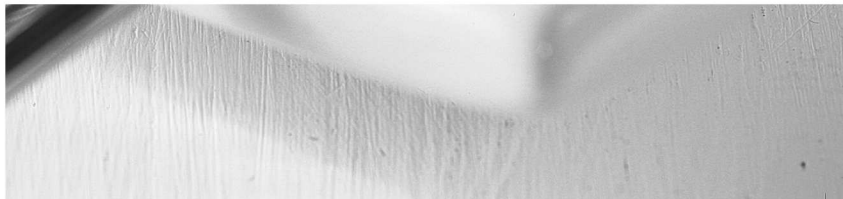




Instruction manual

HP243525M

**SIEMENS**





# **SIEMENS**

## **Making cooking as much fun as eating**

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

You will be given important safety information. You will then be introduced to the individual components of your new cooker and we will show you how to adjust it step by step. It is quite simple.

The tables list the settings and shelf heights for numerous well-known dishes. All these dishes are tested in our cooking studio.

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

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

Enjoy your meal!

## **Instruction manual**

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**HP243525M**

**en**

**9000485591**

S-190290-03

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## Safety information

Read this instruction manual carefully. Keep the instruction and the installation manuals, as well as the various accessories, in a safe place. Please pass on these manuals and the accessories to the new owner if you sell the appliance.

### Before installation

#### Transport damage

Check the appliance for damage after unpacking it. Do not have the appliance connected if it has been damaged in transport.

#### Incorrect connection

Only allow a licenced professional to connect the appliance. If the appliance is connected incorrectly, it is not covered under warranty.

### Information for your safety

This appliance is only intended for domestic use. The appliance should only be used for cooking.

Adults and children who

- have any physical, motor or mental impairment or
- are not sufficiently informed about how to use the appliance or not familiar with the appliance

must not operate the appliance without supervision.

#### Hot surfaces









**CAUTION: the appliance heats up to high temperatures when the grill is in use. Keep children at a safe distance.**

Do not touch hot cooking surfaces, the interior of the oven or the heating elements. There is a risk of burns. Children must be kept at a safe distance from the appliance.

Open the oven door carefully. Hot steam may escape.

Do not place any flammable or combustible items on the hob, in the oven or in the lower drawer. There is a risk of fire.

		<p>Electricity/gas lines must not touch the rear of the appliance. When the appliance is in operation, the rear of the appliance heats up. This can cause damage to the power cables.</p> <p>Never trap cables of electrical appliances in the hot oven door or pull over the hot cooking surfaces. The cable insulation could melt. There is a risk of a short circuit.</p>
<b>Hot steam</b>		<p>Risk of scalding.</p> <p>Open the oven door carefully. Hot steam may escape.</p> <p>Never pour water into the hot cooking compartment. This will produce hot steam. Keep children at a safe distance.</p> <p>Take care when preparing food with a high alcohol content (e.g. cognac, rum).</p> <p>Alcohol evaporates at very high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burns. You should only use high-proof alcohol in small amounts and open the oven door carefully.</p> <p>The lower drawer surfaces can become hot. Keep only oven accessories in the lower drawer. There is a risk of fire.</p>
<b>Overheated fat (liquid or solid)</b>		<p>Overheated fat can catch fire quickly. There is a risk of fire.</p> <p>Never leave oil or fat unattended when it is heating up. Do not try to use water to put out burning oil or fat. Cover the pan immediately with a lid. Switch off the hotplate. Allow the pan to cool down on the hotplate.</p>
<b>Inadequate ventilation when cooking with gas cookers</b>		<p>Using a gas cooker leads to the build-up of heat and moisture in the installation space. Make sure there is adequate ventilation: keep the natural ventilation openings open or provide a mechanical ventilation device (e.g. a cooker hood). Intensive and lengthy use of the appliance may require additional ventilation, e.g. opening a window, or active ventilation, e.g. operation of the mechanical ventilation device at a higher power level.</p>

		Do not hang highly combustible materials, such as curtains, near this appliance. You must not operate the hob if there are no pans on the cooking zones. Grease deposits in the filter of the extractor hood may ignite. The high heat may damage the cooker hood. There is a risk of fire.
<b>Hinges</b>		Do not place your hands in the oven door hinges or the upper cover hinges, if present. You could trap your fingers.
<b>Accessory parts and pans</b>		Do not handle accessories and pans without wearing oven gloves. There is a risk of burns.
<b>High-pressure cleaner or steam cleaner</b>		Never clean the oven or hob with a high-pressure cleaner or steam cleaner. There is a risk of a short circuit.
<b>Repairs</b>		<p>Improper repairs may constitute a serious hazard to the user. There is a risk of electric shock. There is a risk of a gas leak.</p> <p>Repairs must only be carried out by fully trained after-sales service engineers. Damaged cables must be replaced by after-sales service engineers.</p> <p>If the appliance is defective, disconnect the fuse in the fuse box. Disconnect the gas connection. Call the after-sales service.</p>
<b>Moving the appliance by the gas line or door handle</b>		Do not move the appliance while holding the gas pipe; the gas pipe could be damaged. There is a risk of a gas leak. Do not move the appliance while holding it by the door handle. The door hinges and door handle could be damaged.
<b>Upper glass cover</b>	 	Caution: the upper glass cover may shatter if it becomes hot. All hotplates must be switched off and cooled down before you fit the glass cover.



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## Causes of damage

### Damage in the cooking area (hob)

Always use the burners by placing a saucepan on them. Do not heat empty pans or saucepans. The bottom of the saucepans would be damaged.

The bottom of the saucepan must be flat.

The saucepan must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the saucepan. Handles and holders will not come to harm and energy is saved.

Make sure the burners are clean and dry. The burner bodies and covers must be positioned correctly in the correct location.

Make sure the burners are not used when the hob lid is closed, for example by children playing with the appliance.

### Damage to the oven

Do not place the oven tray on the bottom of the oven. Do not spread aluminium foil on the bottom of the oven.

Do not place food containers on to bottom of the oven.

Heat would be trapped. Cooking and grilling times will be incorrect and enamelled cookware will be harmed.

Never pour water onto a hot oven. The enamelled surface will be harmed.

