



HB23AB..0., HV23AB..0.,
HB43AS..1., HB23AB..0.

嵌入式烤箱
Built-in oven

SIEMENS

安全建议与提示信息	2	安装和拆除玻璃面板	11
安装之前	2	故障检修	12
安全建议与提示信息	2	故障检修表	12
可能会损坏电器的事项	3	更换烤箱灯泡	12
您的新烤箱	4	玻璃防护灯罩	12
控制面板	4	售后服务	12
功能选择旋钮	4	E 编号和 FD 编号	12
控制按键和显示屏	4	节能和环保提示	13
温度选择旋钮	5	节能	13
烤箱内部	5	环保型废品处理	13
附件	5	经由我们烹饪工作室测试过的菜谱	13
在第一次使用烤箱之前	6	糕点	13
设置时间	6	实用烹饪技巧和建议	14
加热烤箱	6	肉类、家禽、鱼类	15
清洁附件	6	烧烤提示	16
设置烤箱	6	脆皮、蛋奶酥、焦糖色食品	17
加热类型和温度	6	熟食	17
快速加热	6	特殊菜式	17
设置时间功能	7	解冻	17
定时器	7	干燥	18
烹饪时间	7	制作果酱	18
结束时间	8	食品中的丙烯酰胺	19
时间	8	测试菜谱	19
儿童锁	8	烘焙	19
更改基本设置	9	烧烤	20
保养和清洁	9		
清洁用品	9		
照明灯	10		
拆除烧烤加热元件	10		
拆除和装回支架或左右侧导轨	10		
烤箱门拆卸与安装	10		

关于产品、附件、更换部件以及服务的更多信息请参见
www.siemens-home.com 和在线商店
www.siemens-eshop.com

安全建议与提示信息

请认真阅读本手册中的说明。请保存使用和安装说明。移交电器时必须同时移交相应的手册。

本说明手册既适用于单独的烤箱，也适用于烤箱和电灶组合。请阅读随烤箱与电灶组合中的电灶附带的说明手册，了解电灶控制装置如何工作。

安装之前

运输损坏

从包装中取出电器后要进行检查。如果电器在运输过程中损坏，请勿将其连接至电源；而应联系技术支持服务并书面记录损坏情况，否则您可能无权索赔。

电气连接

只有获得授权的技术人员才能连接电器。对于由于接线不正确而导致的任何损坏，保修条款无效。

在首次使用电器之前，您必须确保家庭用电系统已接地，且符合所有当前的安全法规。应由获得授权的技术人员安装和连接电器。在不接地或安装不正确的情况下使用本电器可能会导致严重伤害（人身伤害或触电死亡），尽管这种情况很少出现。制造商对由于电气安装不当造成的故障或损坏概不负责。

安全建议与提示信息

本电器仅供家庭使用。只能用于烹饪食物。

下列儿童和青年人在无人监护的情况下不得使用本电器：

- 儿童和青年人受到身体或心理上的伤害，或者
 - 儿童和青年人可能不具备正确使用本电器的知识和经验
- 切勿让儿童摆弄本电器。

烤箱门

烤箱接通后，烤箱门必须保持关闭。出于安全原因，我们建议即使在不使用烤箱的情况下也要始终关闭烤箱门。

即使烤箱门已关闭，也不可倚靠、坐在烤箱门上或玩耍烤箱门。

烤箱内部灼热

有灼伤危险！

- 器具在使用期间会发热，应避免接触烤箱内的发热单元。打开烤箱时请务必小心。烤箱可能会释放蒸汽。
警告：在使用时可触及部分可能会发热，儿童应远离。
- 不要将水倒入灼热的烤箱内。这样会产生滚烫的水蒸汽。
- 不要使用本烤箱来烹制带有大量烈性酒的菜肴。酒精蒸汽会在烤箱内部起火。仅限使用少量的烈性酒，且打开烤箱门时要小心。

有着火危险！

- 切勿将易燃物体放入烤箱中。切勿在电器内部起烟时打开门。关断电源，按下电源插头或断开保险丝盒中的保险丝/断路器。
- 当预热电器时，应确保防油纸切实固定到附件。电器门打开时会产生一股气流。防油纸会因此碰到加热元件和起火。请务必用烤盘或烤模压住防油纸。防油纸应仅覆盖需要覆盖的表面。防油纸必须完美贴合附件。

有短路危险！

切勿将电器电源线布置在烤箱门的周围。电源线绝缘层可能受损。

高温附件和锅具/餐具

有灼伤危险！

切勿在不使用夹具的情况下从烤箱中取出附件或高温餐具。

维修不当

有放电和电击危险！

不正确的修理会带来危险。只能由技术支持服务部派出的合格修理人员进行修理。如果电器有故障，则应拔下电源插头或取出保险丝/关断保险丝盒的跳闸开关。请通知技术支持服务部。

警告：为避免可能出现的电击，换灯前应确定器具已断开电源。

烤箱门的强化安全装置

某些菜式可能需要在高温下较长时间使用烤箱，烤箱门可能会变得极烫。如果您家中有稚嫩的小孩，在使用烤箱时一定要留心照看他们。

可选用防止直接接触烤箱门的安全装置，这种可选附件 (671383) 可以从我们的技术支持服务部门获得。

警告：不要使用粗糙擦洗剂或锋利的金属刮刀清洁烤箱门的玻璃，如果烤箱门的玻璃表面会擦伤，这样做会导致玻璃粉碎。

可能会损坏电器的事项

小心！

- 放在烤箱底板上的附件、烤盘、薄膜、防油纸或铝箔：不要将任何附件放在烤箱底板上。不要用任何类型的薄膜或纸覆盖烤箱底板。在设置温度高于 50 °C 的情况下，不要在烤箱底板上放置任何烹饪器皿。否则器皿会变得太热。烤箱和烹饪时间将不准确，搪瓷会损坏。
 - 热烤箱内的水：不要将热水倒入热烤箱内。否则会产生蒸汽，导致的温度变化会损坏搪瓷和/或附件。
 - 液体食物：在烤箱门关闭的情况下，不要让液体食物在烤箱中放置时间过长。这会损坏搪瓷。
 - 果汁：在烘烤含丰富果汁的派时，不要把盘子装得太满。否则，从托盘内溅出的果汁会产生无法去除的污渍。尽可能使用较深的烤盘。
 - 在冷却烤箱时让烤箱门打开：必须关上烤箱门让烤箱冷却。否则，即使烤箱门只是略微开启，附近的橱柜表面在一段时间后也可能会损坏。
 - 烤箱门封脏污：非常脏的烤箱门封会妨碍烤箱门在操作过程中正确关闭。附近的橱柜表面可能会损坏。一定要保持烤箱门封清洁。
- 不能使用蒸汽清洁剂。
- 将烤箱门作为支撑表面：在烤箱门打开时不要靠在上面或坐在上面。不要将任何烤箱器皿或附件放在烤箱门上。
 - 搬运电器：不要使用门把手移动或固定电器。把手不能承受电器的重量，可能会损坏。烤箱门的玻璃面板可能会移动，导致前面板和玻璃面板不能对齐。
 - 烧烤：烧烤时，不要将普通深烤盘或浅底烤盘放在第三层以上的高度位置。由于产生的热量极高，会导致烤盘变形而在取出烤盘时损坏搪瓷。第四和第五层仅限用于直接烧烤。

您的新烤箱

现在我们将介绍您的新烤箱。本章说明控制面板及其各个元件的功能。同时提供有关烤箱附件和内部部件的信息。

控制面板

下面是控制面板的总视图。显示屏无法同时显示所有符号。元件可能随型号变化。



可伸缩的控制旋钮

部分烤箱产品的控制旋钮可伸缩。当控制旋钮处于零点设置时，将其按下即可缩入或弹出。

功能选择旋钮

功能选择旋钮用于选择加热类型。

设置	用途
○ 零点设置	烤箱关断。
☼ 热风*	用于制作糕点。可以在两个烤层上对糕点进行烘焙。位于烤箱后壁上的风扇均匀散热。
☐ 上/下加热*	用于烤蛋糕、焗烤菜以及小牛肉或野味等瘦肉，放一层。热量由上下加热元件提供。
☼ 热风烧烤	用于烤制大块肉、家禽和鱼。烧烤加热元件和风扇交替接通和断开。风扇使烧烤元件产生的热风回旋在菜肴周围。
☐ 烧烤，大面积	用于烤制肉排、香肠、鱼块和面包。烧烤加热元件下面的整个表面被加热。
☐ 烧烤，小面积	用于烤制少量肉排、香肠或少量鱼以及面包。只有烧烤加热元件中央区域加热。
☐ 下加热	腌渍、烘焙和烹制焗烤食物。热量来自下部加热元件。

*按照 EN60350 用于确定电器能效等级的加热类型。

设置	用途
☼ 解冻	用于解冻，例如解冻肉类、家禽、面包和蛋糕。风扇使热风在食物周围流通。
☼ 灯	用于打开烤箱灯。

*按照 EN60350 用于确定电器能效等级的加热类型。

当选定了烹饪方式后，烤箱内的照明灯亮起；对于有些烤箱，功能选择旋钮上的指示灯也会亮起。

控制按键和显示屏

可用按键来设置各种附加功能。设定值出现在显示屏上。

按键	用途
⌚ 时间功能	选择定时器 ⏰、烹饪时间 ⏱、结束时间 ⏲ 和实际时间 ⌚。
- 减	减小设定值。
+ 加	增大设定值。
⏩ 快速加热	以极快的速度加热烤箱。
🔒 儿童锁	锁定和解锁控制面板。

在显示屏上，激活的时间功能前面将出现箭头 ▶。

温度选择旋钮

使用温度选择旋钮选择温度或烧烤火力等级。

设置	用途
● 零点设置	烤箱不加热。
50-270 温度范围	烤箱内的温度范围 (°C)。
●,●●,●●● 烧烤功率	小面积烧烤  和大面积烧烤  的功率等级。 ● = 等级 1，低火 ●● = 等级 2，中火 ●●● = 等级 3，高火

在烤箱加热时，温度选择旋钮上的指示灯亮。加热暂停时指示灯灭。使用照明功能  或解冻功能  时指示灯不亮。

说明：如果烧烤时间大于 15 分钟，则将温度选择旋钮转动到低火档。

烤箱内部

烤箱包含风扇和灯。

风扇

可以根据需要打开和关断风扇。热风从烤箱门顶部逸出。
警告！不要遮盖通风口。否则烤箱会过热。

烤箱关断后，风扇将继续运行一段时间，以便可以更快地冷却。

照明灯

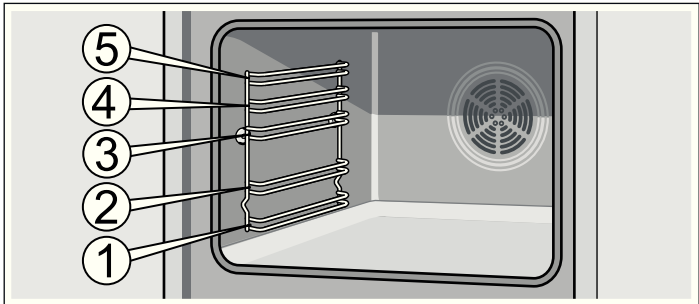
烤箱灯在烤箱接通时常亮。

但通过将功能选择旋钮设置到 ，可以在不接通烤箱的情况下打开灯。

附件

烤架和烤盘可以在烤箱内放置在 5 个不同的高度。

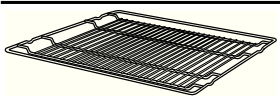
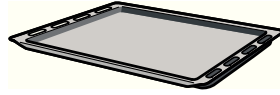
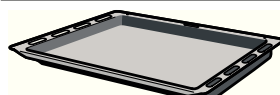
烤架和烤盘最多可拉出 2/3 而不会打翻。这样便于拿取食物。



烤架和烤盘受热后可能会变形。一旦冷却后，变形就会复原，不影响使用。

您的烤箱仅配有下面一些附件。

附件可从技术支持服务部门、专业经销商处或互联网上购买。输入 HZ 编号。

	烤架 用于烤箱器皿、烤模、烤肉、烧烤和冷冻食品。 将烤架放在烤箱内时，应使其凹面向下  。
	浅底烤盘 用于烤制蛋糕、糕点和饼干。 将烤盘放在烤箱内时，要让凸起的边沿朝着烤箱门。
	普通深底烤盘 用于烤制多汁的蛋糕、糕点、冷冻食品和大块烤肉。直接在烤架上烤肉时，还可以用这个盘子接油脂。 将烤盘放在烤箱内时，要让凸起的边沿朝着烤箱门。

专用附件

附件可从技术支持服务部门或专业经销商处购买。在我们的产品目录册和互联网上提供了丰富的烤箱附件。请在线订购；向各个国家供应的专用附件不尽相同，请查阅购货文件。

并非所有专用附件可适用于所有电器。在购买时，请务必提供电器的准确名称 (E 编号)。

专用附件	HEZ 编号	用途
浅底烤盘	HZ361000	用于烤制蛋糕和饼干。
普通深底烤盘	HZ362000	用于烤制多汁的蛋糕、糕点、冷冻食品和大块烤肉。直接在烤架上烤肉时，还可以用这个盘子接油脂。
烤架	HZ364000	用于放置厨用烤盘、烤箱器皿、烤模、烤肉、直接放在烤架上的物品以及冷冻食品。
匹萨盘	HZ317000	匹萨、冷冻食品、圆形大蛋糕的理想餐具。可以用匹萨盘代替普通深烤盘。将烤盘放置在烤架上，并遵守表格中的说明。
金属烤盘	HZ26000	有盖烤盘可以在陶瓷灶具的烧烤区使用，是使用烹饪传感器运行自动程序和进行自动烧烤时的理想选择。有盖烤盘的外侧涂有搪瓷，内侧有不粘涂层。

专用附件	HEZ 编号	用途
有盖玻璃烤盘	HZ915001	有盖玻璃烤盘是制备炖肉和需要在烤箱中上色的菜肴时的理想选择，特别适合自动程序和自动烧烤。
三个可拆式导轨	HZ368300	1、2 和 3 三个高度的导轨确保附件在不翻倒的情况下可以完全抽出。

在第一次使用烤箱之前

在本节中，您可以查看在第一次使用烤箱制备食物之前必须要做的事。首先阅读安全信息一章。

设置时间

连接烤箱后，将显示  符号和三个零。设置时间。

- 按下  按键。
显示屏上显示时间 **12:00**。
- 使用按键 **+** 或 **-** 调整时间。
几秒钟之后，将显示所设定的时间。

加热烤箱

为了去除“新”味道，请关闭烤箱门，加热空烤箱。最有效的方法是将上、下加热元件  设定在 240 °C，加热烤箱 1 小时。检查烤箱内是否留有包装材料。

- 使用功能选择旋钮选择上、下加热模式 。
- 使用温度选择旋钮选择 240 °C。
1 小时后关断烤箱电源。为此，将功能选择旋钮转动到零。

清洁附件

在第一次使用附件前，用布、热水和些许肥皂彻底清洁附件。

设置烤箱

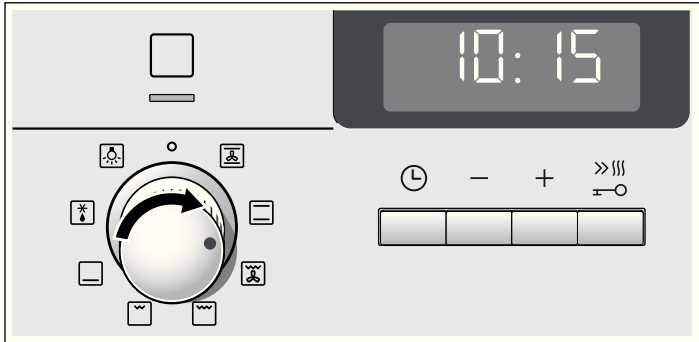
可采用多种不同方式设置烤箱。设定加热类型、温度或烧烤火力。可设置每种菜肴的烹饪时间 (持续时间) 和结束时间。更多信息，请参见设置时间功能章节。

