SIEMENS

HB76....1.

Built-in oven

SIEMENS

en Table of contents

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.!

- Never touch the oven's inner surfaces or heater elements when they are hot. Always carefully open the oven door. The oven may let out steam. Keep children away from the oven.
- 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.

Self-cleaning

⚠ Risk of fire!!

- The remains of food and grease as well as roasting juices can catch fire during self-cleaning. Before self-cleaning, remove grease and dirt from inside the oven.
- Do not place flammable objects, such as dishcloths, on the door handle. The outside of the appliance heats up considerably during self-cleaning. Keep children away.

⚠ Significant health risks!

Trays and baking tins with a non-stick surface must not be cleaned using the self-cleaning function. The intense heat removes the non-stick surface and creates toxic gases.

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 ºC. 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.

■ Oven seal: the fibreglass seal around the oven's interior forms the seal with the glass door. As far as possible, it is recommended that you do not clean it because it is very sensitive. Rubbing it might damage it. If the seal is worn, a new one can be acquired from the Technical Assistance Service.

■ 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 internal components.

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.
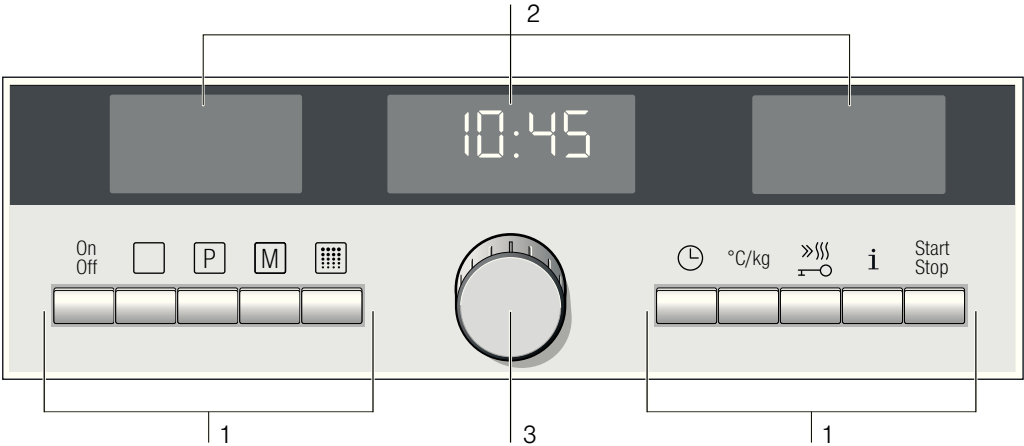
	Use
1	Buttons
2	Display panel
3	Knob

Buttons

Symbol	Button function
on off	Switching the oven on and off
☐	Select the type of heating
P	Select the automatic program
M	Short push = select memory
	Long push = store in memory
▦	Select the self-cleaning function
⏲	Open and close the time function menu
°C/kg	Select the temperature and weight
»§§	Short push = rapid heating
	Long push = Childproof lock

| Symbol	Button function
i	Short push = check temperature
	Long push = open or close the basic settings menu
start stop	Short push = begin/pause working
	Long push = stop working

Knob

Using the knob it is possible to change all the recommended and configured values. The control knob symbol ↻ shows the value that can be changed.

The control knob is retractable. The rotary control knob is retracted and returned by pressing the control.

Display panel

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

The screen is divided into three indicators.

Type of heating indicator | Clock display | Temperature display
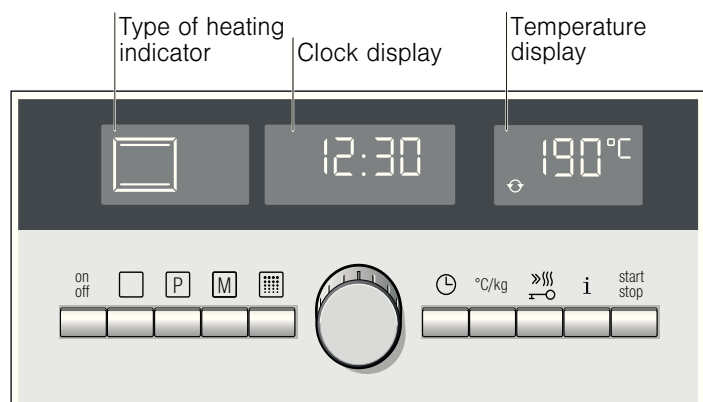
- Cooking method indicator
  Displays the type of heating or operation selected.
- Time indicator
  Displays the time, timer, duration and the cooking end time as well as the weight for the automatic program.
- Temperature indicator
  Displays the temperature, grill or cleaning levels and the program number.

Rotation symbol

The ↔ symbol indicates which value you can change with the rotary selector.

Temperature control

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

Heating control

The heating control shows the temperature rise in the oven. When all of the bars are full is the best time to put the food in the oven.
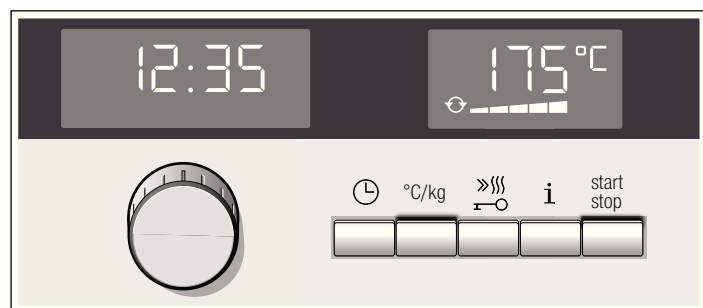
The bars are not displayed in the grill power and self-cleaning levels.

The temperature reached may be displayed during heating by pressing on the i button . The temperature indicated may vary slightly from the actual temperature inside the oven as a result of thermal inertia.

Residual heat

After switching off the appliance, the temperature control will indicate the residual heat inside the oven. If all of the bars are full, it means that the oven has reached a temperature of approx. 270 °C.The display turns off when the temperature falls below approximately 60 °C.

Inside the oven

There is a light inside the oven. A fan prevents the oven from overheating.

Light

The oven light remains on while the oven is working. The light switches off at set temperatures of less than 60°C and during the clean function. This ensures optimum precision control.

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.

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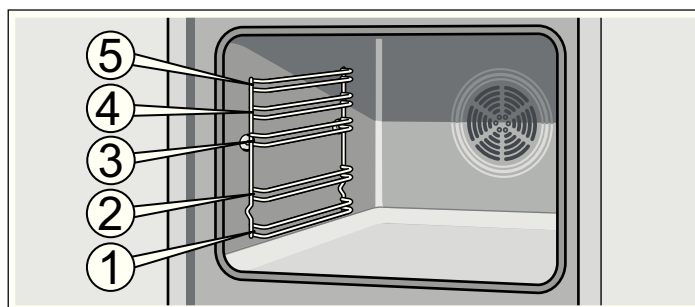
Racks may deform as they heat up. Once they have cooled, the deformation disappears and their operation is unaffected.

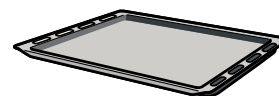Your oven is supplied with only some of the following accessories.

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

Shelf
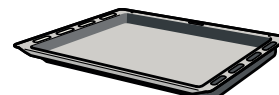For pans, baking tins, roasts, grilled items and frozen meals.

Put the shelf in the oven so that its curvature is face down ⌣ .

Flat enamel oven tray
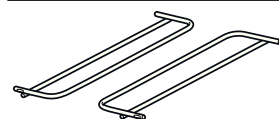For cakes, pastries and biscuits.

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

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

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

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

Insert the accessory to the right and left.

Special accessories

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	HZ number	Use
Flat enamel oven tray	HZ361000	For cakes, pastries and biscuits.
Universal deep enamel tray	HZ362000	For juicy pies, 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 wire shelf.
Wire shelf	HZ364000	For cookware, baking tins, roasts, items placed directly on a wire 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 wire shelf and follow the indications in the tables.
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 heights 1, 2 and 3 ensure that accessories can be fully removed without them tipping over.

Before the first use

This chapter indicates the steps that must be followed before using your oven for the first time.

- Setting the time
- Heating the oven
- Cleaning accessories
- Read safety tips and warnings listed at the beginning of the instructions. These are very important.

Setting the time

When the appliance is turned on the display panel shows $\mathit{0:00}$. Set the current time.

1. Press the ⏱ button.
   The time symbol of this indicator has an arrow to the left-hand side ▶⏱. This proposes $12{:}00$.
2. To set the time using the control knob .
3. To confirm time with the ⏱ button.

The programmed time is displayed after a few seconds.

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

Heating the oven

To remove the "new" smell, heat the oven empty with the door closed. The most effective option is to heat the oven for one hour with the top and bottom heating elements ▭ set to 240 ºC. Make sure no packaging is left inside the oven.

1. Press the on/off button.
   The hot air heating ⊛ is recommended with a temperature of 160 ° C. The control knob symbol ↻ is displayed to the right of the heating type symbol.
2. Set the type of heating to top and bottom heating using the control knob ▭.
3. Press the ºC/kg button.
   The control knob symbol ↻ shows the temperature indicator.
4. Turn the temperature knob to 240 ºC.
5. Briefly press the start/stop button.
   The oven comes on. The start/stop button lights up.
6. After 60 minutes, turn the oven off using the button on/off .

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

Cleaning the accessories

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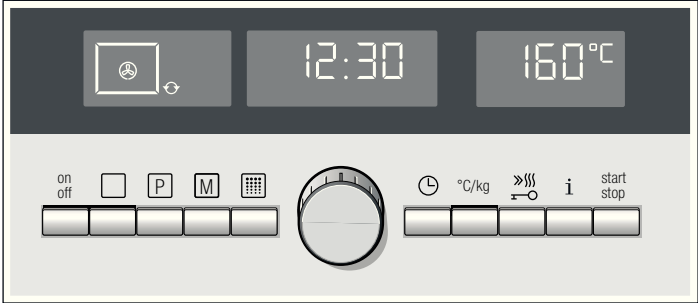
Switch the oven on and off

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

Switching on

Press the ᵒⁿₒff button.