Only put a moderate amount of fruit into fruit cakes as they may become very juicy. The fruit juice that drops onto the oven tray will cause permanent stains.

Do not step on or sit over the open oven door.

### Damage to the lower drawer

Do not place hot items in the lower drawer. The lower drawer may be damaged.

### Damage to the surrounding furniture surfaces

Only leave the oven to cool down when it is switched off. Even if you leave the oven door open a little, the edges of the surrounding furniture may be damaged over time.

If the oven seals are excessively dirty, then the oven door may not close fully while the oven is in use. The surfaces of the furniture nearby will be damaged over time. Keep the oven seal clean.

## Gas connection

**For the authorised personnel or service employee authorised by the manufacturer**

Installation must be carried out only by authorised personnel or a service employee authorised by the manufacturer and in accordance with the "Gas connection and conversion guidelines".

The setting requirements for this appliance are noted on the identification plate located on the back of the appliance. The default gas type is marked with a star (\*).

Before installing the appliance, make sure that the local gas requirements (gas type and pressure) are suitable for the appliance settings. If the appliance settings need to be changed, consult the "Gas connection and conversion guidelines".

This appliance is not connected to a device that evacuates combusting products. This appliance must be connected and commissioned in accordance with the relevant rules and regulations for installation. Do not connect the appliance to an exhaust gas outlet. Particular attention should be paid to the rules regarding ventilation.

Gas connection should be made with a rigid, non flexible connection (gas pipe) or an approved safety gas hose.

If an approved safety hose is used then care must be taken to ensure that it is not squashed or crushed in any way. The hose must not come into contact with hot surfaces.

The gas may be connected (gas pipe or safety gas hose) to the left or the right side of the appliance. The connection must have an easily accessible shut-off device.

## Safety information

The rated working pressure of your appliance is:

for natural gas (G20) 20 mbar;  
for LPG (G30) 30 mbar;  
for LPG (G31) 37 mbar. Your appliance must be operated with these pressures. All the information on the rating plate of your appliance is based on these pressures. The manufacturer takes no responsibility for the resulting operability or performance of the appliance or for other risks if the appliance is operated with pressures other than those specified.



If the pressure of your local gas supply is higher than:

natural gas (G20) 25 mbar;  
LPG (G30) 36 mbar;  
or LPG (G31) 45 mbar; for safety reasons, the appliance must be equipped with a suitable pressure regulator. The connection, maintenance and setting of the pressure regulator must be carried out by an approved gas fitter.  
If you do not know the pressure of your local gas supply, ask your gas supplier.

## Please note:

The appliance was manufactured to suit the reference gases specified in the standards. If a gas is used which does not comply with the specified gas mixture and pressure, cooking performance and heat output may not produce the desired result.

Name of the gas	Gas mixture (%)
G20	CH <sub>4</sub> = 100
G25	CH <sub>4</sub> = 86, N <sub>2</sub> = 14
G30	n-C <sub>4</sub> H <sub>10</sub> = 50, i-C <sub>4</sub> H <sub>10</sub> = 50

## Problems with the gas installation / smell of gas

If you smell gas or notice defects in the gas installation, you must:

- immediately close the gas supply or the gas bottle valve
- immediately put out any naked flames and cigarettes
- switch off electrical devices, including lights
- open the window and ventilate the room well
- call the after-sales service or your gas supplier.

## Electrical connection

### For the authorised service employee

Installation must be carried out by an authorised service employee. A 16A circuit breaker is required for the connection. The appliance has been designed to be used with 220-240V mains current.

If the voltage drops below 180 V, then the electrical igniter system will not function.

All warranty rights will be invalidated if damage occurs due to incorrect connection and installation.

The device must be connected according to the information on the identification plate.

Connect the appliance only to an electrical connection that is in compliance with the regulations. Once the appliance has been connected, it must be possible to reach the connection point easily so that it can be disconnected.

A multi-pole separator system must be provided.

The use of extension cables and multi-socket adapters is forbidden.

This appliance must be operated with an earthed connection to provide adequate electrical safety. If the appliance is not earthed in accordance with regulations, then protection against hazards in the electrical system cannot be guaranteed.

H 05 W-F or an equivalent type of cable should be used to connect the appliance.

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## Energy and environment tips

Here you can find tips on how to save energy when baking and roasting in the oven and when cooking on the hob and how to dispose of your appliance properly.

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### Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

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### Saving energy with your oven

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

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

## Saving energy with the hob

Always use a saucepan which is the correct size for your food. A larger, less full saucepan requires a lot of energy.

Always place a suitable lid on the saucepan.

The gas flame must always be in contact with the base of the saucepan.

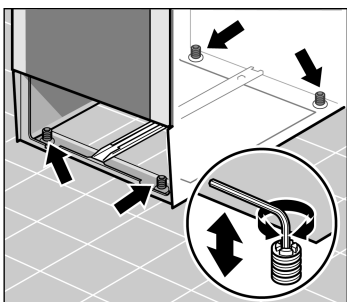
## Levelling the cooker

Always place the cooker directly on the floor.

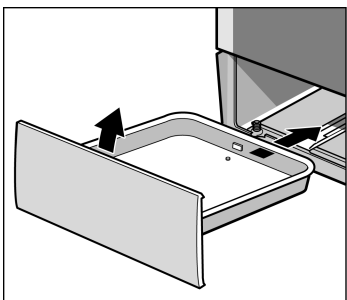
The cooker has height-adjustable feet. This allows you to raise the plinth by about 15 mm.

1. Pull out the plinth drawer and lift it up and out.

There are adjustable feet at the front and rear on the inside of the plinth.