说明：我们建议您在放入食物前预热烤箱，以避免烤箱玻璃上出现冷凝。

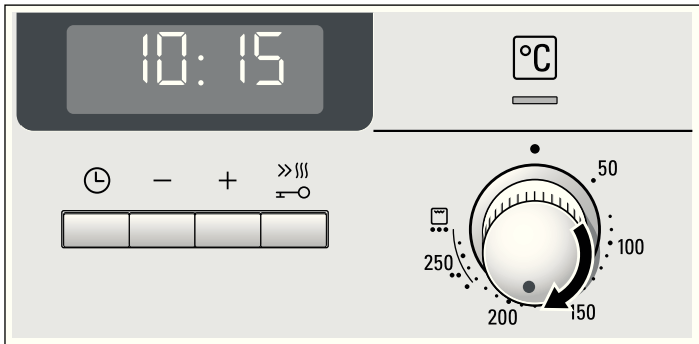
加热类型和温度

图中实例：上、下加热模式 ，温度 190 °C。

- 使用功能选择旋钮选择加热类型。



- 使用温度选择旋钮选择温度或烧烤火力等级。



烤箱将开始加热。

关断烤箱

将功能选择旋钮转到关断位置。

更改设置

可用相应的选择旋钮随时更改加热类型以及温度或烧烤设置。

快速加热

使用快速加热功能，烤箱能够很快达到设定温度。

如果加热温度超过 100 °C，必须使用快速加热功能。合适的加热类型：

- 热风 
- 上/下加热 
- 下加热 

为确保烹饪均匀，在快速加热完成之前切勿将食物放入烤箱中。

- 选择所需的温度和加热类型。
- 短暂按一下  按键。
显示屏显示  符号。烤箱将开始加热。

快速加热结束

一个信号声响起。显示屏上  符号消失。将食物放入烤箱中。

取消快速加热

短暂按一下  按键。显示屏上  符号消失。

设置时间功能

该烤箱具有多种时间功能。按下  按键，可显示菜单并在各个功能之间进行切换。在进行设置时，时间符号将一直点亮。箭头  指示所选的时间功能。在箭头  指示时间符号时，可使用  或  按键更改已设定的时间功能。

定时器

定时器独立于烤箱运行。定时器有专门的声音信号。通过信号声可区分是定时器的时间设置已结束还是自动烤箱关断 (烹饪时间) 已完成。

1. 按下  按键一次。
显示屏上的时间符号点亮，箭头  显示在  之前。
2. 使用  或  按键设置定时器。
 按键的默认值 = 10 分钟。
 按键的默认值 = 5 分钟。

几秒钟之后，将显示所设定的时间。定时器的设定时间开始倒计时。显示屏上  符号点亮，同时显示已过去的时间。其它时间符号熄灭。

定时器设定时间到时

一个信号声响起。显示屏将显示 。使用  按键关断定时器。

更改定时器时间

使用  或  按键更改定时器时间设置。几秒钟之后，将显示新设置的时间。

取消定时器

使用按键  将定时器复位到 。几秒钟之后，将显示新设置的时间。定时器关断。

查看时间设置

如果设置了多个时间功能，则显示屏中相应的符号将点亮。在时间功能前部，在前景中显示  箭头。

要查看定时器 ，烹饪时间 、结束时间  或实际时间 ，可反复按下  键，直到箭头  指向所需的符号。相应的设置值将在显示屏中显示几秒钟。

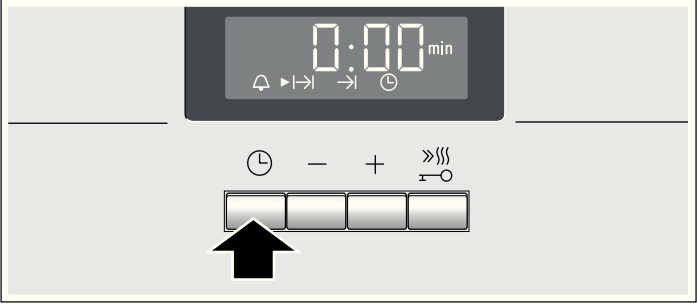
烹饪时间

使用烤箱时，可为各种类型的食物设置烹饪时间。当所设置的烹饪时间到时之后，烤箱自动关断。这可避免为了关断烤箱而中断其它工作，或由于不小心而导致烹饪超时。

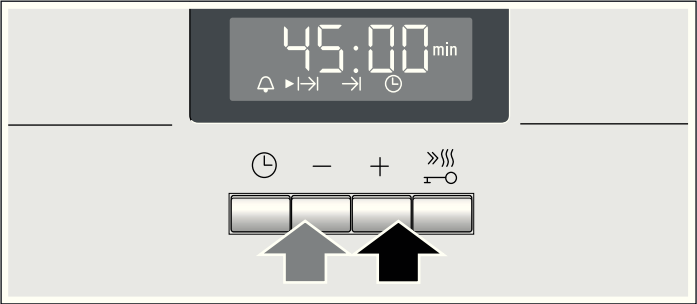
图中实例：烹饪时间：45 分钟。

1. 使用功能选择旋钮选择加热类型。
2. 使用温度选择旋钮选择温度或烧烤火力等级。

3. 按下  按键两次。
显示屏将显示 。时间符号点亮，箭头  显示在  之前。



4. 使用按键  或  设置烹饪时间。
 按键的默认值 = 30 分钟。
 按键的默认值 = 10 分钟。



烤箱将在几秒钟之后开启。显示屏显示已经过的烹饪时间以及  符号。其它时间符号熄灭。

烹饪时间已经到时

一个信号声响起。烤箱将停止加热。显示屏将显示 。按下  按键。使用  或  按键设定新的烹饪时间。或按下  按键两次，转动功能选择旋钮至零点设置。烤箱关断。

更改烹饪时间

使用按键  或  更改烹饪时间。几秒钟之后，将显示新设置的时间。如果已设置了定时器，则先按下  按键。

取消烹饪时间

使用按键  可将烹饪时间复位为 。几秒钟之后，将显示新设置的时间。时间已被取消。如果已设置了定时器，先按下  按键。

查看时间设置

如果设置了多个时间功能，则显示屏中相应的符号将点亮。箭头符号  显示在前景中的时间功能前部。

如要查看定时器 ，烹饪时间 、结束时间  或实际时间 ，可反复按下  键，直到箭头  指向所需的符号。相应的设置值将在显示屏中显示几秒钟。

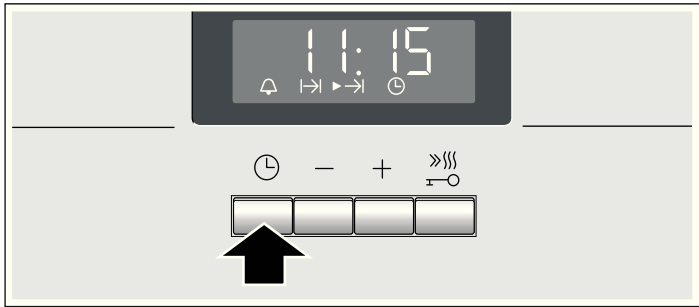
结束时间

您可为烤箱设置希望食物烹饪完毕的时间。烤箱按照所设置的时间自动开启和关断。例如，在早上将食物放入烤箱中，设置烤箱，使食物在中午烹饪完毕。

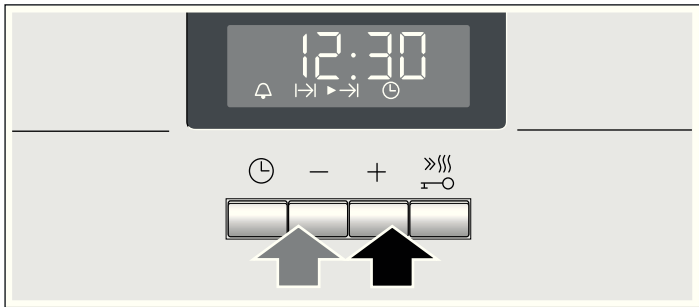
如果食物在烤箱中的时间太长，请确保不会变质。

图中实例：现在是上午 10:30，烹饪时间为 45 分钟，烤箱将在中午 12:30 关断。

- 1. 设置功能选择旋钮。
- 2. 设置温度选择旋钮。
- 3. 按下 ⓪ 按键两次。
- 4. 使用按键 + 或 - 设置烹饪时间。
- 5. 按下 ⓪ 按键。
箭头 ▶ 位于 → 前面。将显示菜肴做好的时间。



- 6. 用 + 或 - 按键延迟结束时间。



几秒钟之后，烤箱显示所设定的时间并进入待机状态。显示菜肴烹饪完毕的时间，同时箭头 ▶ 出现在 → 符号的前部。符号 ⓪ 和 ⓪ 熄灭。烤箱开启后，显示烹饪时间进程，同时箭头 ▶ 出现在 I→ 前部。符号熄灭。

烹饪时间已经到时

一个信号声响起。烤箱将停止加热。显示屏将显示 0:00。按下 ⓪ 按键。使用 + 或 - 按键设定新的烹饪时间。或按下 ⓪ 按键两次，并将功能选择旋转变至零点设置。烤箱关断。

更改结束时间

用 + 或 - 按键更改结束时间。几秒钟之后，将显示新设置的时间。如果已设置了定时器，先按下 ⓪ 按键两次。如果烹饪时间已经开始倒计时，则不要更改结束时间。最终结果可能会不同。

取消结束时间

按下 - 将结束时间复位为当前时间。几秒钟之后，将显示新设置的时间。烤箱开启。如果已设置了定时器，先按下 ⓪ 按键两次。

查看时间设置

如果设置了多个时间功能，则显示屏中相应的符号将点亮。箭头符号 ▶ 显示在前景中的时间功能前部。

如要查看定时器 ⓪, 烹饪时间 I→, 结束时间 → 或实际时间 ⓪, 可反复按下 ⓪ 键，直到箭头 N 指向所需的符号。相应的设置值将在显示屏中显示几秒钟。

时间

连接烤箱或关断电源后，显示屏将显示 ⓪ 符号和三个零。设置时间。

- 1. 按下 ⓪ 按键。
显示屏上显示时间 12:00。
- 2. 使用按键 + 或 - 调整时间。
几秒钟之后，将显示所设定的时间。

更改时间

此时不能设置其它时间功能。

- 1. 按下 ⓪ 按键四次。
显示屏上的时间符号点亮，箭头 ▶ 显示在 ⓪ 之前。
- 2. 使用按键 + 或 - 调整时间。
几秒钟之后，将显示所设定的时间。

隐藏时钟

您可以隐藏时钟。详细信息请参见更改基本设置一节。

儿童锁

烤箱有一个儿童锁，防止儿童意外开启烤箱。
烤箱将不会对任何设置有反应。当儿童锁开启时，仍可设置定时器和时间。
在对加热类型和温度或烧烤级别进行设置时，儿童锁将关断加热。

启用儿童锁

不得先行设置烹饪时间或结束时间。
按下按键 ⓪ 大约四秒钟。显示屏显示 ⓪ 符号。儿童锁现已启用。
关断儿童锁
按下按键 ⓪ 大约四秒钟。
显示屏上的符号 ⓪ 熄灭。儿童锁现已停用。

更改基本设置

该烤箱具有各种基本设置。可根据用户的个人要求更改这些设置。

基本设置	选择 1	选择 2	选择 3
c 1 时间指示符	始终*	只在按下 ⊖ 按键时	—
c 2 烹饪时间或定时器 设置时间到时的 信号音时长	约 10 秒	约 2 分钟	约 5 分钟
c 3 应用某个设置之前 需要等待的时间	约 2 秒	约 5 秒 *	约 10 秒

* 缺省设置

此时不能设置其它时间功能。

- 按下 ⊖ 按键大约 4 秒钟。
显示屏将显示时间的当前基本设置，例如，选择 1 则显示 c 1。
- 使用 + 或 - 按键设置基本设置。
- 使用 ⊖ 按键确认。显示屏显示下列基本设置。使用按键 ⊖ 选择等级，然后使用按键 + 或 - 进行设置。
- 按下 ⊖ 按键大约 4 秒钟。
所有基本设置已经生效。
您可以随时再次更改基本设置。

保养和清洁

如果清洁和保养得当，您的烤箱将能多年保持它的靓丽外观和良好的性能。下面是有关保养和清洁烤箱的建议。

说明

- 前面板可能呈现不同的颜色，这是因为在制造时使用了不同的材料，如玻璃、塑料和金属。
- 烤箱门玻璃面板上的暗块看起来似乎有些脏，但它们实际上是烤箱灯的反射。
- 搪瓷在极高的温度下烧制。这会导致轻微的变色。这是正常现象，不影响烤箱的工作。较薄的烤盘边缘可能有些地方没有涂上搪瓷。因此，这些地方可能会感觉有些粗糙，但抗腐蚀能力并不受影响。

清洁用品

请遵照表中提供的信息，避免由于使用不合适的清洁用品而损坏烤箱的各个表面。不要使用

- 研磨性或酸性清洁用品
- 含酒精的强力清洁用品
- 清洁球或硬海绵
- 高压或蒸汽清洁剂

新洗碗布使用前要彻底清洗。

区域	清洁用品
前面板	热水和些许肥皂： 用洗碗布清洁并用软布擦干。不要用玻璃清洁用品或玻璃刮刀。
不锈钢	热水和些许肥皂： 用洗碗布清洁并用软布擦干。若有任何水渍、油脂、矢车菊或蛋白污渍要立即清除，否则污渍处容易发生腐蚀。 用于不锈钢护理及适于热表面的专用制品可以从技术支持服务部门和专卖店获取。请使用精细的软布涂抹这些清洁用品。
玻璃面板	玻璃清洁用品： 使用软布清洁。不要使用玻璃刮刀。
显示屏	玻璃清洁用品： 使用软布清洁。不要使用酒精、醋或其它磨蚀性或酸性清洗用品。
烤箱门上的玻璃面板	玻璃清洁用品： 使用软布清洁。不要使用玻璃刮刀。
烤箱灯的玻璃灯罩	热水和些许肥皂： 用洗碗布清洁。
门封 不要拆下！	热水和些许肥皂： 用洗碗布清洁。不要摩擦。
支架或导轨	热水和些许肥皂： 浸泡并用洗碗布或刷子清洁。
滑轨	热水和些许肥皂： 用洗碗布或刷子清洁。不要在洗碗机中浸泡或清洗该部件。
附件	热水和些许肥皂： 浸泡并用洗碗布或刷子清洁。

清洁烤箱内部的自清洁表面

某些烤箱内部的后壁和侧壁以及箱顶可能具有渗水能力极强的陶瓷内衬。该内衬可吸收烘焙和烘烤期间产生的溅出物，这些溅出物在烤箱工作期间可被分解。在温度较高和烹饪时间较长时这种清洁效果最好。

如果在使用多次之后烤箱仍然较脏，可执行下列步骤：

1. 彻底清洗底部和不具有这种内衬的侧壁。
 2. 设置热风功能 (图 5)。
 3. 清空烤箱，关闭烤箱门，以最高温度开启约 2 小时。
- 这将能恢复陶瓷内衬。当烤箱冷却后，用水和软海绵去除褐色或白色污渍。
- 内衬的轻微褪色并不影响其自清洁性能。

小心！

- 切勿使用磨蚀性清洁用品。这些洗涤剂会刮伤和损害渗水能力极强的内衬。
- 切勿对陶瓷使用烤箱清洁用品。如果烤箱清洁剂不慎溅到这些陶瓷表面，请立即使用海绵和大量水将其清洗干净。

