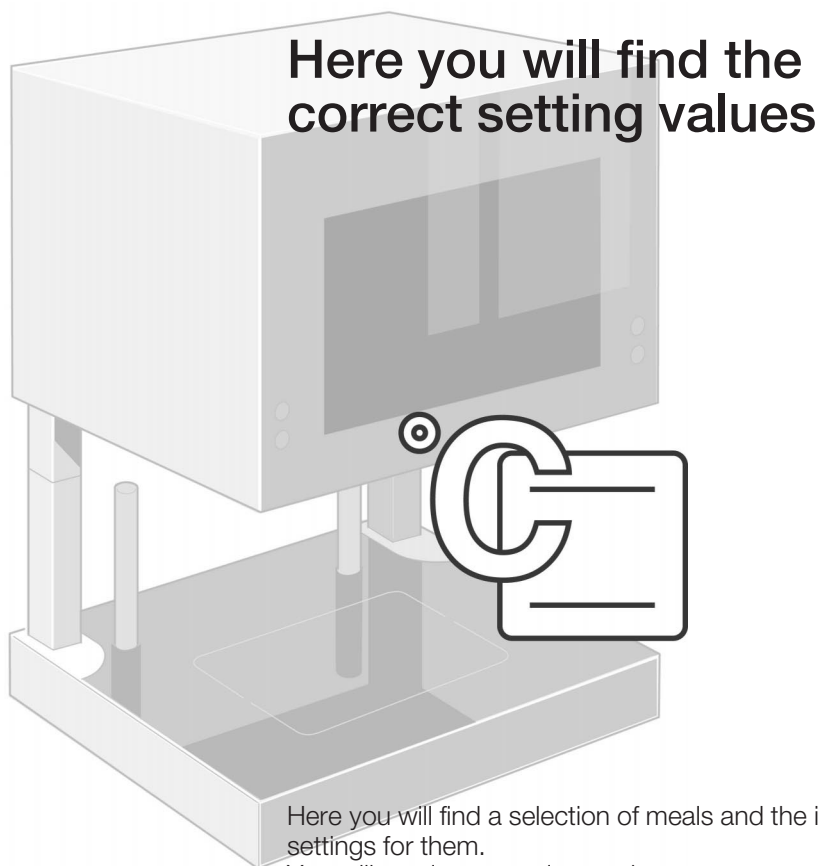
Disposing in an environmentally-responsible manner



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

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

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



Here you will find a selection of meals and the ideal settings for them.
You will receive many tips on the ovenware and preparation, as well as what to do if something goes wrong.

Setting values and tips

The setting values apply to meals placed in a cold oven. This saves energy.
The temperature and cooking time depend on the meal quantity and consistency. This is why temperature ranges are given in the tables.
The tips provide you with additional information. They will help you to improve the meal according to your tastes.

Accessories

Use the accessories provided.
You can buy accessories and special accessories from the after-sales service or specialist retailers.
Baking trays and tins made from dark metal are the most suitable. Light metal and glass are best placed directly on the ceramic.
Observe the information from the manufacturer.

Cakes and pastries

Place the tins on the wire rack.
Place bread dough directly on the ceramic.

Cakes in tins	Tin	Level	Type of heating	Temperature in °C	Cooking time in minutes
Sponge cake, simple	Ring-shaped cake/ Vienna ring tin	1		150 - 170	50 - 60
Sponge cake, delicate (e.g. pound cake)	Ring-shaped cake/ Vienna ring tin	1		140 - 160	60 - 70
Short pastry base with edge	Springform cake tin	0		150 - 170	25 - 35
Cake base made from sponge mixture	Fruit base cake tin	0		160 - 180	20 - 30
Sponge cake	Springform cake tin	1		160 - 180	30 - 40

Cakes in tins	Tin	Level	Type of heating	Temperature in °C	Cooking time in minutes
Fruit tart or cheesecake, shortcrust pastry*	Springform cake tin	0		170 - 190	70 - 90
Fruit pie, delicate (sponge mixture)	Springform cake tin/ring cake tin	1		150 - 170	50 - 60
Savoury tarts* (e.g. quiche, onion tart)	Springform cake tin	0		170 - 190	50 - 60