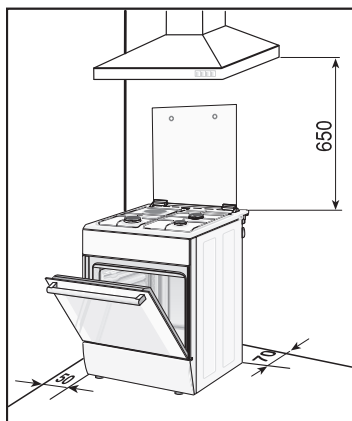


2. Use an Allen key to raise or lower the adjustable feet as necessary until the cooker is level.



3. Push the plinth drawer back in.

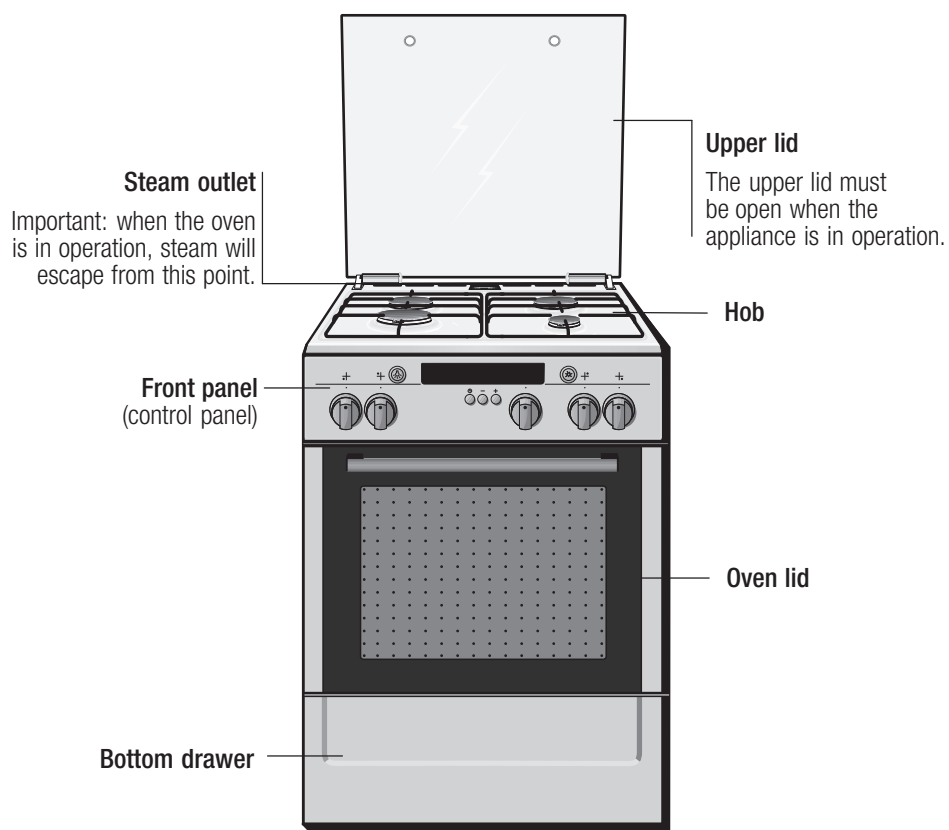
## Positioning the appliance



The product must be installed in accordance with the dimensions provided and it must be placed directly on the kitchen floor. It should not be placed over another object. The distance between the top of the cooker and the lower part of the hood should be adjusted according to the guidelines provided by the hood manufacturers. Care must be taken not to move the appliance after installation. There must be at least 50 mm between the power burner or the wok burner on the hob and adjacent cabinets.

## Your new oven

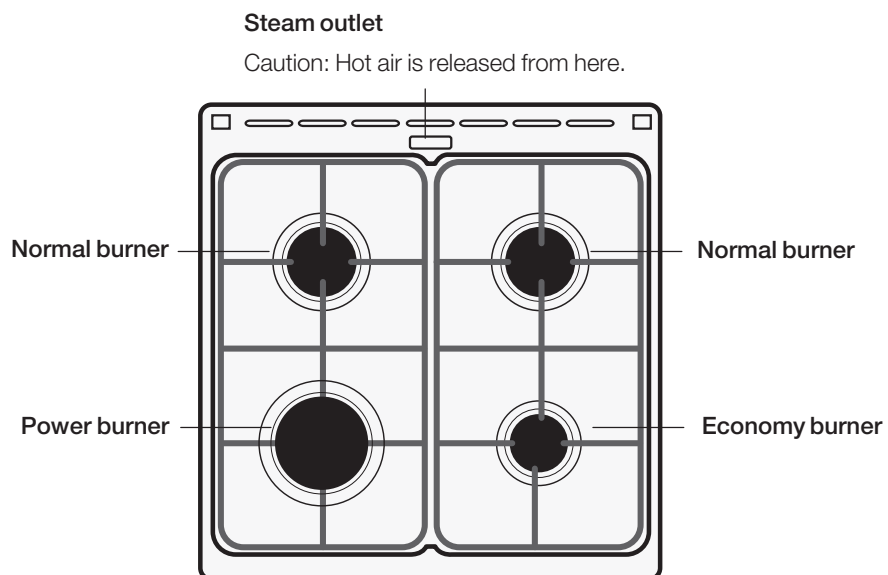
This section will familiarise you with your new appliance. With the help of your user guide, you will learn about the hob, the oven and the accessories.



Details are subject to change depending on the appliance model.



## Hob



Heating efficiency of the burners		Diameters of pots and pans suitable for the burners
Economy burner	1 kW	12-18 cm
Normal burner	1.75 kW	18-24 cm
Power burner	3 kW	24-28 cm



The bottom of the saucepan or pan must be flat.

Pots and pans must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the pot or pan. Handles and holders will not come to harm and energy is saved.

## Hotplate controls

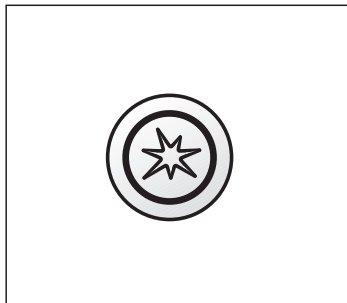
You can use the four hotplate controls to control the heat output provided by each hotplate.

Setting	Function/gas burners
● Off position	Off
◊ Settings range	Large flame = highest power Economy flame = lowest power

At the end of the settings range there is a limit stop.  
Please do not turn the knob beyond this stop.

## Ignition button

This is the button that activates the electronic ignition system.



When the button is pressed, a spark will be produced by all the burner igniters simultaneously.

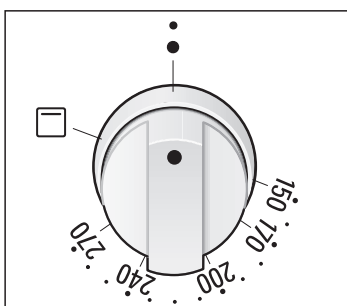
## Oven

Heating efficiency of  
the burners


Lower gas burner in oven	3 kW
Gas grill in oven	2.1 kW

### Function selector switch

Turn the function selector switch to the left to heat the oven or turn it to the right to select the grill function.