The hot air heating type ⊛ and 160 ° C temperature are displayed on the display as recommended values.


This configuration can be started directly or it is possible

■ to program a different type of heating and temperature

■ to select an automatic program with the button P

■ to begin a configuration stored in memory by pressing the button M

■ to select the self-cleaning function with the ▦ button.

See individual chapters for more information on how to program the appliance.

Switching off

Press the ᵒⁿₒff button. The oven switches off.

Setting the oven

In this section, you will find information about

■ which types of heating are available in your oven

■ how you set a type of heating and a temperature

■ and how you set rapid heating

Types of heating

This oven has a large range of types of heating. Therefore the most appropriate preparation method can be selected for each food type.

Type of heating and temperature range	Use
⊛ Hot air 30-270 °C	For cakes and pastries. These can be baked on two levels. A fan in the rear wall of the oven disperses the heat evenly.
⊛ₑ Eco hot air function* 30-270 °C	To prepare on one level and when preheating is not required, cakes, confectionery, deep frozen products, roasts and fish. The fan distributes air evenly inside the oven to optimise energy use.
▯ Top and bottom heating. 30-270 °C	For cakes, gratin dishes, and lean meat roasts, for example, veal or game, on one level. The heat is provided by the bottom and top heating elements.
⊛ Pizza function 30-270 °C	For rapid preparation of frozen foods without pre-heating, e.g., pizza, chips or puff pastries. The heat comes from the bottom element and the fan in the rear wall.
▯ Bottom heating 30-270 °C	For confits, baking and cooking au gratin. The heat comes from the bottom heating element.

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

| Type of heating and temperature range	Use
⊠ Grill with hot air 30-270 °C	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 Grill power 1, 2 or 3	For grilling steaks, sausages, fish and toasting bread. The entire surface below the grill element is heated.
▭ Grill, small surface area Grill power 1, 2 or 3	For grilling a small number of steaks or sausages or small amounts of fish, and toasting bread. Only the central area of the grill heating element heats up.
✳ Defrosting 30-60 °C	For defrosting, e.g., meat, poultry, bread and cakes. The fan circulates the hot air around the food.
⟩⟩⟩ Keep warm 60-100 °C	For keeping cooked dishes warm.
▭⟩⟩⟩ Sabbath mode 85-140 °C	Keeps food warm inside the oven for a cooking time of between 24 and 73 hours. The heat is provided by the bottom and top heating elements. See the *Sabbath mode chapter.*

* Type of heating used to determine the appliance's energy efficiency rating according to EN60350.
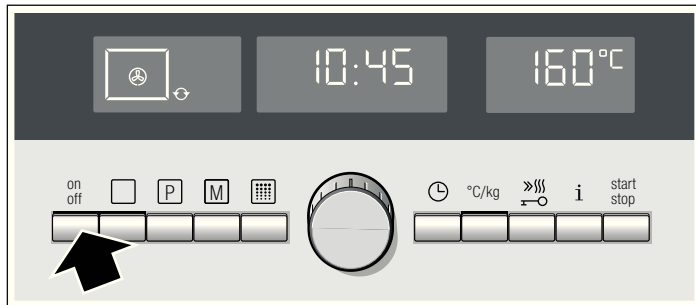
Selecting the temperature and type of heating required.

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

Switch on the oven using the on/off button.
The hot air symbol ⊛ and 160 ºC temperature are shown on the display panel.
The time is displayed in the time indicator. The control knob symbol ↻ next to the type of heating shows that this value can be modified with the control knob.
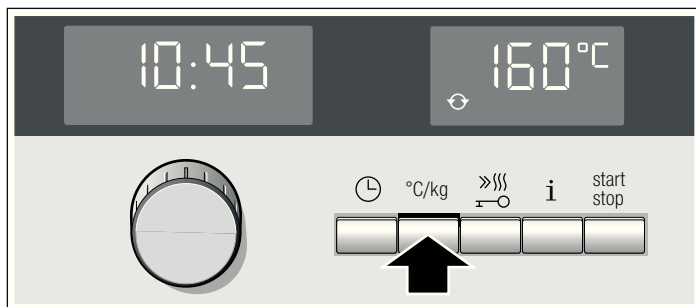

This configuration can be started directly with the button start/stop.

To program another type of heating and a different temperature, proceed as follows:
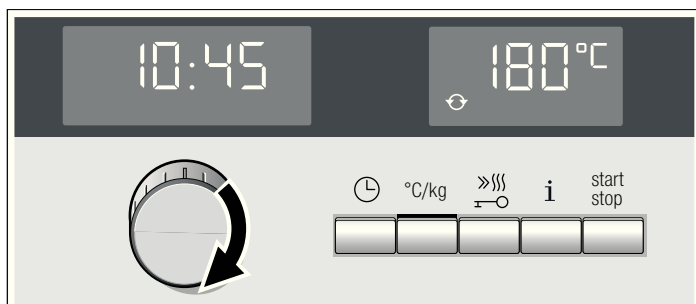
1. Select the desired type of heating using the control knob.
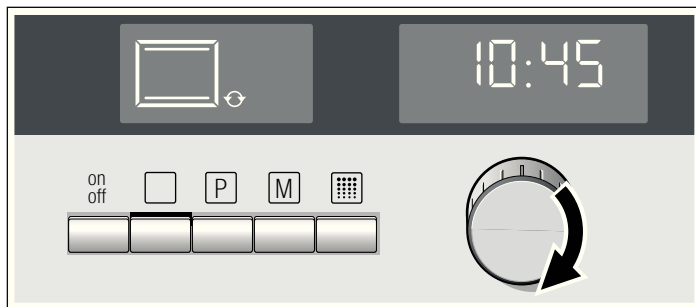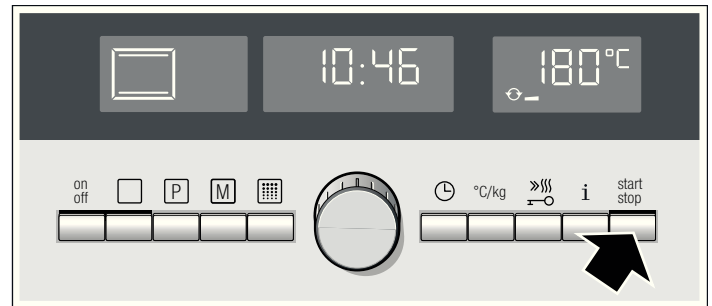

2. Press the °C/kg button.
   The ↻ symbol switches to temperature.

3. Change the recommended temperature using the control knob.

4. Press the start/stop button.
   The oven comes on.

**5.** When the dish is ready, switch off the oven using the on/off button.

Changing the temperature or grill setting

This can be done at any time. Turn the rotary selector to change the temperature or grill setting.

Calling up the heating temperature

Press the **i** button briefly. The current heating temperature in the cooking compartment is displayed for several seconds.

Pausing operation

Press the start/stop button briefly. The oven is paused. The start/stop button flashes. To resume, press the start/stop button again. The start/stop button lights up. The programme will then continue.

To cancel operation

Hold down the button start/stop until the hot air symbol ⊛ and the temperature of 160 ° C is displayed. Now, it is possible to reprogram the appliance.

Setting the cooking time

See section *Time-setting options*, setting the cooking time.

Setting a later end time

See the section entitled *Time-setting options*, Setting a later end time.

Setting the rapid heating function

The rapid heating is not compatible with all types of heating.

Compatible types of heating

⊛ Hot air

▯ Top and bottom heating.

⊛ Pizza function

When the programmed heating type is not compatible with the rapid heating, a warning signal is given.

Suitable temperatures

The rapid heating does not work when the set temperature is below 100 ° C. If the oven temperature is slightly less than the set temperature, rapid heating is not necessary. Not turned on.

Setting the rapid heating function

Press the button »〰 for rapid heating. The symbol »〰 is displayed beside the temperature. Start the rapid heating function.The temperature control bars fill.

The rapid heating function has ended when all the bars are lit. A brief sound is given and the symbol »〰 switches off. Put the food in the oven.

Notes

■ Rapid heating is cancelled by adjusting the type of heating.

■ The duration of the programmed cooking time begins to run, regardless of the rapid heating.

■ The oven temperature reached may be displayed during heating by pressing on the button i.

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

Cancelling rapid heating

Press the ⇱ button. The symbol goes out.

Time functions

The time functions menu is accessed using the button ⏲. The following functions are available:

When the oven is off:

■ △ = set the timer

■ ⏲ = set the time

When the oven is on:

■ △ = set the timer

■ I→I = set the cooking time

■ →I = delay the end time

Setting the time-setting options - in brief

1. Press the ⏲ button repeatedly until the arrow is next to the required symbol, e.g. set cooking time function = ▶I→I.
2. Set the desired value with the rotary selector.
3. Press the ⏲ button repeatedly until the ✧ rotary symbol disappears from the clock display.

A detailed description of how to adjust each individual function is provided below.

Short audible signal

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

Programming the timer

The timer works independently of the oven.It can be used as a kitchen timer and programmed at any time.

1. Press the ⏲ button.

   The time function menu opens.The arrow ▶ is located to the left of the symbol △. The control knob symbol ✧ on the two points indicates that the time can be programmed using the control knob.

2. Set the time for the timer using the control knob.
3. Press the ⏲ button repeatedly until the control knob symbol ✧ disappears from the time indicator.

The time indicator shows the time elapsed from the set time.

When the time has elapsed

A signal sounds. The time on the timer has reached $0{:}00$. Press the ⏲ button. The display goes out.

Cancelling the timer time

Press the ⏲ button to open the menu. Turn the timer time back to $0{:}00$. Press the ⏲ button repeatedly until the ✧ rotary symbol disappears from the clock display.

Changing the timer time

Open the menu with the ⏲ button and use the rotary selector to change the time. Press the ⏲ button repeatedly until the ✧ rotary symbol disappears from the clock display. The menu is exited. The new time counts down.

