



HB34A.....

**Built-in oven**

**SIEMENS**

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Additional information on products, accessories, replacement parts and services can be found at [www.siemens-home.com](http://www.siemens-home.com) and in the online shop [www.siemens-eshop.com](http://www.siemens-eshop.com)

## Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the

appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. See "*Description of accessories*" in the instruction manual.

### **Risk of fire!**

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

### **Risk of burns!**

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

### **Risk of scalding!**

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

### **Risk of injury!**

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

### **Risk of electric shock!**

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

## Causes of damage

### Caution!

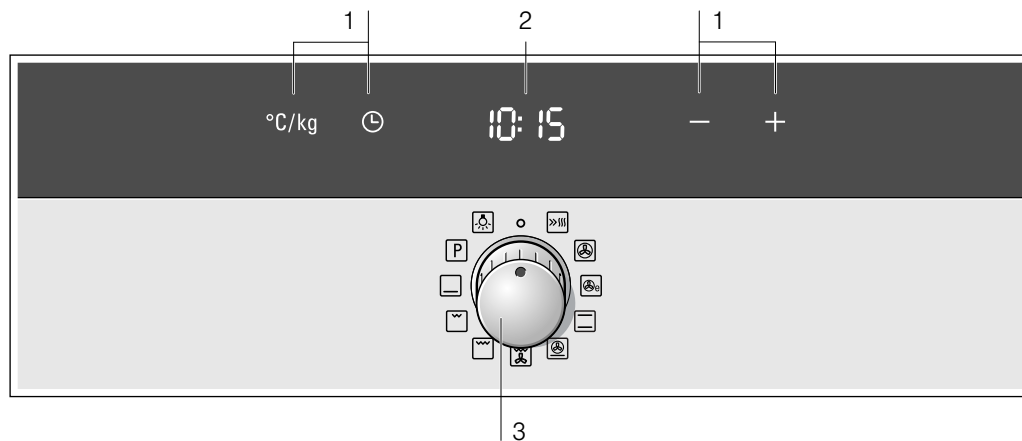
- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods This will damage the enamel.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged. Always keep the door seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

## Your new oven

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

### Control panel

Here is an overview of the control panel. You will never see all the symbols on the display panel at the same time. Depending on the appliance model, individual details may differ.



|   | Use                   |
|---|-----------------------|
| 1 | Sensors               |
| 2 | Display panel         |
| 3 | Function control knob |

### Retractable control knob












The control knob is retractable on some ovens. The control knob is retracted or returned by pressing it when at the zero setting.

### Sensors

Do not press the sensors forcefully. Only press the relevant symbol.

## Function selector

Use the function selector to set the type of heating.






| Position                                                                                                 | Use                                                                                                                                                                                        |
|----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ○ Off position                                                                                           | The oven is switched off.                                                                                                                                                                  |
|  Rapid heating            | The oven reaches the set temperature extremely quickly.                                                                                                                                    |
|  3D hot air*              | For cakes and pastries. It is possible to bake on three levels. A fan in the back panel of the oven ensures that the heat is distributed evenly around the oven.                           |
|  Hot air eco*             | For cakes, pastries, frozen products, joints and fish, on one level without preheating. The fan distributes the heat evenly around the cooking compartment, optimising energy consumption. |
|  Top and bottom heating*  | For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted from above and below.                                                                       |
|  Pizza setting            | For quickly cooking frozen food without preheating, e.g. pizza, chips or puff pastry. The heat is emitted from below and from the fan on the back wall of the oven.                        |
|  Circulated air grilling  | For roasting meat, poultry and whole fish. The grill heating element and the fan switch on and off alternately. The fan circulates the heat emitted by the grill around the food.          |
|  Full-surface grill     | For grilling steaks, sausages, bread and fish. The whole area below the grill heating element becomes hot.                                                                                 |
|  Full-surface grill     | For grilling small amounts of steaks, sausages, bread and fish. The centre part of the grill heating element becomes hot.                                                                  |
|  Bottom heating         | For reducing, extended baking and crisping up. The heat is emitted from below.                                                                                                             |
|  Pre-programmed recipes | Special recipes. The type of heating and cooking time are set according to the programme and the selected weight. See the section entitled <i>Pre-programmed recipes</i> .                 |
|  Light                  | The oven light in the cooking compartment switches on.                                                                                                                                     |

\* Type of heating used to determine the energy efficiency class in accordance with EN 60350.