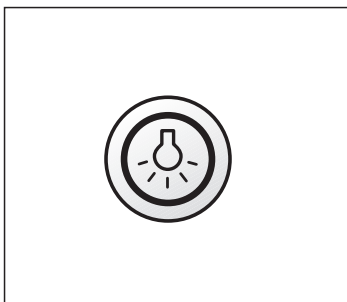
#### Settings

150-270	The temperature range that is used for cooking in the oven, reaching °C
	The setting at which the grill burner is activated in order to grill food at maximum heat.

### The lamp button

This is the button that activates the oven lamp.

In order to deactivate the oven lamp, you need to press the button once again.



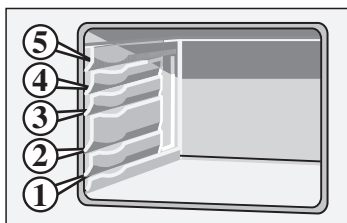
### Control buttons and display panel



Clock button	Use this button to set the timer  and the cooking time .
Minus button -	Use this button to reduce the values set.
Plus button +	Use this button to increase the values set.

The values set can be seen in the display panel.

### Accessories

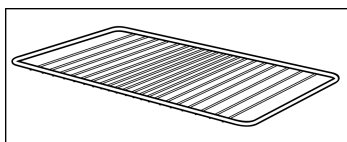


The accessories can be inserted into the oven at 5 different levels.

You can pull out the accessories two thirds of the way without them tipping. This allows dishes to be removed easily.

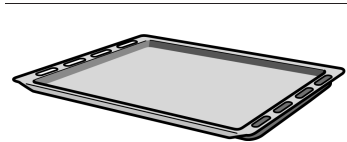
The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

Hold the sides of the baking tray firmly with both hands and slide it in parallel into the shelf. When sliding in the baking tray, avoid movements to the right or left as this will make it difficult to slide it in. The enamelled surfaces may be damaged.



#### Wire rack

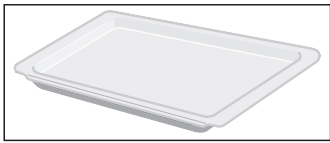
For ovenware, cake tins, roasts, grilling and frozen meals.



#### Enamel baking tray

For cakes and biscuits.

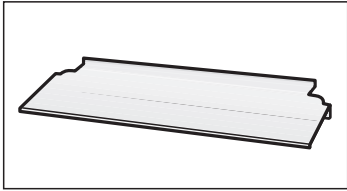
Push the baking tray into the oven with the sloping edge facing towards the oven door.



#### **Aluminium baking tray**

For cakes and biscuits.

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



#### **Protective sheet**

To use during grilling.

Use the protective sheet to protect control panel and buttons from overheating.

Install the protective sheet in the channel which is located underneath the front panel, whilst keeping the oven door open. Place the sheet with its longest end facing the front and the curve in the tip looking down.



The oven lid must be kept open when you are grilling food.

### **Special accessories**

You can purchase special accessories from the after-sales service or specialist shops. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Enamel baking tray HZ 331000	For cakes and biscuits.
Universal pan HZ 332000	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Insert shelf HZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray HZ 325000	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with grill tray under the wire shelf.

Glass pan HZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Enamel baking tray with non-stick coating HZ 331010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Universal pan with non-stick coating HZ 332010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Pizza tray HZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Bakestone HZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Profi extra-deep pan with insert grid HZ 333000	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
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.
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.
Universal roasting dish HZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
Protective grid	The protective grid is fixed to the oven door. This prevents small children from touching the hot oven door. The protective grid can be ordered from the factory after-sales service with number 469 088.

## Before using for the first time

In this section you will find out about everything you need to do before using the oven for the first time.

Read the safety information in the section "Important information". Clean the accessories.

**When the I→I symbol flashes in the display**

Press the ⌚ clock switch. The display darkens. You can use the oven clock as a timer. The following pages describe how to set the timer.

**Caution:**

The clock has no effect on oven operation when used with the lower gas burner or gas grill. The oven clock can also be exclusively used as a timer. It runs independently of the oven.

The gas supply to the lower gas burner or gas grill of the oven is not interrupted by the clock.

The gas supply must therefore be interrupted by switching off the corresponding knobs when cooking is finished.

## Heating up the oven

Open the upper lid. The upper lid must be kept open as you bake.

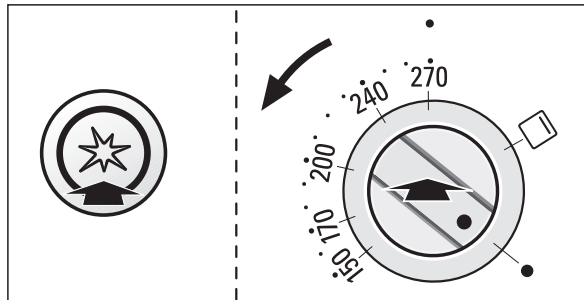
Turn on the main gas switch of the appliance. Connect the appliance to the mains. Open the oven lid.

**Things that must be done for the lower gas burner**

To clear the odour caused by first use, heat up the oven with the lid closed.

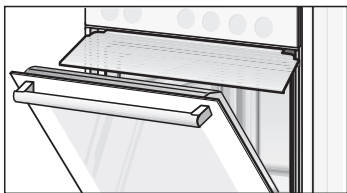
1. Pushing the function selector switch, turn it to the left to 270 °C.

2. Keep on pushing the function selector switch of the oven and push the ignition button at the same time.



3. The gas coming out of the lower gas burner of the oven is ignited by the ignition button. Keep on pushing the function selector button on the oven for about 10 seconds to activate the safety system.
4. Check the burning of the gas by looking through the inspection hole in the bottom iron panel of the oven. If there are no flames, repeat the above steps starting with step 1.
5. Close the oven lid slowly.
6. Turn off the function selector switch after 30 minutes.


