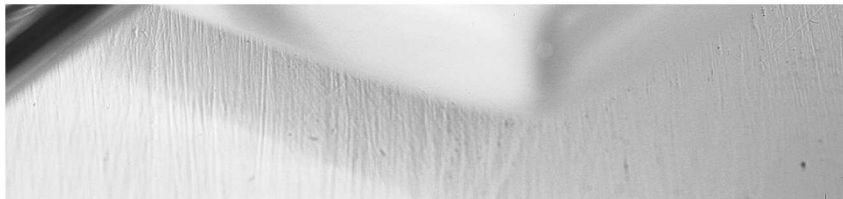




Instruction manual

HC724220

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

HC 724220

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Safety information

Read this instruction manual carefully. Keep the instruction manual in a safe place. If the appliance changes owners, the instructions should always be passed on.

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.

Electrical 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 intended for domestic use only. Only use the cooker for the preparation of food.

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.

Hot surfaces

Risk of burns.

Never touch the hotplates, the internal surfaces of the cooking compartment or the heating elements when they are hot. Small children must be kept at a safe distance from the appliance. Please note the residual heat indicator on the hob. It warns you if the hotplates are still hot.

	<p>Risk of short-circuit. Do not trap leads of electrical appliances in the hot oven door or pull them over the hot hob. The cable insulation could melt.</p> <p>Risk of fire. Never place flammable objects on the hob or store them in the cooking compartment. Never open the oven door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box.</p>
Hot steam	<p>Risk of scalding. 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>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 oven door carefully.</p>
Hot accessories and ovenware	<p>Risk of burns. Never remove ovenware or accessories from the cooking compartment without an oven cloth or oven gloves.</p>
Overheated oil or fat	<p>Risk of fire. Never leave fat or oil unattended when it is being heated. Overheated oil and fat can ignite very quickly. Never try to put out burning oil or fat by pouring water on it. Immediately cover the cookware with a lid or plate to extinguish the flames. Switch off the hotplate and allow the cookware on the hotplate to cool down.</p>

Wet saucepan bases and hotplates

Risk of injury.
Liquid between the base of the saucepan and the hotplate can create steam pressure. The pan may suddenly jump. Always keep the hotplates and pan bases dry.

Cracks in the glass ceramic

Risk of electric shock.
Never use the hob if the glass ceramic has fractures, flaws or cracks. Switch off the appliance and call the after-sales service.

Incorrect repairs

Risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians.
If the appliance is defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the after-sales service.

Causes of damage

Damage to the hob

Do not allow pans to boil dry, especially with enamel and aluminium pans. They may cause damage.

Do not place hot cookware on the display area or on the surround.

Damage can occur if hard or pointed objects fall onto the hob. Do not store such objects above the hob.

Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

You will find the most frequent faults in the following table.

Damage	Cause	Measure
Stains	Boiled over food	Remove boiled over food immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for glass ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases	Check your cookware.
Discolouration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for glass ceramic.
	Pan abrasion (e.g. aluminium)	Please lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove boiled over food immediately with a glass scraper.

Damage to the oven

Do not place accessories on the cooking compartment floor. Do not line it with foil or greaseproof paper of any kind. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Never pour water directly into the cooking compartment when it is hot. The temperature change can cause damage to the enamel.

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

When making very moist fruit flans, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. It is recommended that you use the deeper universal pan.

Do not stand or sit on the open oven carriage.

Do not lift the appliance by the door handle. It cannot support the weight of the appliance and could break.

Damage to the plinth drawer

Do not place hot objects in the plinth drawer. They could become damaged.

Damage to the front of adjacent units

Only leave the cooking compartment to cool down with the door closed. The fronts of adjacent units may be damaged over time even if you only leave the oven carriage open slightly.

If the oven seal is very dirty, the oven carriage will no longer close properly when the oven is in use. The fronts of adjacent units will become damaged over time. Keep the seal clean.

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.

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.

Saving energy with your oven

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

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

Open the oven door as little as possible while you are cooking, baking or roasting.

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

Use pots and pans with thick, even bases. Uneven bases increase energy consumption.

The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses. Please remember: Cookware manufacturers often provide the diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.

Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.

Always place suitable lids on saucepans. When cooking without a lid, four times the energy is required.

Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.

Switch to a lower heat setting in good time.

Use the residual heat. For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of the cooking time.

Installation and connection

Electrical connection

The appliance must be connected to the mains by a licenced expert. The regulations of your electricity supplier must be observed.