If a type of heating is set, **—** appears on the display panel.

## Sensors and display panel

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

| Sensor                                                                            | Sensor function |                                                                                                                                                                                                                                                                                                                                                                                                                          |
|-----------------------------------------------------------------------------------|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| °C/kg                                                                             | Temperature     | Select the temperature or grill power.                                                                                                                                                                                                                                                                                                                                                                                   |
|                                                                                   | Kilograms       | Select the weight for the preset recipes.                                                                                                                                                                                                                                                                                                                                                                                |
|  | Time functions  | Select the timer  , the cooking time  , the end time  and the actual time  . |
| <b>-</b>                                                                          | Minus           | Reduces programmed values.                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>+</b>                                                                          | Plus            | Increases programmed values.                                                                                                                                                                                                                                                                                                                                                                                             |

The symbol for the time function activated lights up on the display panel.



## Sensors for changing the set values

**+** or **-** can be used to change any default setting or setting you have applied.



**+** = increases the settings.

**-** = decreases the settings.

## Ranges

|                    |                   |                                                                                                                                                                                                                                                                                                                       |
|--------------------|-------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 30-270             | Temperature range | The temperature in the cooking compartment in °C.                                                                                                                                                                                                                                                                     |
| 1-3                | Grill settings    | The grill settings for the centre-area grill  and full-surface grill  .<br>1 = setting 1, low<br>2 = setting 2, medium<br>3 = setting 3, high |
| <b>P 1 - P 10</b>  |                   | Pre-programmed recipes.                                                                                                                                                                                                                                                                                               |
| 1 s - 23 h 59 min. |                   | Cooking time.                                                                                                                                                                                                                                                                                                         |
| 1 s - 23 h 59 min. |                   | Timer duration.                                                                                                                                                                                                                                                                                                       |

## Heating symbol

While the oven is heating up, the  symbol will be lit up on the display panel. When the oven is ready for your dish and maintains its temperature the  symbol will switch off.


The  symbol never comes on for the grill power.

## Inside the oven

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

## Light

The oven light stays on throughout the baking process. When temperatures of up to 60 °C are selected, the light remains switched off. This allows for optimal fine adjustment.

The light can be switched on even if the oven is off; to do this, turn the function selector to position .

## 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.

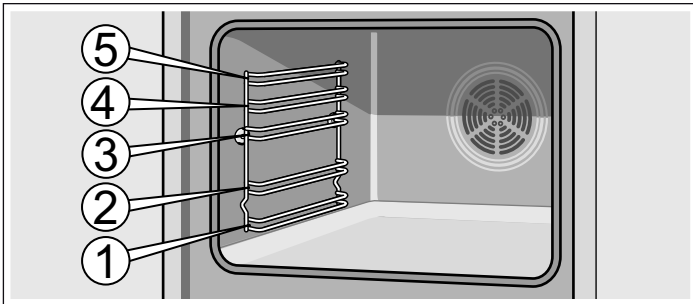
# Your accessories

The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

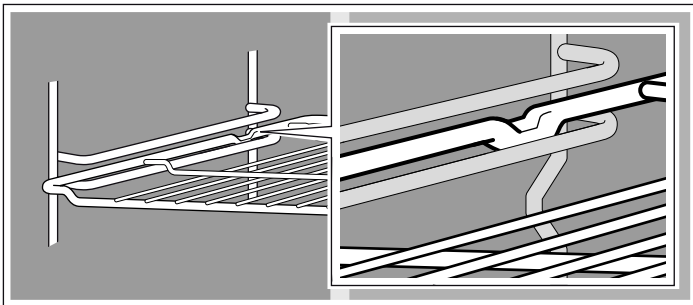
## inserting the accessories

The accessories can be placed inside the oven on 5 different levels. Always insert them as far as possible so that the accessories do not touch the door glass.