#### Things that must be done for the gas grill

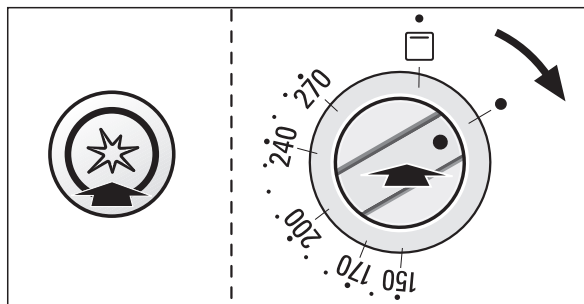


Heat up the grill in order to clear the odour caused by first use.

1. Attach the protective sheet under the control panel. Place the sheet with its longest end facing the front and the curve in the tip looking down. The protecting plate is secured using the clips in the recess below the control panel. Ensure that the protecting plate is properly engaged in the clips. If the protecting plate is properly engaged, you will not be able to pull it any further towards you. You can now use it safely. If the protecting plate is not properly engaged, try to insert it into the recess at a slightly sharper angle and engage it in the clips.
2. Close the oven lid until it is as close as possible to the protective sheet.

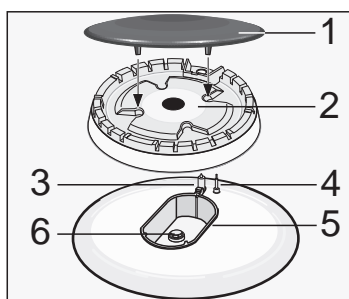


3. Pushing the function selector button, turn it to the right and select the grill function .
4. Keep on pushing the function selector switch of the oven and push the ignition button at the same time.



5. The gas released from the gas grill of the oven is ignited by the ignition button. Keep on pushing the function selector button of the oven for about 10 seconds to activate the safety system.
6. Control whether the gas is ignited or not. If there are no flames, repeat the above steps starting with step 3.
7. Turn the function selector switch off after 30 minutes. Once the oven has cooled down, remove the protecting plate.

### Pre-cleaning the burner body and upper cover



Clean the burner covers (1) and bodies (2) with water and washing up liquid. Dry the parts thoroughly.

Refit the burner body and cover in the burner channel (4) without damaging the spark plug (3) and flame safety pipe (4).

The injector (6) must be clean and dry. Be sure to place the burner cover precisely on the burner body.

## Pre-cleaning the accessories

Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

## Making settings on the hob

The hob is equipped with 4 burners. Here you will see how to light the gas burners.


### Lighting the burners

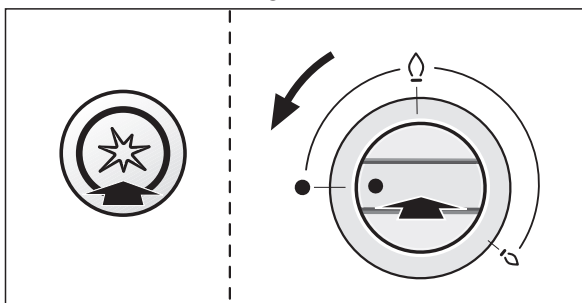


Ensure that the burner casings are correctly fitted and the caps sit exactly on top. The openings in the burner casings must be unobstructed. All parts must be clean and dry.

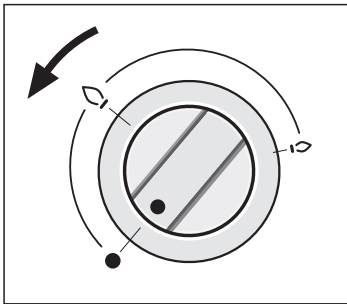
Proceed as follows

All igniters light at the same time

1. Open the upper cover on the cooker. The cover must always be open when in operation.
2. Turn the rotary knob for the required burner anticlockwise and set to the  large flame symbol.
3. Press the rotary knob, keep it pressed and press the ignition button.  
The gas burner is lit.



4. **Press and hold** the rotary knob of the burner for 1 - 3 seconds. This activates the flame safety device. If the gas flame goes out, the flame safety device will automatically interrupt the gas supply.



5. Set the required height of the flame.  
The flame does not burn constantly in the range between • (switched off) and ◊ (large flame). Therefore, always set the height of the flame to a setting between the ◊ large flame and ◐ small flame.



The ignition system should not be operated for longer than 15 seconds. If, after 15 seconds, the burner does not light, end the ignition process and wait at least one minute before repeating the process. Then repeat the instructions from step 2.

#### Switching off

Turn the rotary knob of the burner to • (off) to end cooking.

### Hotplate settings table

The base diameter of the saucepan or frying pan that you will place for cooking on the hotplate must not be smaller than the recommended value.

Cooking times vary according to the type of meal, the type of ingredients used and the weight. You can determine the most appropriate cooking time using your observations.

Minerals and vitamins in the food can lose their nutritional value, so use less water; this will ensure that vitamins and minerals are preserved. If the cooking time is short, vegetables are more nutritious and beneficial.

Example:	Food	Hotplate	Heat setting
Melting	Chocolate, butter, margarine	Economy burner	Small flame size
Heating up	Meat broths, canned vegetables	Regular burner	Small flame size

<b>Example:</b>	<b>Food</b>	<b>Hotplate</b>	<b>Heat setting</b>
<b>Heating up and keeping warm</b>	Soups	Economy burner	Small flame size
<b>Steaming*</b>	Fish	Regular burner	Between large and small flame size
<b>Boiling*</b>	Potatoes and other vegetables, meat	Regular burner	Between large and small flame size
<b>Cooking*</b>	Rice (Pilaf), vegetable, meat meals (with sauce)	Regular burner	Large flame size
<b>Frying</b>	Pancakes, potatoes, schnitzels, breaded fish	Power burner	Between large and small flame size
* If you are using a covered saucepan, adjust the heat setting to the small flame size once the food has started boiling.			

# Setting up the oven

## Tables and tips

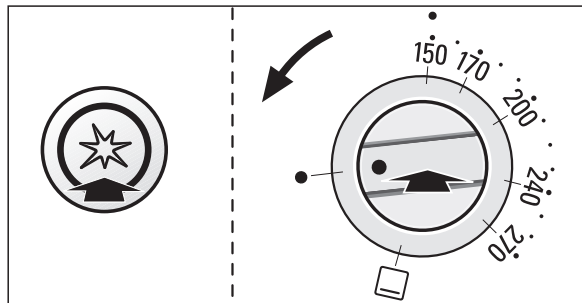
You can find the appropriate standards for many different foods here.

