

EN Instruction manual

SIEMENS



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Safety information

Read the instructions in this manual carefully. Keep the operation and installation instructions. The corresponding manual must be passed on to any subsequent owner.

This instruction manual is for use with both stand—alone ovens and oven—hob combinations. Read the instruction manual supplied with the hobs of oven—hob combinations to find out how their hob controls work.

Before installation

Transport damage

Check the appliance after removing it from its packaging. Do not connect an appliance that has been damaged in transit.

Electrical connection

Only an authorised technician may connect the appliance. The guarantee will be void if damage is caused by incorrect connection.

Before using the appliance for the first time, you must ensure that your domestic electrical system is earthed and meets all the current safety regulations. An authorised technician should install and connect your appliance.

Use of this appliance without an earth connection or if incorrectly installed can cause serious injuries (i.e. an injury or death from electrocution), although this is very rare.

The manufacturer accepts no responsibility for any malfunction or damage which is caused by unsuitable electrical installations.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Oven door

The oven door must remain closed when the oven is switched on. As a precaution, we recommend that you keep the oven door closed even when the oven is switched off.

Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding

Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.

Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.

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

If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

Self-cleaning

There is a risk of fire.

Loose food residue, grease and meat juices can catch fire during the self-cleaning cycle.

Remove course dirt from the cooking compartment before every self-cleaning cycle.

There is a risk of fire.

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

The appliance will become very hot on the outside during the self-cleaning cycle. Keep children at a safe distance.

There is a risk of serious damage to health. Never let non-stick baking trays and tins go through the self-cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

Items that may damage the appliance

Accessories, pans, film, greaseproof paper or aluminium foil on the oven floor

Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50°C.

It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged.

Water in a hot oven

Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories.

Liquid foods

Do not keep liquid foods for an extended period inside the oven with the door closed. This would damage the enamel.

Fruit juices

Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove.

Use the universal deep tray when possible.

Leaving the door open when the oven is cooling down

The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time.

Dirty oven seal

A very dirty oven seal will prevent the oven door from remaining properly closed during operation. The fronts of nearby kitchen units may be damaged. Keep the oven door seal clean at all times.

The oven door as a support surface

Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door.

Moving the appliance

Do not use the door handle to move or secure the appliance;

- the handle cannot take the weight of the appliance and may break
- the glass panel of the oven door might move, causing a misalignment between the front panel and the glass panel.

Heavy accessories

Do not pull heavily loaded accessories out too far without supporting the weight. Heavy accessories will tip when pulled out. This causes pressure to be exerted on the shelf supports in the cooking compartment, which can damage the enamel. Relieve the strain on the accessories when they are pulled out by raising them slightly with one hand. Caution: always use an oven cloth or oven gloves when handling hot accessories.

Grilling

When grilling, do not place the universal deep tray or the flat oven tray higher than level 3.

The high heat distorts it and the enamel may be damaged when removing it.

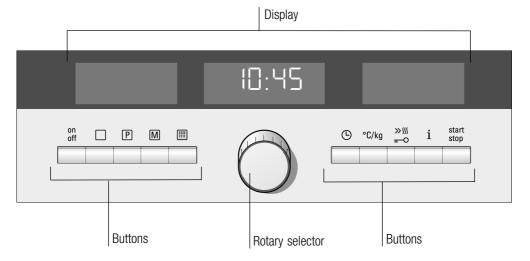
At level 4 and 5, only grill directly on the wire rack.

Your new oven

We will now describe your new oven. This chapter explains the functions of the control panel and its individual elements. Information is also provided about the oven's accessories and internal components.

Control panel

Here is an overview of the control panel. Discrepancies in the data are possible, depending on the appliance model.



Buttons

Symbol	Button function	
on off	Switches the oven on and off	
	Selects the type of heating	
P	Selects automatic programmes	
M	Pressed for a long time = selects the memory function Pressed briefly = activates the memory	
	Selects automatic self-cleaning	
<u>(h</u>	Opens and closes the time-setting menu	
°C/kg	Selects the temperature or the weight for the automatic program.	
»∭ =-O	Short press = rapid heating Long press = child lock	
i	Short press = calls up the temperature Long press = opens or closes basic settings menu	
start stop	Short press = starts/suspends operation Long press = cancels operation	

Rotary selector

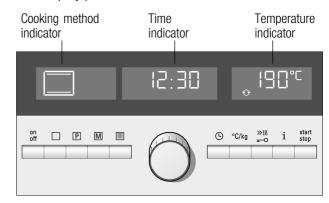
The default values and set values can be altered using the rotary selector. The \bigcirc rotation symbol in the display shows which value you can adjust.

The rotary selector is retractable. Press on the rotary selector to lock it in or out.

Display panel

The display panel shows the recommended values that can be changed using the control knob as necessary.

The display panel has three indicators.



- Cooking method indicator
 Displays the cooking method or function selected.
- Time indicator Displays the time, timer, cooking time and the end time, as well as the weight for the automatic program.
- Temperature indicator Displays the temperature, grill power or cleaning level and the program number.

Control knob symbol

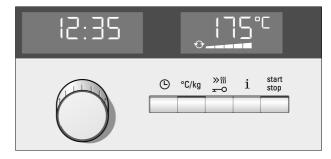
The \bigcirc symbol indicates that the value can be changed using the control knob.

Temperature control

Heating phases

The five bars on the temperature control indicate the heating phases or residual heat inside the oven.

After pressing the **start** button, the temperature control indicates the heating phases. When all the bars are full, this means that the programmed temperature has been reached.



The temperature control is not displayed for the grill and self-clean functions.

The temperature reached can be consulted during heating by pressing the ${\bf i}$ key.

The temperature indicated may vary slightly from the actual temperature inside the oven as a result of thermal inertia.

Residual heat

After switching off the appliance, the temperature control will indicate the residual heat inside the oven. If all the bars are full, the temperature inside the oven is approximately 270°C. The indicator goes out when the temperature is below 60°C approximately.

Oven interior

The oven interior has a light and fan to prevent the oven from overheating.

Light

The oven light remains on until the oven is switched off. If the temperature is below 60°C the light goes out. This ensures that the temperature is controlled.

Fan

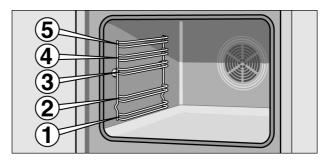
The fan can be turned on and off as necessary. The hot air escapes through the top of the door. Please note: Do not cover the vent. The oven could overheat.

The fan remains on for a certain length of time after the oven has been switched off so that it can cool down more quickly.

Racks

Racks may be positioned in the oven at 5 different heights.

Up to 2/3 of a rack may be pulled out without it tipping over. This makes it easy to remove food.



Racks may deform as they heat up. Once they have cooled, the deformation disappears and their operation is unaffected.

Your oven is supplied with only some of the following accessories.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



Shelf

For pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.

Put the shelf in the oven so that it is curving downwards \longrightarrow .



Flat enamel oven tray

For cakes and biscuits.

Place the baking tray in the oven with its raised lip facing the door.



Universal deep enamel tray

For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.

Place the baking tray in the oven with its raised lip facing the door.



Accessory support

The universal deep tray or the flat oven tray can also be cleaned during the self—clean function.

Insert the accessory to the right and left.

Special accessories

Special accessories may be purchased from a specialist retail outlet or the Technical Assistance Service.

The availability of special accessories varies from country to country. Consult your purchase documentation.

Flat enamel oven tray HZ 361000 For cakes and biscuits.	
Universal deep enamel tray HZ 362000	For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.
Wire shelf HZ 364000	For ovenware, cake tins, roasts, grilling and frozen meals.
Pizza tray HZ 317000	Ideal for pizza, frozen foods, round or large cakes. The pizza tray can be used instead of the universal deep tray. Place the tray on the shelf and follow the indications in the tables.
Metal roasting dish HZ 26000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.

Glass roasting dish HZ 915001	The glass roasting dish is suitable for pot roasts and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.
3-fold fully telescopic shelves HZ 368300	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.

Before using your oven for the first time

The steps that must be followed before using your oven for the first time are shown below.

- Set the time
- Heat the oven
- Clean the accessories
- First read the chapter entitled Safety Information.
 This is very important.

Setting the time

Once the oven has been connected $\Omega:\Omega\Omega$ appears on the display. Set the current time.