The accessories can be removed halfway until they are secured. This makes it easy to remove food.

When inserting an accessory in the oven, make sure the curvature is at the rear. This is the only way to ensure it fits perfectly.



Depending on the equipment, if the appliance has guide rails, these will interlock slightly when fully removed. This means the accessory can be easily inserted. To unlock, reinsert the guide rails in the oven exerting slight pressure.

**Note:** Accessories may deform as they heat up. This deformation will disappear when they cool. This does not affect the normal operation.


Your oven does not have all of the accessories listed below.

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



### Wire shelf

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

Insert the wire shelf with the open end facing the oven door and the curvature downwards .



### Flat enamel oven tray

For cakes, pastries and biscuits.

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



### Universal deep enamel tray

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

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

## Optional accessories

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


Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E no.) of your appliance.


| Optional accessories         | HZ number | Use                                                                                                                                                                                                  |
|------------------------------|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Flat enamelled baking tray   | HZ361000  | For cakes and biscuits.                                                                                                                                                                              |
| Deep enamelled universal pan | HZ362000  | For moist cakes, pastries, frozen meals and large joints. It can also be used to catch dripping fat when you are grilling directly on the wire rack.                                                 |
| Wire rack                    | HZ364000  | For ovenware, cake tins, roasts, grilled items and frozen meals.                                                                                                                                     |
| Pizza tray                   | HZ317000  | Ideal for pizza, frozen products or large, round cakes. You can use the pizza tray instead of the deep universal pan. Place the tray on the wire rack and refer to the specifications in the tables. |
| Glass roasting dish          | HZ915001  | The glass roasting dish is suitable for stews and bakes that are cooked in the oven. Particularly suitable for the automatic programmes and automatic roasting.                                      |
| Telescopic shelf x3          | HZ368300  | The pull-out rails at levels 1, 2 and 3 allow you to pull the accessories out further without them tipping.                                                                                          |

# Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time. First read the section on *Safety information*.


## Setting the time

Once the oven has been connected, the  and **0:00** symbols light up on the display panel. Set the clock to the right time.

1. Press the  sensor.


The display panel displays the time **12:00**


2. Set the time with the **+** or **-** sensors.

3. Confirm the time with the  sensor.

The programmed time is displayed after a few seconds.

## Heating the oven

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

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

2. Press the **+** sensor until 240 °C is displayed on the display panel.

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

## Cleaning the accessories

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

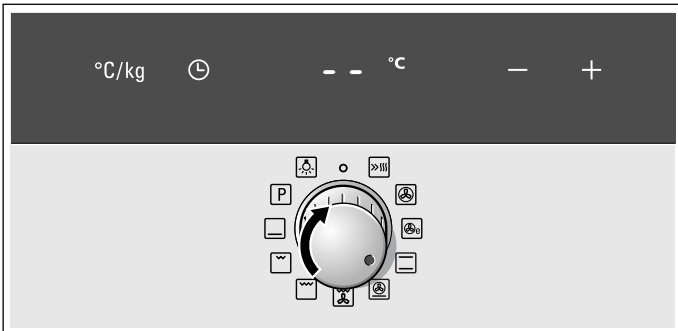
# Programming the oven

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

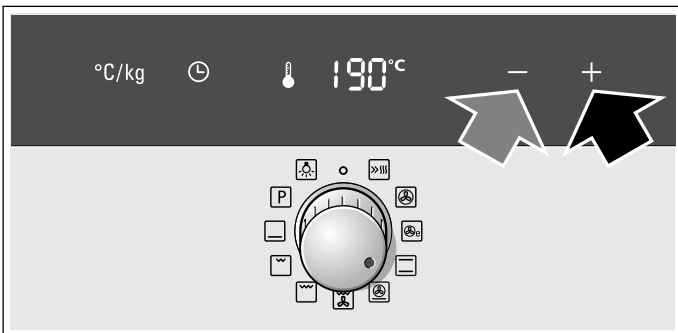
## Setting the type of heating and temperature

Example in diagram: Top/bottom heating  at 190 °C.