Any damage arising from the appliance being connected incorrectly will invalidate the guarantee.

For the installer

An all-pole isolating switch with a contact gap of at least 3 mm must be present for installation. This is not necessary if the appliance is connected by a plug that is accessible to the user.

Electrical safety: The cooker corresponds to safety class I and may only be used in conjunction with a safety earth terminal.

A type H 05 VV-F or equal-rated lead must be used to connect the appliance.

Appliances with a plug must only be connected to a properly installed socket with maximum 25 A, 3x4 mm².

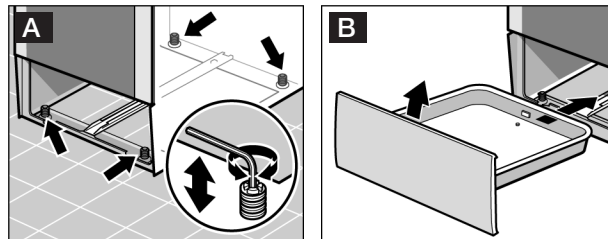
Levelling the cooker

Always place the cooker directly on the floor.

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 (Fig. A).
3. Slide in the plinth drawer again (Fig. B).



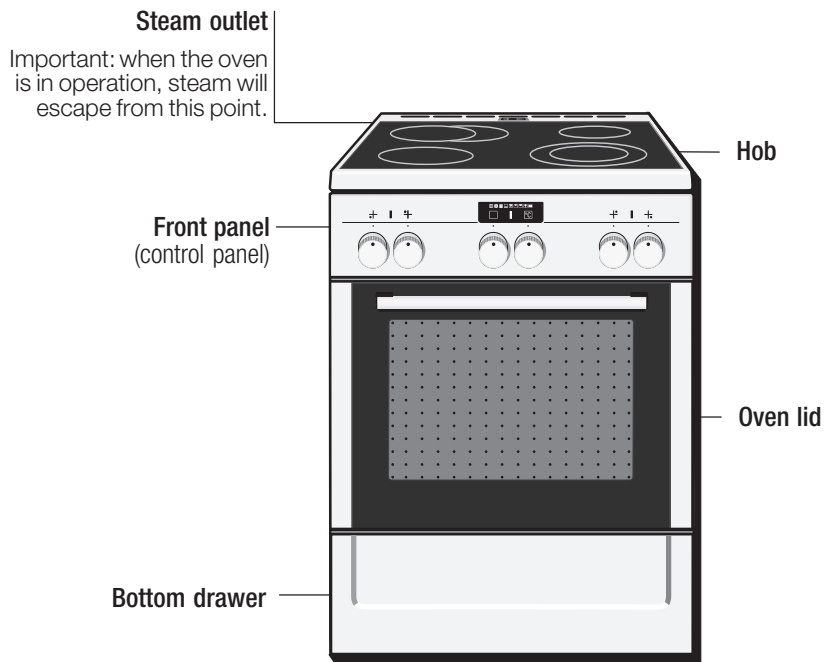
Wall fixing

To prevent the cooker from tipping over, you must fix it to the wall with the bracket provided. Please observe the installation instructions for fixing the oven to the wall.

Your new cooker

Here you will learn about your new cooker. We will explain the control panel, the hob and the individual operating controls. You will find information on the cooking compartment and the accessories.

Depending on the appliance model, individual details may differ.



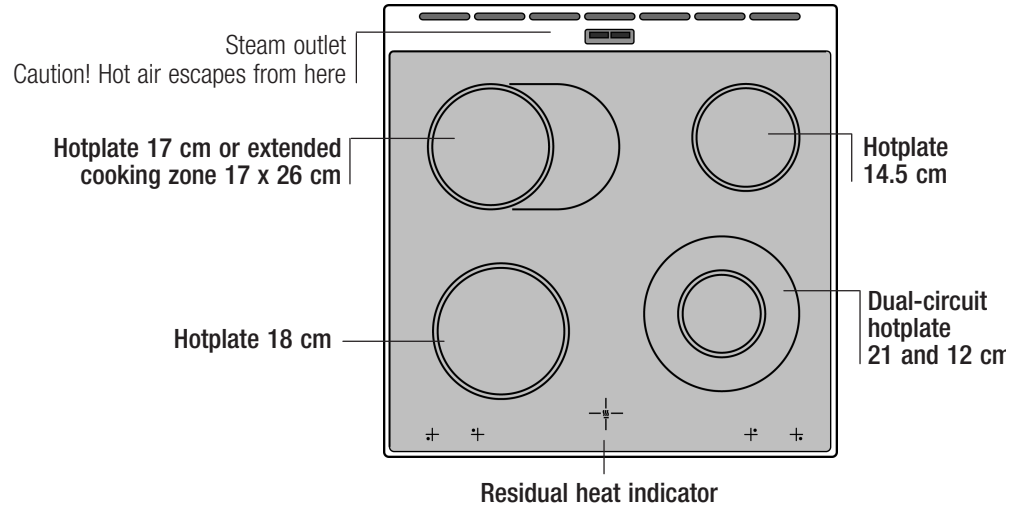
Details are subject to change depending on the appliance model.