- Press the ⑤ button.
 The following symbols light up on the display panel: ► ⑤, ← and I2:00.
- **2.** Set the current time using the control knob.
- 3. Press the (9 button.

The programmed time is displayed after a few seconds.

Note

See the *Time functions* chapter to change the time.

Heating the oven

To remove the new smell, heat the oven empty and closed.

Set the top and bottom heat \square option to 240°C. Check that no packaging has been left inside the oven.

1. Press the OFF button.

The symbol for the hot air cooking method **a** and a temperature of 160°C light up on the display panel.

The \bigcirc symbol is to the right of the type of heating.

- **2.** Set the type of heating to top and bottom heating using the control knob.
- Press the ° C / Kg button.
 The → symbol appears to the left of the temperature.
- **4.** Set the temperature to 240°C using the control knob.
- **5.** Briefly press the start button. The oven will start. The start button lights up.
- **6.** After 60 minutes, turn the oven off using the button.

The bars on the temperature control indicate the residual heat inside the oven.

Cleaning the accessories

Before using the accessories for the first time, clean them thoroughly using a cloth, hot water and a little soap.

Switching the oven on and off

Switching on

You can switch the oven on and off with the off button.

Press the off button.

The symbol for the hot air cooking method and a temperature of 160°C light up on the display panel.



You can start the oven immediately with this setting or

- set a different type of heating or temperature
- Select an automatic program with the P button.
- select a saved memory setting with the M button
- select self-cleaning with the !!! button.

You can read how to make these settings in the various sections.

Switching off

Press the off button.

The oven switches off.

Setting the oven

In the following chapter you can find

- the various ways you can set your oven
- how to select the desired type of heating and temperature setting
- how to activate the rapid heating

Types of heating

A large number of heating types are available for your oven. You can therefore select the best method for cooking any dish.

Type of heating and temp. range	Application	
	For cakes and pastries. These can be baked on two levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.	
Top/bottom heating* 30-270 °C	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from the top and bottom.	
■ Pizza function 30-270 °C	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The bottom heating element and the ring heating element in the rear wall heat up.	
Bottom heating 30-270 °C	For preserving, browning and final baking stage. The heat is emitted from below.	
	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.	
Grill, large area grill settings 1, 2 or 3	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.	
Grill, small area grill settings 1, 2 or 3	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.	
₹ Defrost 30-60 °C	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the food.	

Type of heating and temp. range

Application

\$\$\$	Keep warm 60-100 °C
_	Sabbath mode 40°C

For keeping cooked dishes warm.

Keeps food warm inside the oven for a cooking time of between 24 and 73 hours.

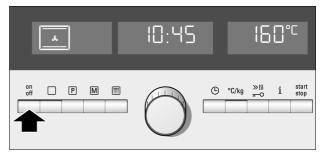
The heat is provided by the bottom and top heating elements. See the *Sabbat mode chapter*.

* The type of heating with which the energy efficiency class was determined in accordance with FN50304.

Type of heating and temperature

Example in the picture: top and bottom heat at 180°C

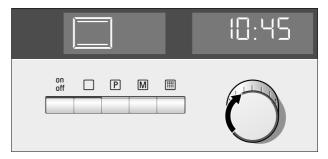
The time is displayed in the clock.



You can apply this setting immediately with start.

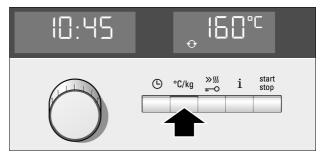
If you wish to specify another type of heating and temperature, proceed as follows.

2. Select the desired type of heating using the rotary selector.

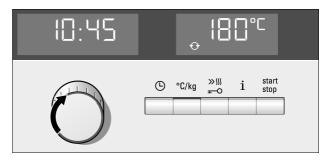


3. Press the °C/kg button.

The → symbol lights up beside the temperature.



4. Modify the suggested temperature using the rotary selector.



5. Press the start button. Operation starts.



6. Once the dish is ready, switch the oven off with the off button.

Setting tips:

Changing the temperature or grill setting

The cooking method and temperature and grill power levels may be changed at any time using the control knob.

Calling up the heating temperature

Press the ${\bf i}$ button briefly. The current heating temperature in the cooking compartment is displayed for several seconds.

Suspend operation

Press the start button briefly. The oven is in the pause state. The start button flashes. To end the pause, press the start button again. The start button lights up. The programme will then continue.

Cancelling the operation

Press down the start button until the hot air symbol and a temperature of 160°C are displayed. You can now begin programming again.

Setting the cooking time

See the Time functions, Cooking time chapter.

Setting a later end time

See the Time functions, End time chapter.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

The rapid heating function is not suitable for all types of heating.

Suitable types of heating

= Top/bottom heating

■ = Pizza function

A signal sounds to indicate that the selected type of heating is not suitable for rapid heating.

Suitable temperatures

The rapid heating function will not work if the temperature set is below 100 °C.

If the temperature in the cooking compartment is only slightly less than the temperature you have set, rapid heating is not necessary. It will not switch on.

Setting rapid heating

Press the button for rapid heating.

The » \square symbol is displayed beside the temperature.

Briefly press the stop button.

The oven will start. The start button lights up.

Rapid heating starts.

The food can now be placed inside the oven.

Cancelling rapid heating

Press the ** button. The ** symbol goes out.

Notes

If you change the type of heating, rapid heating is cancelled.

If you have set a cooking time, this will run immediately after the oven is started, regardless of the rapid heating function.

During rapid heating, you can call up the current cooking compartment temperature with the ${\bf i}$ button.

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

Time-setting options

Call up the menu for the time-setting options using the \bigcirc button. The following functions are possible.

If the oven is switched off:

- \triangle = set timer
- Set clock

If the oven is switched on:

- \triangle = set timer
- \blacksquare $|\rightarrow|$ = set the cooking time
- \Rightarrow = set the end time

Setting the time-setting options - in brief

- Press the ⑤ button repeatedly until the arrow is next to the required symbol,
 E.g. The "Setting the cooking time" function = ▶I→I.
- **2.** Use the rotary selector to set the required value.
- 3. Press the ⊕ button repeatedly until the ↔ rotation symbol goes out in the clock display.

Detailed descriptions of how to set the individual functions are given below.

Short audible signal

If you cannot change or set a value, you will hear a short signal.

Setting the timer

The timer runs independently of the oven. You can use it as a kitchen timer and set it at any time.

1. Press the (9 button.

The menu for the time-setting options opens.

The ▶ arrow is next to the △ symbol for the timer.

The ❤ rotation symbol above the colon shows that the time can be set using the rotary selector.

- **2.** Use the rotary selector to set the time for the timer.
- Press the ⊕ button repeatedly until the ↔ rotation symbol goes out in the clock display.

You can see the time counting down in the clock display.

When the cooking time has elapsed

A signal sounds.

The time on the timer has reached $\mathbb{G}:\mathbb{G}\mathbb{G}$. Press the \bigcirc button. The display goes out.

Setting tips:

Cancelling the timer

Open the menu with the \bigcirc button. Turn the time back to $\square:\square\square$. Press the \bigcirc button repeatedly until the \bigcirc rotation symbol goes out in the clock display.

Changing the timer

Open the menu with the button and use the rotary selector to change the time. Press the button repeatedly until the rotation symbol goes out in the clock display. The menu is exited. The new time counts down.

Setting the cooking time

The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

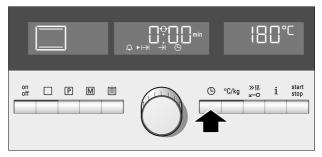
Prerequisite:

The type of heating and temperature are set.

Example in the picture: top and bottom heat ☐ is 180°C, cooking time 45 minutes.

1. Press the (b) button twice.

The arrow is next to the symbol for the cooking time $\triangleright \mid \rightarrow \mid$. The \bigcirc rotary symbol above the two dots indicates that the cooking time can be set using the rotary selector.



2. Set the cooking time using the control knob.



3. Press the ⊕ button repeatedly until the ↔ rotary symbol disappears from the clock display. The setting is applied.

If operation has not yet been started

4. Press the stop button.

You will see the cooking time counting down on the clock display.

The cooking time has elapsed

Setting tips:

Cancelling the cooking time

Use the \bigcirc button to select the $\blacktriangleright \mapsto$ 1 cooking time. Use the rotary selector to reset the cooking time to $\square:\square\square$. Press the \bigcirc button repeatedly until the \bigcirc rotary symbol disappears from the clock display.