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

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Cake mixture or yeast dough with dry topping	Baking tray	1		180 - 200	20 - 30
	Baking tray + universal pan*	3 + 1		140 - 160	40 - 50
Cake mixture or yeast dough with moist topping	Baking tray	2		160 - 180	40 - 50
	Baking tray + universal pan*	3 + 1		140 - 160	50 - 60
Swiss roll (preheat)	Universal pan	1		190 - 210	15 - 20
Plaited loaf with 500 g flour	Universal pan	2		170 - 190	30 - 40
Stollen with 500 g flour	Universal pan	2		180 - 200	50 - 60
Stollen with 1 kg flour	Universal pan	2		170 - 190	60 - 80
Strudel, sweet	Universal pan	1		180 - 200	60 - 70
Pizza	Universal pan	1		210 - 230	25 - 35
	Baking tray + universal pan*	3 + 1		190 - 210	40 - 50

* When baking on two levels, always insert the baking tray above the universal pan.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Preheat for				300	8 - 10
Yeast bread with 1.2 kg flour*	without	0		200	35 - 45

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Preheat for Sour dough bread with 1.2 kg flour*	without	0		300 200	8 - 10 45 - 55
Bread rolls	Baking tray	2		220 - 240	25 - 35
Crispy rolls	Baking tray	1		200 - 220	10 - 20
	Baking tray + universal pan**	3 + 1		180 - 200	15 - 25

* Never pour water directly on the ceramic.

** When baking on two levels, always insert the baking tray above the universal pan.

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Baking tray	2		130 - 150	10 - 20
	Baking tray + universal pan*	3 + 1		120 - 140	25 - 35
Meringue	Baking tray	1		70 - 90	100 - 150
Cream puffs	Baking tray	1		210 - 230	30 - 40
Macaroons	Baking tray	1		110 - 130	30 - 40
	Baking tray + universal pan*	3 + 1		100 - 120	40 - 50
Puff pastry	Baking tray	1		180 - 200	25 - 35
	Baking tray + universal pan*	3 + 1		170 - 190	35 - 45

* When baking on two levels, always insert the baking tray above the universal pan.

Baking tips

You want to bake following your own recipe.

Refer to similar cakes or pastries in the tables.

You want to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick deep into the cake at the highest part. If there is no mixture left on the stick when it is removed, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but not around the edge.	Do not grease the side panel of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dark on top.	Insert the accessories lower down. Select a lower temperature and bake the cake for a little longer.
The cake is too dry.	Use a cocktail stick to make small holes in the cake when it is ready and drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheese cake) looks good but is sticky on the inside (soggy, crossed with water marks).	Next time, use less liquid. Bake at a lower temperature for a little longer. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Observe the baking time in the recipe.
The cake or pastry is unevenly browned.	Select a slightly lower temperature. Bake delicate pastries on one level using  top/bottom heating. Excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper to size. When baking on one level using  3D hot air, insert the accessory at height 1 or 3.
The bottom of a fruit pie is too light. The fruit juice overflows.	Next time, use the deeper universal pan.
You have used two levels. The pastries are darker on the upper baking tray than on the lower baking tray.	Always use  3D hot air to bake on two levels. Food on baking trays put into the oven at the same time will not always be ready at the same time.
You want to use baking trays and tins made of light-coloured metal or glass.	Place the ovenware directly on the ceramic.
Condensation forms when you bake moist cakes.	This is inherent in the physical conditions. Steam is produced as a result of baking and it escapes through the ventilation slots. The steam can condense on the front of adjacent cabinets and drip off as condensation.

Meat, poultry, fish

Ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Always place ovenware in the centre of the ceramic.

Place hot glass dishes on a dry kitchen towel after they have been removed from the oven. The glass could crack on a cold or wet surface.

Shallow frying

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

Depending on the size of the joint, add 2 or 3 tablespoons of liquid to lean meat and 8 to 10 tablespoons of liquid to pot roasts.

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

Grilling

The pieces of food you are grilling should be of equal thickness.

They should be at least 2 to 3 cm thick. This will allow them to grill evenly and prevent them from drying out.

Place the food to be grilled directly on the wire rack.

The centre of the wire rack is best.

To do this, also insert the universal pan at level 1. The meat juices are then collected here and the oven is kept clean.

Meat

Salt steaks after grilling so that they do not dry out.

Turn pieces of meat halfway through the cooking time and pieces of food that you are grilling two thirds of the way through.