清洁烤箱搪瓷底部和侧壁

用抹布和溶有少许肥皂或醋的热水。

如果太脏，则使用细钢丝球或烤箱专用清洁用品。只能在烤箱内部冷却后使用这些清洁用品。请勿对自清洁的表面使用金属清洁球或特殊的烤箱清洁用品。

照明灯

烤箱灯可以手动开启，以便清洁。

开启烤箱灯

转动功能选择旋钮至 (图 6) 设置。

灯亮。温度选择旋钮必须关断。

关断烤箱灯

转动功能选择旋钮至 0 位置。

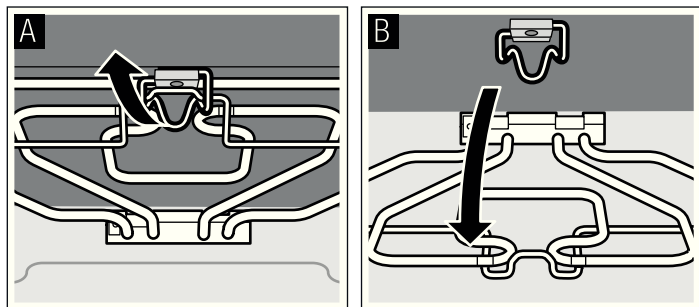
拆除烧烤加热元件

某些烤箱的烧烤加热元件可拆除，便于清洁。

⚠ 有灼伤危险！

烤箱必须冷却。

1. 将烧烤元件的手柄朝自己拉，同时向上推，直至听到咔嗒一声卡到位 (图 A)。
2. 同时，抓住烧烤元件，向下折叠 (图 B)。



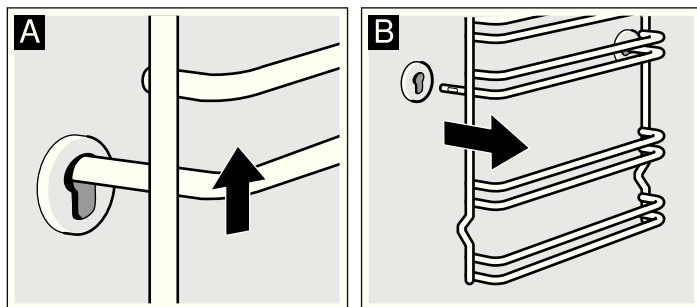
清洁后，将烧烤加热元件再次向上推。按下锁定手柄，锁定烧烤元件。

拆除和装回支架或左右侧导轨

支架或左右侧导轨可拆下进行清洁。烤箱必须冷却。

拆除支架或导轨

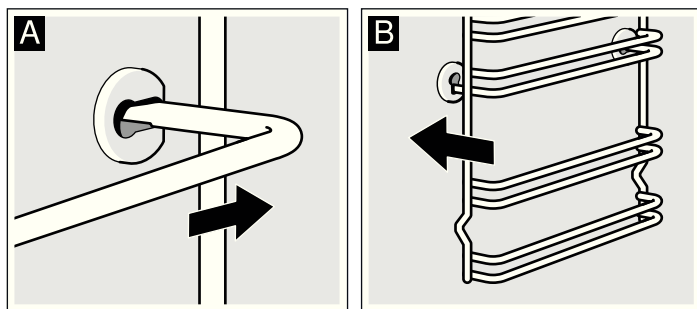
1. 从前部抬起支架或导轨。
2. 松开 (图 A)。
3. 然后完全拉出支架或导轨，将其拆下 (图 B)。



使用洗涤剂和海绵清洁支架或导轨。建议使用刷子清除顽固污渍。

安装支架或导轨

1. 首先，将烤架或导轨轻微回推插入后部凹槽 (图 A)。
2. 然后将其插入前部凹槽 (图 B)。

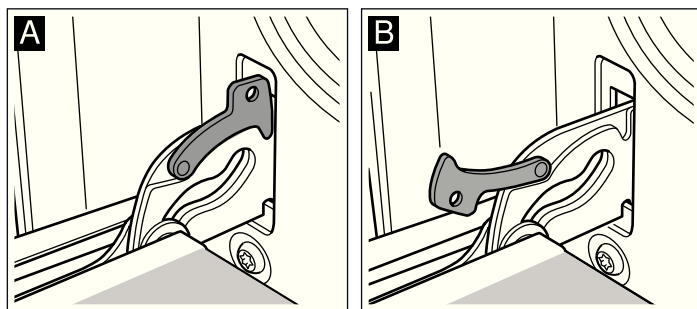


支架或导轨可以在左、右进行调节。其曲面必须始终朝下。

烤箱门拆卸与安装

前面板可以脱开挂钩，这有助于拆卸烤箱门及清洁玻璃面板。

烤箱门铰链上装有一个锁定杆。如果锁定杆关闭，烤箱门就无法脱钩 (图 A)。在为了使烤箱门脱钩而打开锁定杆时 (图 B)，铰链将锁定到位。这是为了防止烤箱门突然关闭。

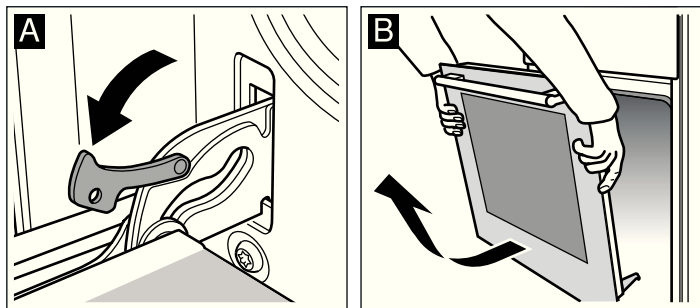


⚠ 有受伤危险！

如果不用锁定杆锁定到位，铰链可能会突然关闭。注意，除了在烤箱门脱钩时必须打开锁定杆，锁定杆总是处于关闭状态。

烤箱门脱钩

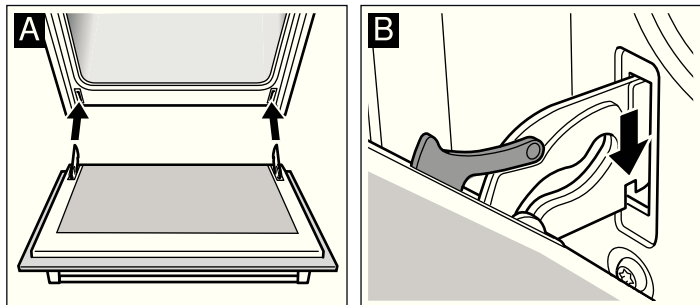
1. 完全打开烤箱门。
2. 将位于左右两侧的两个锁定杆都拆下 (图 A)。
3. 尽可能完全关闭烤箱门 (图 B)。用双手握住门的左右两侧。将烤箱门关得更紧一点，拆下。



挂上烤箱门

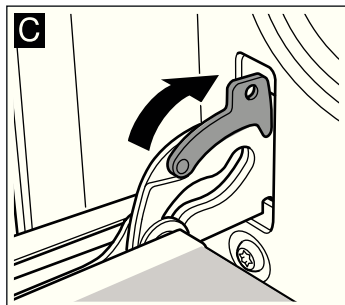
按照相反的步骤次序重新挂上烤箱门。

1. 在装回烤箱门时，要检查两个铰链是否正好位于相应槽口内 (图 A)。
2. 两侧的铰链底部凹槽都必须正好咬合。



如果铰链安装不正确，烤箱门可能会扭曲。

3. 重新关闭附带的锁定杆 (图 C)。关闭烤箱门。



⚠ 有受伤危险！

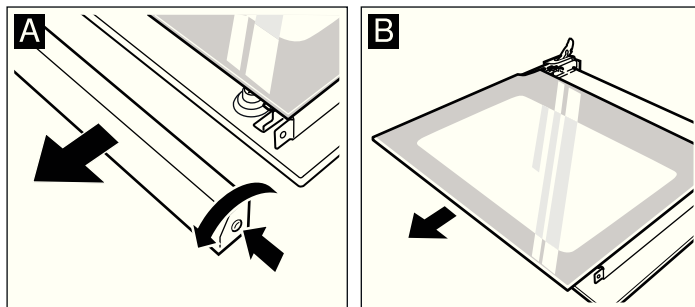
不要接触铰链；烤箱门可能会意外落下，或铰链可能会突然关闭。请通知技术支持服务部。

安装和拆除玻璃面板

烤箱门的玻璃面板可以拆除，便于清洁。

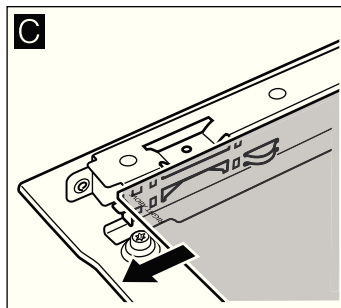
拆卸

1. 使烤箱门脱钩，将其手柄朝下放在棉布上。
2. 拧松烤箱门面板的上面板。为此，请先拧松左右两侧的螺钉 (图 A)。
3. 抬起并拆除顶部的玻璃面板 (图 B)。



在带有三块玻璃面板的烤箱门中，需要执行下列步骤：

4. 拆除下部的玻璃 (图 C)。



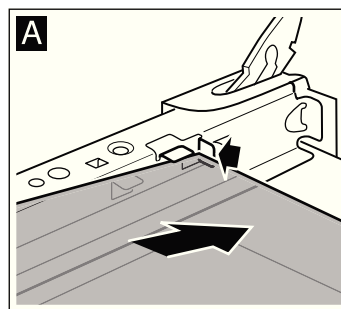
使用玻璃清洁用品和软布清洁玻璃面板。

请勿使用磨蚀性或腐蚀性的清洁用品、玻璃刮刀或硬金属清洁球，因为这些用品会损坏玻璃。

安装

对于带有两个玻璃面板的烤箱门，请执行步骤 2 至 4。

1. 向后倾斜下玻璃面板，将其插入 (图 A)。
安装玻璃时，请务必确保左下角的“right above” (直立) 字样上下颠倒。



2. 令上玻璃面板的平滑表面朝外，将它向后倾斜插入。
 3. 安装并拧紧面板。
 4. 挂起烤箱门。
- 一旦正确地安装好玻璃面板，烤箱即可使用。

故障检修

在出现故障时，经常只不过是一个很容易纠正的小异常。在联系技术支持部门之前，试着使用下表确定故障原因。

故障检修表

故障	可能原因	解决方案/建议
烤箱不工作。	保险丝烧断。	检查保险丝盒中的保险丝情况。
	电源断开。	检查厨房里的灯和其它家用电器是否工作。
显示屏上 ☹ 点亮并显示一些零。	电源断开。	再次设置时间。
烤箱不加热。	触点上有灰尘。	将控制旋钮朝两个方向旋转数圈。

出错信息

当显示屏显示出错信息及 E 时，按下 ☹ 按键。消息将会消失。设置时间功能将被删除。如果出错信息不消失，则致电技术支持服务部门。

下列出错信息可由用户自行解决。

出错信息	可能原因	解决方案/建议
E011	某个按键的按下时间太长或被卡住了。	逐个按下所有按键。检查是否有按键被卡住、盖住或脏污。

⚠ 有电击危险！

不正确的修理会带来危险。只能由技术支持服务部派出的合格修理人员进行修理。

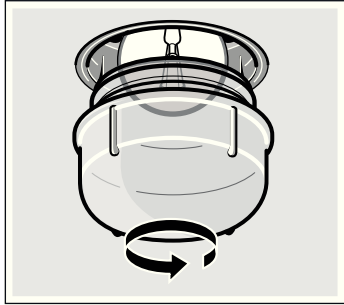
更换烤箱灯泡

烤箱灯泡一旦损坏必须更换。专用耐热备用灯泡可从技术支持服务部门或专卖店购买。只能使用这种灯泡。

⚠ 有放电和电击危险！

断开电器主电源。确保电器已关断。

1. 将一块洗碗布放入冷却的烤箱内，以避免损坏。
2. 将玻璃防护灯罩向左拧，将其拆下。



3. 换上类似规格的灯泡。
4. 将玻璃防护灯罩拧回原先位置。
5. 取出洗碗布，重新开启烤箱主电源。

玻璃防护灯罩

损坏的玻璃防护灯罩必须更换。玻璃防护灯罩可以从我们的技术支持服务部门获得。请提供电器的产品代码和生产代码。

售后服务

如果您的电器需要修理，我们为您提供售后服务。我们会不断寻找适当的解决方案，避免维修人员不必要的登门造访。

E 编号和 FD 编号

来电时，请提供产品号 (E 编号) 和生产号 (FD 编号)，以便我们为您提供正确的建议。标有这些编号的铭牌位于烤箱门右侧。您可以在以下空白处记下电器编号和售后服务部的电话号码，以便在需要这些号码时不用花时间去找。

E 编号	FD 编号
售后服务 ☎ 400-88-99999	

请注意，发生故障时，如果电器不在质保期内，维修技师上门会收取费用。

请在随设备提供的客户服务列表中查找所有国家的联系信息。

请相信制造商的专业技术，我们将确保由经过专业培训的技术人员使用原装配件对您的家电进行修理。

节能和环保提示

在本章中，我们为您提供了一些建议，说明在烘焙或烧烤时如何节约能源，以及如何正确废弃电器。

节能

- 仅在菜谱有要求或表格中有明确指示的情况下才预热烤箱。
- 使用涂深色漆烤模或黑色搪瓷烤模。这些烤箱器皿的吸热效率更高。
- 在烹饪、烘焙和烤制期间，应保持烤箱门关闭。

- 在烘焙多块蛋糕时，最好一块一块地连续烘焙。这样烤箱仍热，因此可以减少下一块蛋糕的烹饪时间。可并排放入两个矩形烤模。
- 在烹饪时间较长时，在达到规定时间之前 10 分钟关断烤箱，利用烤箱的余热继续烹饪食物。

环保型废品处理

废弃外包装时要注意环保。



本电器标明符合电气和电子电器废弃物指令 WEEE 2002/96/EC。此指令规定了在欧洲使用的电器的回收和再利用框架。

经由我们烹饪工作室测试过的菜谱

您可以在这里找到一些精选的菜肴和它们的理想配置。我们将向您展示，哪种加热类型和哪种温度最适合您的菜肴。您可以找到关于合适附件及其插入高度的信息，以及关于烤箱器皿和制备方法的一些提示。

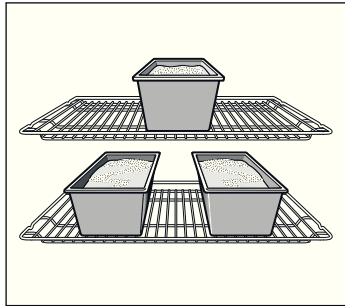
说明

- 表中的值总是适用于放置在冷而空的烹饪箱中的菜式。
仅在表中指定需要预热电器时才进行预热。在预热完成之前不要在附件上铺防油纸。
- 表格中规定的时间仅作为参考。确切时间取决于食物的质量和成分。
- 请使用所提供的附件。额外附件可以在售后服务部、专卖店的专用附件中选购。
在使用烤箱之前，先从烹饪箱中取出不必要的附件和烤箱器皿。
- 在从烹饪箱中取出高温附件或烤箱器皿时，一定要戴烤箱手套。

同时放入烤箱的烤盘不一定同时取出。

表中包含各种菜肴的一些提示。

如果同时使用 3 个矩形模具，则根据图中所示放置烤架。



糕点

单层烘焙

在烘焙蛋糕时，可使用上下加热 取得最佳效果。

当使用热风功能 烘焙时，对于各附件建议采用下列层级：

- 使用模具烘焙蛋糕：第 2 层
- 使用烤盘烘焙蛋糕：第 3 层

不同层烘焙

使用热风模式 .