Setting the cooking time

When a cooking time is programmed for a dish, the oven stops automatically when this time has elapsed. The oven will stop heating.

Prerequisite: a heating type and temperature must be set.

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

1. Press the ⏲ button twice.
   The arrow is located in front of the cooking time symbol ▶I→I. The control knob symbol ✧ on the two points indicates that the time can be programmed using the control knob.

2. To set the time using the control knob.
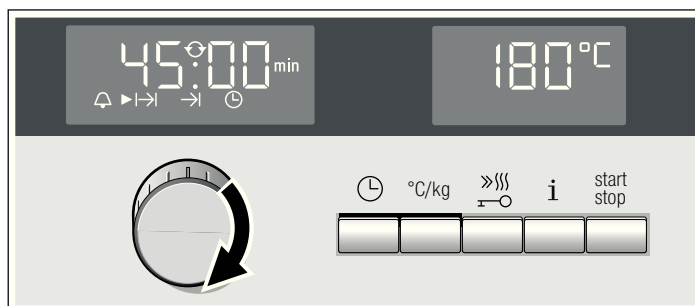
3. Press the ⏲ button repeatedly until the control knob symbol ✧ disappears from the time indicator.
   The configuration is applied.
4. If the oven has not been started, press the start stop button.
   The time indicator shows the time elapsed of the set time.

The cooking time has elapsed

A signal sounds. The oven stops heating. $0{:}00$ is shown on the clock display. You can cancel the audible signal earlier by pressing the ⏲ button.

To cancel a cooking time

Using the button ⊕, adjust the cooking time ►|→|. To reset the cooking time to *0:00* using the control knob. Press the ⊕ button repeatedly until the control knob symbol ↻ disappears from the time indicator.

Adjusting the cooking time

Using the ⊕ button, adjust the cooking time ►|→|. Change the cooking time using the control knob. Press the ⊕ button repeatedly until the control knob ↻ symbol disappears from the time indicator. The time elapsed of the changed time is displayed.

Calling up the clock, cooking time and end time

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

Delaying the end time

The end time can be delayed by:

- for all types of heating,
- many programs,
- self-cleaning.

Example: the dish is put in the oven at 9:30 a.m. 45 minutes of cooking are required; so, it will be ready at 10:15 a.m. However, you would like it to be ready at 12:45 p.m.

Change the end cooking time from 10:15 a.m. to 12:45 p.m. The oven will begin working at 12:00 p.m. and finish working at 12:45 p.m.

This function is also compatible with self-cleaning. Cleaning can be programmed at night so the oven is available during the day.

Perishable food should not be left for too long in the oven.

Delaying the end of the cooking time

Prerequisite: a cooking time must have already been programmed. The oven must not be working.

1. Using the ⊕ button, select the end cooking time ►→|.
   The end time will be displayed. The dish will be ready at this time
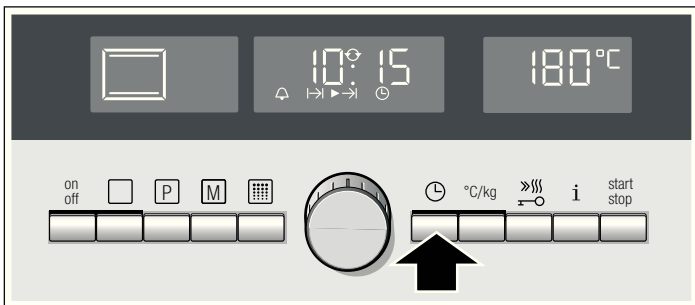
2. Change the end time using the control knob.
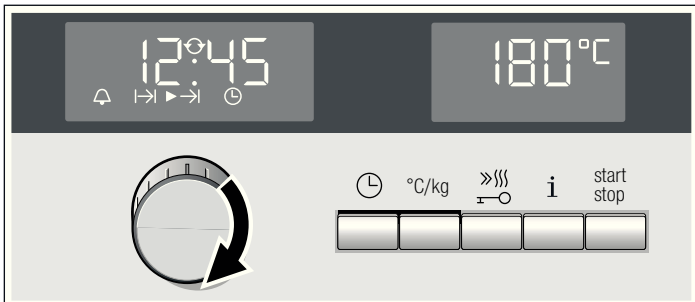
3. Press the ⊕ button repeatedly until the control knob symbol ↻ disappears from the time indicator.
4. Press the ᶳᵗᵃʳᵗ/ₛₜₒₚ button.

The oven is set to standby. The ᶳᵗᵃʳᵗ/ₛₜₒₚ button lights up. The set time is displayed in the time indicator. When the oven starts working, the time elapsed is displayed.

The cooking time has elapsed

A signal sounds. The oven stops heating. *0:00* is shown on the clock display. You can stop the audible signal by pressing the ⊕ button.

Correcting the end time

This is only possible as long as the oven is in standby. Use the ⊕ button to select the ►→| end time. Adjust the end time using the rotary selector. Press the ⊕ button repeatedly until the ↻ rotary symbol disappears from the clock display. The new end time is applied.

Setting the clock

The oven must be switched off before you can set or change the clock.

Following a power cut

After a power cut the display panel shows *0:00* and the symbol ⊕. Set the current time.

1. Press the ⊕ button.
   The arrow is in front of the hour symbol ►⊕. *12:00* is shown on the display panel.
2. Set the current time using the control knob.
3. Press the ⊕ button.

The menu closes. The actual time is displayed on the display panel.

Changing the clock

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

Hiding the clock

You can hide the clock. Then it will only appear when the oven is switched on. For more information, refer to the *Basic settings* section.

Memory

The memory can be used to save custom settings for a recipe and access them at any time.

The memory function is especially useful when preparing the same recipe frequently.

Saving configurations to memory

The "self-cleaning" function cannot be saved.

1. Set the type of heating, temperature and even the specific cooking time for different foods. Do not start yet. To store a cooking program, select the program and adjust the weight. Do not start yet.

2. Press the M button until the signal sounds and the button lights up.

The configuration is saved and can begin at any time.

Saving another setting

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

Using the memory

The settings saved for a specific food can be used at any time.

1. Briefly press the M button.
   The saved settings are displayed.

2. Press the start stop button.

The memory configuration starts.

Changing the settings

This can be done at any time. The setting you originally saved appears the next time you start the memory.

Sabbath mode

With this setting, the oven maintains upper and lower heat at a temperature of between 85 ° C and 140 ° C. This can be programmed for between 24 and 73 hours.

During this time, keep food hot inside the oven without turning it on or off.

Starting the Sabbath mode

Prerequisite: Check the basic settings for "Sabbath mode, yes"See the *Basic settings* chapter.

1. Switch on the oven using the start stop button.
   The hot air symbol ⊛ and 160 ºC temperature are shown on the display panel.

2. Select Sabbath ▤ᴵᴵᴵ mode using the control knob.

3. Switch to temperature using the button °C/kg and program this using the control knob.

4. Press the ⏲ button twice. The arrow is located in front of the symbol for the duration ►|→.
   27:00 hours is displayed.

5. To set the cooking time using the control knob.

6. Press the button ⏲ repeatedly until the control knob symbol ↻ disappears from the time indicator.

7. Press the start stop button.
   Sabbath mode starts.

The cooking time has elapsed

The oven stops heating.

Setting a later end time

It is not possible to set a later end time.

Cancelling Sabbath mode

Hold down the button start stop until the hot air symbol ⊛ and the temperature of 160 ° C is displayed. Now, it is possible to reprogram.

Childproof lock

The oven is equipped with a childproof lock to prevent it being turned on or reset accidentally.

Activating the childproof lock
Press the button until the symbol is displayed. Wait approximately 4 seconds.

The settings can no longer be changed. The control panel is locked.

Locking the oven door
The basic settings can be changed to also lock the oven door. Refer to chapter *Basic settings*. The oven door locks when the internal temperature reaches 50 °C. The 🔒 symbol comes on. The oven door locks directly with the oven switched off if the childproof lock is activated.

Switching the locking system off
Press the button until the symbol appears. You can now reprogram.

Note: Even when the childproof lock is activated the oven may be turned off using the off on button or by pressing the start stop button, and the timer may also be adjusted or the warning beep turned off.

Basic settings

This oven has different basic settings that can be adapted at any time to your needs.

Note: The table specifies all the basic settings and selection options. The screen only displays the basic settings compatible with the appliance according to its equipment.

	Function	Basic setting	Options
$c\,1$	Duration of signal after the cooking time or the time set on the timer has elapsed	2 = 2 minutes	1 = 10 seconds
			2 = 2 minutes
			3 = 5 minutes
$c\,2$	Button confirmation sound	0 = off	0 = off*
			1 = on
$c\,3$	Display brightness	2 = medium	1 = night-time
			2 = medium
			3 = daytime
$c\,4$	Time indicator when the oven is switched off	1 = on	0 = off*
			* The time is displayed while the residual heat is displayed.
			1 = on
$c\,5$	Oven light on	1 = activated	0 = deactivated
			1 = activated
$c\,6$	Resume operation after closing the oven door	1 = function deactivated	0 = function deactivated
			1 = function deactivated
$c\,7$	Locking of additional door with childproof lock	0 = no	0 = no
			1 = yes
$c\,8$	Time that the fan runs	2 = medium	1 = short
			2 = medium
			3 = long
			4 = very long
$c\,10$	The shelf support rails have been refitted	0 = yes	0 = no
			1 = yes
$c\,11$	Undo all changes and reset the basic settings	0 = no	0 = no
			1 = yes
$c\,12$	Sabbath mode	0 = no	0 = no
			1 = yes

Changing the basic settings

Prerequisite: the oven must be switched off.

Read the basic settings table to understand each setting.

Example in the picture: modifying the basic settings of the operation of the short half-fan.