Meat		Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Pot-roasted beef	1 kg	Covered	0		200 - 220	100
	1.5 kg		0		190 - 210	120
	2 kg		0		180 - 200	140
Sirloin of beef	1 kg	Uncovered	0		210 - 230	80
	1.5 kg		0		200 - 220	90
	2 kg		0		190 - 210	100
Roast beef, medium*	1 kg	Uncovered	0		220 - 240	60
Steaks, well done		Wire rack***	4		3	20
Steaks, medium rare		Wire rack***	4		3	15
Boned pork without rind (e.g. neck)	1 kg	Uncovered	0		190 - 210	130
	1.5 kg		0		180 - 200	150
	2 kg		0		170 - 190	170
Boned pork with rind** (e.g. shoulder, knuckle)	1 kg	Uncovered	0		200 - 220	140
	1.5 kg		0		190 - 210	160
	2 kg		0		180 - 200	190
Smoked pork on the bone	1 kg	Covered	0		210 - 230	70
Meat loaf	750 g	Uncovered	0		200 - 220	100
Sausages	Approx. 750 g	Wire rack***	4		3	12
Roast veal	1 kg	Uncovered	0		180 - 200	100
	2 kg		0		170 - 190	120
Boned leg of lamb	1,5 kg	Uncovered	0		170 - 190	120

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

** Make cuts in the pork rind. Place it rind-side down in the dish first.

*** Insert the universal pan at level 1.

Poultry

The weights indicated in the table are for unstuffed poultry that is ready for roasting.

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

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 time.

Poultry		Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Half chickens, 1 to 4	per 400 g	Wire rack*	2		210 - 230	40 - 50
Chicken portions	per 250 g	Wire rack*	2		210 - 230	30 - 40
Whole chickens, 1 to 2	per 1 kg	Wire rack*	2		200 - 220	50 - 80
Duck	1.7 kg	Wire rack*	2		180 - 200	90 - 110
Goose	3 kg	Wire rack*	2		160 - 180	120 - 140
Young turkey	3 kg	Wire rack*	2		180 - 200	100 - 120
2 turkey drumsticks	per 800 g	Wire rack*	2		180 - 200	90 - 110

* Insert the universal pan at level 1.

Fish

The information refers to non-breaded fish.

Fish		Accessories	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Fish, grilled	300 g each	Wire rack*	2		2	20 - 25
	1 kg		2		200 - 220	40 - 50
	1.5 kg		2		190 - 210	50 - 60
Fish, in slices (e.g. steaks)	per 300 g	Wire rack*	3		2	20 - 25

* Insert the universal pan at level 1.

Tips for roasting and grilling

The table does not contain information for the weight of your roast.	Select the nearest weight from the instructions and change the time accordingly.
You want to establish whether the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Select a slightly lower temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish or add less liquid.
Steam rises from the roast when basted.	This is inherent in the physical conditions. The majority of the steam escapes through the ventilation slot. It can condense on the front of adjacent cabinets and drip off as condensation. Use  hot air grilling instead of  top/bottom heating. This prevents the bottom of the roast from becoming too hot, thereby producing less steam.

Braising

Braising is the ideal cooking method for all tender pieces of meat which are to be cooked medium rare or medium. Meat remains very succulent and extremely tender.

Advantage: The benefit of this cooking method is that it allows lots of scope for menu planning because slow-cooked meat is easy to keep warm.

Suitable ovenware

Use heat-resistant, flat ovenware such as a porcelain serving plate.

Method

1. Switch on the oven with the ① main switch.
2. Set the  top/bottom heating type of heating.
3. Set the temperature to 90 °C.
4. Press the OK button to start and preheat the oven.
You can then warm the dishes on the ceramic at the same time.
5. Rapidly heat a little fat in a pan. Sear the meat over a high heat and then place it directly in the warmed ovenware.
6. Return the dish and the meat to the oven, and leave to braise. A braising temperature of 90 °C is ideal for most meats.

Tips for braising meat

Only use fresh meat.

Sear the meat at a very hot temperature and for a sufficiently long time.

Do not cover the meat when braising in the oven.

Even larger pieces of meat do not need to be turned.

Meat can be carved immediately following braising. No standing time is required.

Due to the special braising method, the meat always looks pink in the middle. This does not mean, however, that it is raw or not well done enough.

Table

All tender joints of beef, pork, veal and lamb are suitable for braising. Searing and braising times depend on the size of the piece of meat.

Searing time refers to the time the meat spends in hot fat.

Meal	Searing on the hotplate in minutes	Cooking in the oven in minutes
Small pieces of meat		
Cubes or strips	1 - 2 all over	20 - 30
Small cutlets, steaks or médaillons	1 - 2 per side	35 - 50
Medium-sized pieces of meat		
Whole fillet (400 - 800 g)	4 - 5 all over	75 - 120
Saddle of lamb (approximately 450 g)	2 - 3 per side	50 - 60
Double cutlet	7 - 9 all over	100 - 120
Large pieces of meat		
Whole fillet (over 900 g)	6 - 8 all over	120 - 150
Roast (600 g - 1 kg)	8 - 10 all over	120 - 150
Roast (1,1 - 2 kg)	8 - 10 all over	180 - 270

Tips for braising

Braised meat is not as hot as conventionally roasted meat.