Changing the cooking time

Use the ⑤ button to select the ►I→I cooking time. Change the cooking time using the rotary knob. Press the ⑥ button repeatedly until the ↔ rotary symbol disappears from the clock display. The modified cooking time can be seen counting down.

Viewing the time, cooking time and end time

You can call up all the functions with the ① clock button.

End time

You can delay the time at which your dish is to be ready. The oven starts automatically and finishes at the desired time.

For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

Ensure that the food is not left in the cooking compartment for too long as it may spoil.

A later end time can be set for

- all types of heating
- many programmes
- and for self-cleaning

This function is also available for self-cleaning. You can shift the time of the cleaning operation so it is carried out at night, which means that the oven is available at all times during the day.

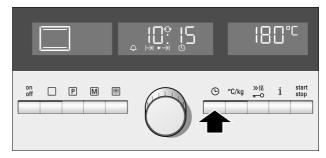
Setting the end time

Example in figure: It is 10:15, the cooking time is 45 minutes and the oven is required to finish cooking at 12:45.

Prerequisite: a cooking time must be set. Operation must not be started.

1. Select the end time function ►→I using the ⑤ button.

The end time appears. This is the time at which the meal will be ready.



2. Using the rotary selector, set a later end time.



- **3.** Press the \bigcirc button repeatedly until the \bigcirc rotary symbol disappears from the clock display.
- 4. Press the start button.

The oven goes into standby. The start button lights up. The end time that has been set is shown on the clock display. As soon as operation starts, you will see the cooking time counting down.

The cooking time has elapsed

A beep sounds. The oven stops heating. The time indicator displays $\square:\square\square$. The warning beep can be switched off using the \bigcirc button.

Changing the end time

The end time can only be changed when the oven is on standby.

Select the end time function ►→I using the ⊕ button. Change the required end time using the control knob. Press the ⊕ button repeatedly until the control knob symbol ⊕ disappears from the time indicator. The new end time has been saved correctly.

Setting the clock

In order for the clock to be set or changed, the oven must be switched on.

After a power failure

After a power failure, $\square:\square\square$ and the \bigcirc symbol light up in the display. Set the current time.

- Press the ⑤ button.
 The arrow is next to the clock symbol ►⑤.
 12:00 appears in the clock display.
- **2.** Use the rotary selector to set the current time.
- **3.** Press the ① button.

 The menu is exited. The current time is shown in the clock display.

Changing the time

If you wish to change the time from summer to winter time, for example, press the ⊕ button twice. The arrow appears next to the clock symbol ►⊕. Then proceed as described in points 2 and 3.

Hiding the clock

You can hide the clock. Then it will only appear when the oven is switched on. For information about this, see the *Basic settings* section.

Memory

You can save the settings for a dish in the memory and call it up again at any time.

The memory is useful for if you frequently prepare a specific dish.

Saving the settings in the memory

The self-cleaning function cannot be saved.

- 1. Specify the type of heating, temperature and, if required, a cooking time for the dish you wish to cook, or select a programme. Do not start the appliance.
- 2. Press and hold the M button until a signal sounds and the button lights up.

The setting is stored and can be started at any time.

Saving another setting

Enter the new setting and save. The old settings are overwritten.

Starting the memory function

The settings you have saved for your dish can be started at any time.

- Press the M button briefly.
 The stored settings are displayed.
- 2. Press the start button.

The memory setting starts.

Changing the settings

This can be done at any time.

The setting you originally saved appears the next time you start the memory.

Sabbath mode

In this mode the oven keeps food warm at the selected temperature inside the oven for a cooking time of between 24 and 73 hours.

Prerequisite: "Sabbath mode, yes" must be activated in the basic settings. See the *Basic settings* chapter.

- Switch on the oven using the # button.
 The hot air symbol and a temperature of 160°C light up on the display panel.
- 2. Select Sabbath mode "using the control knob."
- Press the °C/kg button.
 The → symbol lights up beside the temperature.
 Change the recommended temperature using the control knob.
- Press the ⊕ button twice. The arrow remains in front of the duration symbol ►I→I; a duration of 27:00 hours is displayed on the time indicator. Set the cooking time using the control knob.
- **5.** Press the $^{\text{start}}_{\text{stop}}$ button. The oven will start. The $^{\text{start}}_{\text{stop}}$ button lights up.

Sabbath mode starts. The time indicator shows the time elapsed from the set time.

The cooking time has elapsed

The oven stops heating.

Setting tips:

Delaying the end time

It is not possible to set a later end time.

Cancelling Sabbath mode

Press down the start button until the hot air symbol and a temperature of 160°C are displayed. You can now begin programming again.

Childproof lock

To ensure that children cannot switch on the oven accidentally or change a setting, the oven has a

childproof lock.

Activating the childproof lock Press and hold the $\stackrel{\text{\tiny NIII}}{=\!\!\!-\!\!\!-\!\!\!-}$ button until the $\stackrel{\text{\tiny ---}}{=\!\!\!-\!\!\!-}$ symbol

appears. This takes about 4 seconds.

The settings can no longer be changed. The control panel is locked. The —o symbol disappears after a

few seconds.

Locking the oven door You can change the basic settings so that the oven

door also locks. To find out how to do this, refer to the

Basic settings section.

If the childproof lock is on, the oven door will be locked when the temperature inside the oven reaches 50°C and when the oven is switched off.

Releasing the lock Press and hold the ⇒ button until the → symbol

goes out. You can now make new settings.

NotesYou can still switch the oven off, set the timer and

switch the audible signal off when the childproof lock is active by pressing off or by pressing and holding the

start button.

__

Basic settings

Your appliance has a range of basic settings that you can adapt to your requirements at any time.

Note

For all basic settings and the corresponding options which can be changed, refer to the table. Only the basic settings that correspond to the features of your specific appliance are displayed.

	Function	Basic setting	Options
c !	Audible signal after a time has elapsed	2 = 2 minutes	 I = 10 seconds Z = 2 minutes ∃ = 5 minutes
c2	Confirmation tone when a button is pressed	G = off	□ = off / = on
c3	Brightness of the display lighting	Z = medium	l = night 2 = medium 3 = day
<u> </u>	Display clock when the oven is switched off	! = on	### The clock is shown while the residual heat is displayed. ### I am I
c 5	Oven light during operation	<i>!</i> = on	□ = off ! = on
сБ	Continue operation when the oven door is closed	! = function deactivated	$ \begin{array}{c} \mathbf{d} \ \mathbf{G} = \text{function deactivated} \\ \mathbf{f} = \text{function deactivated} \end{array} $
c 7	Lock the oven door with the childproof lock	□ = no	□ = no ! = yes
c8	Length of cooling fan run-on time	Z = medium	 I = short Z = medium ∃ = long Y = very long
c 10	Telescopic shelves are retrofitted	: yes	□ = no ! = yes
c	Reset all changes to the basic settings	□ = no	☐ = noI = yes
c 12	Sabbath mode:	□ = no	☐ = no ! = yes

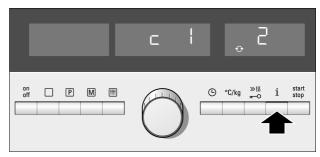
Changing the basic settings

Prerequisite: the oven must be switched off.

Have a look at the table containing the basic settings so that you know what the numbers mean.

Example in fig.: changing the basic setting for the cooling fan run-on time from medium to short.

1. Press and hold the i button for approx. 4 seconds until c i appears for the first basic setting and c for the preset value.



2. Press the i button repeatedly until the required basic setting appears.



3. Use the rotary selector to change the value of the basic setting.



You can now change other basic settings, as described in points 2 and 3.

4. Press and hold the **i** button until the display disappears. This takes about four seconds. All changes are saved.

Cancelling

Press the off button. The changes are not applied.

Automatic switch-off

Your oven has an automatic switch-off function. It is activated if no cooking time is set and the settings have not been changed for a long time.

FB appears in the display. Switch-off active

> Operation is interrupted. The point at which this occurs depends on the temperature or grill setting that has been set.

Press any button to clear the display. You can now make new settings.

If a cooking time has been set, the oven will stop heating once the cooking time has elapsed. The automatic switch-off function is not required.

Note

Self-cleaning

During self-cleaning, the oven heats up to approx. 500 °C. Residues from roasting, grilling and baking are incinerated and you need only wipe the ash out of the cooking compartment.