## The lower gas burner can be adjusted as follows

Igniting the lower gas burner, you can bake on a single tray, keeping the oven lid closed.

### Example: Baking at: 150 °C

1. Open the upper lid. The upper lid must be kept open as you bake.
2. Turn on the main gas switch of the appliance. Connect the appliance to the mains. Open the oven lid.
3. Pushing the function selector switch, turn it to the left to 150 °C.
4. Keep on pushing the function selector switch of the oven and push the ignition button at the same time.



5. The gas coming out of the lower gas burner of the oven is ignited by means of the ignition button. Keep on pushing the function selector button of the oven for about 10 seconds to activate the safety system.

## Safety system

If the gas coming out of the oven burner is turned off for some reason, the safety system will be activated and the gas flow cut.



Do not use the ignition system for more than 15 seconds. If the burner does not ignite within 15 seconds, stop using the mechanism and wait for at least 1 minute before you attempt to ignite the burner once again.

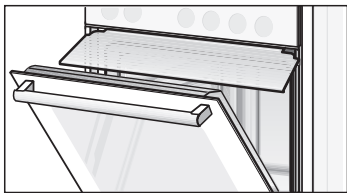
6. Check the burning of the gas by looking through the inspection hole in the bottom iron panel in the oven. If there are no flames, repeat the above steps starting with step 3.
7. Close the oven lid slowly.
8. Preheat the empty oven for 15 minutes, then start baking.

## When the food is cooked Changing the settings


Turn off the function selector switch.

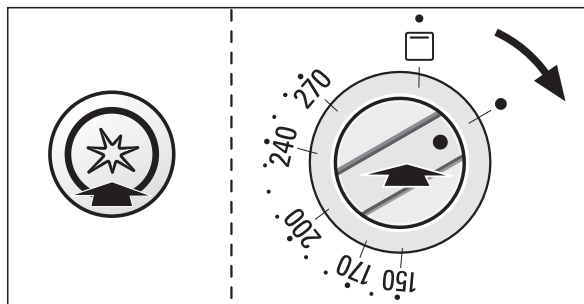
You can change the heat settings anytime you like.

## The oven grill is adjusted as follows



1. Open the upper lid. The upper lid must be kept open as you bake.
2. Turn on the main gas switch of the appliance. Connect the appliance to the mains. Open the oven lid.
3. Attach the protective sheet to the channel that is under the control panel. Place the sheet iron with its longest end facing the front and the curve in the tip looking down. The protecting plate is secured using the clips in the recess below the control panel. Ensure that the protecting plate is properly engaged in the clips. If the protecting plate is properly engaged, you will not be able to pull it any further towards you. You can now use it safely. If the protecting plate is not properly engaged, try to insert it into the recess at a slightly sharper angle and engage it in the clips.
4. Close the oven lid until it is as close as possible to the protective sheet.

5. Pushing the function selector button, turn it to the right and select the grill function .
6. Keep on pushing the function selector switch of the oven and push the ignition button at the same time.



7. The gas released from the gas grill of the oven is ignited by the ignition button. Keep on pushing the function selector button of the oven for about 10 seconds to activate the safety system.

#### Safety system

If the gas coming out of the oven gas grill burner is turned off for some reason, the safety system will be activated and the gas flow cut.



Do not use the ignition system for more than 15 seconds. If the burner is not ignited within 15 seconds, stop using the mechanism and wait for at least 1 minute before you attempt to ignite the burner once again.

8. Check whether the gas is ignited or not. If there are no flames, repeat the above steps starting with step 5.

#### When the food is cooked

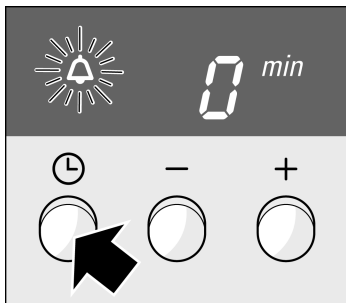
Turn the function selector switch off. Once the oven has cooled down, remove the protecting plate.

# Timer

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

## Setting procedure

Example: 20 minutes



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




2. Press the + or – button.  
The default value appears.  
+ button default value = 10 minutes.  
– button default value = 5 minutes.






3. Set the timer period using the + or – button.

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

**The time has elapsed**

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

**Changing the timer period**



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

**Cancelling the setting**

Press the  clock button. Press the – button until the display is at zero.

**Timer period and cooking time count down simultaneously**

Both symbols light up. Timer period counts down visibly in the display.

To call up the remaining cooking time : Press the  clock button twice. The cooking time appears in the display for a few seconds.

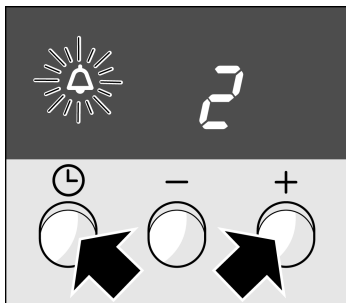
## Basic settings

Your oven has several basic settings. You can change the basic settings for the signal duration and the reset time for the setting.

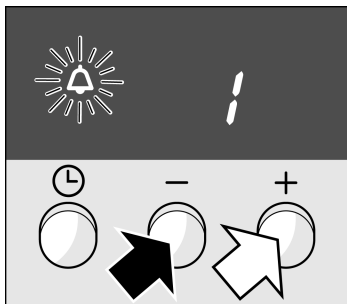
Basic setting	Function	Change to
Signal duration 2 = approx. 2 mins.	Signal after cooking time or timer period has elapsed.	Signal duration 1 = approx. 10 seconds 3 = approx. 5 mins.
Reset time 2 = medium	Waiting time before the setting is adopted	Reset time 1 = short 3 = long

### Changing the basic settings

Example: Changing the duration of the signal to 10 seconds



1. Press the ⌚ clock button and the + button at the same time until a 2 appears in the display. This is the basic setting for the signal duration.



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

3. Confirm with the ⌚ clock button.

A 2 for the basic setting of the reset time appears in the display.

