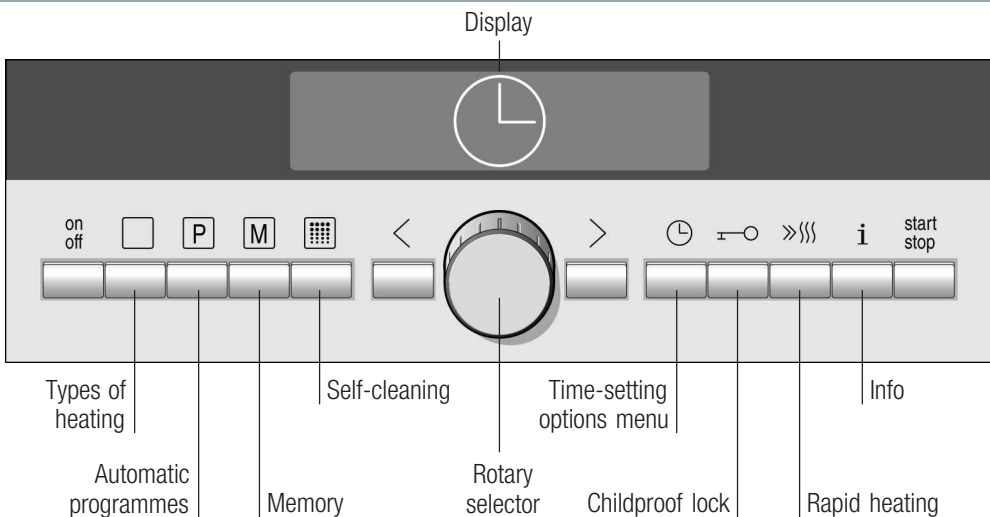This brief description does not replace the instruction manual. Please make sure that you read the instruction manual for important safety information and specific details.
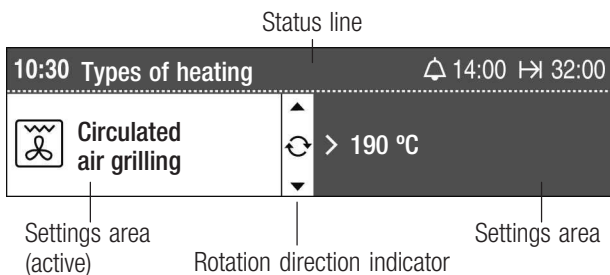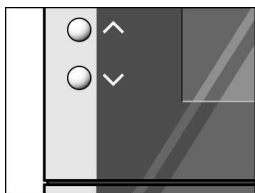
CONTROL PANEL

Display

on off | P | M | ▦ | < | > | ⏲ | ⊸o | »§§ | i | start stop

Types of heating

Automatic programmes

Self-cleaning

Memory

Rotary selector

Time-setting options menu

Childproof lock

Rapid heating

Info

Display

The display is divided into different areas.

The settings area, in which changes can be made, is bright with black text.
You can use the $<$ and $>$ navigation buttons, you can switch from one settings area to the other.

Status line

10:30 Types of heating	△ 14:00 ↦ 32:00
⚞ **Circulated air grilling**	▲ ↻ **> 190 ºC** ▼

Settings area (active)

Rotation direction indicator

Settings area

Opening and closing

To open the oven:
Press the $\vee$ open button.

To close the oven:
Press the $\wedge$ close button.

Saving the lift end position

The lift-up floor moves automatically to the stored position when you hold the $\vee$ open button for approx. 1 second. To close the oven, hold the $\wedge$ close button for approx. 1 second.

1. Close the oven using the $\wedge$ close button, and switch off the appliance using the ᵒⁿₒff button.
2. Hold the **i** button for approx. 4 seconds until "Basic settings" appears in the status bar.
3. Select the "Lift moves on" basic setting and set it to "Short button press".

   If you select "Long button press", you must hold down the lift-up floor button to move the lift-up floor. The lift-up floor stops at the saved end position of the lift-up floor.

4. Select the "Lift end position" basic setting and set it to "Update".
5. Move the lift-up floor to the desired position.
6. Use the $<$ button to move to the left-hand settings area of the display.

   The end position of the lift-up floor is saved.

7. Hold the **i** button for approx. 4 seconds until the display goes out.

SETTING THE OVEN

Setting the type of heating and temperature

1. Switch on the oven using the ᵒⁿₒff button.
2. Press the ☐ button.
3. Use the rotary selector to set the type of heating.
4. Press the $>$ button.
5. Use the rotary selector to set the temperature.
6. Start the oven using the start/stop button.

Setting the duration	Prerequisite: The type of heating and temperature are set.
	1. Press the ⊕ button.
	2. Move to the duration using the ⟩ button and set the duration using the rotary selector.
	3. Press the ⊕ button.
	4. If the operation has not yet started, press the ᵐᵗᵃᵣᵗₛₜₒₚ button.
Setting a later end time	Prerequisites: The selected operation has not already begun and a duration has already been set. The time-setting options menu is open.
	1. Move to the end time using the ⟩ button.
	2. Using the rotary selector, set a later end time.
	3. Confirm by pressing the ˢᵗᵃʳᵗₛₜₒₚ button.