Cleaning levels

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	gentle	approx. 1 hour, 15 minutes
2	moderate	approx. 1 hour, 30 minutes
3	intensive	approx. 2 hours

The heavier and older the dirt, the higher the cleaning level should be. It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approx. 2.5 - 4.7 kilowatt-hours.

Important notes

For safety reasons, the oven door locks automatically. You cannot open the oven door again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears.

Please do not attempt to push in the latch by hand.



There is a risk of fire.

The exterior of the oven will become very hot. Make sure that nothing is placed against the front of the oven. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

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

The oven light in the cooking compartment does not come on during self-cleaning.

Before using the self-clean function

Inside the oven must be empty. Remove the accessories, pans and wire shelves.

See the Cleaning and care chapter to unhook the shelves.



There is a risk of fire.

Loose food residue, grease and meat juices are flammable. Wipe out the cooking compartment with a damp cloth.

Clean the oven door and the side surfaces inside the oven around the area with seals. Do not rub the seals.

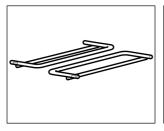
Cleaning along with the accessories

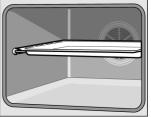
For optimum cleaning of the oven interior, it is recommended that the self-clean function is not used with the trays.

However, using the accessory support, the universal deep enamel tray or the flat enamel oven tray can also be cleaned using the self-clean function.

If your oven does not have this support, this can be purchased from the Technical Assistance Service or via the Internet by quoting part number 466546.

The accessory support is inserted to the right and left.





Use water to clean food remains, oil and roasting juices from the accessories.

Place the universal deep tray or the flat oven tray on the support.

The shelf should not be cleaned using the self-clean function.



There is a risk of serious damage to health.

Never let non-stick baking trays or tins go through the automatic-self cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

Setting the cleaning level

- **1.** Switch on the oven using the ^{on} button.
- 2. Press the IIII button.
 Cleaning level 3 is suggested.

You can start self-cleaning immediately with the start button.

If you wish to change the cleaning level.

- **3.** Use the rotary selector to set the desired cleaning level.
- 4. Start the cleaning process with start.

The oven door locks shortly after cleaning process starts. The \bigoplus symbol for the lock lights up. You cannot open the oven door again until the symbol goes out.

Once cleaning has finished

The oven stops heating. $\square:\square\square$ appears in the clock display.

Setting tips:

Cancelling cleaning

Switch off the oven with the $^{on}_{off}$ button. The oven door cannot be opened until the 1 symbol goes out.

Correcting the cleaning level

Once you have started cleaning process, the cleaning level cannot be changed.

Setting a later end time

The end time of the self-cleaning can be delayed. In this way, self-cleaning can run overnight, for example, so that you can use your oven during the day.

See the Time functions, End time chapter.

After automatic self-cleaning

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.

Care and cleaning

If cleaned and properly cared for, your oven will keep its bright appearance and operating performance for many years to come. Advice on how to care for and clean your oven is provided below.

Suggestions and warnings

Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal.

Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light.

Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation.

The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

Cleaning products

Follow the information provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products.

Do not use:

- abrasive or acidic cleaning products,
- detergents with high concentrations of alcohol,
- scourers or hard sponges,
- high-pressure or steam cleaners.

Wash new cloths thoroughly before use.

Zone	Cleaning products			
Front panel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.			
Stainless steel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these. Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.			
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.			
Display	Glass cleaning products: Clean using a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products.			
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.			
Door cover	Stainless steel cleaning agents (available from our after-sales service or from specialist retailers): Please observe the manufacturer's instructions.			
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth.			
	If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.			
	It is best to use self-cleaning. Observe the Self-cleaning section when doing so.			
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.			
Seal (do not remove)	Hot water and a little soap: Clean with a dishcloth. Do not rub.			
Wire shelves	Hot water and a little soap: Soak them clean using a dishcloth or a brush.			

Cleaning products

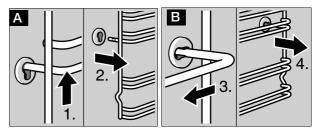
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in the dishwasher.
Accessories	Hot water and a little soap: Soak them clean using a dishcloth or a brush.

Unhooking and inserting the wire shelves

Unhooking the wire shelves

Wire shelves can be removed for cleaning. The oven must be cold.

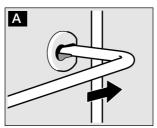
- **1.** Lift the wire shelf from the front
- **2.** and unhook it. (figure A)
- 3. Then pull the wire shelf completely.
- **4.** and remove it. (figure B)

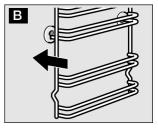


Clean the wire shelves with detergents and a sponge. The use of a brush is recommended for stubborn stains.

Inserting the wire shelves

- **1.** First insert the wire shelf in the rear groove by pushing it back slightly (figure A)
- **2.** Then insert it in the front groove. (figure B)





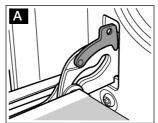
Wire shelves can be adjusted on the left and right hand side. They must always curve downwards.

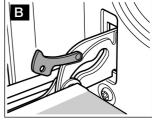
Unhooking and hanging the oven door

The front panel can be unhooked to facilitate removal of the oven door and cleaning of the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A).

Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing.



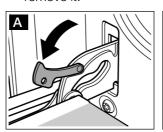




Risk of injuries. The hinges may close suddenly if they are not locked in position by the lever.

Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open.

- Unhooking the door
- 1. Fully open the oven door.
- **2.** Remove both locking levers located on the right and left hand sides. (Figure A)
- 3. Fully close the oven door as far as its limit stop. (figure B) Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.





Hanging the door

Rehang the door by following the same steps but in reverse order.

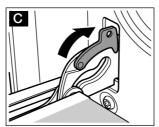
- 1. When rehanging the door, check that both hinges are positioned exactly inside their respective openings. (Figure A)
- **2.** The bottom groove of the hinge must fit snugly on both sides. (Figure B)





The door may be left crooked if the hinges are not mounted properly.

3. Reclose the locking levers. (figure C)
Close the oven door.





Risk of injuries. Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close.

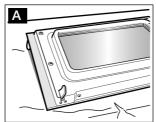
Notify the Technical Assistance Service.

Removing and installing the door panels

Removal

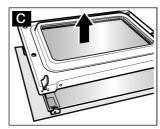
To facilitate cleaning, you can remove the glass panels from the oven door.

- **1.** Detach the oven door and lay on a cloth with the handle facing down. (Fig. A)
- **2.** First undo the two bottom screws and then the two top screws. (Fig. B)

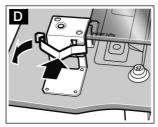


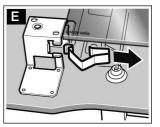


3. Remove the entire door lining. (Fig. C)

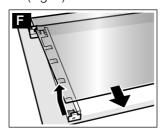


4. Remove the two clips from the panel. (Fig. D). To do this, push the clip downwards slightly with your thumb and pull the tab outwards with your index finger. (Fig. E).





5. Raise the inner glass panel, push it towards the top slightly and then remove towards the bottom. (Fig. F).

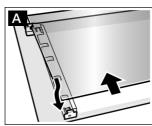


Clean the panels with glass cleaner and a soft cloth.

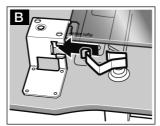
Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

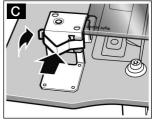
During installation, make sure that the lettering "right above" is at the top right.

1. Insert the inner glass panel upwards at an angle and then lower into place at the bottom. (Fig. A).



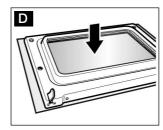
2. Re-insert the clips at the top left and right. (Fig. B). To do so, hook the clip into the top of the bracket and press firmly until it engages. (Fig. C).





- **3.** Refit the entire door lining. (Fig. D).
- **4.** First screw in the two screws at the bottom and then the two screws at the top. (Fig. E).

Installation





5. Hook the oven door in place.

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

Troubleshooting

Malfunctions often have simple explanations. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

Malfunction table

Problem	Possible cause	Notes/remedial action
The appliance does not work.	Blown fuse	Look in the fuse box and check that the fuse is in working order.
$\square:\square\square$ appears in the display.	Power cut	Reset the time.
The oven door cannot be opened. □:□□ appears in the display. The ⊕ symbol is displayed.	Power cut during self-cleaning.	Reset the time. Wait until the ⊕ symbol goes out. You can open the oven door.
The oven does not heat up or the type of heating selected cannot be set.	Type of heating not recognised	Input the settings again.
The oven does not heat up. A small square lights up in the temperature display.	The oven is in demo mode.	Switch off the circuit breaker in the fuse box, then switch it back on after at least 20 seconds. Within the next 2 minutes, press and hold the button for 4 seconds until the square disappears from the display.