Pop-out knobs

The control knobs are retractable when in the out position.

Press on the control knob to pop it in or out.

The hob



Hotplate controls

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

Setting	Function
0 Off position	Switches off the hotplate.
1-9 Heat settings	Heat setting 1 = lowest power Heat setting 9 = highest power
☐ Power on	Switches on the extended cooking zone.
◎ Power on	Switches on the large dual-circuit hotplate.

When you switch on a hotplate, the indicator lamp lights up.

Residual heat indicator

The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot. Even when the hob is switched off, the display remains lit until the hotplate has cooled down sufficiently.

You can save energy by using the residual heat to keep a small dish warm, for example.










The oven

Use the function selector and the temperature selector to make settings on the oven.

Function selector

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

You can turn the function selector clockwise and anti-clockwise.



Setting	Use
0 Off position	The oven is switched off.
 Top/bottom heating	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. Heat is emitted evenly from the top and bottom.
 3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
 Pizza setting	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 back panel heat up.
 Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
 Circulated air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.
 Grill, small area	For grilling small quantities of steaks, sausages, bread and pieces of fish. The centre part of the grill element becomes hot.
 Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The whole area below the grill element becomes hot.
 Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan causes the warm air to circulate around the dish.
 Rapid heating	For rapid preheating of the oven without accessories.


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

The oven light switches on when you make settings.

Temperature selector

The temperature selector is used to set the temperature or grill setting.

Setting	Meaning
● Off position	The oven does not heat up.
50-270 Temperature range	The temperature in the cooking compartment in °C.
•, ••, ••• Grill settings	The grill settings for the  small and  large area grill. <ul style="list-style-type: none">• = level 1, low•• = level 2, medium••• = level 3, high

When the oven is heating, the  temperature symbol lights up in the display. It goes out during pauses in the heating.

The cooking compartment

Oven light

The oven light is located in the cooking compartment.

During operation, the oven light in the cooking compartment is on.

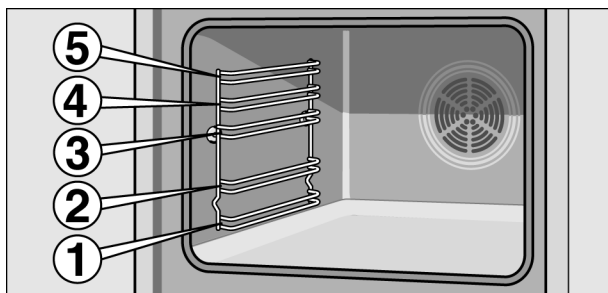
Steam outlet

The hot air from the cooking compartment escapes at the rear of the hob. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

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.

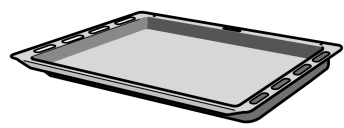
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



Wire shelf

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

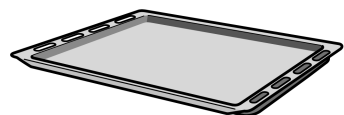
Insert the wire grill with the curved bars facing downwards .



Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.



Enamel baking tray

For cakes and biscuits.

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

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.
2-fold telescopic shelves HZ 338250	The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.
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 the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.

First read the section on *Safety information*.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating to 240 °C for one hour.

Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select top/bottom heating .
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Setting the hob

In this section, you can find out how to set your hotplates. The table shows heat settings and cooking times for various meals.

Setting procedure

Adjust the heat setting of the individual hotplates using the hotplate controls.

Position 0 = off

Position 1 = lowest power

Position 9 = highest power.

When you switch on a hotplate, the indicator lamp lights up.

Large dual-circuit hotplate and extended cooking zone

The size of these hotplates can be altered.