1. Press the i button for approx. 4 seconds until $c\,1$ is displayed for the first basic setting and the number 2 corresponding to the preset value.
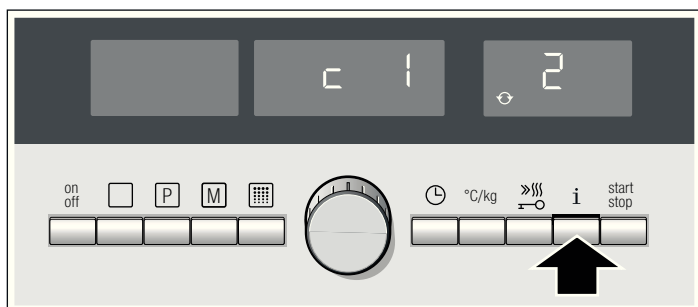
2. Repeatedly press the i button to get to the required basic settings.
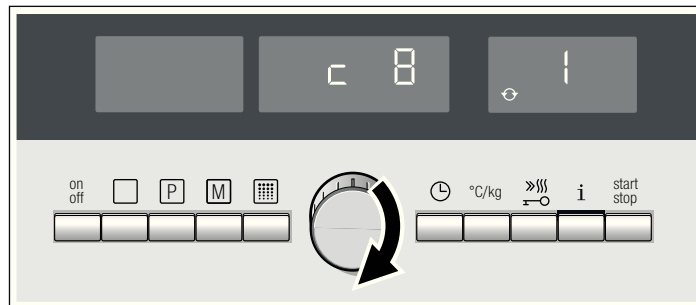
3. Change the basic setting using the control knob.
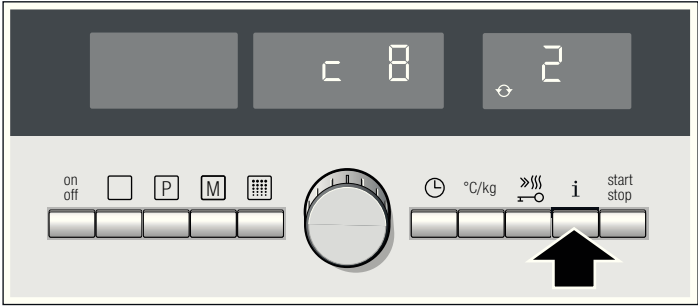
4. Now, other basic settings can be changed as described in points 2 and 3.

5. Press the **i** button until the indicator turns off. Wait for approximately four seconds. All changes are saved.

Cancelling

Press the ^{on}off button. The changes are not applied.

Automatic shut off

This oven has an automatic shut-off function. This function is activated when no cooking time has been specified and the configuration has not changed for a long time. This depends on the temperature or grill power selected.

Automatic shut-off activated
The display panel turns on *8F*. The oven will pause operation.

Press any key to turn off the indicator. You can now begin programming again.

Note: If a cooking time has been set, the oven stops heating when this time has elapsed. The automatic shut-off is not required.

Self-cleaning

During the self-cleaning function, the oven heats to about 500 °C. In this way, baking and cooking remains are burned and only ash remains have to be cleaned from the oven.

There are three cleaning levels available.

Level	Cleaning level	Duration
1	mild	approx. 1 hour, 15 minutes
2	medium	approx. 1 hour, 30 minutes
3	intense	approx. 2 hours

The more intense and old the dirt, the higher the self cleaning level used. The inside of the oven only has to be cleaned once every two or three months. Complete cleaning requires approximately 2.5 - 4.7 kilowatt-hours.

Important notes

For your safety, the oven door locks automatically. The oven door cannot be opened again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears.

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

⚠ Risk of burns!

■ The cooking compartment will become very hot during the Self-cleaning cycle. Never open the appliance door or move the locking latch by hand. Allow the appliance to cool down.Keep children at a safe distance.

■ The appliance will become very hot on the outside during the Self-cleaning cycle. Never touch the appliance door. Allow the appliance to cool down.Keep children at a safe distance.

⚠ Risk of fire!

The appliance will become very hot on the outside during the Self-cleaning cycle. Never hang flammable objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance.

Before using the self-clean function

The oven must be empty. Remove accessories, pans, guides or left and right hand side rails. See the *Cleaning and Care* chapter to release the guides or left and right hand side rails.
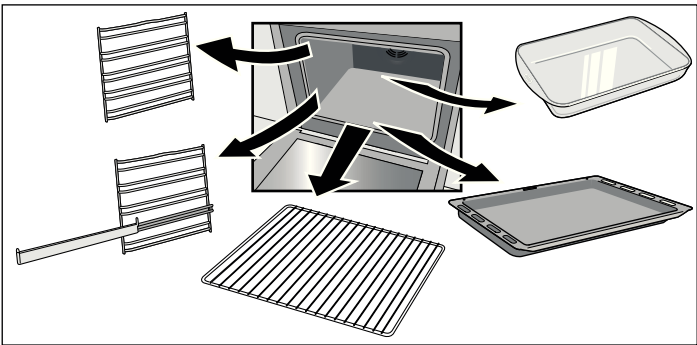
Clean the oven door and the side surfaces inside the oven around the area with seals.

⚠ Risk of fire!!

The remains of food and grease as well as roasting juices can catch fire. Use a damp cloth to clean the inside of the oven and the accessories that will be cleaned inside the oven.

Cleaning of the accessories

The wire shelves or left and right hand side rails are not suitable for self cleaning. Remove these from the oven.

For optimum cleaning of the oven interior, it is recommended that the self-clean function is not used with the trays. However, with the accessory support, the universal deep enamel tray or the flat enamel oven tray can also be cleaned using the self-clean function. Only clean one accessory at a time.

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

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

The accessory support is inserted to the right and left.
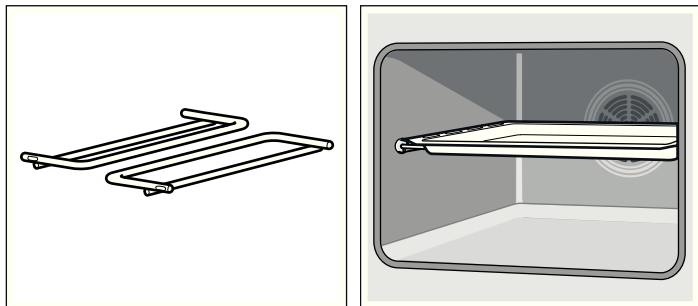
Use water to clean food remains, oil and roasting juices from the accessories.

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

⚠ Significant health risks!

Do not place non-stick baking tins or trays in the oven during self-cleaning. The intense heat removes the non-stick surface and creates toxic gases.

Setting the cleaning level

Once the cleaning level has been selected, set the oven.

1. Press the ▦ button.

   The cleaning level 3 is displayed. Self-cleaning can be started directly with the start stop button.

   If you wish to change the cleaning level:

2. Select the cleaning level with the control knob.

3. Start with the start stop button.

The oven door is locked after starting. The 🔒 lock symbol lights up. The oven door cannot be opened until the symbol is no longer displayed.

Once cleaning has finished

The oven stops heating. $0{:}00$ is shown on the clock display.

Cancelling cleaning

Switch the oven off with the on off button. Do not open the oven door until the 🔒 symbol disappears.

Adjusting the cleaning level

Once cleaning starts, the cleaning level can no longer be changed.

Cleaning must take place at night

Cleaning can be programmed at night so the oven is available during the day.See the *Time functions* chapter, delay cooking time.

After using the self-clean function

Once the inside of the oven has cooled, clean the ash remains using a damp cloth.

Care and cleaning

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

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 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 with a soft cloth. Do not use a glass scraper.
Display	Glass cleaning products: Clean with a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products.
Glass panels on oven door	Glass cleaning products: Clean with a soft cloth. Do not use a glass scraper.

Zone	Cleaning products
Door covering	Only use products specially for cleaning stainless steel (these can be obtained from the Technical Assistance Service or from specialist shops). Follow the manufacturer's instructions.
Inside the oven	Hot water with a little soap or water and vinegar: Clean with a dishcloth. If very dirty, use a stainless steel scourer or special oven cleaning products. These must only be used when the oven interior is cold. Whenever possible, use the self-cleaning function. See the chapter on the *Self-cleaning* function.
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.
Guides 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.

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.

Release the guides or rails

1. Lift the front of the guide or rail and release it (figure A).

2. Then pull the guide or rail forwards completely and remove it (figure B).
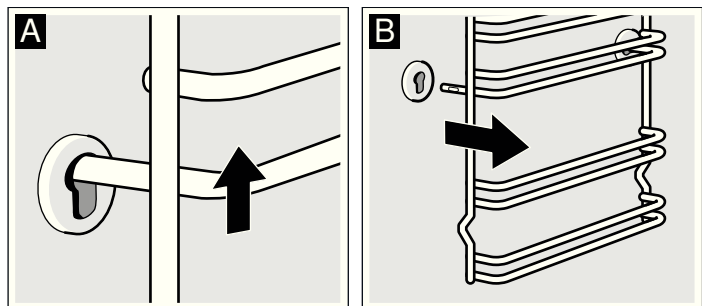
Clean the guides or rails with detergents and a sponge. The use of a brush is recommended for stubborn stains.

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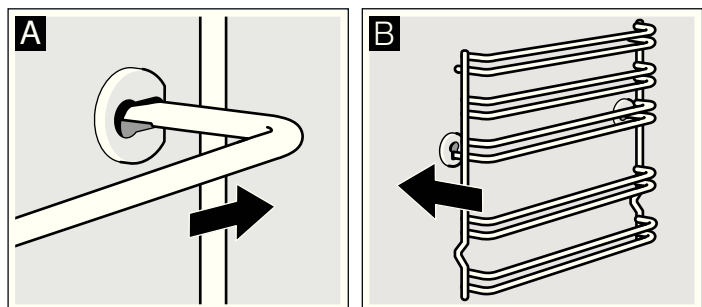
Wire shelves or rails can be adjusted on the left and right hand side. Their curvature should always be face down.

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.
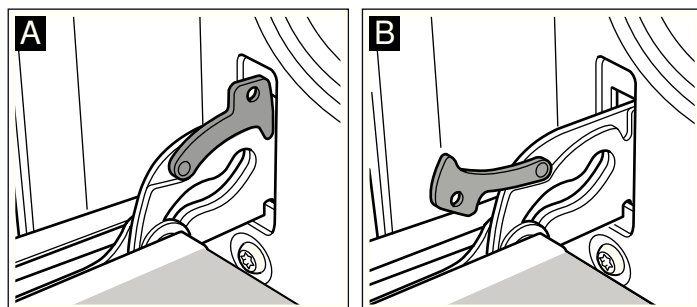
⚠ Risk of injuries.!