Problem	Possible cause	Notes/remedial action				
F8 appears in the display.	Automatic switch-off has been activated. The oven stops heating.	Press any button.				
Error messages with <i>E</i>	press the (9) butto You may then have	If an error message appears in the display with \mathcal{E} , press the \bigcirc button. This clears the error message. You may then have to reset the clock. If the error is shown again, call the after-sales service.				
	You can provide a remedy yourself for the followerror messages.					
Error message	Possible cause	Notes/remedial action				
E0	A button was pressed for too long or has jammed.	Press all buttons separately. Check that the buttons are clean. If the error message remains, please contact the after-sales service.				
E 106	The door lock has	Press the button and turn the control				

or nas jammed.	message remains, please contact the after-sales service.
The door lock has been activated with the door open.	Press the button and turn the control knob to the left and right. If the error message does not disappear, the control panel may be locked; press down the button for four seconds and turn the control knob to the left and right.
The temperature in the cooking compartment is too high.	The oven door is locked. Wait until the cooking compartment has cooled down. Clear the error message with the 🕒 button.
	The door lock has been activated with the door open. The temperature in the cooking compartment is

Δ

There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

Changing the light bulb at the top of the oven

The oven light bulb must be replaced if damaged. Replacement heat–resistant light bulbs are available from the Technical Assistance Service or from specialist retail outlets.

Only use lights obtained from the above.

Λ

- 1. Risk of electric shock!

 Switch the appliance off at the mains. Ensure that it has been switched off.
- **2.** Place a dishcloth into the cold oven to avoid damage.
- **3.** Remove the protective glass panel by unscrewing it to the left.



- **4.** Replace the light bulb with a similar one.
- **5.** Replace the glass protective glass panel.
- **6.** Remove the dishcloth and switch the oven back on at the mains.

Protective glass panels

Damaged protective glass panels must be replaced. Protective glass panels may be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number.

Technical Assistance Service

Our Technical Assistance Service is available for repairs to the appliance, to provide spare parts or accessories, and to answer any queries in connection with our products or services.

The Technical Assistance Service contact details are provided in the attached documentation.

Product number and production number

When contacting our Technical Assistance Service, please quote the appliance's product number (E) and production number (FD).

The specifications label with the corresponding numbers can be found on the right-hand side of the oven door.

To save you any inconvenience in the future, we recommend that you record the details for your appliance and the telephone number of the Technical Assistance Service in the boxes below.

Product number.	FD N.°:

Technical Assistance Service a

Energy-saving and environmental protection tips

In this chapter we offer you some advice about how to save energy when baking or roasting and how to properly dispose of the appliance.

Saving energy

Preheat the oven only if this is required by a recipe or is indicated in the tables.

Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.

Open the oven door as little as possible when cooking, baking or roasting.

When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins may also be inserted at the same time.

In the case of long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat.

Environmentally– friendly disposal of waste



Dispose of packaging with the environment in mind.

This appliance is identified according to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC.

This directive defines the framework for the recycling and reuse of appliances used in the EU territory.

Automatic programming

Automatic programming helps you to achieve special preset recipes, sophisticated pot roasts and juicy roasts very easily. You do not have to worry about turning and basting and the cooking compartment remains clean.

The cooking result depends on the quality of the meat and the size of ovenware.

Use an oven cloth or oven gloves when you take the finished dish out of the cooking compartment. The ovenware will be very hot. Take care when opening the ovenware, as hot steam will escape.

Ovenware

For the recipes, note the ovenware information given in the enclosed recipe booklet. For all other programmes, use a closed dish with a tightly fitting lid. Also observe the information from the ovenware manufacturer.

You will find information on the other programmes in the following.

Suitable ovenware

We recommend heat-resistant ovenware (up to 300 °C) made from glass or glass ceramic. Roasting dishes made of stainless steel are not ideal. Their shiny surface reflects a high proportion of the thermal radiation. The food will not brown as much and the meat will be less well cooked. If you use a stainless-steel roasting dish, remove the lid once the programme has finished. Grill the meat at grill setting 3 for an additional 8 to 10 minutes. If you use roasting dishes made from enamelled steel, cast iron or die-cast aluminium, the food will brown more. Add a little more liquid.

Unsuitable pans

Clay, bright aluminium, clear and non-enamel pans and pans with plastic handles are not suitable.

Size of the ovenware

The meat should cover about two thirds of the base. This will ensure that you get good meat juices.

The distance between the meat and the lid must be at least 3 cm. The meat may rise up during the roasting process.

Preparing the dish

Prepare the recipes according to the information in the recipe booklet.

For all other programmes, use fresh or frozen meat. We recommend fresh chilled meat.

Select a suitable roasting dish.

Weigh the fresh or frozen meat, poultry or fish. You will find detailed information in the corresponding tables. You need the weight in order to set the programme.

Season the meat. Season frozen meat in the same way as fresh meat.

Many dishes require the addition of liquid. If this is the case, add enough liquid so that there is approx. ½ cm covering the base of the dish. If the table specifies "a little" liquid, 2-3 tablespoons is usually sufficient. If it specifies "a lot" of liquid, add more by all means. Observe the instructions given in front of and in the tables.

Cover the ovenware with a lid. Place it on the wire rack at level 2.

For some dishes, it is not possible to set a later end time. These dishes are marked with an asterisk *.

Always place the ovenware into the cooking compartment without preheating it.

Programmes

Recipes

For the first 14 programmes there is a recipe booklet. In it, you will find the exact instructions for each dish.

Recipe Programmes	Programme number	Weight range in kg	Weight setting	
Aubergines au gratin	P1*	0.2-0.8	Weight of vegetables	
Cold chargrilled vegetables	P2*	0.8-1.6	Weight of vegetables	
Baked tomatoes with egg	P3*	0.7-2.0	Weight of vegetables	
Oven-baked seabream	P4*	0.5-2.1	Weight of fish	
Gilthead seabream baked in salt	P5*	0.3-1.1	Weight of fish	
Hake chef's special	P6*	0.5-2.0	Weight of fish	
Spare ribs	P7*	0.8-2.0	Weight of meat	
Chicken with vegetables	P8*	1.0-2.0	Weight of meat	
Pork loin in puff pastry	P9*	0.3-1.5	Weight of meat	
Tuna pasty	P10*	0.3-1.0	Dough weight	
Pizza	P11*	0.1-0.4	Dough weight	
Pound cake	P12*	0.6-1.2	Dough weight	
Egg pudding	P13*	0.3-1.3	Weight of liquid mixture	
Cheesecake	P14*	0.8-1.4	Weight of liquid mixture	

Poultry

Place the poultry in the roasting dish breast-side up. Stuffed poultry is not suitable.

If you are roasting several poultry legs together, set the weight of the heaviest. The legs must be about the same weight.

Example:

3 chicken legs weighing 300 g, 320 g and 400 g. Set $400 \, \mathrm{g}$.

If you wish to prepare two chickens the same weight in one roasting dish, set the weight according to the heaviest, as for the legs.

When roasting turkey breast, add plenty of liquid so it remains juicy.

Programmes Poultry	Programme number	Weight range in kg	Add liquid	Weight setting
Chicken, fresh	P15*	0.7-2.0	no	Weight of meat
Duck, fresh	P16*	1.6-2.7	no	Weight of meat
Young turkey, fresh	P17*	2.5-3.5	no	Weight of meat
Turkey breast, fresh	P18	0.5-2.5	plenty	Weight of meat
Poultry legs, fresh e.g. chicken, duck, goose, turkey legs	P19	0.3-1.5	no	Weight of the heaviest leg

Meat

Add the specified amount of liquid to the ovenware.

Beef

When cooking a pot roast, add sufficient liquid. You can also use the marinating liquid. Cook sirloin fat-side up.