Warm the plates and serve sauces very hot.

To keep braised meat warm.

After braising, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

Bakes, gratins, toasts

Gratins are bakes made from raw ingredients and grilled.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Sweet bake (e.g. quark soufflé with fruit)	Ovenproof dish	0		170 - 190	45 - 55
Savoury bake made from cooked ingredients (e.g. pasta bake)	Ovenproof dish or universal pan	0		180 - 200	30 - 40
		1		170 - 190	25 - 35
Savoury bake made from raw ingredients (e.g. potato gratin)	Ovenproof dish or universal pan	0		190 - 210	45 - 55
		1		190 - 210	40 - 50
Toast, 8 pieces	Wire rack	4		3	2 - 6
Toast gratin, 8 pieces	Wire rack**	3		3	5 - 10

* The bake must be a maximum of 2 cm high.
If it is higher, use  top/bottom heating.

** Insert the universal pan at level 1.

Drying

Only use undamaged fruit and vegetables.

Wash it thoroughly and dry it off.

Line the wire rack and universal pan with greaseproof paper.

Meal		Accessories	Level	Type of heating	Temperature in °C	Cooking time in hours
Apple rings	600 g	Wire rack + universal pan*	3 + 1		80	Approx. 5
Pear slices	800 g	Wire rack + universal pan*	3 + 1		80	Approx. 8
Plums	1.5 kg	Wire rack + universal pan*	3 + 1		80	Approx. 10
Herbs, washed	200 g	Wire rack + universal pan*	3 + 1		80	Approx. 1 ½

* Insert the wire rack above the universal pan.

Note

Turn very juicy fruit several times.

Loosen the dried fruit and vegetables from the paper immediately after drying.

Preserving

Only use undamaged fruit and vegetables. Wash them thoroughly.

Do not preserve more than six jars of fruit or vegetables at the same time.

The times given in the tables are guidelines. They may be influenced by the room temperature, the number of jars and the volume and temperature of the content of the jars.

Before you turn the oven off or down, make sure that the fruit/vegetables in the jars are really simmering and that you can see bubbles forming.

Preparation

The jars and rubber rings must be clean and undamaged. Use jars of the same size where possible. The information in the table refers to round one-litre jars.

Caution: do not use larger or taller jars. The lids could fly off.

Do not fill the jars too full with fruit or vegetables. Screw the lids on fully. Make sure that the edges of the jars are clean.

Setting procedure

1. Insert the universal pan at level 1.
Place the jars in the pan so that they are not touching.
2. Pour half a litre of hot water (approximately 80 °C) into the universal pan.
3. Close the oven.
4. Set the  bottom heating type of heating.
5. Set the temperature to between 170 and 180 °C.
6. Press the OK button to start.

Preserving fruit

As soon as the contents of the jars begin to bubble, after about 40 to 50 minutes, turn off the oven using the ❶ main switch.

Remove the jars from the oven after 25 to 35 minutes. If left to cool down in the oven for longer, bacteria might form, which would cause the preserved fruit to spoil.

Fruit in round 1 litre jars	Starts to bubble	Cooling time in oven
Apples, red/blackcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

As soon as the contents of the jars really start bubbling, turn the temperature down to between 120 and 140 °C.

After the time specified in the table, use the ❶ main switch to turn the oven off.

Remove the jars from the oven after 30 to 35 minutes.

Vegetables with cold stock in round 1 litre jars	Starts to bubble 120 °C - 140 °C	Cooling time in oven
Gherkins	switch off	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Remove the jars

Place the jars on a dry kitchen towel after they have been removed from the oven. They could crack on a cold or wet surface.

Frozen ready-made meals

Place your frozen ready-made meal directly on the ceramic or on a baking tray which is placed directly on the ceramic. This means that the contact heat can be used with  speed.



Never place greaseproof paper directly on the ceramic. Risk of fire

The setting values in the table are valid for prebaked frozen ready-made meals.