Switching on the large area

Turn the hotplate control to position 9 - where you will feel a slight resistance - then continue turning to symbol

☉ = large dual-circuit hotplate or

∞ = extended cooking zone

Then immediately turn it back to the desired heat setting.

Switching back to the small area

Turn the hotplate control to 0 and reset.

N.B.: Never turn the hotplate control beyond the ☉ or ∞ symbols to 0.

The small dual-circuit hotplate is particularly good for heating small amounts.

Table of cooking times

The following table provides some examples.

The cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

Always use heat setting 9 for bringing food to the boil.

	Ongoing cooking setting	Ongoing cooking time in minutes
Melting		
Chocolate, chocolate coating, gelatine	1	-
Butter	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	2	-
Milk**	1-2	-
Poaching, simmering		
Dumplings	4*	20-30 mins
Fish	3*	10-15 mins
White sauces, e.g. béchamel	1	3-6 mins
Boiling, steaming, stewing		
Rice (with double the quantity of water)	3	15-30 mins
Unpeeled boiled potatoes	3-4	25-30 mins
Boiled potatoes	3-4	15-25 mins
Pasta	5*	6-10 mins
Stew, soups	3-4	15-60 mins
Vegetables	3-4	10-20 mins
Vegetables, frozen	3-4	10-20 mins
Cooking in a pressure cooker		-
Roasting		
Roulades	3-4	50-60 mins
Pot roasts	3-4	60-100 mins
Goulash	3-4	50-60 mins

	Ongoing cooking setting	Ongoing cooking time in minutes
Frying**		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen	6-7	8-12 mins
Steak (3 cm thick)	7-8	8-12 mins
Fish and fish fillet, plain	4-5	8-20 Min
Fish and fish fillet, breaded	4-5	8-20 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Stir fry, frozen	6-7	6-10 mins
Pancakes	5-6	ongoing
* Continue cooking without a lid		
** Without lid		

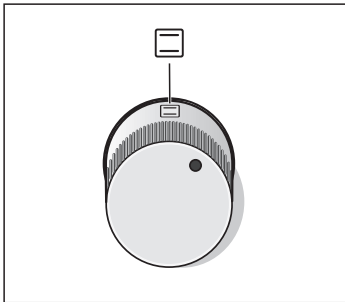
Setting the oven

Tables and tips

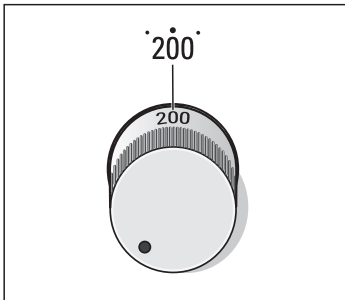
The correct settings for many dishes can be found in the Tables and tips section.

Setting procedure

Example:
Top and bottom
temperature , 200 °C



1. Select the heat setting that you require with the function selector knob.



2. Adjust the temperature or grill setting with the temperature selector knob.

Turning off

Turn off the function selector knob after the meal is cooked.

Changing the settings


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

Rapid heating

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

Use rapid heating when temperatures above 100 °C are selected.

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

1. Set the function selector to .
2. Turn the temperature selector to set the desired temperature.

The indicator light above the temperature selector lights up. The oven begins to heat up.

The rapid heating process is complete

The indicator light goes out. Place your dish in the oven and select the desired type of heating.

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.

Cleaning agents

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

For the hob


- Do not use undiluted washing-up liquid or dishwasher detergent.
- Do not use abrasive materials, scouring sponges.
- Do not use aggressive cleaners such as oven spray or stain removers.
- Do not use high-pressure cleaners or steam jet cleaners.

For the oven

- Do not use harsh or abrasive cleaning agents.
- Do not use cleaning agents with high concentrations of alcohol.
- Do not use hard scouring pads and sponges.

- Do not use high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance exterior	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning agents suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Hob	Care: protective/care product for glass ceramic. Cleaning: cleaning agents that are suitable for glass ceramic. Follow the cleaning instructions on the packaging.
	 Glass scraper for heavy soiling: Remove the protective cover and only clean using the blade. Caution, the blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
Hob surround	Warm soapy water. Never clean with a glass scraper, lemon juice or vinegar.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth.
Door seal (do not remove)	Hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.

Area	Cleaning agents
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.
Plinth drawer	Hot soapy water: Clean with a dish cloth.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall of the cooking compartment is coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If dirt is still visible after several uses, clean the back wall with hot soapy water and a soft sponge.