Programmes Beef	Programme number	Weight range in kg	Add liquid	Weight setting
Pot roast, fresh e.g. prime rib, shoulder, marinated beef	P20	0.5-3.0	yes	Weight of meat
Sirloin, fresh, medium e.g. beef loin	P21	0.5-2.5	no	Weight of meat
Sirloin, fresh, rare e.g. loin	P22	0.5-2.5	no	Weight of meat

Veal

When cooking ossobuco, add plenty of vegetables (celery, tomatoes, carrots) to the dish and spread out the slices of leg meat on top. Add liquid (stock) according to requirement.

Programmes Veal	Programme number	Weight range in kg	Add liquid	Weight setting
Joint, fresh, lean e.g. topside, top round	P23	0.5-3.0	yes	Weight of meat
Joint, fresh, marbled e.g. neck, scrag end	P24	0.5-3.0	a little	Weight of meat
Ossobuco e.g. veal leg slices with vegetables	P25	0.5-3.5	yes	Weight of meat

Pork

Place joints with crackling in the dish crackling-side up. Score the rind to make a grid-like pattern, without cutting into the meat.

Programmes Pork	Programme number	Weight range in kg	Add liquid	Weight setting
Fresh neck of pork, off the bone	P26	0.5-3.0	yes	Weight of meat
Loin, fresh	P27	0.5-2.5	yes	Weight of meat
Rolled joint, fresh	P28	0.5-3.0	yes	Total weight
Joints with crackling, fresh Belly	P29	0.5-3.0	no	Weight of meat
Joints with crackling, fresh Shoulder	P30	0.5-3.0	no	Weight of meat

Lamb

When roasting joints and legs, set the weight of the meat. When roasting meat loaf, set the total weight.

Programmes Lamb	Programme number	Weight range in kg	Add liquid	Weight setting
Fresh leg, off the bone, well done	P31	0.5-2.5	a little	Weight of meat
Fresh leg, off the bone, medium	P32	0.5-2.5	no	Weight of meat
Fresh leg, on the bone, well done	P33	0.5-2.5	a little	Weight of meat

Game

Game can be covered with bacon; the meat will remain more succulent, but does not brown as well. For a more delicate flavour, game can be marinated over night in the refrigerator in buttermilk, wine or vinegar before cooking.

If you are cooking several hare legs, set the weight of the heaviest.

You can also cook rabbit pre-portioned. Set the total weight.

Programmes Game	Programme number	Weight range in kg	Add liquid	Weight setting
Hare thigh, on the bone, fresh	P34	0.3-0.6	yes	Weight of meat
Joint of wild boar, fresh e.g. shoulder, loin	P35	0.5-3.0	yes	Weight of meat
Rabbit, fresh	P36	0.5-3.0	yes	Weight of meat

Fish

Clean the fish, acidulate and add salt as usual.

For steamed fish: add liquid ½ cm deep to the dish, e.g. wine or lemon juice.

For baked fish: toss the fish in flour and brush with melted butter.

Whole fish cooks best when it is in its swimming position in the dish. I.e, the the dorsal fin points upwards. To secure the fish firmly, place a scored potato or a small, oven-proof container inside the fish.

If you are cooking several fish, set the total weight. However, the fish must all be approximately the same size or the same weight.

Example: two trout weighing 0.6 kg and 0.5 kg. Set 1.1 kg.

Programmes Fish	Programme number	Weight range in kg	Add liquid	Weight setting
Trout, fresh, steaming	P37*	0.3-1.5	yes	Total weight
Trout, fresh, baking	P38*	0.3-1.5	no	Total weight
Cod, fresh, steaming	P39*	0.5-2.0	yes	Total weight
Carp, fresh, steaming	P40*	0.5-2.0	no	Total weight

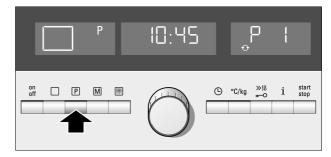
Selecting a programme

First choose a suitable programme from the programme table.

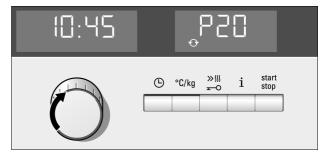
Example in fig.: setting for pot-roasted beef, fresh, programme 20, weight of meat 1.3 kg.

1. Press the P button.

The first programme number appears on the temperature display.

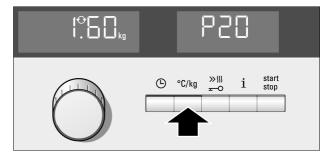


2. Select the desired programme number using the rotary selector.

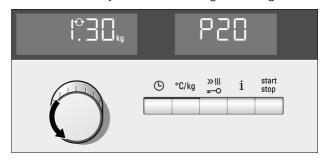


3. Press the °C/kg button.

A suggested weight appears on the clock display.



4. Turn the rotary selector to change the weight.



5. Press the start button.

The programme starts. You will see the cooking time counting down on the clock display.

The programme has ended

A signal sounds. The oven no longer heats. You can cancel the signal early by pressing the ① button.

Setting tips:

Changing the programme duration

The duration of the programme cannot be changed.

Changing the programme

Once a programme has been started, it can no longer

be changed.

Pausing operation

Press the start button briefly. The oven is paused. The start button flashes. To unpause, press the start button again. The programme will then continue.

Cancelling the programme

Press and hold the start button until the symbol for hot air and 160 °C appear. You can now make new settings.

Setting a later end time

See the Time functions, End time chapter.

Tips for automatic programming

The weight of the joint or poultry is greater than the weight range specified.	The weight range is deliberately limited. For very large joints, it is often impossible to obtain a sufficiently large roasting dish. Cook large pieces of meat using top and bottom heating or hot air grilling.
The joint has cooked well, but the juices are too dark.	Select a smaller dish or use more liquid.
The joint has cooked well, but the juices are too clear and watery.	Select a larger dish or use less liquid.
The joint is too dry on the top.	Use a dish with a tightly fitting lid. Very lean meat will remain more succulent if it is covered with rashers of bacon.
The joint looks good, but there was a burning smell during roasting.	The lid of the roasting dish is not closed properly, or the meat has risen up and has pushed up the lid. Always a use suitable ovenware with a lid that fits. Make sure that there is at least 3 cm between the meat and the lid.
You wish to prepare frozen meat.	Season frozen meat in the same way as fresh meat. Caution: for frozen meat it is not possible to delay the end time. The meat would defrost during the waiting time and would be inedible.

Tables and suggestions

This provides details of a range of dishes and the ideal settings for their preparation. This table also provides information about which accessories to use and at which height they should be used. There is also advice on which pans to use, food preparation guidelines, and suggestions on what to do if things go wrong.

If you wish to use your own recipe, as a guide, you can use a similar one listed in the cooking table.

Cakes and pastries

Baking tins

Ideally, dark-coloured metal baking tins should be used.

Always place baking tins on shelves.

Tables

The cooking times in the table below have been calculated for use without preheating the oven. This will help you to save energy. If the oven has been preheated, the cooking times indicated can be reduced by 5 to 10 minutes.

Consult the tables to determine the most suitable type of heating for the type of cake or pastry in question. Oven temperature and cooking time depend on the number of items and the consistency of the mix. For this reason the cooking tables will always provide approximate cooking times. Start with the lowest figure. The items will be more evenly browned at a lower temperature. A higher temperature can always be used next time, if necessary.

Further information is provided in the "Practical cooking tips" section.

Cakes in tins	Baking tin placed directly on a shelf	Level	Type of heating	Temperat ure °C	Cooking time, minutes
Cake	Cake tin Ø 31 cm	1 2+3	<u></u>	220-240 190-210	40-50 45-55
Quiche	Pie tin Ø 31 cm	1		220-230	40-50
Cakes*	Cake tin 28 cm	2		180-200	50-60

^{*} To bake more than one cake at a time, place several cake tins on the shelf.

Cakes baked on a tray		Level	Type of heating	Temperature °C	Cooking time, minutes
Pizzas	Baking tray Aluminium baking tray +	2		200-220	25-35
	flat oven tray* Aluminium baking tray +	2+3	<u>&</u>	180-200	35-45
	universal deep tray*	2+4	<u>&</u>	170-180	30-40
Puff pastry	Baking tray Aluminium baking tray +	3	<u> </u>	170-190	20-30
	flat oven tray* Aluminium baking tray +	2+3	<u>&</u>	170-190	35-45
	universal deep tray*	2+4	<u>&</u>	170-190	35-45

When cooking on two levels, always place the aluminium tray on the lower level and the universal deep tray on the upper level.

Additional baking trays can be obtained from a specialist retail outlet or from the Technical Assistance Service.