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.
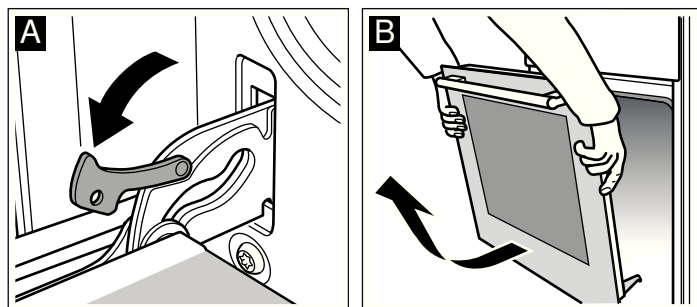
Hanging the door

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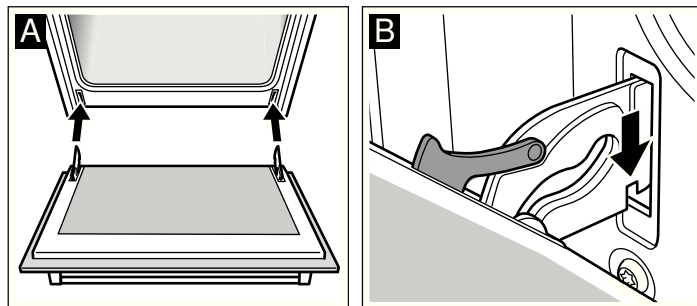
The door may be left crooked if the hinges are not mounted properly.

3. Reclose the attachment levers (picture C). Close the oven door.
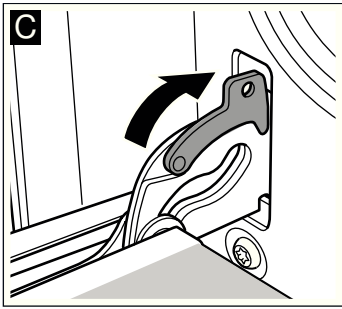
⚠ Risk of injuries.!

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

Removing the door covering

The oven door cover can change colour with time. For better cleaning, we recommend removing the cover.

1. Fully open the oven door.

2. Unscrew the oven door cover. To do this, unscrew the right and left hand side bolts (figure A).

3. Remove the cover (figure B).
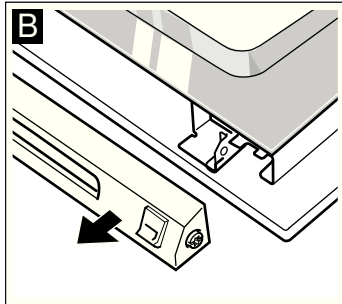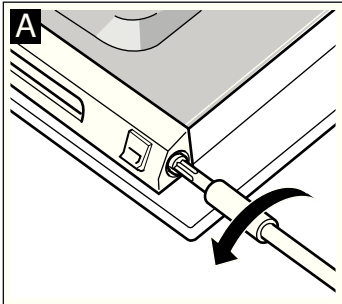
Ensure that the oven door does not close when the cover is not in place. The inside glass may damage.

Clean the surface using a product specifically for cleaning stainless steel.

4. Refit and secure it.

5. Close the oven door.

Fitting and removing the glass panels

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

When removing the inner glass panels, take note of the order of disassembling. To replace the glass panels in the correct order, refer to the codes that appear on the panels.

Dismantling

1. Unhook the oven door and place it on a cloth with its handle pointing downwards.

2. Unscrew the upper cover from the oven door. To do this, unscrew the right and left-hand side screws (figure A).

3. Lift and remove the top glass panel (figure B).
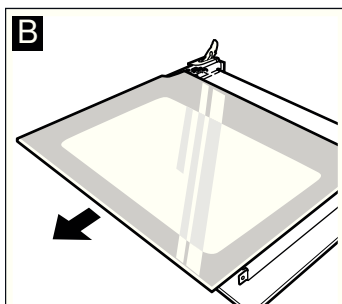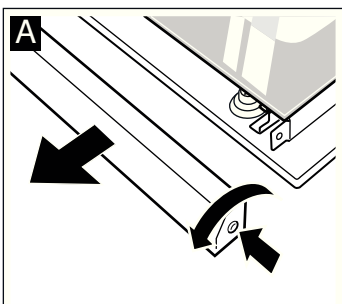
4. Unscrew the clips from the right and left and remove them (figure C).
Remove the lower glass.
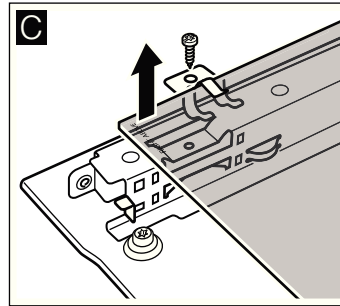
Clean the glass panels using a glass cleaning product and a soft cloth.

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

Installing

When fitting the glass, ensure that the marking "right above" on the bottom left-hand side is upside down.

1. Insert the lower glass panel by tilting it backwards (figure A).

2. Insert the mounting clips to the right and left on the glass, aligned so that they are located on the threaded hole and tighten them (figure B).
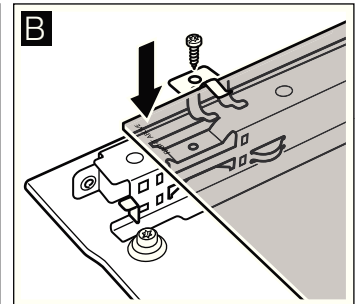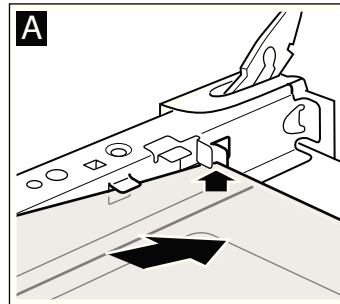
3. Insert the upper glass panel backwards by tilting it with the smooth surface facing outwards.

4. Fit and tighten the cover.

5. Refit 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.
The display panel shows $0{:}00$	Power cut.	Set the time once more.
The oven door does not open. The display panel shows $0{:}00$ and the symbol 🔒.	Power cut during self-cleaning.	Set the time once more. Wait until the 🔒 symbol turns off. The oven door can be reopened.
The oven fails to heat or it is not possible to set the selected type of heating.	The heating type is not recognised	Reprogram.
The oven fails to heat up. The temperature display shows a small square.	The oven is in demo mode.	Disconnect the fuse in the fuse box and connect it again after at least 20 seconds. Within the next 2 minutes, press the ⧉ button for 4 seconds until the indicator no longer displays the square.
The display shows $F8$.	The automatic shut off function is activated. The oven will stop heating.	Press any button.

Error messages with E

If the display panel shows an error message with E, press the 🕐 button. This will eliminate the error message. The time may need to be reset. Contact the Technical Assistance Service if the error reoccurs.

If any of the following messages appear, the user can resolve them unaided.

Error message	Possible cause	Indication/solution
$E011$	A button has been pressed for too long or has got stuck.	Press all of the buttons one by one. Check that the buttons are clean.
$E106$	The door lock has been activated with the door open.	Press the 🕐 button and then turn the control to the left and right. If the error message does not disappear the control panel might be locked; press the ⧉ button for 4 seconds and turn the control to the left and right. You can now reprogram.
$E115$	The cooking compartment temperature is too high.	The oven door is locked. Wait until the cooking compartment has cooled. The 🕐 button deletes the error message.

⚠ Risk of electric shock.!

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

Changing the oven bulb

If the oven light bulb is damaged it must be replaced. Special 25 W, E14, 220 V-240 V heat-resistant light bulbs (to 300 °C temperature) can be obtained from the Technical Support 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.
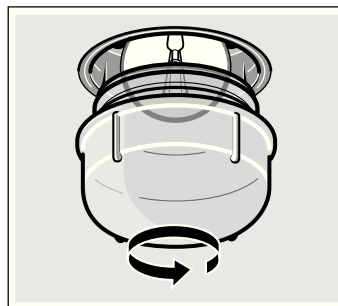
3. Replace the bulb with a similar bulb.

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 cay 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 ☎

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 and environment tips

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

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.

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.

Eco hot air function

Using the eco ⊛ hot air function, significant energy savings can be made cooking dishes on one level. The cooking, baking and roasting cycles do not require preheating.

Notes

■ So that the energy-saving function works efficiently, the dish should be placed in a cold and empty oven.

■ During the roasting cycle, the oven door should only be opened whenever really necessary, for example, to turn food over. In the chapter "Tables and suggestions", there are advice and suggestions on baking and roasting.

Table

The following table shows the selection of dishes suitable for the energy-saving function. The table gives details of suitable temperature settings, accessories and heights for each dish.

The temperature and the cooking time can change depending on quantity, condition and the quality of food. Thus, the values given in the table are approximate. We recommend beginning with the lowest value. Items will be more evenly browned at a lower temperature. If the result is not as expected, use a higher temperature setting next time.