Discolouration may occur over time that cannot be removed. This does not damage the enamel.

Important notes

Never use abrasive cleaning agents. You will scratch or destroy the coating.

Never treat the back wall with oven cleaner. If oven cleaner accidentally gets on to the coating, remove it immediately with a soft sponge and plenty of water.

Cleaning the cooking compartment floor, ceiling and side walls

Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

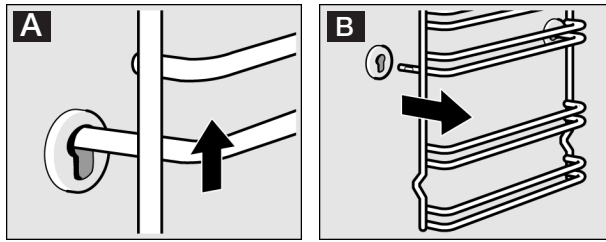
Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Detaching and refitting the rails

Detaching the rails

The rails can be removed for cleaning. The oven must have cooled down.

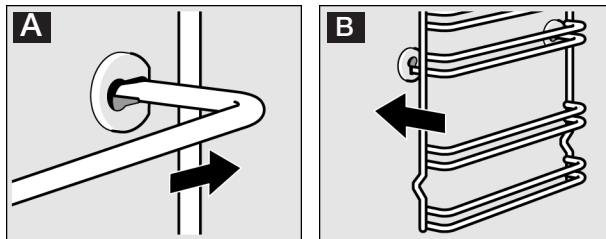
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket. (Fig. B)

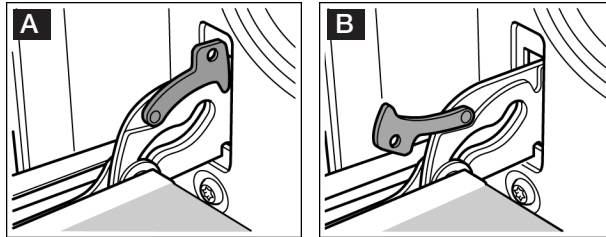


The rails fit both the left and right sides. The kinked section must always be at the bottom.

Detaching and attaching the oven door

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

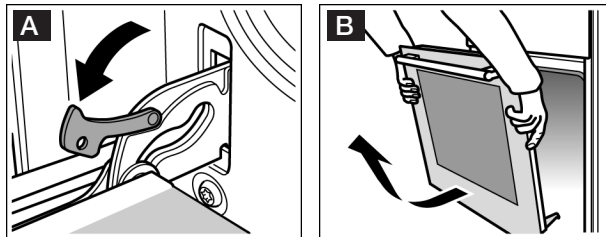
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



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

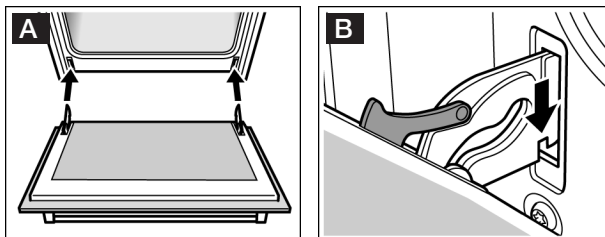
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



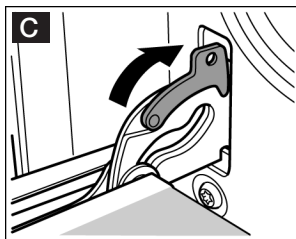
Attaching the door

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.

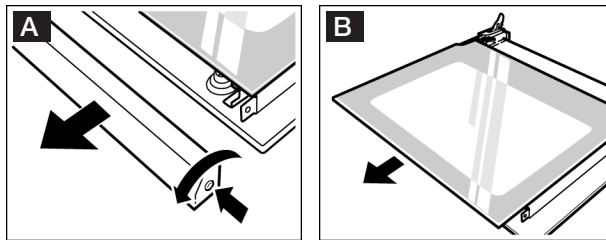
Removing and installing the door panels

Removal

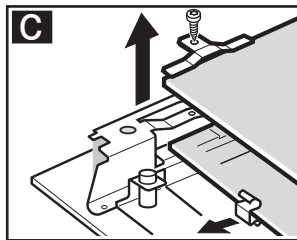
To facilitate cleaning, you can remove the glass panels from the oven door.