Bread and rolls		Heigh t	Type of heating	Temperat ure °C	Cooking time, minutes
Sourdough bread made using 1.2 kg of flour* (with preheating)	Enamel tray	2		270 200	8 35-45
Bread made from yeast—containing dough containing 1.2 kg of flour* (with preheating)	Enamel tray	2		270 200	8 40-50
Rolls (e.g made from rye)	Enamel tray	3		200-220	20-30

Pastries		Level	Type of heating	Tempera- ture °C	Cooking time, minutes
Pastries and biscuits	Baking tray Aluminium baking tray +	3		150-160	20-30
fla Alı	flat oven tray* Aluminium baking tray +	2+3	***	140-150	25-35
	universal deep tray*	2+4	<u>&</u>	140-150	25-35

Pastries		Level	Type of heating	Tempera- ture °C	Cooking time, minutes
Meringues	Baking tray	3	8	80-90	180-210
Cream puffs	Baking tray	2		190-210	30-40
Macaroons	Baking tray Aluminium baking tray +	3		110-130	30-40
	flat oven tray* Aluminium baking tray +	2+3	***	100-120	35-45
	universal deep tray*	2+4	**	100-120	35-45

^{*} When cooking on two levels, always place the aluminium tray on the lower level and the universal deep tray on the upper level.

Extra baking trays may be obtained as optional accessories from specialist retail outlets.

Practical cooking tips and suggestions

If you want to use your own recipe.	You can use a similar one listed in the cooking table.
How to check if your sponge cake is ready.	Ten minutes before the end of the cooking time indicated in the recipe, test the thickest part of the cake with a thin wooden skewer. The cake is ready when the skewer comes out clean, with no traces of cake batter left on the skewer.
The cake is too flat.	Next time, try using less liquid or reduce the oven temperature by 10 degrees. Ensure you mix the batter according to the times given in the recipe.
The cake has a peaked centre, but the edges have shrunken.	Do not grease the tin. Once the cake is ready, use a knife to carefully remove it from the tin.
If the cake is too brown on top.	Position the cake deeper in the oven, reduce the oven temperature and bake it for longer.
The cake is too dry.	Use a skewer to make small holes in the finished cake. Pour a few drops of fruit juice or alcohol over the cake. Next time, increase the oven temperature by 10 degrees and reduce the cooking time.

The bread or cake (fruit cake, for example) looks fine on the outside but still has soft (soggy) areas inside.

Next time, use less liquid and leave the product for a little longer in the oven, at a lower temperature. The bases of cakes with juicy toppings should be baked first on their own. Then sprinkle chopped almonds or breadcrumbs on the base before adding the topping. Follow the recipe and observe the cooking times.

Biscuits are not evenly browned.

Choose a lower temperature; the cakes will have a more uniform colour. Bake more fragile biscuits with top and bottom heating on one level. Overhanging greaseproof paper may also affect air circulation. Always trim it to fit the baking tray.

Products have been baked on different levels. Cakes on the upper tray are darker than those on the lower tray.

Always use the hot air function when baking products on different levels \blacksquare . Although several baking trays may be placed in the oven at the same time, this does not mean that they will necessarily all be ready at the same time.

Baking moist cakes produces condensation.

Condensation may form when baking. Some of this moisture may evaporate via the door handle, and droplets of condensation may form on the control panel or on the front of nearby kitchen units. The oven is physically designed with this in mind.

Meat, poultry, fish

Container

Any heatproof container can be used.

Always place containers in the centre of the wire grille.

Hot glass containers should be placed on a dry dishcloth. The glass could shatter if rested on a wet or cold surface.

Practical tips for roasting

The roasting results will depend on the type and quality of the meat concerned.

When roasting lean meats, 2 or 3 tablespoonfuls of liquid should be added. When braising meat, 8 to 10 tablespoonfuls of liquid should be added, depending on the size of the piece of meat concerned.

Turn pieces of meat over after half the cooking time has elapsed.

Once the roast is ready it should be allowed to rest for 10 minutes in the oven, with the power switched off and the door closed. This allows the juices in the meat to distribute themselves most evenly.

Practical tips for grilling

Always grill food with the oven door closed.

Ensure the pieces of meat to be grilled are of equal thickness, where possible. The meat should be at least 2 to 3 cm thick, so that it retains all its juices and browns evenly. Only season steaks after they have been grilled.

Place the steaks directly on the wire grille. When grilling a single piece of meat, place it in the centre of the wire grille. This will produce the best results. The enamel tray should also be inserted at level 1. The tray will help keep the oven clean by catching any meat juices.

The meat or fish should be turned over after two thirds of the cooking time has elapsed.

The grill switches on and off automatically. This is normal. The frequency with which this occurs depends on the power level which has been selected.

Meat

The cooking times in the table below have been calculated for use without preheating the oven. The times in the table are given as a guide and may vary depending on the quality and nature of the meat.

Meat	Weight	Container	Level	Type of heating	Temperat ure °C, grill	Time in minutes
Braised beef	1 kg		2		220-240	90
(e.g. ribs)	1.5 kg	covered	2		210-230	110
	2 kg		2		200-220	130
Beef loin	1 kg		2		210-230	70
	1.5 kg	uncovered	2		200-220	80
	2 kg		2		190-210	90
Rare roast beef*	1 kg	uncovered	1	\tilde{\	210-230	40
Steak, well done		Shelf***	5		3	20
Steak, rare		Shelf***	5		3	15
Pork without rind (e.g. neck)	1 kg		1	Z	190-210	100
	1.5 kg	uncovered	1	Z	180-200	140
	2 kg		1	Z	170-190	160
Pork with rind**	1 kg		1	Z	180-200	120
(e.g shoulder, leg)	1.5 kg	uncovered	1	Z	170-190	150
	2 kg		1	Image: Control of the	160-180	180

Meat	Weight	Container	Level	Type of heating	Temperat ure °C, grill	Time in minutes
Smoked pork ribs, on the bone	1 kg	covered	2		210-230	70
Baked mince meat	750 g	uncovered	1	III	170-190	70
Sausages	approx. 750 g	Shelf***	4	·	3	15
Roast veal	1 kg 2 kg	uncovered	2 2		190-210 170-190	100 120
Boned leg of lamb	1.5 kg	uncovered	1	Z	150-170	110

^{*} Turn the roast beef over after half the cooking time has elapsed. When it has finished cooking, wrap it in aluminium foil and leave it to rest in the oven for 10 minutes.

Poultry

The cooking times in the table below have been calculated for use without preheating the oven.

The weight indications in the table refer to unstuffed oven—ready birds.

If grilling directly on the shelf, place the enamel tray on level 1.

When preparing duck or goose, prick the skin of the bird under the wings several times: this will enable the fat to drain easily.

Turn over the whole bird over after two thirds of the cooking time has elapsed.

To make the skin deliciously golden and crispy, baste it with butter, salted water or orange juice at the end of the cooking time.

Poultry	Weight	Container	Level	Type of heating	Temperat ure °C	Time in minutes
Chicken halves, 1 to 4 portions	400 g each	Shelf	2	I	200-220	40-50
Chicken portions	250 g each	Shelf	2	X	200-220	30-40

^{**} Score the pork rind several times. If you intend to turn the meat, place it in the pan, rind side down first.

^{**} Place the enamel tray on level 1.

Poultry	Weight	Container	Level	Type of heating	Temperat ure °C	Time in minutes
Chicken, whole 1 to 4 birds	1 kg each	Shelf	2	II.	190-210	50-80
Duck	1.7 kg	Shelf	2	Z	180-200	90-100
Goose	3 kg	Shelf	2	Z	170-190	110-130
Young turkey	3 kg	Shelf	2	Z	180-200	80-100
2 turkey legs	800 g each	Shelf	2	z	190-210	90-110

Fish

The cooking times in the table below have been calculated for use without preheating the oven.

Fish	Weight	Container	Level	Type of heating	Temperature °C, grill graduations	Time in minutes
Grilled fish	300 g 1 kg 1.5 kg	Shelf*	3 2 2] jud	2 180-200 170-190	20-25 45-50 50-60
Fish slices	300 g each	Shelf*	4	<u> </u>	2	20-25

^{*} Place the enamel tray on level 1.