双层烘焙：

- 烤盘：第 3 层
- 铝制烤盘：第 1 层

烤模

最好使用深色金属烤模。

当使用由薄金属制作的浅色烤模或玻璃盘时，烘焙时间将会增加，糕点的着色不会很均匀。

如果您希望使用硅树脂烤模，请以制造商提供的信息和菜谱为指导。硅树脂烤模通常比普通的烤模要小。混合物份量和配方说明可能有所不同。

表格

表格给出了各种蛋糕或甜点的最佳加热方式。温度和烹饪时间取决于生面团的量和稠度。因此，烹饪表中的烹饪时间是一个大概值。一定要从最低值开始尝试烹饪。低温可使烹饪物具有更均匀的色泽。如有必要，下次可提高温度。

如果烤箱已经预热，烹饪时间将减少 5 – 10 分钟。

“烘焙提示”章节中提供了更多信息，可作为表格的补充。

如仅用一个烤层烘焙一个蛋糕，请将模具放置在搪瓷烤盘上。

如同时烘焙多个蛋糕，请将多个模具一起放置在烤架上。

烤模内的蛋糕	直接放置在烤架上的烤模	烤层	加热类型	温度 (°C)	烹饪时间 (分钟)
蛋糕	波浪型果馅饼烤模，Ø 31 cm。	1		220-240	40-50
		1+3		190-200	35-45
猪油火腿蛋糕	波浪型果馅饼烤模，Ø 31 cm。	1		220-230	40-50
多个蛋糕*	波浪型蛋糕烤模，Ø 28 cm。	2		180-200	50-60
* 如要同时烤制多个蛋糕，可在烤架上多放几个蛋糕模。					

在烤盘上烤制糕点		烤层	加热类型	温度 (°C)	烹饪时间 (分钟)
匹萨	烤盘	2		200-220	25-35
	铝制烤盘 + 浅底烤盘	1+3		170-180	30-40
	铝制烤盘 + 普通深底烤盘	1+3		170-180	30-40
千层酥	烤盘	1		170-190	20-30
	铝制烤盘 + 浅底烤盘	1+3		170-190	30-45
	铝制烤盘 + 普通深底烤盘	1+3		170-190	30-45

可从专卖店或技术支持服务部购买其他烤盘。

面包和面包卷		烤层	加热类型	温度 (°C)	烹饪时间 (分钟)
酵母面包，用 1.2 kg 面粉制作 * (预热)	烤盘	2		270	8
				200	35-45
面包，用含发酵粉的生面团制作，1.2 kg 面粉* (预热)	烤盘	2		270	8
				200	40-50
面包卷 (如用黑麦制作)	烤盘	3		200-220	20-20

* 切勿将水直接倒入热烤箱内。

糕点		烤层	加热类型	温度 (°C)	烹饪时间 (分钟)
糕点和饼干	烤盘	3		150-160	20-30
	铝制烤盘 + 浅底烤盘	1+3		140-150	25-30
	铝制烤盘 + 普通深底烤盘	1+3		140-150	25-30
蛋白甜饼	烤盘	3		80-90	180-210
空心泡芙	烤盘	2		190-210	30-40
蛋白杏仁饼干	烤盘	3		110-130	30-40
	铝制烤盘 + 浅底烤盘	1+3		100-120	35-45
	铝制烤盘 + 普通深底烤盘	1+3		100-120	35-45

其他烤盘为可选附件，可从专卖店购买。

实用烹饪技巧和建议

如果您想使用自己的配方，	可以使用烹饪表中列出的类似的产品。
如何检查海绵蛋糕是否做好。	在配方规定的烹饪时间结束前的十分钟，使用薄木叉检查蛋糕最厚的部分。当拔出的木叉很干净、不带任何蛋糕粉时，表明蛋糕已烤好。
蛋糕过于扁平。	下次尝试使用较少的汁液或将烤箱温度调低 10 度。请务必按照配方中给定的时间搅拌面粉糊。
蛋糕中心隆起，但是边缘已经变薄。	请勿为蛋糕模涂抹油脂。一旦蛋糕做好，使用小刀小心地将其从蛋糕模中取出。
如果蛋糕顶部烤焦。	将蛋糕放在烤箱中更低的位置，调低烤箱温度，延长烤制时间。
蛋糕太干。	使用木叉在烘焙的蛋糕上扎些小孔。在蛋糕上洒几滴果汁或美酒。下次将烤箱温度调高 10 度并缩短烹饪时间。

面包或蛋糕 (例如水果蛋糕) 外表看上去很好, 但内部仍然有些软 (未烘透)。	下次使用较少的汁液, 让产品在烤箱中停留更久一些, 并以更低的温度烤制。应先单独烘烤富含汁液配料的蛋糕胚。然后, 在添加配料之前, 在蛋糕胚上洒上切碎的杏仁或面包屑。请遵照配方并遵守烹饪时间。
饼干着色不均匀。	选择较低的温度; 糕点着色将更均匀。较脆的糕点使用上、下加热模式  在一层上进行烘焙。伸出的防油纸也可能影响空气循环。必须修剪防油纸, 使其适合烤盘。
水果蛋糕底部未熟。	下一次将蛋糕放在低一点的烤层上。
水果果汁渗出。	如果有普通烤盘, 下一次使用普通烤盘。
使用酵母发酵的小糕点在烘焙期间容易粘连在一起。	糕点之间空 2 cm, 使糕点有足够的空间发酵膨胀, 各面都能很好地着色。
产品已经在其他烤层上进行过烘焙。上层烤盘中的饼干颜色比下层烤盘中的颜色深。	在  个不同的烤层上烘焙产品时, 始终使用热风功能。虽然烤箱中可以同时放置几个烤盘, 但并不意味着几个烤盘必须同时烤好。
烘焙带水分的蛋糕时会产生冷凝液。	烘焙时会形成冷凝液。这些水汽可通过门把手蒸发掉, 可能会在控制面板或附近的橱柜表面形成水汽滴。烤箱在实际设计时考虑到了这一点。

肉类、家禽、鱼类

烤箱器皿

可以使用任何耐热烤箱器皿。对于大块烤肉, 也可以使用搪瓷烤盘。

最好使用玻璃容器。检查确保烤箱器皿的盖子能盖紧。

如果使用搪瓷容器, 要多加一些汁液。

当使用不锈钢锅盘时, 肉的着色不会太好, 甚至可能不熟。如果这样的话, 延长烹饪时间。

表格中显示的数据:
不盖盖子的烤箱器皿 = 打开
盖盖子的烤箱器皿 = 合上

始终将烤箱器皿放在烤架的中央。

热玻璃容器应该放在干燥的洗碗布上。如果放在湿的或冷的表面上, 玻璃可能会破碎。

烤制

如果是瘦肉, 加一点儿汁液即可。烤盘底要有大约 ½ cm 的汁液。

如果是焖烧肉, 则多加汁液。烤盘底要有大约 1 – 2 cm 的汁液。

汁液分量取决于肉的种类和烤盘的材料。如果在搪瓷烤肉盘中制备肉类, 需要的汁液要比在玻璃烤盘中烤制时多一点。

不锈钢烤肉盘不大理想。肉烹制得慢得多, 上色也较差。要使用较高的温度和/或较长的烹饪时间。

烧烤

烧烤时一定要关闭烤箱门。

在烧烤时, 在放入食物前应先预热烤箱大约 3 分钟。

将肉块直接放在烤架上。如果只需烤制一块, 最好将其放置在烤架中间。

将烤盘放在第一层。烤盘可接住溢出的肉汁, 有助于保持烤箱清洁。

不要将烘焙烤盘或普通烤盘放在第 4 层或第 5 层。由于产生的热量极高, 会导致烤盘变形而在取出烤盘时损坏烤箱内部。

应尽可能选用相同厚度的肉块, 以便成色均匀, 汁水丰富。在烧烤完毕后才为肉片加盐。

时间过了 ⅔ 后翻转肉块。

烧烤电阻自动开启或关断。这是正常现象。开关频率取决于所选择的功率等级。

肉

在烹饪时间经过一半时翻转肉块。

烧烤好之后, 关断烤箱, 让食品额外静置 10 分钟。这将使肉汁更好地分布。

烹饪后, 用铝箔包起牛上腰肉, 在烤箱内静置 10 分钟。

烧烤带皮猪肉时, 在皮上拉十字花刀, 然后将烤肉放入盘中, 皮朝下。

肉	重量	烤箱器皿	烤层	加热类型	温度 (°C), 烧烤火力	烹饪时间 (分钟)
炖牛肉 (例如排骨)	1.0 kg	盖盖子	2		220-240	90
	1.5 kg		2		210-230	110
	2.0 kg		2		200-220	130
牛腰背肉	1.0 kg	不盖盖子	2		210-230	70
	1.5 kg		2		200-220	80
	2.0 kg		2		190-210	90
一分熟烤牛肉	1.0 kg	不盖盖子	1		210-230	40
全熟肉排		烤架	5		3	20
一分熟肉排			5		3	15
去皮猪肉 (如猪颈)	1.0 kg	不盖盖子	1		190-210	100
	1.5 kg		1		180-200	140
	2.0 kg		1		170-190	160

肉	重量	烤箱器皿	烤层	加热类型	温度 (°C), 烧烤火力	烹饪时间 (分钟)
带皮猪肉 (如前腿、后腿)	1.0 kg	不盖盖子	1		180-200	120
	1.5 kg		1		170-190	150
	2.0 kg		1		160-180	180
烟熏猪肋排	1.0 kg	盖盖子	2		210-230	70
肉末砂锅	肉, 750 g	不盖盖子	1		170-190	70
香肠	约 750 g	烤架	4		3	15
烤小牛肉	1.0 kg	不盖盖子	2		190-210	100
	2.0 kg		2		170-190	120
剔骨羊腿	1.5 kg	不盖盖子	1		150-170	110

家禽

表格中的重量是待烤制的禽类未填充时的重量。

将整只禽类放在烤架上，一开始胸部朝下。烤制大约 $\frac{2}{3}$ 时间后翻转。

在烹饪时间过半之后，翻转肉块，例如火鸡肉块或火鸡胸肉。时间过了 $\frac{2}{3}$ 后翻转家禽。

如果烹饪鸭或鹅，在翅膀下刺几个孔，让油流出来。

在烹饪时间到时后，如果涂抹适量黄油、盐水或橙汁，烤制出来的禽类会变得金黄香脆。

如果直接在烤架上进行烧烤，请将烤盘放在第一层。

家禽	重量	烤箱器皿	烤层	加热类型	温度 (°C)	烹饪时间 (分钟)
半鸡, 1 到 4 只	每只 400 g	烤架	2		200-220	40-50
鸡块	每块 250 g	烤架	2		200-220	30-40
整鸡, 1 到 4 只	每只 1.0 kg	烤架	2		190-210	50-80
鸭	1.7 kg	烤架	2		180-200	90-100
鹅	3.0 kg	烤架	2		170-190	110-130
小火鸡	3.0 kg	烤架	2		180-200	80-100
2 条火鸡腿	每只 800 g	烤架	2		190-210	90-110

鱼

时间过了 $\frac{2}{3}$ 后翻转鱼块。

烹制全鱼时不需要翻转。烘烤全鱼时，背鳍朝上，呈游泳姿势。为了让鱼更稳，在鱼腹内放一个切好的土豆或适用于烘烤的小容器。

烹制鱼片时，加几大汤匙汁液，以便产生蒸汽。

如果直接在烤架上进行烧烤，请将烤盘放在第一层。

肉	重量	烤箱器皿	烤层	加热类型	温度 (°C), 烧烤火力	烹饪时间 (分钟)
烤鱼	300 g	烤架	3		2	20-25
	1.0kg		2		180-200	45-50
	1.5kg		2		170-190	50-60
鱼片	每块 300 g	烤架	4		2	20-25

烧烤提示

表中没有提供肉块重量信息。	选择说明中倒数第二的重量，并延长时间。
如何判断肉已烤好。	用肉温度计 (专卖店有售) 进行测试或进行“汤匙测试”。用一把汤匙在烤肉上按压。感觉硬实说明已烤好。如果能将汤匙按入，则还需要多烹制一些时间。
烤肉颜色太深，脆皮有点烧焦。	检查烤架高度和温度。
烤肉看上去很好，但肉汁烧干了。	下次用一个小一些的烤肉盘，或多加汁液。
烤肉看上去很好，但肉汁太清，水淋淋的。	下次用大一些的烤肉盘，少加汁液。
往烤肉上抹油时，烤肉上散发出蒸汽。	这是正常的，是由物理原理造成的。大部分蒸汽都将从蒸汽出口逸出。蒸汽可能会在制冷器开关面板上或在附近设备的前面板上凝聚成水滴。

脆皮、蛋奶酥、焦糖色食品

将烤箱器皿放在烤架上。

如果不使用容器直接在烤架上烧烤，则在高度 1 位置插入搪瓷烤盘。这有助于保持烤箱清洁。

烤制效果取决于盘子大小和烤制高度。表中给的数据只能作为参考。

食物	烤箱器皿	烤层	加热类型	温度 (°C), 烧烤火力	烹饪时间 (分钟)
甜蛋奶酥 (例如水果味芝士蛋奶酥)	酥芙里模型	2		180-200	40-50
熟配料焗烤菜 (例如嫩煎浇头意大利面)	酥芙里模型或烤盘	3		210-230	30-40
		3		210-230	20-30
生配料焗烤菜 * (例如土豆千层饼)	上色盘或烤盘	2		160-180	50-70
		2		160-180	50-70
煎吐司	烤架	5		3	4-5
烤面包	烤架	3+1		170-180	8-12

* 煎烤厚度不得超过 2 cm。

熟食

阅读并注意包装上的制造商说明。

当使用烘焙纸包裹附件时，确保烘焙纸能用于高温。根据装盘大小裁剪烘焙纸。

结果直接取决于食物类型。原材料可能不规则和有色差。

食物	附件	烤层	加热类型	温度 (°C)	时间 (分钟)
薯片	烤架或烤盘	3		190-210	20-30
匹萨	烤架	2		200-220	15-20
比萨面包	烤盘	3		190-200	20-25

说明：在冷冻食品解冻过程中，烤盘可能会变形。这是由于附件容易受到不同温度的影响。烘焙时变形会消失。

特殊菜式

可在低温时制取奶油酸奶和松软的发酵生面团，效果甚佳。

先拆除烤箱内部的附件和支架或左右侧导轨。

制作酸奶

- 1. 将 1 升牛奶 (脂肪含量 3.5 %) 加热至沸腾，然后冷却至 40 °C 左右。
- 2. 混入 150 g 酸奶 (冷藏温度)。
- 3. 将混合物倒入罐子或碗中，并用透明薄膜盖上。

- 4. 按照指示预热烤箱。
- 5. 现在将碗或罐子放在烤箱底部，然后根据下列步骤制作。

使发酵生面团膨胀

- 1. 像平常一样制备发酵生面团。将生面团倒入耐热陶瓷烤盘中并盖上。
- 2. 按照指示预热烤箱。
- 3. 关断电器，让生面团在烤箱内膨胀。

食物	烤箱器皿	烤层	加热类型	温度	时间
酸奶	将碗或罐子放在	烤箱底部		预热至 50 °C	5 分钟
				50 °C	8 小时
使发酵生面团膨胀	将一个耐热烤盘放在	烤箱底部		预热至 50 °C	5 – 10 分钟
				关断电器，将生面团放在烤箱内	20 – 30 分钟

解冻

解冻时间取决于食物类型和数量。

阅读并注意包装上的制造商说明。

从容器中取出冷冻食品，放在适当的烤箱器皿中，然后放在烤架上。

将禽类胸肉朝下放在盘中。

冷冻产品	附件	烤层	加热类型	温度
例如，奶油蛋糕、奶油蛋塔、巧克力或覆糖蛋糕、水果、鸡肉、香肠和肉饼、面包、面包卷、馅饼和其他糕点	烤架	1		温度选择旋钮保持关断。

干燥

只使用没有瑕疵的水果和蔬菜，要彻底清洗，完全晾干。

使用特殊的烘焙纸或防油纸覆盖烤盘和烤架。
不时翻动水果或蔬菜，
当食物变成金黄色后，进行干燥，从纸中取出。

食物	烤层	加热类型	温度 (°C)	烹饪时间, 小时
600 g 苹果片	1+3		80	大约 5 小时
800 g 梨块	1+3		80	大约 8 小时
1.5 kg 樱桃	1+3		80	大约 8 – 10 小时
200 g 新鲜干净的香料	1+3		80	大约 1½ 小时

制作果酱

用于制作的罐子和松紧带必须干净完好。尽可能使用相同大小的罐子。表格中的值适用于 1 升左右的罐子。

小心!