When removing the inner panels, pay attention to the order in which the panels are removed.

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 uppermost panel and pull out. (Fig. B)



4. Unscrew the large clips on the right and left and remove them. (Fig. C)
Remove the centre panel.
5. Remove the small clips from the lower panel. (Fig. C)
Pull out the panel diagonally upwards.

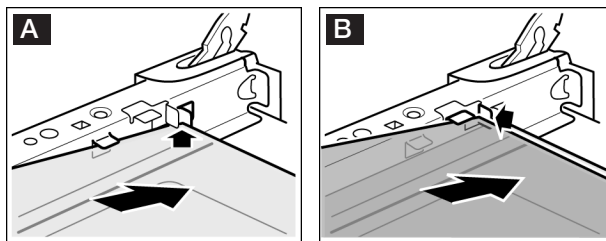


Clean the panels with glass cleaner and a soft cloth.

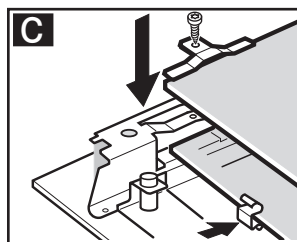
Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

Installation

1. Insert the bottom panel diagonally towards the back. (Fig. A)
2. Place the small clips on the right and left side of the bottom panel.
3. Insert the centre panel. (Fig. B)



4. Fit the small clips to the lower panel. (Fig. C)
5. Attach the large clips on the right and left and screw tight. (Fig. C)



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

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

Troubleshooting

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section, where you will find plenty of cooking tips and tricks.

Oven

Problem	Possible cause	Remedy/instructions
The oven does not work.	The circuit breaker is defective.	Look in the fuse box and check that the circuit breaker is in working order.
	Power failure	Check whether the kitchen light or other kitchen appliances are working.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs back and forth several times.



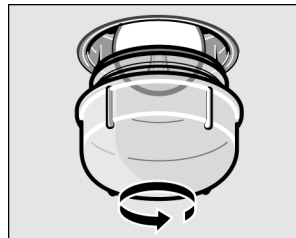
Risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales technicians.

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.

Glass cover

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

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.
-------	--------

After-sales service ☎

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.

Cakes and pastries

Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating .

If you bake with hot air .

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking on 3 levels:

Baking tray at shelf position 5

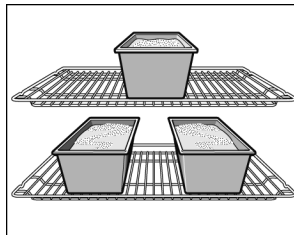
Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for well-known dishes.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins












It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly. If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables













The tables show the ideal type of heating for the various cakes and pastries. The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Simple sponge cake	Ring/loaf tin	2		160-180	40-50
	3 loaf tins	3+1		140-160	60-80
Delicate sponge cake	Ring/loaf tin	2		150-170	60-70
Sponge flan base	Flan tin	2		150-170	20-30
Delicate fruit flan, sponge	Springform/ ring cake tin	2		160-180	50-60
Sponge flan	Dark springform cake tin	2		160-180	30-40
Shortcrust pastry base with crust	Dark springform cake tin	1		170-190	25-35
Fruit tart/cheese cake with pastry base*	Dark springform cake tin	1		170-190	70-90
Swiss flan	Pizza tray	1		220-240	35-45
Savoury cakes*	Dark springform cake tin	1		180-200	50-60
Pizza, thin base, light topping, preheat	Pizza tray	1		250-270	10-15

* After switching off the appliance, leave the cake to cool with the door closed for about 20 minutes.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	Baking tray	2		170-190	20-30
	Universal pan + baking tray	3+1		150-170	35-45
Sponge with moist topping (fruit)	Universal pan	3		170-190	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Swiss flan	Universal pan	2		210-230	40-50
Swiss roll (preheat)	Baking tray	2		190-210	15-20
Plaited loaf with 500 g flour	Baking tray	2		160-180	30-40
Stollen with 500 g flour	Baking tray	3		160-180	60-70
Stollen with 1 kg flour	Baking tray	3		150-170	90-100
Strudel, sweet	Universal pan	2		180-200	55-65
Pizza	Baking tray	2		220-240	15-25
	Universal pan + baking tray	3+1		180-200	35-45






Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls Preheat	Baking tray	3	☐	140-150	30-40
	Baking tray	3	⊗	140-150	30-40
	Universal pan + baking trays	3+1	⊗	140-150	30-45
	Universal pan + 2 baking trays	1+3+5	⊗	130-140	35-50
Biscuits	Baking tray	3	⊗	140-160	15-25
	Universal pan + baking tray	3+1	⊗	130-150	25-35
	Universal pan + 2 baking trays	1+3+5	⊗	130-150	30-40
Macaroons	Baking tray	2	☐	110-130	30-40
	Universal pan + baking tray	3+1	⊗	100-120	35-45
	Universal pan + 2 baking trays	1+3+5	⊗	100-120	40-50
Meringue	Baking tray	3	⊗	80-100	130-150
Choux pastry	Baking tray	2	☐	200-220	30-40
Puff pastry	Baking tray	3	⊗	180-200	20-30
	Universal pan + baking tray	3+1	⊗	180-200	25-35
	Universal pan + 2 baking trays	1+3+5	⊗	160-180	35-45
Leavened cake	Baking tray	3	☐	180-200	20-30
	Universal pan + baking tray	3+1	⊗	170-190	25-35

Bread and rolls

When baking bread, preheat the oven, unless instructions state otherwise.

Never pour water into the hot oven.

When baking on 2 levels at once, always insert the universal pan above the baking tray.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Universal pan	2		270	8
				200	35-45
Sourdough bread with 1.2 kg flour	Universal pan	2		270	8
				200	40-50
Bread rolls (do not preheat)	Baking tray	3		210-230	20-30
Rolls made with sweet yeast dough	Baking tray	3		170-190	15-20
	Universal pan + baking tray	3+1		160-180	20-30

Baking tips

You want to bake following your own recipe.

This way you will be able to establish whether the sponge cake is baked through.

The cake collapses.

The cake has risen in the middle but has sunk around the edge.

The cake goes too dark on top.

The cake is too dry.

The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).

The cake is unevenly browned.

The bottom of a fruit cake is too light.

The fruit juice overflows.

Small baked products made out of yeast dough stick to one another when baking.

Use similar items in the baking tables as a guide.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.


Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

Place it lower in the oven, select a lower temperature and bake the cake for a little longer.

When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.


Place the cake one level lower the next time.

Next time, use the deeper universal pan, if you have one.

There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.

You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.

Condensation forms when you bake moist cakes.

Always use hot air  to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

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

Glass ovenware is most suitable. The lid of the roasting dish should fit and close properly.

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Ovenware without lid = uncovered
Ovenware with lid = covered

Place hot glass ovenware on a dry mat. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.

The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware.

Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn the food after $\frac{2}{3}$ of the stated time.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Meat

Turn pieces of meat halfway through the cooking time.

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

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Beef						
Pot-roasted beef	1.0 kg	Covered	2	☐	200-220	120
	1.5 kg		2	☐	190-210	140
	2.0 kg		2	☐	180-200	160
Fillet of beef, medium	1.0 kg	Uncovered	2	☐	210-230	70
	1.5 kg		2	☐	200-220	80
Sirloin, medium	1.0 kg	Uncovered	1	☒	210-230	50
Steaks, 3 cm thick, medium		Wire rack + universal pan	5+1	☐	3	15
Veal						
Veal joint	1.0 kg	Uncovered	2	☐	190-210	100
	2.0 kg		2	☐	170-190	120
Pork						
Joint without rind (e.g. neck)	1.0 kg	Uncovered	1	☒	200-220	100
	1.5 kg		1	☒	190-210	140
	2.0 kg		1	☒	180-200	160
Joint with rind (e.g. shoulder)	1.0 kg	Uncovered	1	☒	200-220	120
	1.5 kg		1	☒	190-210	150
	2.0 kg		1	☒	180-200	180
Smoked pork on the bone	1.0 kg	Covered	2	☐	210-230	70
Lamb						
Boned leg of lamb, medium	1.5 kg	Uncovered	1	☒	150-170	120
Meat loaf	made from 500 g of meat	Uncovered	1	☒	170-190	70
Sausages		Wire rack + universal pan	4+1	☐	3	15

Poultry

The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

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

Place whole poultry on the lower wire rack breast-side down. Turn after $\frac{2}{3}$ of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.

Turn poultry portions after $\frac{2}{3}$ of the time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.