Change the basic setting as described in step 2 and press the ⌚ clock button.

#### Changing only one basic setting

Confirm the basic setting that you do not wish to change by pressing the ⌚ clock button.

#### Correcting settings

You may change your settings again at any time.

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## Care and cleaning

With meticulous care and cleaning your hob and oven will retain its looks and remain in good working order for a long time. We will explain here how you should care for and clean them correctly.

#### Notes

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

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

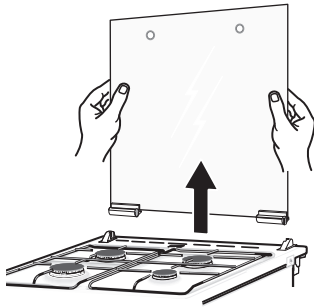
Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect its function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

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## Upper glass cover

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Clean the upper cover and dry the cover before opening it.

Clean the upper cover with glass cleaning agents.

You can remove the upper cover for cleaning if needed. To pull it out, hold it with both hands on both sides when the cover is open and pull it up.

After cleaning, refit the upper cover in reverse order to dismantling.

Close the upper cover after the hob surfaces have cooled off.

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## Cleaning agents

### for the hob

Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the following information.

Do not use

- undiluted washing-up liquid or dishwasher detergent
- abrasive materials, scouring sponges
- aggressive cleaners such as oven spray or stain removers
- high-pressure cleaners or steam jet cleaners.

Do not use

### for the oven

- sharp or abrasive cleaning agents
- cleaning agents with high concentrations of alcohol
- hard scouring pads and sponges
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

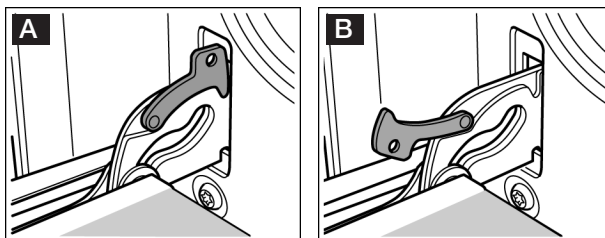
<b>Stainless steel surfaces</b>	<p>Clean with warm soapy water and a soft cloth. For stainless steel surfaces, always wipe in the direction of the grain so as not to scratch the surface. Dry with a soft cloth. Always remove any flecks of limescale, grease, starch and egg white immediately.</p> <p>Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. Use a stainless steel cleaning agent for shiny surfaces. Please observe the manufacturer's instructions. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.</p>
<b>Enamel surfaces and lacquered surfaces</b>	<p>Clean with warm soapy water and a dish cloth. Dry with a soft cloth.</p>
<b>Gas hob burners and grills</b>	<p>Do not wash in the dishwasher. Remove the grill and clean with washing up liquid, a sponge and hot water.</p> <p>Remove burner body and cover. Clean with sponge, washing up liquid and hot water. Make sure that the gas outflow holes on the burner body are clean and are not blocked.</p> <p>Spark plugs must be cleaned with a small, soft brush. The gas burners will only work if the spark plugs are clean.</p> <p>Food remains on the burners must be cleaned with a cloth that has been dampened with hot water and washing up liquid. Only a small amount of water must be used. Water must not reach to interior components in the appliance. Make sure that the spark plug hole is not blocked and is not damaged during cleaning.</p> <p>Dry all parts after cleaning and make sure that the burner body and covers are fitted correctly. If they are fitted incorrectly, igniting the burners will be difficult.</p> <p>Burner cover is black enamel-coated. This colour may change over time due to high temperatures. This will not affect the operation of the burners.</p> <p>Refit the grill in its original location.</p>
<b>Electric hotplate</b>	<p>Clean with the scourer side of a sponge, using a cream detergent. Dry for a while by heating the hotplate after cleaning. Damp surfaces may rust over time. Finally, apply a curing material.</p> <p>Always wipe away food that boils over and food remains immediately.</p>

<b>Metal ring of electric hotplate</b>	The colour of the metal ring changes over time. However, it is possible to restore the colour. Clean the ring with the scourer side of a sponge, using a cream detergent. Meanwhile, do not touch the other hob surfaces. They may be damaged.
<b>Knobs</b>	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.
<b>Door glass</b>	Use glass cleaner. Do not use sharp or abrasive cleaning agents or a glass scraper. The glass could be damaged.
<b>Seal</b>	Clean with warm water and a cloth. Dry with a soft cloth.
<b>Oven</b>	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.  For heavy soiling: only use oven cleaner in a cold oven.
<b>Glass cover on the oven light</b>	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.
<b>Accessories</b>	Soak in hot soapy water. Clean with a brush or sponge.
<b>Aluminium baking tray (optional)</b>	Do not wash in the dishwasher. On no account use oven cleaner. The surface should not be touched with a knife or other similar sharp objects. Risk of scratching. Wipe the surfaces horizontally and without applying pressure with soapy water and a soft window cloth or a lint-free microfibre cloth. Dry with a soft cloth.  Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. They will scratch the baking tray.
<b>Door lock (optional)</b>	Remove the door lock for cleaning. Soak all plastic parts in hot soapy water and clean with a sponge. Dry with a soft cloth. If there is heavy soiling, the door lock may jam and no longer function.
<b>Bottom drawer</b>	Wipe with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.
<b>Accessories</b>	Soak the accessories in hot washing up water. Clean with a sponge or a brush.

## Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

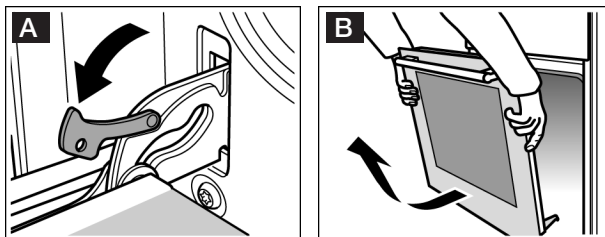
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

### Detaching the door

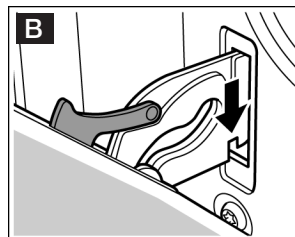
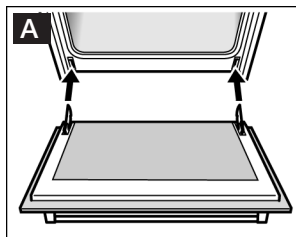
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



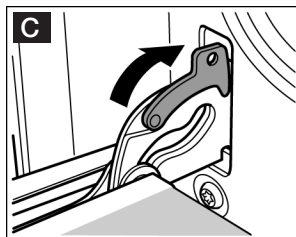
## Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).