不要使用更大或更高的罐子。否则盖子可能会爆炸。
只能使用上好的水果和蔬菜。清洗干净。
表格中给出的时间仅供参考。这些值会因外部温度、罐子数目、罐中原料含量和温度而改变。在关停电器前，确保罐子已开始产生气泡。

制备

- 1. 将水果和蔬菜倒入罐子中，但不要满过罐边。
- 2. 清洁罐口；罐口必须清洁。
- 3. 盖上各个罐子，并绑一条湿的松紧带。

- 4. 用夹子夹紧罐子。
不要同时在烤箱内放入六个以上的罐子。

设置

- 1. 将烤盘放在第 2 层。在烤盘上排好罐子，令罐子与罐子互不接触。
- 2. 将半公升热水 (约 80°C) 倒在浅底烤盘中。
- 3. 关闭烤箱门。
- 4. 将控制旋钮转到下加热位置 。
- 5. 将温度设置在 170 °C 到 180 °C 之间。

制作果酱

大约 40 – 50 分钟之后，开始快速产生气泡。关断烤箱。
等大约 25 – 35 分钟后 (这段时间内使用余热)，从烤箱中取出罐子。如果在烤箱中冷却更长时间，将会催生微生物生长，致使果酱变酸。

水果, 1 升罐	从气泡开始出现	余热
苹果、鹅莓、草莓	关断	约 25 分钟
樱桃、杏、桃、鹅莓	关断	约 30 分钟
苹果、梨或樱桃果泥	关断	约 35 分钟

烹饪蔬菜

当罐中开始产生少量气泡后，将温度调至大约 120 – 140 °C。烤制大约 35 – 70 分钟，具体取决于蔬菜类型。之后关断烤箱，利用余热继续加热。

冷烹饪蔬菜, 1 升罐	从气泡开始出现, 温度 120 – 140 °C	余热
青椒	—	约 35 分钟
甜菜根	约 35 分钟	约 30 分钟
芽甘蓝	约 45 分钟	约 30 分钟
豆类、大头菜、红球甘蓝	约 60 分钟	约 30 分钟
豌豆	约 70 分钟	约 30 分钟

从烤箱中取出罐子

当烹饪完成后，从烤箱中取出罐子。

小心!

不要将烫手的罐子放在冷或湿的表面上。否则可能会爆炸。

食品中的丙烯酰胺

在高温烹制谷类食品和土豆食品 (例如, 薯片、烤面包、面包卷、面包和烘焙食品 (饼干、香辣饼干、圣诞饼干)) 时, 极易产生丙烯酰胺。

制备食物时降低丙烯酰胺含量的技巧提示

常规	■ 采用最短烹饪时间。 ■ 食品成色时间不要太久。 ■ 大而厚的食品几乎不含丙烯酰胺。
烘焙	上/下加热, 最高 200 °C。 热风, 最高 180 °C。
糕点和饼干	上/下加热, 最高 190 °C。 热风, 最高 170 °C。 蛋或蛋黄会降低丙烯酰胺的形成。
烤薯片	在烤盘上均匀铺一层。每个烤盘上至少烤 400 g, 这样土豆不会烧干。

测试菜谱

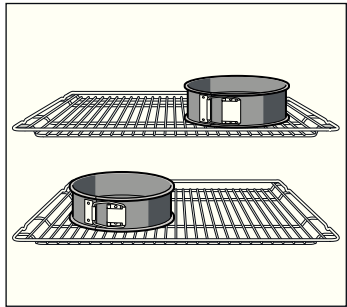
编制这些表格是为了供测试学会使用, 方便他们对各种电器进行检查和测试。
符合标准 EN 50304/EN 60350 (2009) 和 IEC 60350。

烘焙

在 2 层上烘焙:
始终将普通深底烤盘放在上层, 铝制烤盘放在下层。

黄油曲奇:
同时放入烤箱的烤盘不一定同时取出。

盖上的苹果派放在第 1 层:
放置黑色弹簧模具, 相互之间留一定间隔。
盖上的苹果派放在 2 层上:
将黑色弹簧模具堆叠放置。



波浪型蛋糕弹簧模具:
在第一层上使用上下加热模式 □ 进行烘焙。使用搪瓷烤盘而不是烤架, 放置弹簧模具。

食物	附件建议和警告	烤层	加热类型	温度 (°C)	时间 (分钟)
黄油曲奇 (预热*)	浅底烤盘	2	□	160-170	20-30
	普通深底烤盘	3	□	150-160	20-30
	铝制烤盘 + 浅底烤盘	1+3	⊞	140-160	20-30
	铝制烤盘 + 普通深底烤盘	1+3	⊞	140-160	20-30
20 块小蛋糕	烤盘	3	□	150-170	20-30
放在一个烤盘中的 20 块小蛋糕 (预热)	铝制烤盘 + 浅底烤盘	1+3	⊞	140-150	30-40
	铝制烤盘 + 普通深底烤盘	1	□	170-180	30-40
油酥面皮	烤盘	3	□	160-180	30-40
	铝制烤盘 + 浅底烤盘	1+3	⊞	150-160	30-45
	铝制烤盘 + 普通深底烤盘	1+3	⊞	150-160	30-40

* 切勿使用快速加热方式预热烤箱。
可从专卖店购买作为特殊附件的烤架和烤盘。

食物	附件建议和警告	烤层	加热类型	温度 (°C)	时间 (分钟)
苹果派	2 个烤架 + 2 个波浪型 Ø 20 cm 可拆卸弹簧烤模。	1+3		170-180	60-70
	搪瓷烤盘 + 2 波浪型 Ø 20 cm 弹簧烤模。	1		190-210	70-90

* 切勿使用快速加热方式预热烤箱。
 可从专卖店购买作为特殊附件的烤架和烤盘。

烧烤

如果直接将食物放在烤架上，请在第一层放一个搪瓷烤盘。烤盘可接住溢出的肉汁，有助于保持烤箱清洁。

食物	附件	烤层	加热类型	烧烤功率	时间 (分钟)
深色烘烤 (预热 10 分钟)	烤架	5		3	½-2
12 份德式牛排* (无需预热)	烤架 + 搪瓷烤盘	5+1		3	25-30

* 经过 ⅔ 时间后翻转一次。

烤箱
 HB23AB540W
 额定电压：220V AC
 电源频率：50Hz
 最大功率：3300W
 净重：23.0Kg
 原产地：西班牙
 经销商：博西家用电器（中国）有限公司
 地址：江苏省南京市中山路129号中南国际大厦20/ 21楼
 执行标准编号：
 GB 4706.1-2005
 GB 4706.22-2008

en Table of content

Safety advice and information	21
Before installation	21
Safety advice and information	21
Items that may damage the appliance	22
Your new oven	23
Control panel	23
Function control knob	23
Control buttons and display panel	23
Temperature control knob	24
Oven interior	24
Accessories	24
Before using the oven for the first time	25
Setting the time	25
Heating the oven	25
Cleaning the accessories	25
Programming the oven	25
Type of heating and temperature	25
Rapid heating	25
Setting the time functions	26
Timer	26
Cooking time	26
End time	27
Time	27
Childproof lock	27
Changing the basic settings	28
Care and cleaning	28
Cleaning products	28
Light	29
Removing the grill heating element	29
Removing and refitting the wire shelves or left and right hand side rails	29

Unhooking and hanging the oven door	29
Fitting and removing the glass panels	30
Troubleshooting	31
Troubleshooting table	31
Changing the oven bulb	31
Protective glass panels	31
After-sales service	31
E number and FD number	31
Energy-saving and environmental protection tips	32
Saving energy	32
Environmentally-friendly disposal of waste	32
Tested for you in our cooking studio	32
Cakes and pastries	32
Practical cooking tips and suggestions	33
Meat, poultry, fish	34
Tips for roasting and grilling	35
Gratins, soufflés, browned items	36
Ready-made products	36
Special dishes	36
Defrosting	36
Drying	37
Jam making	37
Acrylamide in food	38
Test dishes	38
Baking	38
Grilling	39

Additional information on products, accessories, replacement parts and services can be found at www.siemens-home.com and in the online shop www.siemens-eshop.com

Safety advice and information

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

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

Before installation

Transport damage

Check the appliance after removing it from its packaging. If the appliance has been damaged in transit, do not connect it to the mains; contact the technical support service and note the damage in writing, otherwise you may lose your rights to compensation.

Electrical connection

Only an authorised technician may connect the appliance. The warranty is void if any damage is caused by incorrect connection.

Before using the appliance for the first time, ensure that your domestic electrical system is earthed and meets all the current safety regulations. An authorised technician should install and connect your appliance. Use of this appliance without an earth connection or incorrectly installed can cause serious injuries (personal injuries or electrocution), although this is very rare. The manufacturer accepts no responsibility for any malfunction or damage which is caused by improper electrical installations.

Safety advice and information

This appliance has been designed exclusively for domestic use. Only use the appliance for preparing food.

Children and young adults should not use the appliance without supervision

- because they may suffer either physical or mentally injuries, or
 - may not have the knowledge and experience to use it correctly
- Never allow children to play with the appliance.

Oven door.

The oven door must remain closed when the oven is switched on. For safety reasons, we recommend keeping the oven door closed, even when the oven is not being used.

Do not lean on, sit on or play with the oven door, even when it is closed.

Hot oven interior

Risk of burns.!

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Always carefully open the oven door. The oven may let out steam.
WARNING : Accessible parts may become hot during use. Young children should be kept away.
- Do not pour water into a hot oven. This can produce extremely hot water vapour.
- Do not use the oven to prepare dishes with large quantities of strong alcoholic liquor. Alcohol vapour can ignite inside the oven. Only use strong alcoholic liquors in small doses and take care opening the oven door.

Risk of fire!!

- Never put flammable objects into the oven. Never open the door if smoke is coming from the appliance. Turn it off. Remove the plug from the mains or disconnect the fuse/circuit breaker in the fuse box.
- Ensure that the greaseproof paper is securely fixed to the accessories when pre-heating the appliance. An air current occurs when the appliance door is opened. The greaseproof paper could touch the heating elements and burn. Always secure the greaseproof paper with a pan or baking tin. Only cover the required surface with greaseproof paper. The greaseproof paper must fit the accessory perfectly.

Danger of short-circuits!

Never put the electric cables of electric appliances around the door of the oven. The cable insulation could be damaged.

Hot accessories and pans/dishes

Risk of burns.!

Never remove accessories or hot dishes from the oven without using grippers.

Inappropriate repairs

Risk of electrical discharge and the resulting shock.!

Incorrect repairs can be dangerous. Repairs can only be carried out by qualified personnel from the Technical Assistance Service. If the appliance is faulty, unplug from the mains or remove the fuse/turn off the trip switch of the fuse box. Notify the Technical Assistance Service.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Enhanced safety for the door

With certain recipes which require extended use of the oven at high temperatures, the oven door may become extremely hot. If you have small children at home, keep an eye on them while the oven is being used.

A safety device which prevents direct contact with the oven door is also available. This optional accessory (671383) may be obtained from our Technical Assistance Service.

WARNING : Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Items that may damage the appliance

Caution!

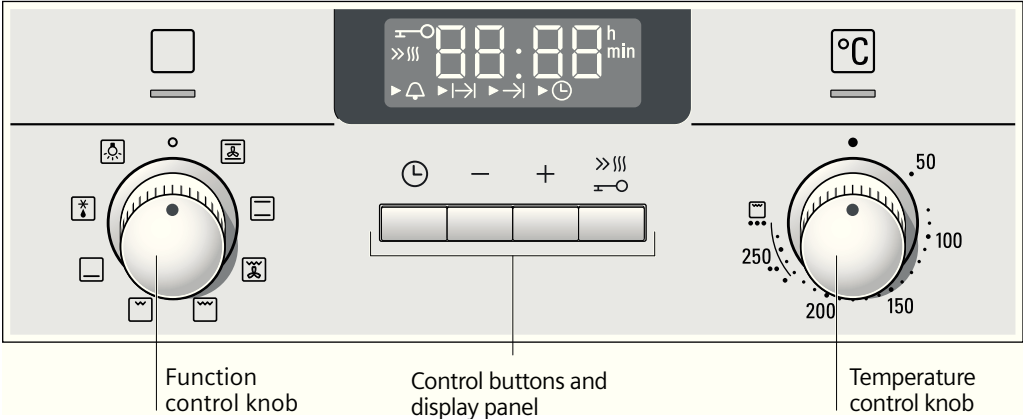
- Accessories, pans, film, greaseproof paper or aluminium foil on the oven floor: Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50 °C. It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged.
 - Water in a hot oven: Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories.
 - Liquid foods: Do not keep liquid foods for too long inside the oven with the door closed. This would damage the enamel.
 - Fruit juices: Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove. Use the deep enamel tray whenever possible.
 - Leaving the door open when the oven is cooling down: The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time.
 - Dirty oven seal: A very dirty oven seal will prevent the oven door from remaining properly closed during operation. The fronts of nearby kitchen units may be damaged. Keep the oven door seal clean at all times.
- A steam cleaner is not to be used.
- The oven door as a support surface: Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door.
 - Transporting the appliance: Do not use the door handle to move or secure the appliance. The handle cannot take the weight of the appliance and may break. The glass panel of the oven door might move, causing misalignment between the front panel and the glass panel.
 - Grilling: When grilling, do not place the universal deep tray or the flat oven tray at a height of more than 3. Due to the extreme heat, it could be deformed and cause damage to the enamel when it is removed. Use level 4 and 5 only for direct grilling.

Your new oven

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

Control panel

Below is a general overview of the control panel. The display panel cannot show all the symbols at the same time. Elements may vary according to the model.



Retractable control knobs

In some ovens, the control knobs are retractable. The control knob is retracted or returned by pressing it when at the zero setting.

Function control knob

The function control knob is used to select the type of heating.

Setting	Use
○ Zero setting	The oven is off.
🔥 Hot air*	For cakes and pastries. These can be baked on two levels. A fan located on the rear wall of the oven disperses the heat evenly.
🍲 Top and bottom heating*	For cakes, gratin dishes, and lean meat roasts, e.g. veal or game, on one level. The heat is provided by the bottom and top heating elements.
🔥 Grill with hot air	For roasting joints of meat, poultry and fish. The grill heating element and the fan switch on and off alternately. The fan circulates the heat generated by the grill around the food.
🍖 Large surface grill	For grilling steaks, sausages, fish and toasting bread. The entire surface below the grill heating element is heated.
🍖 Grill, small surface area	For grilling a small number of area steaks or sausages or small amounts of fish, and toasting bread. Only the central area of the grill heating element heats up.
🍲 Bottom heating	Confits, baking and cooking au gratin. The heat comes from the bottom heating element.

* Type of heating used to determine the appliance energy efficiency rating according to EN60350.

Setting	Use
🔥 Defrosting	Defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the hot air around the food.
💡 Light	For turning on the oven light.

* Type of heating used to determine the appliance energy efficiency rating according to EN60350.

When a cooking method is selected the light inside the oven comes on and on some ovens the indicator light on the function control knob also comes on.

Control buttons and display panel

The buttons are used to set different additional functions. The set values are shown on the display panel.

Button	Use
🕒 Time functions	Select the timer ⏰, the cooking time ⏱, the end time ⏲ and the actual time ⏱.
− Minus	Reduces programmed values.
+ Plus	Increases programmed values.
⏏ Rapid heating	Heats the oven particularly quickly.
🔒 Childproof lock	Blocks and unblocks the control panel.

On the display panel, the arrow ▶ appears in front of the symbol for the time function that is active.