Practical tips for grilling and roasting

No information is provided in the guidance table for the weight of the meat that I wish to roast.	Programme the nearest weight below the weight of your joint and increase the cooking time.
How can I check that the meat is ready?	Use a meat thermometer (available from specialist shops) or use the "spoon test". Press down on the meat using a spoon. If the meat feels firm when pressed, it is ready; if not, give it a little longer in the oven.
The meat looks too dark and the outside is burned in several places.	Check that you have selected the correct height and temperature.
The meat looks fine, but the juices have burned.	Next time, use a smaller dish or add more liquid.

The meat looks fine, but the juices have not browned and look watery.	Next time, use a larger dish or add less liquid.
Condensation is produced when making gravy using the roasting juices.	A lot of this moisture evaporates via the condensation outlet, and droplets of condensation may form on the colder control panel or on the fronts of nearby kitchen units. This is an unavoidable phenomenon.

Gratins, soufflés, browned items

The cooking times in the table below have been calculated without any preheating.

Food	Container	Level	Type of heating	Temperature °C, grill graduations	Duration in minutes
Soufflés, desserts (e.g. cheese soufflé with fruit)	Soufflé dish	2		180-200	40-50
Savoury foods for browning which contain cooked ingredients (for example, pasta with a browned topping)	Browning dish or enamel tray	3 3		210-230 210-230	30-40 20-30
Savoury foods for browning which contain raw ingredients* (for example, dauphinoise potatoes)	Soufflé dish or enamel tray	2 2		160-180 160-180	50-70 50-70
Browning toast	Shelf	5		3	4-5
Cheese on toast	Shelf**	3+1	-	170-180	8-12

^{*} The food for browning must not be more than 2 cm high.

^{**} Always place the enamel tray on level 1.

Special dishes

Your appliance can be set to temperatures between 30 and 270 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

Preparing yoghurt

Bring 1 litre milk (3.5 % fat) to the boil, then allow to cool to 40 °C. Stir in 150 g of yoghurt (straight from the fridge). Pour into cups or small screw-top jars and cover with cling film. Preheat the oven as indicated. Then place the cups/jars on the cooking compartment floor and incubate as indicated.

Proving dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5-10 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Preparation

Dish	Ovenware	Level	Type of heating	Temperature	Cooking time
Yoghurt	Cups or screw-top jars	on the cooking compartment floor	-8	Preheat to 50 °C 50 °C	5 mins 8 hrs
Proving dough	Heat-resistant dish	on the cooking compartment floor	***	Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5-10 mins 20-30 mins

Defrosting

Remove the food from the packaging, put it in a suitable container and place it on the shelf.

Follow the food manufacturer's instructions on the packaging.

The defrosting times will depend on the nature and amount of food concerned.

Food	Accessorie s	Level	Type of heating	Temperature °C
Frozen food* for example, cream cakes, custard tarts, chocolate or sugar—coated cakes, fruit, chicken, sausages and meat, bread, rolls, pies and other pastries	Shelf	2	Ť	Between 30° and 60°C

Cover frozen foods with cling film suitable for microwaving. Pieces of poultry should be positioned with the breast—side down.

Drying

Use only fruit and vegetables that are in perfect condition and wash them thoroughly first.

Drain well and dry thoroughly.

Cover the enamel tray and shelf with special baking parchment or greaseproof paper.

Food	Level	Type of heating	Temperature °C	Time, in hours
600 g of sliced apples	2+3	墨	80	approx. 5
800 g of pears cut into chunks	2+3	墨	80	approx. 8
1.5 kg of cherries	2+3	墨	80	approx. 8-10
200 g of fresh herbs	2+3	<u>B</u>	80	approx. 1½ hours

Note

If the fruit or vegetables contain a lot of juice or water, they will have to be turned over several times. Once dried, remove them from the paper immediately.

Frozen ready-meals

Follow the food manufacturer's instructions on the packaging.

The cooking times in the table below have been calculated for use without preheating the oven.

Food		Level	Type of heating	Temperature °C	Time in minutes
Chips*	Grill or enamel tray	3		190-210	20-30
Pizza*	Shelf	2		200-220	15-20
Pizza-baguette*	Baking tray	3		190-200	20-25

^{*} Place the greaseproof paper on top of the rack. Check that the greaseproof paper is suitable for this temperature.

Note

The baking tray may deform when frozen foods are being defrosted. This is due to the accessories being subjected to different temperatures. The deformation will disappear as defrosting progresses.

Jam making

Preparations:

Use clean jars and seals in perfect condition. As far as possible, jars must be the same size. The figures in the table are for 1-litre round jars.

Please note: Do not use larger or taller jars. Their lids could explode.

Only use fruit and vegetables that are in perfect condition. Wash them thoroughly.

Tip the fruit or vegetable into the jars. Clean the jar rims again, if necessary. They must be clean. Fit the moistened seals and lids on the filled jars. Tighten the jars with a clamp.

Do not place more than six jars in the oven at the same time.

The times indicated are given as a guide only. The room temperature, the number of jars and the temperature of the jars' contents may also affect some values and alter the cooking times. Before turning the oven off, check that the jars' content is actually bubbling.

How to program

- Place the flat oven tray on level 2.
 Ensure that the jars are not touching one another on the tray.
- **2.** Pour half a litre of hot water (approx. 80°C) on the flat oven tray.
- 3. Close the oven door.
- **4.** Position the function control knob at .
- **5.** Set the temperature knob at between 170 and 180°C.

Jam making

As soon as bubbles start to appear at frequent intervals in the jars - after between 40 and 50 minutes - turn off the temperature knob. The function control knob will remain activated.

Remove the jars after leaving them for between 25 to 35 minutes in the oven's residual heat. Bacteria may start to form and the jam start to acidify if jars are left to cool for too long in the oven. Turn off the function control knob.

Fruit in 1-litre jars	from when bubbles start to appear	Subsequent heating
Apples, gooseberries, strawberries	Oven turned off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Oven turned off	approx. 30 minutes
Apple, pear or cherry puree	Oven turned off	approx. 35 minutes

Cooking vegetables

As soon as bubbles start to appear, reduce the temperature to between 120 to 140°C using the temperature knob. Check the table to see when the temperature knob has to be turned off. Leave the vegetables for a further 30–35 minutes. The function control knob will remain activated during this time.

Vegetables in a cold stock in 1-litre jars	from when bubbles start to appear 120-140°C	Subsequent heating
Peppers	-	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 from the oven

Do not place jars on a cold or wet surface straight from the oven; they could explode.

Standard meals

According to Standard DIN 44547 and EN 60350

Baking

The cooking times in the table below have been calculated for use without preheating the oven.

Food	Accessories and tips	Level	Type of heating	Tempera ture °C	Cooking time, in minutes
Biscuits containing butter	Flat oven tray Universal deep tray Aluminium baking tray +	2 3		160-170 150-160	20-30 20-30
	flat oven tray* Aluminium baking tray +	2+3	<u>&</u>	140-160	20-30
	universal deep tray*	2+4	<u>&</u>	140-160	20-30

Food	Accessories and tips	Level	Type of heating	Tempera ture °C	Cooking time, in minutes
20 small cakes	Baking tray	3		150-170	20-30
20 small cakes on one tray (preheating required)	Aluminium baking tray + flat oven tray* Aluminium baking tray +	2+3	*	150-170	25-35
	universal deep tray*	2+4	墨	150-160	20-30
Sponge cake	Springform cake tin	1		170-180	30-40
Pastry case	Enamel tray Aluminium baking tray +	3		160-180	30-40
	flat oven tray* Aluminium baking tray +	2+3	<u>&</u>	150-170	30-45
	universal deep tray*	2+4	<u>&</u>	150-170	30-40
Apple pie	2 shelves* + 2 springform cake tins \emptyset 20 cm**	2+3	<u> </u>	170-180	60-70
	Enamel tray + 2 springform cake tins Ø 20 cm**	1		190-210	70-90

When cooking on two levels, always place the aluminium tray on the lower level and the universal deep tray on the upper level.

Shelves and baking trays may be obtained as special accessories from specialist retail outlets.

Grilling

The cooking times in the table below have been calculated for use without preheating the oven.

Food	Accessories	Level	Type of heating	Grill power level	Duration in minutes
Browning toast (preheat for 10 min.)	Shelf	5	···	3	1/2-2
12 veal hamburgers*	Shelf	5+1		3	25-30
* Turn over halfway th	arough the cooking tir	ne Δlwavs n	ace the ena	mel trav on level	1

Turn over halfway through the cooking time. Always place the enamel tray on level 1.

Position the cakes diagonally on the accessories.

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