Type of heating = ⊛ eco hot air

	Accessory	Level	Temperature in °C	Cooking time, minutes
Cakes and pastries				
Nut triangles	flat oven tray	3	185-195	30-40
Easy sponge cake	wire shelf + rectangular baking tin	2	170-180	50-60
Apricot puff pastries	flat oven tray	3	190-200	25-30
Marble cake	wire shelf + rectangular baking tin	2	160-170	95-100
Butter sponge cake	wire shelf + rectangular baking tin	2	150-160	60-70
Savoy cake	wire shelf + baking tin	2	150-160	75-80
Swiss roll	flat oven tray	3	160-170	15-20
Sponge cake	wire shelf + black enamel baking tin	2	160-165	40-45

	Accessory	Level	Temperature in °C	Cooking time, minutes
Spanish sponge cake, 3 eggs	wire shelf + black enamel baking tin	1	160-170	40-45
Pastry case	flat oven tray	3	160-170	30-40
Biscuits and cookies	flat oven tray	3	130-140	15-25
Apple pie	universal deep tray	3	170-180	50-60
Fairy cakes	flat oven tray	3	150-160	20-30
Cream-filled buns	universal deep tray	3	200-210	35-40
Butter buns (12 buns)	flat oven tray	3	170-180	15-20
Bread (1 kg)	flat oven tray	3	200-210	55-65
Meat				
Roast veal (1.5 kg of veal)	wire shelf + closed pan	2	200-210	110-120
Roast pork (1 kg)	wire shelf + open pan	2	180-190	110-120
Fish				
Baked gilthead bream/sea bass (2 pieces, 350 g each)	universal deep tray	2	180-190	30-35
Gilthead bream in a salt crust (2 pieces, 450 g each)	flat oven tray	3	180-190	40-45
Hake (1 piece, of 1 kg)	flat oven tray	2	180-190	50-55
Trout (2 pieces, 300 g each)	flat oven tray	2	180-190	25-30
Monkfish (2 pieces, 400 g each)	flat oven tray	2	180-190	30-35
Frozen ready-meal				
Thin base frozen pizza	wire grille	2	210-220	12-15
Thick base pizza	wire grille	2	180-190	25-30
Chips for baking	flat oven tray	3	210-220	20-25
Chicken wings	flat oven tray	3	200-210	15-20
Fishfingers	flat oven tray	3	210-220	20-25
Mini filled puff pastries	flat oven tray	3	180-190	15-20
Frozen lasagne (450 g)	wire grille	2	210-230	40-50
Lasagne (2 pieces, 450 g each)	wire grille	2	210-230	40-50
Mozzarella sticks	flat oven tray	2	230-240	12-20
Jalapeño peppers	flat oven tray	3	200-210	15-20
Other				
Dauphinoise potatoes	wire shelf + open pan	2	155-165	65-75
Fresh lasagne	wire shelf + open pan	2	175-180	45-55

Automatic programme

The automatic program is perfect for easily cooking special recipes, refined stews and juicy roasts. There is no need to turn and add water to meat and this also keeps the oven clean.

The result of cooking depends on the quality of the meat and the size of the cookware. Use oven gloves to remove the dish from the oven when it is ready.The cookware will be very hot. When opening the cookware, hot vapour escapes.

Ovenware

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

Suitable cookware

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

Unsuitable pans

Bake ware made from clay, aluminium foil, clear containers, without enamel and made from plastic or with plastic handles.

Size of the ovenware

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

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

Preparing the dish

Prepare the recipes according to the information in the recipe booklet. For all other programmes, use fresh or frozen meat. We recommend fresh chilled meat.

Select a suitable roasting dish.

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

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

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

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

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

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

Programmes

Recipes

There is a recipe booklet for the first 14 programmes. This gives precise instructions on each dish.

Programmes	Programme number	Weight range in kg	Weight setting
Recipes			
Berenjenas gratinadas	P1*	0.2-0.8	Weight of vegetables
Escalibada	P2*	0.8-1.6	Weight of vegetables
Baked tomatoes with egg	P3*	0.7-2.0	Weight of vegetables
Besugo blanco al horno	P4*	0.5-2.1	Weight of fish
Dorada a la sal	P5*	0.3-1.1	Weight of fish
Merluza del mesonero	P6*	0.5-2.0	Weight of fish
Costillas de cerdo	P7*	0.8-2.0	Weight of meat
Chicken with vegetables	P8*	1.0-2.0	Weight of meat
Pork loin in pastry	P9*	0.3-1.5	Weight of meat
Empanada de atún	P10*	0.3-1.0	Weight of dough
Pizza	P11*	0.1-0.4	Weight of dough
Sponge flan	P12*	0.6-1.2	Weight of dough
Flan de huevo	P13*	0.3-1.3	Weight of liquids
Tarta de queso	P14*	0.8-1.4	Weight of liquids

Poultry

Place poultry in the roasting dish, breast side up. The programme is not suitable for stuffed poultry.

When cooking several drumsticks, set the weight of the heaviest drumstick. The drumsticks must be approximately the same weight.

Example: For 3 chicken drumsticks of 300 g, 320 g and 400 g, set 400 g.

Just as with drumsticks, if you want to prepare two chickens of similar size in one roasting dish, make settings according to the weight of the heavier chicken.

When cooking turkey breast, add plenty of water to make sure that the meat does not dry out.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Poultry				
Chicken, fresh	P15*	0.7-2.0	No	Weight of meat
Duck, fresh	P16*	1.6-2.7	No	Weight of meat
Small turkey, fresh	P17*	2.5-3.5	No	Weight of meat
Turkey breast, fresh	P18*	0.5-2.5	A generous amount	Weight of meat
Drumsticks, fresh e. g. chicken, duck, goose, turkey drumsticks	P19*	0.3-1.5	No	Weight of heaviest drumstick

Meat

Pour the specified amount of liquid into the ovenware.

Beef

When cooking pot roasts, ensure that sufficient liquid is added.
You can also use the marinade. Cook sirloin fatty-side up.

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

Veal

To make osso buco, place generous quantities of vegetables
(celery, tomatoes, carrots) into the dish and spread out the leg
cuts on top. If necessary, add liquid (stock).

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Veal				
Joint, fresh, lean e. g. topside, flank	P23	0.5-3.0	Yes	Weight of meat
Joint, fresh, marbled e. g. neck, scrag end	P24	0.5-3.0	A little	Weight of meat
Osso buco e. g. veal leg slices with vegetables	P25	0.5-3.5	Yes	Weight of meat

Pork

Joints with a crust should be placed in the dish with the crust
side up. Before cooking, score the rind in a criss-cross pattern,
without damaging the meat.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Pork				
Neck joint, fresh, boned	P26	0.5-3.0	Yes	Weight of meat
Roast loin, fresh	P27	0.5-2.5	Yes	Weight of meat
Rolled roasting joint, fresh	P28	0.5-3.0	Yes	Total weight
Joint with crust, fresh e. g. belly	P29	0.5-3.0	No	Weight of meat
Joint with crust, fresh e. g. shoulder	P30	0.5-3.0	No	Weight of meat

Lamb

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

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Lamb				
Leg, fresh, boned, well-done	P31	0.5-2.5	A little	Weight of meat
Leg, fresh, boned, medium	P32	0.5-2.5	No	Weight of meat
Leg, fresh, on the bone, well-done	P33	0.5-2.5	A little	Weight of meat

Game

Game can be covered with bacon, which keeps the meat more succulent, but means that it will not brown as much. To create a more delicate taste, you can marinate the game overnight in the fridge in buttermilk, wine or vinegar, before cooking.

When cooking more than one haunch of hare, set the weight of the heaviest haunch.

Rabbit can also be cooked pre-cut into portions. Set the total weight.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Game				
Haunch of hare, on the bone, fresh	P34	0.3-0.6	Yes	Weight of meat
Wild boar joint, fresh e. g. shoulder, breast	P35	0.5-3.0	Yes	Weight of meat
Rabbit, fresh	P36	0.5-3.0	Yes	Weight of meat

Fish

Prepare the fish, then add vinegar, lemon juice or white wine and salt as usual.

For braised fish: Pour some liquid (e.g. wine or lemon juice) into the cookware, ½ cm deep.

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

Whole fish turns out particularly well if it is placed in the dish in a swimming position In other words, the dorsal fin is pointing upwards. To ensure that the fish remains in position, place half a potato or a small, ovenproof container into the stomach cavity.

When cooking more than one fish, set the total weight. However, the fish must be roughly the same size or the same weight. Example: For two trout of 0.6 kg and 0.5 kg, set 1.1 kg.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Fish				
Trout, fresh, braise	P37*	0.3-1.5	Yes	Total weight
Trout, fresh, bake	P38*	0.3-1.5	No	Total weight
Cod, fresh, braise	P39*	0.5-2.0	Yes	Total weight
Cod, fresh, bake	P40*	0.5-2.0	No	Total weight

Selecting and setting a programme

First choose a suitable programme from the programme table.

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

1. Press the P button.
The first programme number and the rotary symbol ↻
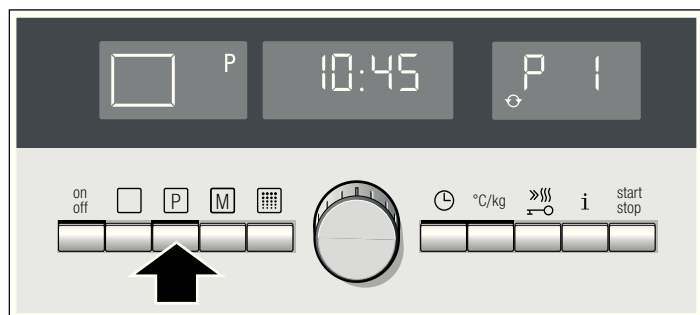
1. appear on the temperature display.

2. Select the desired programme number using the rotary selector.
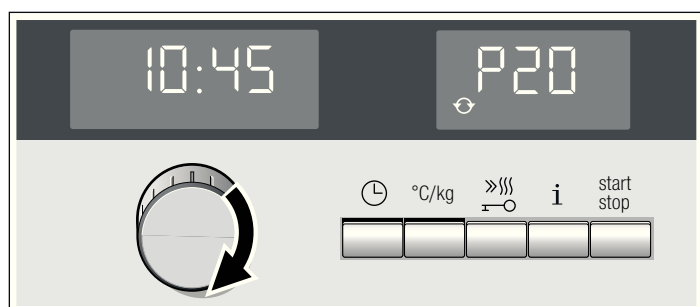
3. Press the °C/kg button.
A suggested weight appears on the clock display.
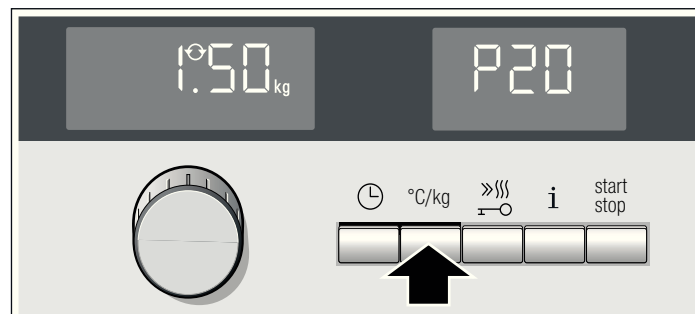
4. Turn the rotary selector to change the weight.