Temperature control knob

The temperature control knob is used to select the temperature or the grill power level.

Setting	Use
● Zero setting	The oven does not heat up.
50-270 Temperature range	The temperature inside the oven range in °C.
●, ●●, ●●● Grill power	The power levels of the small surface grill ☐ and large surface grill ☐. ● = level 1, low ●● = level 2, medium ●●● = level 3, high

When the oven heats up, the indicator light for the temperature control knob comes on. This light goes off when heating is paused. The indicator lamp does not light with light function ☐ or with the defrost function ☐.

Note: If grilling for more than 15 minutes, turn the temperature control knob to the low setting.

Oven interior

The oven includes a fan and light.

Fan

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

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

Light

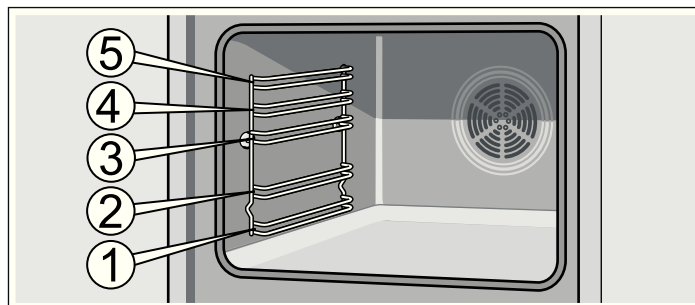
The oven light remains on while the oven is on.

However, the light can be turned on without the oven being on by setting the function control knob to ☐.

Accessories

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

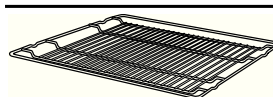
Up to 2/3 of a rack may be pulled out without it tipping over. This makes it easy to remove food.



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

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

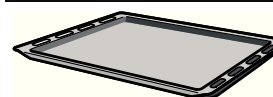
Accessories may be purchased from the Technical Assistance Service, from specialist retailers or on the Internet. Enter the HZ number.



Shelf

For cookware, baking tins, roasts, grilled items and frozen meals.

Put the shelf in the oven so that the curved part is face down ☐.



Flat enamel oven tray

For cakes, pastries and biscuits.

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



Universal deep enamel tray

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

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

Special accessories

Accessories may be purchased from the Technical Assistance Service or from specialist retailers. There is a wide range of accessories available for the oven in our catalogues and on the Internet. Ordering online and the availability of special accessories changes from country to country. Consult your purchase documentation.

Not all of the special accessories are suitable for all appliances. When purchasing, always give the exact name (E-Nr.) of your appliance.

Special accessories	HEZ number	Use
Flat enamel oven tray	HZ361000	For cakes and biscuits.
Universal deep enamel tray	HZ362000	For cakes with juices, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.
Shelf	HZ364000	For kitchen pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.
Pizza tray	HZ317000	Ideal for pizza, frozen foods, or large round cakes. The pizza tray can be used instead of the universal deep tray. Place the tray on the shelf and follow the indications in the tables.
Metal pan	HZ26000	The casserole dish may be used on the roasting areas of the ceramic hob. It is ideal when using the cooking sensors for the automatic programme and for automatic roasting. The casserole dish is enamelled on the outside and has a non-stick internal coating.

Special accessories	HEZ number	Use
Glass casserole dish	HZ915001	The glass casserole dish is ideal for preparing stews and foods that need browning in the oven. It is especially suitable for automatic programmes and automatic roasting.
Triple removable guide rails	HZ368300	The triple guide rails at levels 1, 2 and 3 ensure that accessories can be fully removed without them tipping over.

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*.

Setting the time

Once the oven has been connected, the 0 symbol and three zeros are shown. Set the time.

1. Press the 0 button.

The display shows the time 12:00.

2. Adjust the time with the buttons + or -.

The programmed time is displayed after a few seconds.

Heating the oven

To remove the "new" smell, heat the oven empty with the door closed. The most effective option is to heat the oven for one hour with the top and bottom heating elements  set at 240 °C. Check that no packaging has been left inside the oven.

1. Select top and bottom heating  using the function control knob.

2. Select 240 °C with the temperature control knob.

Turn the oven off after one hour. To do this, turn the function control knob to zero.

Cleaning the accessories

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

Programming the oven

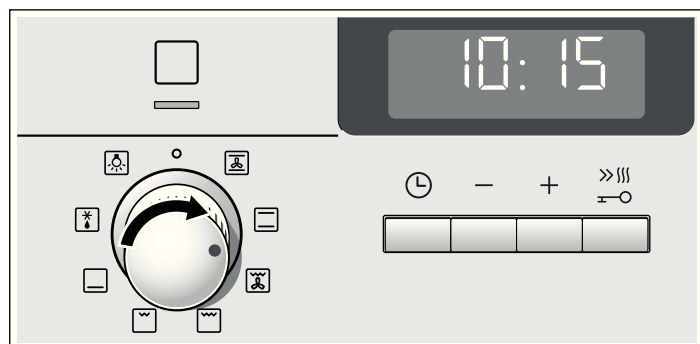
There are different ways to programme the oven. Programming the type of heating, temperature or grill power. The oven can be programmed with the cooking time (duration) and the end time for each dish. For more information, see the chapter *Setting the time functions*.

Note: We recommend preheating the oven before inserting the food in order to avoid condensation on the oven glass.

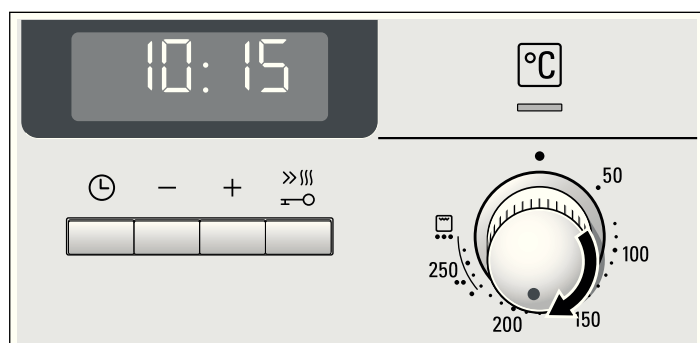
Type of heating and temperature

Example in the picture: top and bottom heat  at 190 °C.

1. Select the type of heating using the function control knob.



2. Select the temperature or grill power level with the temperature control knob.



The oven will begin to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time using their respective selectors.

Rapid heating

With the rapid heating function, the oven reaches the programmed temperature very quickly.

Rapid heating must be used for temperatures of more than 100 °C. Suitable types of heating:

- Hot air 
- Top and bottom heating 
- Bottom heating 

To ensure uniform cooking, the food must not be put into the oven until rapid heating has been completed.

1. Select the temperature and type of heating required.
2. Briefly press the  button.

The display panel shows the  symbol. The oven will begin to heat up.

End of rapid heating

A beep will sound. The  symbol disappears from the display panel. Put the food in the oven.

Cancelling rapid heating

Briefly press the  button. The  symbol disappears from the display panel.

Setting the time functions

This oven has various time functions. Using the  button, the menu is displayed and you can step from one function to another. The time symbols remain lit up while settings are programmed. The arrow  shows the selected time function. Using the **+** or **-** buttons it is possible to change the time function that has already been set, as long as the time symbol is indicated by the arrow .

Timer

The timer works independently of the oven. The timer has its own beep. This can be used to distinguish whether the time set for the timer or the automatic oven shut-off have finished (cooking time).

1. Press the  button once.

On the display, the time symbols light, the arrow  is in front of the .

2. Set the timer using the **+** or **-** buttons.

Value suggested for the **+** button = 10 minutes.

Value suggested for the **-** button = 5 minutes.

The programmed time is shown after a few seconds. The time set for the timer starts to count down. The  symbol lights up on the display panel and the time elapsed is displayed. The other time symbols switch off.

The time set for the timer has elapsed

A beep will sound. The display panel will show . Switch off the timer using the .

Changing the time on the timer.

Change the time set for the timer using the **+** or **-** buttons. The new time is shown after a few seconds.

Cancelling the timer

Resetting the timer to  with the button **-**. The new time is shown after a few seconds. The timer switches off.

Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel. The arrow  symbol is in front of the time function in the foreground.

To view the timer , the cooking time , the end time  or the actual time , press the button  repeatedly until the arrow  reaches the required symbol. The corresponding value will be shown for a few seconds on the display panel.

Cooking time

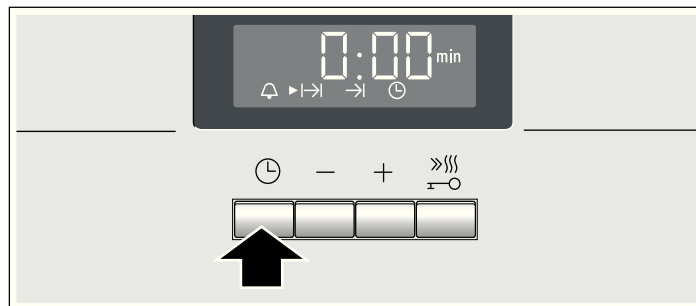
The oven allows you to set the cooking time for each type of food. The oven switches off automatically when the cooking time has finished. This avoids interrupting other tasks to switch the oven off or exceeding the cooking time by mistake.

Example in the picture: cooking time: 45 minutes.

1. Select the type of heating using the function control knob.
2. Select the temperature or grill power level with the temperature control knob.

3. Press the  button twice.

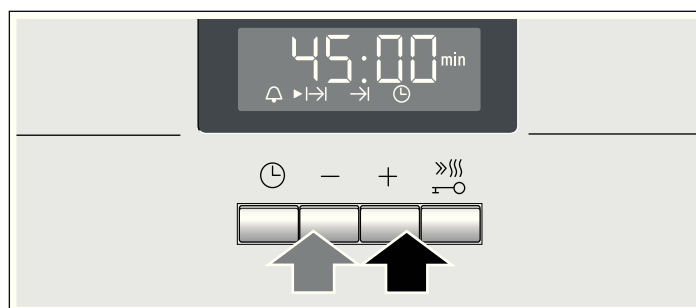
The display panel will show . The time symbols light up, the arrow  is situated in front of the .



4. Set the cooking time with the **+** or **-** buttons

Value suggested for the **+** button = 30 minutes.

Value suggested for the **-** button = 10 minutes.



The oven will switch on after a few seconds. The display panel shows the cooking time elapsed and the  symbol is displayed. The other time symbols switch off.

The cooking time has finished

A beep will sound. The oven will stop heating. The display panel will show . Press the  button. Programme a new cooking time with the **+** or **-** buttons. Or press the  button twice and turn the function control knob to the zero setting. The oven is off.

Changing the cooking time

Change the cooking time with the **+** or **-** buttons. The new time is shown after a few seconds. If the timer has been programmed, first press the .

Cancelling the cooking time

To reset the cooking time to  with the button **-**. The new time is shown after a few seconds. The time has been cancelled. If the timer has been programmed, first press the .

Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel. The arrow  symbol is in front of the time function in the foreground.

To view the timer , the cooking time , the end time  or the actual time , press the button  repeatedly until the arrow  reaches the required symbol. The corresponding value will be shown for a few seconds on the display panel.

End time

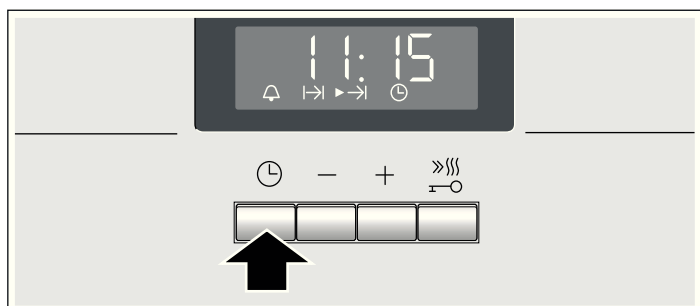
The oven allows you to set the time when you want the food ready. The oven switches on automatically and switches off at the set time. E.g. the food may be placed in the oven in the morning and the oven set so that it is ready at midday.

Please ensure that the food will not go off if it is in the oven for too long.

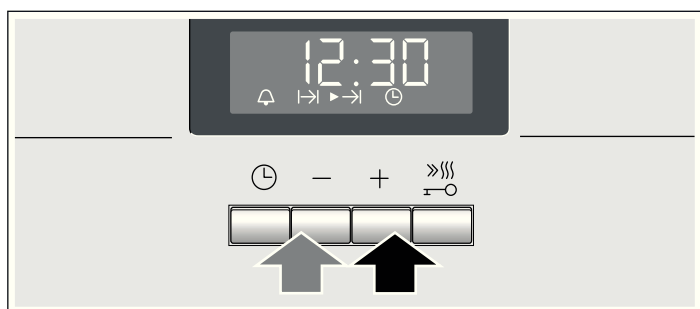
Example in the picture: It is now 10:30 AM, the cooking time is 45 minutes and the oven should switch off at 12:30 PM.

1. Set the function control knob.
2. Set the temperature control knob.
3. Press the  button twice.
4. Set the cooking time with the **+** or **-** buttons.
5. Press the  button.

The arrow  is located in front of the . The time the dish will be ready is displayed.



6. Delay the end time using the buttons **+** or **-**.



The oven displays the programmed time after a few seconds and is set to standby. The time when the dish will be ready is displayed and the arrow  is shown in front of the  symbol. The symbols  and  turn off. When the oven is turned on, the cooking time progress is displayed and the arrow  is in front of the symbol . The symbol switches off.

The cooking time has finished

A beep will sound. The oven will stop heating. The display panel will show . Press the  button. Programme a new cooking time with the **+** or **-** buttons. Or press the  button twice and turn the function control knob to the zero setting. The oven is off.

Changing the end time

Change the end time using the buttons **+** or **-**. The new time is shown after a few seconds. If the timer has been programmed, first press the  button twice. Do not change the end time if the cooking time has already started to count down. The final result may not be the same.

Cancelling the end time

Reset the end time to the current time by pressing **-**. The new time is shown after a few seconds. The oven switches on. If the timer has been programmed, first press the  button twice.

Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel. The arrow  symbol is in front of the time function in the foreground.

To view the timer , the cooking time , the end time  or the actual time , press the button  repeatedly until the arrow  reaches the required symbol. The corresponding value will be shown for a few seconds on the display panel.

Time

Once the oven has been connected or after a power cut, the symbol  and three zeros are shown on the display panel. Set the time.

1. Press the  button.

The display panel displays the time .

2. Adjust the time with the buttons **+** or **-**.

The programmed time is displayed after a few seconds.

Changing the time

No other time function can be programmed.

1. Press the  button four times.

On the display, the time symbols light up, the arrow  is in front of the .

2. Adjust the time with the buttons **+** or **-**.

The programmed time is displayed after a few seconds.

Hiding the clock

You can hide the clock. For more information, please refer to the section *Changing the basic settings*.

Childproof lock

The oven includes a childproof lock to prevent it being turned on accidentally.

The oven does not react to any setting. The timer and time can be programmed when the childproof lock is on.

When the heating type and temperature or grill level are programmed, the childproof lock turns off the heating.

Activating the childproof lock

No cooking time or end time should already be set.

Press the  button for approximately four seconds. The display panel shows the  symbol. The childproof lock is now activated.

Turning off the childproof lock

Press the  button for approximately four seconds.

The  symbol on the display panel goes off. The childproof lock is now deactivated.

Changing the basic settings

This oven has different basic settings. The settings can be adapted to the user's own needs.

Basic settings	Selection 1	Selection 2	Selection 3
Time indicator	always*	only with the - button	
Duration of signal after the cooking time or the time set on the timer has elapsed	approx. 10 sec	approx. 2 min.*	approx. 5 min
Time until a setting is applied	approx. 2 sec	approx. 5 sec.*	approx. 10 sec.

* Default setting

No other time function can be programmed.