Poultry	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	Wire rack	2	☒	190-210	50-80
Poulard, whole	1.6 kg	Wire rack	2	☒	210-230	80-90
Chicken, half	500 g each	Wire rack	2	☒	200-220	40-50
Chicken portions	300 g each	Wire rack	3	☒	200-220	30-40
Duck, whole	2.0 kg	Wire rack	2	☒	170-190	90-100
Goose, whole	3.5 - 4 kg	Wire rack	2	☒	160-170	110-130
Small turkey, whole	3.0 kg	Wire rack	2	☒	170-190	80-100
Turkey thigh	1.0 kg	Wire rack	2	☒	180-200	90-100

Fish

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The liquid is collected here, keeping the oven cleaner.

Turn fish after $\frac{2}{3}$ of the grilling time has elapsed.

Whole fish does not have to be turned. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small ovenproof container in the stomach cavity of the fish will provide stability.

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	300 g each (approx.)	Wire rack	2		3	20-25
	1.0 kg	Wire rack	2		180-200	45-50
	1.5 kg	Wire rack	2		170-190	50-60
Fish steak, 3 cm thick		Wire rack	3		2	20-25

Tips for roasting and grilling

The table does not contain information for the weight of the joint.

How to tell when the roast is ready.

The roast is too dark and the crackling is partly burnt.

The roast looks good but the juices are burnt.

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

Steam rises from the roast when basted.

Select the next lowest weight from the instructions and extend the time.

Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

Check the shelf position and temperature.

Next time, use a smaller roasting dish or add more liquid.

Next time, use a larger roasting dish and use less liquid.







This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

How well cooked the bake is will depend on the size of the dish and the height of the bake. The figures in the table are only average values.














Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		180-200	40-50
Pasta bake	Ovenproof dish	2		210-230	30-40
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish	2		160-180	60-80
	2 ovenproof dishes	1+3		150-170	65-85
Cheese on toast, 4 slices	Wire rack	4		3	7-10
Cheese on toast, 12 slices	Wire rack	4		3	5-8






Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Pizza, frozen					
Pizza with thin base	Universal pan	2		190-210	15-20
	Universal pan + wire rack	3+1		180-200	20-30
Pizza with deep-pan base	Universal pan	2		170-190	20-30
	Universal pan + wire rack	3+1		170-190	25-35
Pizza baguette	Universal pan	3		170-190	20-30
Mini pizza	Universal pan	3		180-200	10-20
Pizza, refrigerated, preheating	Universal pan	1		180-200	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan + baking tray	3+1		180-200	30-40
Croquettes	Universal pan	3		190-210	20-25
Rösti, stuffed potato pockets	Universal pan	3		190-210	15-25
Baked items, frozen					
Bread rolls, baguette	Universal pan	3		190-210	10-20
Pretzels (dough)	Universal pan	3		200-220	10-20

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Baked items, prebaked					
Part-cooked rolls or part-cooked baguette	Universal pan	3		190-210	10-20
	Universal pan + wire rack	3+1		160-180	20-25
Processed portions, frozen					
Fish fingers	Universal pan	2		200-220	10-15
Chicken goujons, nuggets	Universal pan	3		190-210	10-20
Strudel, frozen	Universal pan	3		190-210	30-40

Special dishes

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



Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

Proving yeast dough

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

Preparation

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins


Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Frozen food	Accessories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	2		The temperature selector remains switched off

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.





Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3		80	approx. 5
800 g of pear slices	1+3		80	approx. 8
1.5 kgs of damsons or plums	1+3		80	approx. 8-10
200 g of herbs, washed	1+3		80	approx. 1½

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.

Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	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

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected? Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Viennese whirls: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Apple pie on 2 levels:
















Place dark springform cake tins on top of one another.

Apple pie on 1 level:

Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:



Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls Preheat*	Baking tray	3		140-150	30-40
	Baking tray	3		140-150	30-40
	Universal pan + baking tray	3+1		140-150	30-45
	Universal pan + 2 baking trays	1+3+5		130-140	35-50
Small cakes Preheat*	Baking tray	3		150-170	20-35
	Baking tray	3		150-170	20-35
	Universal pan + baking tray	1+3		140-160	30-45
	Universal pan + 2 baking trays	1+3+5		130-150	35-55
Water sponge cake Preheat*	Springform cake tin on the wire rack	2		160-180	30-40
Water sponge cake	Springform cake tin on the wire rack	2		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		170-190	40-50
	Universal pan	3		150-170	40-50
	Universal pan + baking tray	1+3		150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		180-200	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		190-210	65-75

* Do not use rapid heating to preheat the appliance.

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30

* Turn after $\frac{2}{3}$ of the time.



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