5. Press the start/stop button.
The programme starts. You will see the cooking time counting down on the clock display.

The programme has ended

A signal sounds. The oven stops heating. You can cancel the signal earlier by pressing the ⏰button.

Changing the duration of the program

The cooking time cannot be changed

Changing the programme

Once a programme has been started, it can no longer be changed.

Pausing operation

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

To cancel the program

Hold down the button ⏹ until the hot air symbol ⊛ and the temperature of 160 ° C is displayed. Now, it is possible to reprogram the appliance.

Setting a later end time

See the section entitled *Time-setting options - Setting a later end time*.

Advice on using the automatic program

The weight of the roast or bird is above the indicated weight range.	The weight range is limited for specific reasons. Often, there are no pans of sufficient size for large roasts. Prepare large pieces using top and bottom heat ▭ or the grill with hot air ⊠.
The roast is good, but the sauce is too dark.	Use a smaller container or use more liquid.
The roast is good, but the sauce is watery.	Use a larger container or use less liquid.
The roast has become too dry on top.	Use bakeware with tight fitting lids. Very lean meat is more juicy if covered with strips of streaky bacon.
During roasting there is a burning smell, but the roast looks good.	The lid of the pan does not close properly or the meat has increased in thickness and has lifted the lid.Always use a suitable cover. Ensure a minimum distance of 3 cm between the meat and the cover.
To prepare frozen meat.	Season the frozen meat just as you would fresh meat. Please note: the preparation of frozen meat can not delay the completion time. The meat will be thawed in waiting time and be ruined.

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

Bake on one level

To bake a cake it is best to place it on one level with top and bottom heat ▭.

If baking with hot air ⊛, the following levels are recommended for inserting the accessories:

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

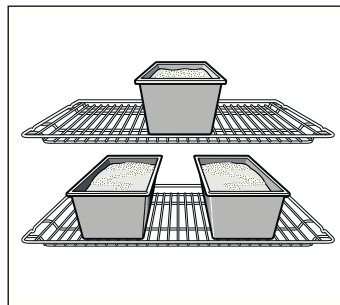**Baking at different levels**

Using the hot air mode ⊛.

Baking on two levels:

- Universal tray:level 3
- Oven tray:level 1

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

In these tables you will find numerous tips for your dishes.

If 3 rectangular moulds are used at the same time, place on the wire shelf as shown in the diagram.

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 moulds:	Baking pan	Level	Heating	Tempera- ture in °C	Time in minutes
Easy sponge cake	Crown-shaped cake tin/rectangular cake tin	2	⊛	160-180	50-60
	3 rectangular cake tins	3+1	⊛	140-160	60-80
Batter dough cakes, fine	Crown-shaped cake tin/rectangular cake tin	2	▤	150-170	60-70
Tart base, sponge cake base	Tart tin	3	▤	160-180	20-30
Fine fruitcake, sponge cake dough	Round springform tin	2	▤	160-180	50-60
Sponge cake base, 2 eggs (preheat)	Tart tin	2	▤	150-170	20-30
Sponge cake base, 6 eggs (preheat)	Springform tin	2	▤	150-170	40-50
Short-crust pastry base with edging	Springform tin	1	▤	180-200	25-35
Cheese cake or fruit tart, pasta flora base*	Springform tin	1	▤	160-180	70-90
Quiche	Pizza tray	1	▤	220-240	35-45
Sponge in concentric cake tin	Concentric cake tin	2	▤	150-170	60-70
Pizza, thin base with light topping (preheat)	Pizza tray	1	▤	270	10-20
Savoury cake*	Springform tin	1	▤	170-190	45-55

* Let the cake cool for 20 minutes in the oven off and closed.

| Small pastries	Accessories	Level	Heating	Temperature in °C	Time in minutes
Biscuits and cookies	Universal tray	3	⊛	140-160	15-25
	Universal tray + oven tray	3+1	⊛	130-150	25-35
Cookies (preheating)	Universal tray	3	▤	140-150	30-40
	Universal tray	3	⊛	140-150	25-35
	Universal tray + oven tray	3+1	⊛	140-150	30-45
Macaroons	Universal tray	2	▤	110-130	30-40
	Universal tray + oven tray	3+1	⊛	100-120	35-45
Meringues	Universal tray	3	⊛	80-100	100-150
Tartlets	Wire shelf and tartlet mould tray	3	▤	180-200	20-25
	2 Wire shelves and tartlet mould tray	3+1	⊛	160-180	25-30
Ensaimada	Universal tray	2	▤	210-230	30-40
Strudel	Universal tray	3	⊛	180-200	20-30
	Universal tray + oven tray	3+1	⊛	180-200	25-35
Yeast dough pastry	Universal tray	2	▤	190-210	20-30
	Universal tray + oven tray	3+1	⊛	160-180	25-35

Bread and rolls

Preheat the oven for bread making unless otherwise instructed.

Do not spill water directly into the oven when it is hot.

Bread and rolls	Accessories	Level	Heating	Temperature in °C	Time in minutes
Yeast bread made using 1.2 kg of flour	Universal tray	2	⊟	270	8
				200	35-45
Fermented dough bread made using 1.2 kg of flour	Universal tray	2	⊟	270	8
				200	40-50
Bread pudding	Universal tray	2	⊟	270	15-20
Bread rolls (no preheating)	Universal tray	3	⊟	200	20-30
Sweet yeast dough bread rolls	Universal tray	3	⊟	180-200	15-20
	Universal tray + oven tray	3+1	⊛	150-170	20-30

Suggestions and practical advice for baking

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.
The cake is too flat.	Next time, try using less liquid or reduce the oven temperature by 10 degrees. Ensure you mix the batter according to the times given in the recipe.
The cake has a peaked centre, but the edges have shrunken.	Do not grease the tin. Once the cake is ready, use a knife to carefully remove it from the tin.
If the cake is too brown on top.	Position the cake 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.
The fruit pie is not brown enough at the bottom.	Next time put the pie in at a lower level.
The fruit juices are spilling out.	Next time use the universal tray if available.
Small biscuits 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	Accessories and cookware	Level	Heating	Temperature at °C, grill power	Time in minutes
Ox meat						
Braised beef	1.0 kg	covered	2	▭	200-220	100
	1.5 kg		2	▭	190-210	120
	2.0 kg		2	▭	180-200	140
Ox steak, medium rare	1.0 kg	uncovered	2	▭	210-230	60
	1.5 kg		2	▭	200-220	80
Roast beef, medium rare	1.0 kg	uncovered	1	▨	220-240	60
Beefsteak, 3 cm thick, medium rare		Wire shelf + universal tray	5+1	▨	3	15
Veal						
Roast veal	1.0 kg	uncovered	2	▭	190-210	110
	1.5 kg		2	▭	180-200	130
	2.0 kg		2	▭	170-190	150
Leg of veal	1.5 kg	uncovered	2	▭	210-230	140
Pork						
Roast without bacon (for example nape)	1.0 kg	uncovered	1	▨	190-210	120
	1.5 kg		1	▨	180-200	150
	2.0 kg		1	▨	170-190	170
Roast with bacon (for example shoulder)	1.0 kg	uncovered	1	▨	190-210	130
	1.5 kg		1	▨	180-200	160
	2.0 kg		1	▨	170-190	190
Pork loin	500 g	Wire shelf + universal tray	3+1	▨	230-240	30
Roast pork, lean	1.0 kg	uncovered	2	▭	190-210	120
	1.5 kg		2	▭	180-200	140
	2.0 kg		2	▭	170-190	160
Shoulder of pork with bone	1.0 kg	covered	2	▭	210-230	70
Beefsteak, 2 cm thick		Wire shelf + universal tray	5+1	▨	3	15
Pork medallions, 3 cm thick		Wire shelf + universal tray	5+1	▨	3	10
Lamb						
Shoulder of lamb with bone	1.5 kg	uncovered	2	▨	190-210	60
Leg of lamb, no bone, medium rare	1.5 kg	uncovered	1	▨	160-180	120
Game						
Sirloin steak with bone	1.5 kg	uncovered	2	▭	200-220	50
Leg of dear without bone	1.5 kg	covered	2	▭	210-230	100

Meat	Weight	Accessories and cookware	Level	Heating	Temperature at °C, grill power	Time in minutes
Roast boar	1.5 kg	covered	2	▱	180-200	140
Roast dear	1.5 kg	covered	2	▱	180-200	130
Rabbit	2.0 kg	covered	2	▱	220-240	60
Mince meat						
Mince meat casserole	500 g of meat	uncovered	1	⊠	180-200	80
Sausages						
Sausages		Wire shelf + universal tray	4+1	▨	3	15

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 ⅔ 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 ⅔ 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	Accessories and cookware	Level	Heating	Temperature at °C, grill power	Time in minutes
Chicken, whole	1.2 kg	Wire shelf	2	⊠	220-240	60-70
Poularde, whole	1.6 kg	Wire shelf	2	⊠	210-230	80-90
Chicken, halves	500 g each	Wire shelf	2	⊠	220-240	40-50
Chicken pieces	150 g each	Wire shelf	3	⊠	210-230	30-40
Chicken pieces	300 g each	Wire shelf	3	⊠	210-230	35-45
Chicken breasts	200 g each	Wire shelf	3	▨	3	30-40
Duck, whole	2.0 kg	Wire shelf	2	⊠	190-210	100-110
Duck breasts	300 g each	Wire shelf	3	⊠	240-260	30-40
Goose, whole	3.5-4.0 kg	Wire shelf	2	⊠	170-190	120-140
Goose legs	400 g each	Wire shelf	3	⊠	220-240	40-50
Small turkey, whole	3.0 kg	Wire shelf	2	⊠	180-200	80-100
Turkey roll	1.5 kg	uncovered	1	⊠	200-220	110-130
Turkey breast	1.0 kg	covered	2	▱	180-200	90
Turkey thigh	1.0 kg	Wire shelf	2	⊠	180-200	90-100

Fish

Turn the fish pieces after ⅔ 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.