1. Press the button for approximately 4 seconds.
The display panel will show the current basic setting for the time, e.g. 1 for the Selection 1.
 2. Set the basic setting using the buttons + or -.
 3. Confirm with the button. The display panel shows the following basic setting. Using the button select the levels and using the buttons + or - make the setting.
 4. Press the button for approximately 4 seconds.
- All basic settings have been applied.
The basic settings can be changed again at any time.

Care and cleaning

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

Notes

- Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal.
- Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light.
- Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation. The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

Cleaning products

Follow the indications provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products. Do not use

- abrasive or acidic cleaning products
- strong products containing alcohol
- scourers or hard sponges
- high-pressure or steam cleaners

Wash new dishcloths thoroughly before use.

Zone	Cleaning products
Front panel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Do not use a glass cleaning product or a glass scraper.
Stainless steel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these marks or stains. Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Display	Glass cleaning products: Clean using a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products.
Glass panels on oven door	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.
The seal Do not remove!	Hot water and a little soap: Clean with a dishcloth. Do not rub.
Wire shelves or rails	Hot water and a little soap: Soak and clean using a dishcloth or brush.
Sliding guides	Hot water and a little soap: Clean with a dishcloth or a brush. Do not leave this to soak or wash in a dishwasher.
Accessories	Hot water and a little soap: Soak and clean using a dishcloth or brush.

Cleaning the self cleaning surfaces in the oven interior

The inside rear and side walls and ceiling of some ovens may be lined with a highly porous ceramic lining. This lining absorbs splashes produced during baking and roasting, dissolving them while the oven is on. This cleaning will be most effective at higher temperatures and during longer cooking times.

Carry out the following steps if the oven is still dirty after being used several times:

1. Thoroughly clean the bottom and any walls that do not have this lining.
2. Programming the hot air function .
3. Empty the oven and then leave it on with the door closed for approximately 2 hours at maximum temperature.

The ceramic lining will regenerate. Once the oven has cooled down, remove any brown and white stains with water and a soft sponge.

Slight discolouration of the lining does not affect its self-cleaning performance.

Caution!

- Do not use abrasive cleaning products. These would scratch and impair the highly porous lining.
- Never use oven cleaning products on ceramics. If oven cleaner is spilled on this accidentally, immediately remove it using lots of water and a sponge.

Cleaning the oven's enamelled bottom and walls

Use a cleaning cloth and hot water with a little soap or vinegar.

If very dirty, use a fine steel scourer or a special oven cleaning product. These must only be used when the oven interior is cold. Do not use metal scourers or special oven cleaning products on self-cleaning surfaces.

Light

The oven light can be turned on manually to facilitate cleaning.

Turning on the oven light

Turn the function control knob to the  setting.

The light will come on. The temperature control knob must be turned off.

Turning the oven light off

Turn the function control knob to the  position.

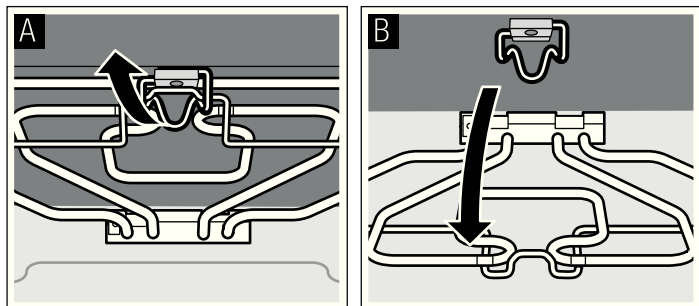
Removing the grill heating element

The grill heating element can be removed in some ovens to facilitate cleaning.

⚠ Risk of burns.!

The oven must be cold.

1. Pull the grill element handle towards you and push it upwards until you hear it click into position (figure A).
2. At the same time, hold the grill element and swing it down (figure B).



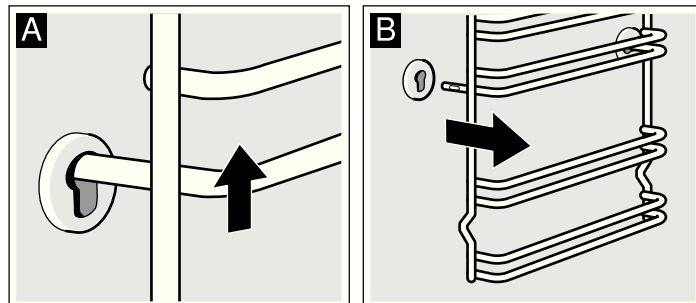
After cleaning, push the grill heating element up again. Push the locking handle down and secure the grill element.

Removing and refitting the wire shelves or left and right hand side rails

The wire shelves or left and right hand side rails can be removed for cleaning. The oven must be cold.

Removing the wire shelves or rails

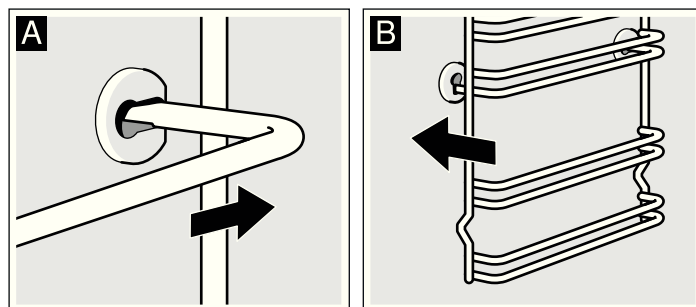
1. Lift the wire shelf or rail from the front
2. and release it (figure A).
3. Then pull the wire shelf or rail completely out and remove it (figure B).



Clean the wire shelves or rails with washing-up liquid and a sponge. The use of a brush is recommended for stubborn stains.

Install the wire shelves or rails

1. First insert the shelf or the rail in the rear groove by pushing it back slightly (figure A)
2. then insert it in the front groove (figure B).

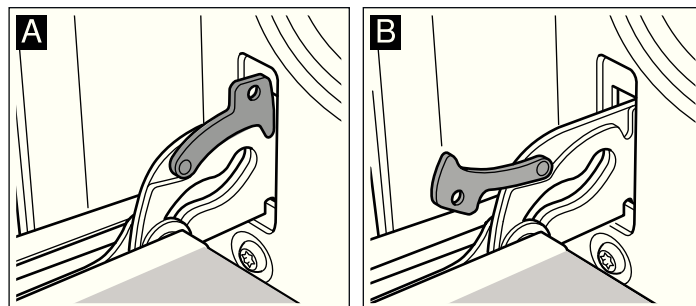


Wire shelves or rails can be adjusted on the left and right hand side. Their curvature should always be face down.

Unhooking and hanging the oven door

The front panel can be unhooked to help remove the oven door and clean the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A). Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing.

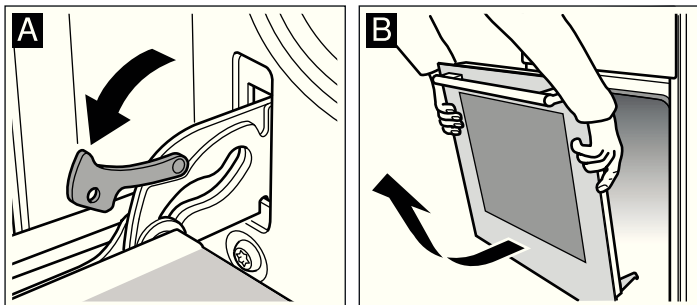


⚠ Risk of injuries.!

The hinges may close suddenly if they are not locked in position by the lever. Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open.

Unhooking the door

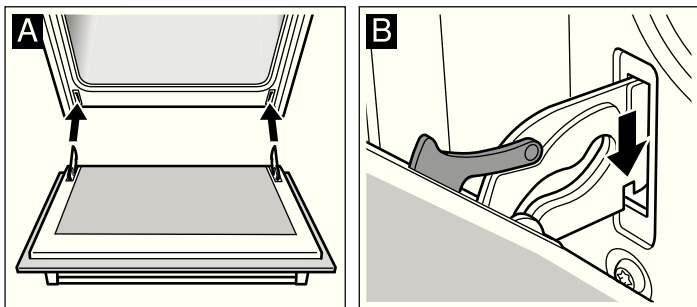
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides (figure A).
3. Fully close the oven door as far as possible (figure B). Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



Hanging the door

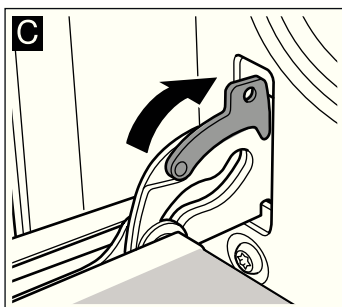
Rehang the door by following the same steps but in reverse order.

1. When refitting the door, check that both hinges are positioned exactly inside their respective openings (picture A).
2. The bottom groove of the hinges must fit snugly on both sides.



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

3. Reclose the attachment levers (picture C). Close the oven door.



⚠ Risk of injuries.!

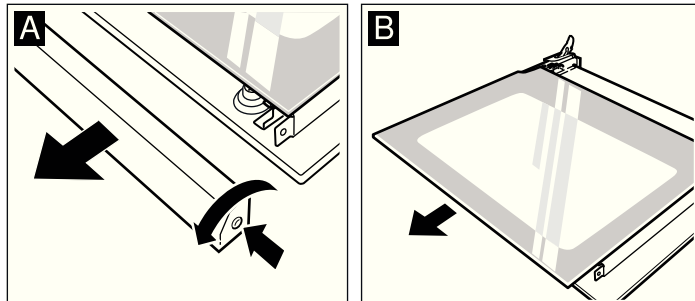
Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close. Notify the Technical Assistance Service.

Fitting and removing the glass panels

The glass panels of the oven door can be removed to make cleaning easier.

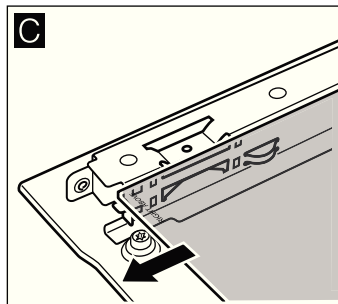
Dismantling

1. Unhook the oven door and position it on a cloth with its handle pointing downwards.
2. Unscrew the upper cover from the door cover. To do this, unscrew the right and left-hand side screws (figure A).
3. Lift and remove the top glass panel (figure B).



In doors with three glass panels, the following step will also be necessary:

4. Remove the lower glass (figure C).



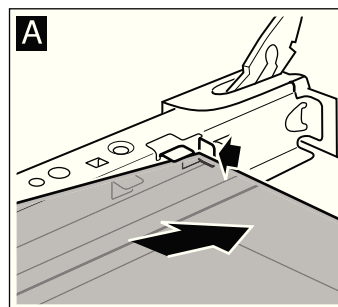
Clean the glass panels using a glass cleaning product and a soft cloth.

Do not use abrasive or corrosive cleaning products, glass scrapers, or hard metal scourers as these could damage the glass.

Installing

Follow steps 2 to 4 with doors that have two glass panels.

1. Insert the lower glass panel by tilting it backwards (figure A).
When fitting the glass, ensure that the marking "right above" at the bottom left-hand side is upside down.



2. Insert the upper glass panel backwards by tilting it with the smooth surface facing outwards.
3. Fit and tighten the cover.
4. Hang the oven door.

Once the glass panels have been correctly fitted, the oven is ready to use.

Troubleshooting

Quite often, when there is a malfunction, it is usually a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table.

Troubleshooting table

Fault	Possible cause	Solution/advice
The oven does not work.	The fuse has blown.	Check the condition of the fuse in the fuse box.
	Power cut.	Check that the light in the kitchen and other household appliances are working.
⌚ lights up on the display with some zeros.	Power cut.	Set the time once again.
The oven does not heat up.	There is dust in the contacts.	Turn the control knobs several times in both directions.

Error messages

When the display panel shows an error message with **E**, press the ⌚ button. The message will disappear. The set time function will be deleted. If the error message does not disappear, call the Technical Assistance Service.

The following error messages can be solved by the user.

Error message	Possible cause	Solution/advice
E011	A button has been pressed for too long or has got stuck.	Press all of the buttons one by one. Check if any button is stuck, covered or dirty.

⚠ Risk of electric shock.!

Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the Technical Assistance Service.

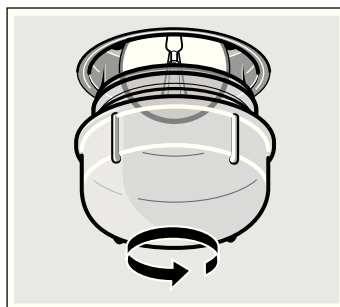
Changing the oven bulb

If the oven light is damaged it must be replaced. Special heat resistant bulbs can be obtained from the Technical Assistance Service or in specialist shops. Only use this type of bulb.

⚠ Risk of electrical discharge and the resulting shock.!

Disconnect the appliance from the mains. Ensure that this is turned off.

1. Place a dishcloth into the cold oven to avoid damage.
2. Remove the glass protection by unscrewing it to the left.



3. Replace the bulb with a similar bulb.
4. Screw the protection glass back into place.
5. Remove the dishcloth and switch the oven back on at the mains.

Protective glass panels

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

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.
After-sales service ☎	400-88-99999

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0844 8928999
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Energy-saving and environmental protection tips

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

Saving energy

- Preheat the oven only if this is required by a recipe or is indicated in the tables.
- Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.
- Keep the oven door closed during cooking, baking and roasting cycles.

- When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins can be placed side-by-side.
- For long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat.

Environmentally-friendly disposal of waste

Dispose of packaging with the environment in mind.



This appliance is identified according to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for the recycling and reuse of appliances used in EU territory.

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 best suited 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 into the cooking compartment when it is cold and empty.
Only preheat the appliance if the table specifies that you should do so. Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are guidelines only. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained as special accessories from specialist retailers or from the after-sales service.
Before using the oven, remove any unnecessary accessories and ovenware from the cooking compartment.
- Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.]

Cakes and pastries

Baking on one level

The best results are obtained with the upper and lower heat  when baking cakes.

When baking using the hot air function , the following levels are recommended for the accessories:

- Cakes in moulds: level 2
- Cakes on the tray: level 3

Baking at different levels

Using the hot air mode .

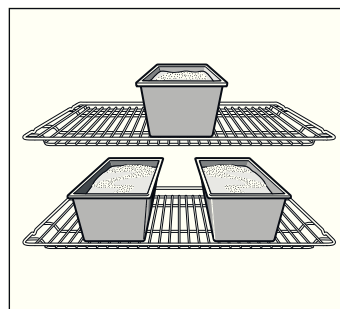
Baking on two levels:

- Enamel baking tray: level 3
- Aluminium tray: level 1

Trays put in the oven at the same time are not necessarily ready at the same time.

The tables contain a number of tips for each dish.

If 3 rectangular moulds are used at the same time, place on the shelf as shown 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 baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables

The table shows the optimum heating methods for each type of cake or dessert. The temperature and cooking time will depend on the amount and the consistency of the dough. For this reason the cooking tables always provide approximate cooking times. Always begin by trying the lowest value. The items will be more evenly browned at a lower temperature. If necessary, this can be increased next time.

If the oven is preheated, cooking times are reduced by 5 to 10 minutes.

Additional information is provided in the Tips for baking section as an appendix to the tables.

To bake a cake only on one level, place the mould on the enamel tray.

When baking several cakes at the same time, the moulds can be placed together on the wire shelf.

Cakes in tins	Baking tin placed directly on the shelf	Level	Type of heating	Temperature in °C	Cooking time, minutes
Cake	Corrugated tart baking tin, Ø 31 cm.	1		220-240	40-50
		1+3		190-200	35-45
Quiche	Corrugated tart baking tin, Ø 31 cm.	1		220-230	40-50
Cakes*	Corrugated cake baking tin, Ø 28cm.	2		180-200	50-60

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

Cakes baked on a tray		Level	Type of heating	Temperature in °C	Cooking time, minutes
Pizzas	Oven tray	2		200-220	25-35
	Aluminium tray + flat oven tray	1+3		170-180	30-40
	Aluminium tray + universal deep tray	1+3		170-180	30-40
Puff pastry	Oven tray	1		170-190	20-30
	Aluminium tray + flat oven tray	1+3		170-190	30-45
	Aluminium tray + universal deep tray	1+3		170-190	30-45

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

Bread and rolls		Level	Type of heating	Temperature in °C	Cooking time, minutes
Yeast bread made using 1.2 kg of flour* (with preheating)	Enamel baking tray	2		270	8
				200	35-45
Bread made from yeast-containing dough containing 1.2 kg of flour* (with preheating)	Enamel baking tray	2		270	8
				200	40-50
Rolls (e.g. made from rye)	Enamel baking tray	3		200-220	20-20

* Never pour water directly into a hot oven.