Meal		Level	Type of heating	Temperature in °C	Cooking time in minutes
Pizza	Thin base	0	 speed	270 - 300	10 - 20
	Deep-pan, pizza baguette	0	 speed	230 - 280	15 - 25
	Mini pizza	0	 speed	230 - 280	8 - 15
	Pizza on 2 levels	1 + 3		200 - 220	15 - 30
Potato products	Chips	0	 speed	250 - 280	15 - 25
	Croquettes, Duchess potatoes	0	 speed	250 - 280	10 - 20
	Fried potatoes, filled potato skins	0	 speed	250 - 280	10 - 20
Baked goods	Bread rolls	0	 speed	220 - 250	5 - 15
	Pretzels	1	 speed	220 - 250	5 - 15
Fried goods	Fish fingers	0	 speed	250 - 280	5 - 15
	Chicken sticks	0	 speed	250 - 280	10 - 20
	Veggie burgers	0	 speed	250 - 280	15 - 25

Defrosting

Remove the food from the packaging and place it in a suitable dish in the centre of the wire rack.

Observe the manufacturers instruction on the packaging.

Defrosting times depend on the type and amount of food.

Meal	Accessories	Level	Type of heating	Temperature in °C
Delicate frozen foods e.g. cakes with a chocolate or sugar glaze, cream cakes, buttercream cakes, fruit, etc.	Wire rack	1		20 °C
Other frozen foods* e.g. chicken, sausage and meat, bread, bread rolls, cakes and pastries	Wire rack	1		50 °C

* Cover the food with microwave foil. Place poultry in the dish with the breast facing down.

Note

The oven lights are switched on until a temperature of 30 °C is reached.

Keeping warm and melting

When the oven is open, you can keep food warm, melt chocolate or butter or dissolve gelatine on the heated surface.

Type of heating

 Keep warm open:
There is one heating level which can only be switched on when the oven is open. The lift-up floor function is locked and the  padlock symbol appears in the temperature display.

The open oven is best used for keeping meals in cookware with a lid on warm. The gentle heating will prevent the meal from overheating or drying out.

Melting times depend on the type and amount of food.

Do not use aluminium foil or cling film when melting food. They will melt to the surface.

	Level	Type of heating	Level
Keeping warm with oven open	0	<u> </u>	1
Melting, dissolving e.g. chocolate, butter, gelatine	0	<u> </u>	1

Tips for saving energy

Only preheat the oven if this is specified in the recipe or in the operating instructions table.

Use dark or enamelled baking tins made from metal. They absorb the heat particularly well.

Bake several cakes one after the other. The oven will then still be warm and the baking time for the second cake is reduced.

For dishes with a long cooking time, switch off the oven 5 to 10 minutes earlier. The dish will finish cooking using residual heat.

Acrylamide in foodstuffs

Experts are currently discussing how harmful acrylamide is in food. We have compiled this information for you, based on the results of current research.

Which foods are affected?

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

Tips for keeping acrylamide to a minimum when preparing food

General

Keep cooking times to a minimum.
Cook meals until they are golden brown, not too dark.
Large, thick pieces of food contain less acrylamide.
Use potatoes that are as fresh as possible. They must not have any green or sprouting parts. Do not store potatoes at temperatures below 8 °C.

Baking

With  top/bottom heating, maximum 200 °C, with  3D hot air, maximum 180 °C.
Egg white and egg yolk reduce the formation of acrylamide.

Biscuits

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

Oven chips

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

Test dishes

These tables were drawn up for the various institutes to facilitate the testing of different ovens.

In accordance with DIN 44547 and EN 60350

Baking

The setting values apply to dishes placed in a cold oven.

Meal	Accessories/tin	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	1		160 - 180	20 - 30
	Baking tray + universal pan*	3 + 1		140 - 160	35 - 45
Small cakes, 20	Baking tray	2		160 - 180	25 - 35
Small cakes, 20 per baking tray (preheat)	Baking tray + universal pan*	3 + 1		140 - 160	30 - 40
Hot water sponge cake	Springform cake tin	1		160 - 180	30 - 40
Yeast cakes on a baking tray	Universal pan	2		160 - 180	40 - 50
	Baking tray + universal pan*	3 + 1		140 - 160	50 - 60
German apple pie	2 tinplate springform cake tins Ø 20 cm	0		190 - 210	70 - 80

* When baking on two levels, always insert the baking tray above the universal pan.

Grilling

The setting values apply to dishes placed in a cold oven.

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toasting bread (preheat for 10 minutes)	Wire rack	4		3	1 - 2
Beefburgers, 12 pieces*	Wire rack	3		3	25 - 30

* Turn after $\frac{2}{3}$ of the time. Insert the universal pan at level 1.

[illegible]