3. Close both locking levers again (Fig. C).  
Close the oven door.



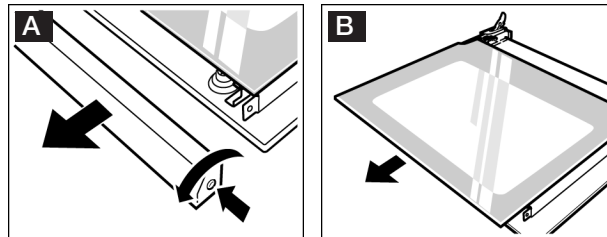
There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.  
Call the after-sales service.



## Removing and installing the door panels

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.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws. (Fig. A)
3. Lift the panel and pull out. (Fig. B)



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.

4. Insert the panel diagonally towards the back.  
The smooth surface must face outwards.
5. Replace the cover and screw in place.
6. Attach the oven door.

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

## Procedure to be applied in the event of a fault

Faults generally occur for simple reasons. Please note the following fault warnings before contacting the after-sales service:

Fault	Possible reason	Information/correcting
Appliance is not operating.	Plug is not connected to the power socket.	Connect the plug to the power socket.
	The safety fuse in the safety fuse box has blown.	Check the condition of the safety fuse by looking at the safety fuse box.
	Main gas valve is closed.	Open the gas valve.
Burners are not burning at all or not burning correctly.	Gas valve is closed.	Open the gas valve.
	If the appliance is set to LPG (liquid gas), the gas holder is empty.	Change the gas holder with the full one.
	Burner body, cover and channels, spark plugs and injectors are contaminated.	Clean and dry all burner parts.
	Burner body, cover and channels are damp.	Dry all burner parts.
	Burner parts are not set correctly, covers are mounted obliquely.	Set all burner parts correctly
There is no ignition on burners.	Plug is not connected to the power socket.	Connect the plug to the power socket.
	The safety fuse in the safety fuse box has blown.	Check the condition of the safety fuse by looking at the safety fuse box.
The oven light does not come on.	The oven light is faulty.	Replace the oven light.
The oven door is not closed correctly	The door seal is dirty.	Clean the door seal.

Fault	Possible reason	Information/correcting
Oven is not heating.	The door seal has come out or is not correctly assembled.	Check the position and fitting of the door seals, correct as required.
	The door seal is down.	Replace the door gasket.
	Plug is not connected to the power socket.	Connect the plug to the power socket.
	The safety fuse in the safety fuse box has blown.	Check the condition of the safety fuse by looking at the safety fuse box.
	Function selector knob and heat selector knob are not correctly adjusted.	Reset the function selector knob and heat selector knob.

**Make sure that service personnel who have been trained by the manufacturer carry out the repairs and other procedures on the appliance.**

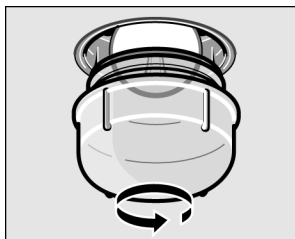
If your appliance has not been fixed properly you could be at great risk.

## Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 25 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.



1. Risk of electric shock.  
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the bulb with one of the same type.
5. Screw on the glass cover again.
6. Remove the tea towel and switch on the circuit breaker.

#### Replacing the glass cover

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

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## After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of the nearest after-sales service point in the telephone directory. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

#### E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate containing these numbers is found on the inside of the oven drawer cover. You can make a note of the numbers for your appliance in the space below to save time in the event of a fault.

E no.	FD no.
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After-sales service ☎
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## Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

### Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

## Cooking tables for oven bottom gas burner

Table of instructions for putting cold food in the oven.

Heat right through the interior of the oven by burning the gas coming from the bottom burner. This means that the bottom section of the meals are better cooked.

Cakes and pastries		Height	Temperature °C	Cooking time, minutes
Cookie	Baking tin	3	180	45-55
Cake	Deep tin	2	180	75
	Wide tin	3	180	70
Small cakes	Baking tin + paper cake cups	4	170	80
Sponge cake	Dark-coloured openable circular tin	3	180	55
Apple pie	Openable tin	2	230	70
Revani	Rectangular glass dish	3	180	75

Flans and flaky pastries*	Tin above grill	Height	Temperature °C	Cooking time, minutes
Yufka*** flan	Baking tin	3	190	70
Flaky pastry with yeast	Baking tin	4	175	80
Choux pastry	Baking tin	4	180	60
Pastry with sesame	Baking tin	4	190	70
Pizza	Baking tin	3	195	60

\* Do not pour water directly onto the hot oven.









Gratin and casseroles	Tin above grill	Height	Temperature °C	Cooking time, minutes
Baked macaroni	Rectangular glass dish	2	190	70
Potato gratin	Baking tin	2	180	75
Vegetable casserole	Earthenware casserole dishes	2	220	90

## Gas-operated grill pan

Table of guidelines for placing cold food in the oven.

Meats should be turned over once three quarters of the grilling time has elapsed.

Always place the food that you will cook in the centre of the grill.

Food	Plates and earthenware	Level	Type of heating	Time, minutes
Whole fish, 1 kg (2 pieces)	Grill rack*	4		35–45
Portion of fish, 500g (4 pieces)	Grill rack*	4		35–45
Steak 500g (2 pieces and 3 cm thick)	Grill rack*	4		30-40
Chicken rump, 1.5 kg (4 pieces)	Grill rack*	4		40-50
Hamburger meatballs, 270g (6 pieces)	Grill rack*	4		10-20
Sausages, 200 g (5 pieces)	Grill rack*	4		10-20
Toast (4 pieces)	Grill rack*	4		2–4
Toast with topping (4 pieces)	Grill rack*	4		3–5

\* Place the enamel grill pan on the first shelf level. Liquids and fats are collected in this pan.

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