Pastries		Level	Type of heating	Temperature in °C	Cooking time, minutes
Pastries and biscuits	Enamel baking tray	3		150-160	20-30
	Aluminium tray + flat oven tray	1+3		140-150	25-30
	Aluminium tray + universal deep tray	1+3		140-150	25-30
Meringues	Enamel baking tray	3		80-90	180-210
Empty puffs	Enamel baking tray	2		190-210	30-40
Macaroons	Enamel baking tray	3		110-130	30-40
	Aluminium tray + flat oven tray	1+3		100-120	35-45
	Aluminium tray + universal deep tray	1+3		100-120	35-45

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

Practical cooking tips and suggestions

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

The bread or cake (fruit cake, for example) looks fine on the outside but still has soft (soggy) areas inside.	Next time, use less liquid and leave the product for a little longer in the oven, at a lower temperature. The bases of cakes with juicy toppings should be baked first on their own. Then sprinkle chopped almonds or breadcrumbs on the base before adding the topping. Follow the recipe and observe the cooking times.
Biscuits are not evenly browned.	Select a lower temperature; the biscuits will be browned more uniformly. Bake more delicate pastries with top and bottom heating  on one level. Overhanging greaseproof paper may also affect air circulation. Always trim it to fit the baking tray.
Fruit cake is uncooked at the bottom.	Next time, put the cake on a lower level.
Juice from the fruit oozes out.	Next time, use the universal tray if available.
Small pastries made with yeast may stick together during baking.	Leave a space of about 2 cm between them. Then they will have enough space to rise and brown on all sides.
Products have been baked on different levels. Biscuits on the upper tray are darker than those on the lower tray.	Always use the hot air function  when baking products on different levels. Although several baking trays may be placed in the oven at the same time, this does not mean that they will necessarily all be ready at the same time.
Baking moist cakes produces condensation.	Condensation may form when baking. Some of this moisture may evaporate via the door handle, and drops of condensation may form on the control panel or on the front of nearby kitchen units. The oven is physically designed with this in mind.

Meat, poultry, fish

Cookware

Any heatproof cookware can be used. For large roasts, the enamel tray can also be used.

It is best to use glass containers. Check that the lid of the cookware will fit and close properly.

If using enamel containers, add more liquid.

When using stainless steel pans, the meat does not brown well and may even be left rare. If so, lengthen the cooking time.

Data shown in tables:

Uncovered cookware = open

Covered cookware = closed

Always place cookware in the centre of the wire shelf.

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

Roasting

Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid.

Add liquid generously for pot roasts. Cover the base of the ovenware with approx. 1 - 2 cm of liquid.

The amount of liquid depends on the type of meat and the material the ovenware is made of. If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware.

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

Grilling

Always use the grill with the oven closed.

For grilling, preheat the oven for about 3 minutes before the food is placed inside the oven.

Place the pieces directly on the wire shelf. If only one piece is prepared, it is best if placed in the centre of the wire shelf.

Place the enamel tray at level 1. The tray will help keep the oven clean by catching any meat juices.

Do not place the baking tray or universal tray at level 4 or 5. Due to the extreme heat, it could be deformed and cause damage to the oven interior when it is removed.

In so far as it is possible, use pieces of the same thickness. This will help them brown evenly and remain juicy. Salt the fillets after grilling.

Turn the pieces after ⅔ the time has elapsed.

The grill resistance switches on and off automatically. This is normal. The frequency depends on the chosen power level.

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 the 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	Cookware	Level	Type of heating	Temperature at °C, grill power	Cooking time, minutes
Ox stew (e.g. ribs)	1.0 kg	covered	2		220-240	90
	1.5 kg		2		210-230	110
	2.0 kg		2		200-220	130
Beef loin	1.0 kg	uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2.0 kg		2		190-210	90
Rare roast beef	1.0 kg	uncovered	1		210-230	40
Steaks, well done		Shelf	5		3	20
Steaks, rare			5		3	15
Pork without rind (e.g. neck)	1.0 kg	uncovered	1		190-210	100
	1.5 kg		1		180-200	140
	2.0 kg		1		170-190	160

Meat	Weight	Cookware	Level	Type of heating	Temperature at °C, grill power	Cooking time, minutes
Pork with rind (e.g. shoulder, leg)	1.0 kg	uncovered	1		180-200	120
	1.5 kg		1		170-190	150
	2.0 kg		1		160-180	180
Smoked pork ribs, on the bone	1.0 kg	covered	2		210-230	70
Mince meat casserole	750 g of meat	uncovered	1		170-190	70
Sausages	approx. 750 g	Shelf	4		3	15
Roast veal	1.0 kg	uncovered	2		190-210	100
	2.0 kg		2		170-190	120
Boned leg of lamb	1.5 kg	uncovered	1		150-170	110

Poultry

The weights of the table are for unstuffed birds ready to roast.

Place whole birds on the wire shelf initially with the breast side down. Turn once after $\frac{2}{3}$ the estimated time.

Turn pieces of meat such as turkey pieces or turkey breasts over after half the cooking time has elapsed. Turn the pieces of poultry after $\frac{2}{3}$ the time has elapsed.

If cooking duck or goose, prick the skin below the wings to release the fat.

The birds can be made brown and crunchy if they are smeared with butter, brine or orange juice more or less at the end of cooking time.

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

Poultry	Weight	Cookware	Level	Type of heating	Temperature in °C	Cooking time, minutes
Chicken halves, 1 to 4 portions	400 g each	Shelf	2		200-220	40-50
Chicken pieces	250 g each	Shelf	2		200-220	30-40
Chicken, whole 1 to 4 birds	1.0 kg each	Shelf	2		190-210	50-80
Duck	1.7 kg	Shelf	2		180-200	90-100
Goose	3.0 kg	Shelf	2		170-190	110-130
Young turkey	3.0 kg	Shelf	2		180-200	80-100
2 turkey legs	800 g each	Shelf	2		190-210	90-110

Fish

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

Whole fish do not need to be turned over. Bake whole fish in swimming position with the dorsal fin up. So that the fish remains stable, place a cut potato or a small container suitable for baking into the abdomen of the fish.

To cook fish fillets, add a few tablespoons of liquid when cooking.

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

Meat	Weight	Cookware	Level	Type of heating	Temperature at °C, grill power	Cooking time, minutes
Grilled fish	300 g	Shelf	3		2	20-25
	1.0kg		2		180-200	45-50
	1.5kg		2		170-190	50-60
Fish slices	300 g each	Shelf	4		2	20-25

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf height and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	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.

Gratins, soufflés, browned items

Place the cookware on the wire shelf.

To roast directly on the wire shelf without containers, insert the enameled tray at height 1. This will keep the oven cleaner.

The result of a gratin depends on the size of the dish and gratin height. The data shown in the table are only given as a guide.

Food	Cookware	Level	Type of heating	Temperature at °C, grill power	Cooking time, minutes
Sweet soufflés (e.g. cheese soufflé with fruit)	Soufflé dish	2		180-200	40-50
Gratins seasoned with cooked ingredients (e.g. pasta with a browned topping)	Soufflé dish or enamel tray	3		210-230	30-40
		3		210-230	20-30
Gratins seasoned with raw ingredients* (e.g. dauphinoise potatoes)	Browning dish or enamel tray	2		160-180	50-70
		2		160-180	50-70
Brown toast	Shelf	5		3	4-5
Grill toast	Shelf	3+1		170-180	8-12

* The browning must not be more than 2 cm thick.

Ready-made products

Read and note the manufacturer's instructions on the packaging.

When covering accessories with baking paper, ensure that the paper is suitable for high temperatures. Cut the paper to the size of dish to be prepared.

The result depends directly on the type of food. There may be irregularities and colour differences in the raw products.

Food	Accessories	Level	Type of heating	Temperature in °C	Time in minutes
Chips	Shelf or enamel tray	3		190-210	20-30
Pizza	Shelf	2		200-220	15-20
Pizzabaguette	Enamel baking tray	3		190-200	20-25

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

Special dishes

At low temperatures, a good creamy yoghurt and a spongy yeast dough can be obtained.

First remove accessories and wire shelves or left and right-hand side rails from inside the oven.

Making yoghurt

1. Boil 1 litre of milk (3.5 % fat) and allow it to cool to about 40 °C.
2. Mix 150 g of yoghurt (at fridge temperature).
3. Pour the mixture into jars or bowls and cover them with transparent film.

4. Preheat the oven as instructed.

5. Now, place the bowls or jars on the bottom of the oven and prepare as follows.

Leaving yeast dough to rise

1. Prepare the yeast dough as usual. Pour the dough into a heat-resistant ceramic baking dish and cover it.
2. Preheat the oven as instructed.
3. Turn off the appliance and allow the dough to rise inside the oven.

Food	Cookware	Level	Type of heating	Temperature	Time
Yoghurt	Place the bowls or jars	at the bottom of the oven		Preheat to 50 °C 50 °C	5 min. 8h
Allow the yeast dough to rise	Place a heat-resistant baking dish	at the bottom of the oven		Preheat to 50 °C Turn off the appliance and place the dough inside the oven	5-10 min. 20-30 min.

Defrosting

Defrosting time depends on the type and quantity of food.

Read and note the manufacturer's instructions on the packaging.

Remove frozen food from the container and place in appropriate cookware on the wire shelf.

Place the bird on a dish with the breast facing down.

Frozen products	Accessories	Level	Type of heating	Temperature
For example, cream cakes, buttercream tarts, chocolate or sugar-coated cakes, fruit, chicken, sausages and meat, bread, rolls, pies and other pastries	Shelf	1		The temperature control knob remains off.

Drying

Use only quality fruit and vegetables and wash thoroughly.
Allow to drain and dry completely.

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

Turn the fruit or vegetables from time to time.

When they are golden, dry them and remove from the paper.

Food	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of sliced apples	1+3		80	approximately 5 h
800 g of pears cut into chunks	1+3		80	approximately 8 h
1.5 kg of cherries	1+3		80	approximately 8-10 h
200 g of cleaned, fresh herbs	1+3		80	approximately 1½ h

Jam making

For cooking, the jars and the elastic bands must be clean and in perfect condition. Whenever possible, use jars of equal sizes. The values in the tables are given for round 1-Litre jars.

Caution!

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

Only use fruit and vegetables that are in good condition. Clean them well.

The times given in tables are only given as an indication. These can vary according to the outside temperature, number of jars, quantity and temperature of the jar content. Before turning off the appliance, ensure the jars have begun to bubble.

Preparation

1. Tip the fruit or vegetable into the jars but do not fill them to the brim.
2. Clean the edges of the jars; these must be clean.
3. Place a cover and wet elastic band on each jar.

4. Close the jars with clamps.

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

Setting

1. Place the enamel tray at level 2. Place the jars on the tray so that they do not touch each other.
2. Pour half a litre of hot water (approx. 80 °C) on the flat oven tray.
3. Close the oven door.
4. Position the control knob to bottom heat position .
5. Set the temperature between 170 and 180 °C.

Jam making

After approximately 40 - 50 minutes, bubbles begin to form rapidly. Switch the oven off

Take the jars out of the oven after approximately 25 - 35 minutes (the residual heat is used in this time). If these are allowed to cool in the oven for more time, this could promote the formation of germs making the jam acidic.

Fruit in 1 L jars	from when bubbles start to appear	Residual heat
Apples, gooseberries, strawberries	To switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	To switch off	approx. 30 minutes
Apple, pear or cherry puree	To switch off	approx. 35 minutes

Cooking vegetables

When small bubbles begin to form in the jars, adjust the temperature to approximately 120 - 140 °C. About 35 - 70 minutes, depending on the type of vegetables. After this time, turn off the oven to use the residual heat.

Cold cooking vegetables in 1 L jars	When bubbles start to appear 120-140 °C	Residual heat
Peppers	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Remove the jars from the oven

Remove the jars from inside the oven when cooking is finished.

Caution!

Do not place hot jars on a cold or wet surface. They could explode.

Acrylamide in food

Acrylamide is produced especially in cereal and potato products prepared at high temperatures, e. g., chips, toast, rolls, bread and bakery products (biscuits, spicy biscuits, Christmas biscuits).

Tips for preparing food with a low content in acrylamide

General	■ Keep cooking time to a minimum. ■ Brown food without toasting it too much. ■ Large, thick food products contain little acrylamide.
Baking	With top and bottom heat max. 200 °C With hot air max. 180 °C.
Pastries and biscuits	With top and bottom heat max. 190 °C. With hot air max. 170 °C. Egg or egg yolk reduces acrylamide formation.
Oven chips	Spread in a single layer uniformly on the tray. Bake at least 400 g. per tray so that the potatoes do not dry up

Test dishes

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

In accordance with EN 50304/EN 60350 (2009) and IEC 60350.

Baking

Baking on 2 levels:

Always place the universal deep tray on the upper level and the aluminum pan on the lower level.

Butter cookies:

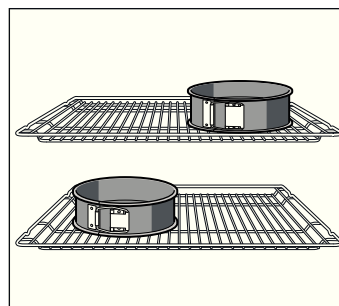
Trays put in the oven at the same time are not necessarily ready at the same time.

Covered apple tart on level 1:

Place dark spring moulds with some space between them.

Covered apple tart on 2 levels:

Place dark spring moulds on top of one another.



Corrugated cake spring moulds:

Bake using upper and lower heating  on level 1. Use the enamel tray instead of the wire shelf and place spring moulds.

Food	Accessories, advice and warnings	Level	Type of heating	Temperature in °C	Time in minutes
Butter cookies (preheating*)	Flat oven tray	2		160-170	20-30
	Universal deep tray	3		150-160	20-30
	Aluminium tray + flat oven tray	1+3		140-160	20-30
	Aluminium tray + universal deep tray	1+3		140-160	20-30
20 small cakes	Enamel baking tray	3		150-170	20-30
20 small cakes on one tray (preheating)	Aluminium tray + flat oven tray	1+3		140-150	30-40
	Aluminium tray + universal deep tray	1		170-180	30-40
Pastry case	Enamel baking tray	3		160-180	30-40
	Aluminium tray + flat oven tray	1+3		150-160	30-45
	Aluminium tray + universal deep tray	1+3		150-160	30-40

* Do not use rapid heating to preheat the oven.

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

Food	Accessories, advice and warnings	Level	Type of heating	Temperature in °C	Time in minutes
Apple pie	2 wire shelves + 2 corrugated Ø 20 cm detachable spring tins.	1+3		170-180	60-70
	Enamel tray + 2 corrugated Ø 20 cm spring baking tins.	1		190-210	70-90

* Do not use rapid heating to preheat the oven.

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

Grilling

If food is placed directly on the wire shelf, place the enamel tray at level 1. The tray will help keep the oven clean by catching any meat juices.

Food	Accessories	Level	Type of heating	Grill power	Time in minutes
Brown toast (preheat for 10 min.)	Shelf	5		3	½-2
12 beefburgers* (no pre-heating)	Grill + enamel tray	5+1		3	25-30

* Turn once after time ¾.

Siemens - Electrogeräte GmbH
Carl-Wery-Straße 34
81739 München
Germany



9000582360 00 910328