BAKING, ROASTING, GRILLING

Please observe the information in the instruction manual. You will find specific information for each type of heating there.
The accessories, insertion height and type of heating affect the cooking result.

The settings given do not require preheating.

Baking on one level
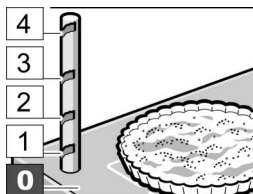
▢ Top/bottom heating

▢ Top/bottom heating is ideal for cakes, fresh pizza and small baked products.

Ideally, you should insert accessories at levels 1 or 2, or place baking tins directly on the ceramic.
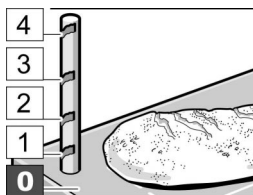
▣ HydroBaking

The higher level of humidity in the oven makes the ▣ HydroBaking setting suitable for pastries made of yeast dough, sponge mixture and choux pastry.

Bread, in particular, turns out especially well if placed directly on the ceramic.
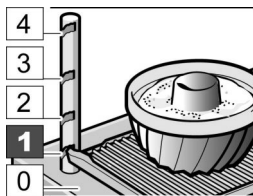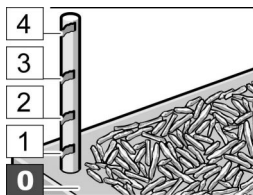
3D hot air ⊚

Use ⊚ 3D hot air on one level for cakes in tins, for example.

3D hot air ⊚ is only suitable for levels 1 and/or 3.
At level 1, the dish will brown more on the top; at level 3,
it will brown more on the bottom.

⊚s Speed

⊚s Speed is the best type of heating for preprepared frozen
food, such as chips or pizza.

Place your preprepared frozen food directly on the ceramic
or on a baking tray which is placed directly on the ceramic.
Set a high temperature of 220 °C or above.

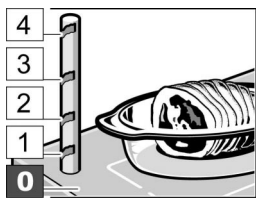| Dish	Accessories	Level	Type of heating	Temperature in °C	Duration in minutes
Flan base	Flan tin	0	▱	160-180	20-30
Pizza, fresh	Universal pan	1	▱	210-230	25-35
Lasagne	Ovenproof dish	0	▱	180-200	40-50
Cream puffs	Baking tray	1	▣	210-230	30-40
Flatbread, preheat	without	0	▣	300	10-15
Simple sponge cake	Ring/loaf tin	1	⊚	150-170	50-60
Frozen pizza with thin base	without	0	⊚s	270-300	10-20
Chips	without	0	⊚s	250-280	15-25

Baking on two levels
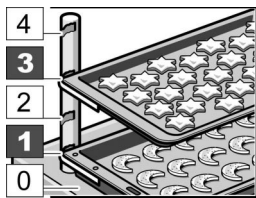
⊚ 3D hot air

You can use ⊚ 3D hot air to bake biscuits, cakes or fresh pizza on two levels at the same time.

Always use levels 1 and 3.

Dish	Accessories	Level	Type of heating	Tempera-ture in °C	Duration in minutes
Biscuits	Baking tray + universal pan	3 + 1	⊚	120-140	25-35
Fresh pizza	Baking tray + universal pan	3 + 1	⊚	190-210	40-50

Roasting

☐ Top/bottom heating

You can use ☐ Top/bottom heating to prepare a roast in a dish directly on the ceramic.
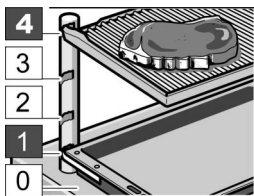
Dish	Accessories	Level	Type of heating	Tempera-ture in °C	Duration in minutes
Roast veal, 1 kg	Dish uncovered	0	☐	190-210	100
Pot-roasted beef, 1.5 kg	Dish covered	0	☐	190-210	120
Smoked pork on the bone, 1 kg	Dish covered	0	☐	210-230	75
Saddle of venison on the bone, 1.5 kg	Dish uncovered	0	☐	200-220	50

Grilling

Place the food to be grilled directly on the wire rack.
Also insert the universal pan at level 1. The meat juices are then collected here and the oven is kept clean.
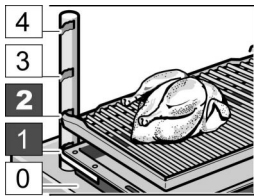
When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Turn the food after two thirds of the cooking time.

⊟ Grill

Use ⊟ Grill for flat pieces of food, e.g. steaks or sausages.

⊠ Circulated air grilling

⊠ Circulated air grilling is ideally suited to large pieces of food, e.g. chicken or fish.

Dish	Accessories	Level	Type of heating	Temperature in °C, grill setting	Duration in minutes
Beef steaks, 3 cm thick, medium	Wire rack	4	⊟	3	15
Fish steaks	Wire rack	3	⊟	2	20-25
Whole chicken, 1.2 kg	Wire rack	2	⊠	220-240	60-70
Whole fish, 1 kg	Wire rack	2	⊠	200-220	40-50