Fish	Weight	Accessories and cookware	Level	Heating	Temperature at °C, grill power	Time in minutes
Fish, whole	approx. 300 g	Wire shelf	2	▨	2	20-25
	1.0 kg	Wire shelf	2	⊠	200-220	45-55
	1.5 kg	Wire shelf	2	⊠	190-210	60-70
	2.0 kg	covered	2	▱	190-210	70-80
Fish ventresca, 3 cm thick		Wire shelf	3	▨	2	20-25
Fish fillet		covered	2	▱	210-230	25-30

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.

Slow cooking

Slow cooking, also known as low-temperature cooking, is the ideal cooking method for tender pieces of meat that are to be cooked medium rare or à point. Meat remains very succulent and tender.

The benefit of this cooking method is that it allows lots of scope for menu planning because slow-cooked meat is easy to keep warm.

Notes

■ Only use fresh, good-quality meat. Carefully remove sinews and fat from around the edge. Fat develops a strong, distinct taste during slow cooking.

■ Larger pieces of meat do not need to be turned.

■ Meat can be carved immediately following slow cooking. No standing time is required.

■ Due to the special cooking method, the meat looks pink, i.e. medium rare. This does not mean, however, that it is raw or not well done enough.

■ If you want to make gravy, cook the meat in ovenware with a lid. Please note that the cooking times will be reduced.

■ In order to check whether the meat is cooked, use a meat thermometer. A core temperature of 60 °C should be maintained for at least 30 minutes.

Suitable ovenware

Use shallow ovenware, e.g. a porcelain serving plate or an glass roasting dish without the lid.

Always place the uncovered ovenware on the wire rack at level 2.

Making settings

1. Select ▭ Top/bottom heating and set a temperature between 70 and 90 °C.
   Preheat the oven, placing the ovenware inside it to warm.

2. Rapidly heat a little fat in a pan. Sear the meat on all sides, even on the ends, and place immediately on the preheated ovenware.

3. Put the ovenware containing the meat back in the oven and slow cook. A slow-cook temperature of 80 °C is ideal for most pieces of meat.

Table

All tender joints of poultry, beef, veal, pork and lamb are suitable for slow cooking. The slow cooking times depend on the thickness and the core temperature of the meat.

Dish	Weight	Level	Type of heating	Temperature in °C	Searing time in minutes	Slow cooking time in hours
Poultry						
Turkey breast	1000 g	2	▭	80	6-7	4-5
Duck breast*	300-400 g	2	▭	80	3-5	2-2½
Beef						
Joint of beef (e.g. rump) 6-7 cm thick	approx. 1.5 kg	2	▭	80	6-7	4½-5½
Tenderloin, whole	approx. 1.5 kg	2	▭	80	6-7	5-6
Sirloin, 5-6 cm thick	approx. 1.5 kg	2	▭	80	6-7	4-5
Steak-cut rump, 3 cm thick		2	▭	80	5-7	80-110 Min.
Veal						
Joint of veal (e.g. topside), 6-7 cm thick	approx. 1.5 kg	2	▭	80	6-7	5-6
Fillet of veal	approx. 800 g	2	▭	80	6-7	3-3½
Pork						
Pork joint, lean (e.g. loin), 5-6 cm thick	approx. 1.5 kg	2	▭	80	6-7	5-6
Fillet of pork, whole	approx. 500 g	2	▭	80	6-7	2½-3
Lamb						
Lamb saddle fillet, whole	approx. 200 g	2	▭	80	5-6	1½-2

* For crispy skin, briefly fry the duck breast in a frying pan after slow cooking.

Tips for slow cooking

Slow-cooked meat is not as hot as conventionally roasted meat.	So that the roasted meat does not cool so quickly, warm the plates and serve the gravy very hot.
If you wish to keep slow-cooked meat warm.	After slow cooking, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

Au gratin, soufflés, toast

Place the cookware on the wire shelf.

To roast directly on the wire shelf without containers, insert the enamelled tray at level 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	Accessories and cookware	Level	Heating	Temperature at °C, grill power	Time in minutes
Gratins					
Gratins, dessert	Tin for au gratin cooking	2	⊟	180-200	50-60
Soufflé	Tin for au gratin cooking	2	⊟	180-200	35-45
	Ramekins	2	⊟	200-220	25-30
Pasta au gratin	Tin for au gratin cooking	2	⊟	200-220	40-50
Lasagne	Tin for au gratin cooking	2	⊟	180-200	40-50
Au gratin dishes.					
Potatoes gratin with raw ingredients, max. 4 cm in height	1 baking pan for au gratin cooking	2	⌧	160-180	60-80
	2 two baking pans for au gratin cooking	3+1	⊛	150-170	60-80
Toast					
(4 units) au gratin	Wire shelf + universal tray	3+1	⌧	160-170	10-15
(12 units) au gratin	Wire shelf + universal tray	3+1	⌧	160-170	15-20

Ready-made products

Read 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 raw products.

Food	Accessories	Level	Heating	Temperature in °C	Time in minutes
Pizza, deep frozen					
Thin base pizza	Universal tray	2	⊛	200-220	15-25
	Universal tray + wire shelf	3+1	⊛	180-200	20-30
Thick base pizza	Universal tray	2	⊛	170-190	20-30
	Universal tray + wire shelf	3+1	⊛	170-190	25-35
Pizza-baguette	Universal tray	3	⊛	170-190	20-30
Mini pizza	Universal tray	3	⊛	190-210	10-20
Frozen pizza					
Pizza (preheating)	Universal tray	1	⊛	180-200	10-15
Potato-based products, deep frozen					
Chips	Universal tray	3	⊛	190-210	20-30
	Universal tray + oven tray	3+1	⊛	180-200	30-40
Croquettes	Universal tray	3	⊛	190-210	20-25
Potato cakes, stuffed potatoes	Universal tray	3	⊛	200-220	15-25
Bakery products, deep frozen					
Bread rolls and baguettes	Universal tray	3	⊛	180-200	10-20

Food	Accessories	Level	Heating	Temperature in °C	Time in minutes
Pretzels (bread dough)	Universal tray	3	⊛	200-220	10-20
Bakery products, pre-baked					
Bread rolls and baguettes	Universal tray	2	▭	190-210	10-20
	Universal tray + wire shelf	3+1	⊛	160-180	20-25
Fried foods, deep frozen					
Fish fingers	Universal tray	2	⊛	220-240	10-20
Chicken fingers, nuggets	Universal tray	3	⊛	200-220	15-25
Strudel, deep frozen					
Strudel	Universal tray	3	⊛	190-210	30-35

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	5 min.
				50 °C	8 h
Allow the dough with yeast to rise	Place a heat resistant cookware	at the bottom of the oven	⊛	Preheat to 50 °C	5-10 min.
				turn off the appliance and place the dough inside the oven.	20-30 min.

Defrosting

Defrosting time depends on the type and quantity of food.

Read 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.

Note: The oven light does not come on until reaching a temperature of 60 °C. This helps achieve precise optimal control.

Frozen products	Accessories	Level	Type of heating	Temperature
Delicate frozen products E.g. cream cakes, buttercream tarts, chocolate or sugar-coated cakes, fruit pies, etc.	Wire shelf	1	✻	30 ºC
Other frozen products Chicken, sausages and meat, bread, rolls, pies and other pastries	Wire shelf	1	✻	50 °C

Drying

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

Drain well and dry thoroughly.

Place the universal tray on level 3 and the shelf on level 1.

Cover the universal tray and shelf with special baking parchment or greaseproof 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

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

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.

Making settings

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

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 ºC	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 flat tray on the lower level.
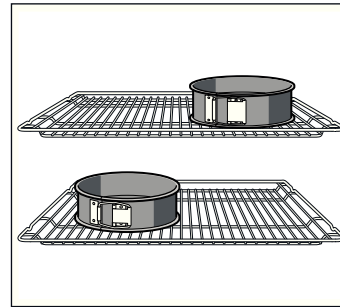
Butter cookies:
Trays put in the oven at the same time are not necessarily ready at the same time.

Apple pie on level 1:
Place dark springform tins with some space between them.
Apple pie on 2 levels:
Place dark springform tins on top of one another.

Corrugated cake springform tins:
Bake using top and bottom heating ☐ on level 1. Use the universal tray instead of the wire shelf and place the springform tins on it.

Food	Accessories and moulds	Level	Type of heating	Temperature in °C	Time in minutes
Butter cookies (preheating*)	Universal tray	3	☐	150-160	20-30
	Universal tray	2	⊛	140-160	20-30
	Universal tray + oven tray	3+1	⊛	140-160	20-30
Small cakes (pre-heating*)	Universal tray	3	☐	150-170	20-30
	Universal tray + oven tray	3+1	⊛	140-160	25-35
	Universal tray	3	⊛	150-160	20-25
Sponge cake (preheating*)	Detachable baking tin on the wire shelf	2	☐	170-180	30-40
Sponge cake	Detachable baking tin on the wire shelf	2	⊛	160-170	30-40
Pastry case	Universal tray	3	☐	160-180	30-40
	Universal tray	3	⊛	140-160	35-45
	Universal tray + oven tray	3+1	⊛	160-170	30-40
Apple pie	Wire shelf + 2 springform tins Ø 20 cm.	1	☐	190-210	70-90
	2 wire shelves + 2 springform tins Ø 20 cm.	3+1	⊛	170-190	60-80

* Do not use rapid heating to preheat the oven.

Shelves and baking trays may be obtained as optional 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	4+1	⌣	3	25-30

* Turn once after time ⅔.