1. Use the function selector to set the type of heating.



2. Using **+** or **-**, set the required temperature or grill setting.



The oven will start to heat up.

## Switching the oven off

Set the function control knob to the zero setting.

## Changing the settings

The type of heating and the temperature or grill power may be changed at any time.

## Rapid heating


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

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


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

1. Select rapid heating  using the function control knob.

2. Select the required temperature using the **+** and **-** sensors.

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

## End of rapid heating


A signal will sound, the  symbol will go out. Place the food in the oven and select the required function and temperature.

## Cancelling rapid heating

Set the function control knob to the zero setting. The oven switches off.


**Note:** With the rapid heating function you cannot programme the cooking time duration.


# Setting the time functions

This oven has various time functions. The  sensor activates the menu and moves through the different functions. The time symbols remain lit up while settings are programmed. A time function that has already been programmed can be modified with the **+** or **-** sensors.

## Timer

The timer works independently of the oven. The timer has its own signal. You can therefore distinguish whether the time set for the timer or the automatic oven shut-off have finished (cooking time).


1. Press the  sensor.

The  symbol lights up on the display panel.


2. Programme the timer using the **+** or **-** sensors.

Sensor suggested value **+** = 10 minutes.

Sensor suggested value **-** = 5 minutes.

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

### The time set for the timer has elapsed

A signal will sound. The display panel will show **00:00**. Switch off the timer using the  sensor.

### Changing the time set on the timer.






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

### Cancelling the timer

When the oven switches off, the timer continues working. Resetting the timer to **00:00** with the **-** sensor. The timer switches off.

### Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel.


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


## Cooking time

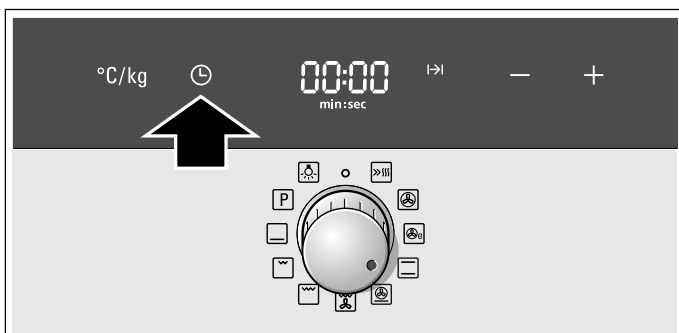
You can set the cooking time for each of your dishes on the oven. Once the set time has elapsed, the oven will switch off automatically. This means that you do not have to stop what you are doing to switch off the oven.

Example in the diagram: Cooking time 45 minutes.

1. Use the function selector to set the type of heating.

2. Tap the sensor button  twice.

**00:00** and the cooking time symbol  will appear on the display panel.



3. Set the cooking time using **+** or **-**.


Suggested value for **+** = 30 minutes

Suggested value for **-** = 10 minutes





4. Tap the °C sensor button.


Using **+** or **-**, set the required temperature or grill setting.

After a few seconds, the oven will start up. The set temperature will appear on the display panel and the  symbol will light up.


### The cooking time has finished

A beep will sound. The oven will stop heating. The display panel will show **00:00**. Press the  sensor twice. You can set a new cooking time with the **+** or **-** sensors, or press the  sensor and turn the function control knob to zero. The oven is switched off.

### Changing the cooking time






Press the  sensor twice. Change the cooking time using the **+** or **-** sensors.

### Cancelling the cooking time

Press the  sensor twice. Reset the cooking time to **00:00** with the sensor **-**. The time has been cancelled.

### Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel.

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

## End time

You can programme the time at which you wish your food to be ready. The appliance will then start automatically and switch off at the desired time. You can, for example, place your food in the cooking compartment in the morning and set the oven so that it is ready at lunch time.


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


Example in the diagram: It is 10.30 am, the cooking time is 45 minutes and the oven is set to finish cooking at 12.30 pm.

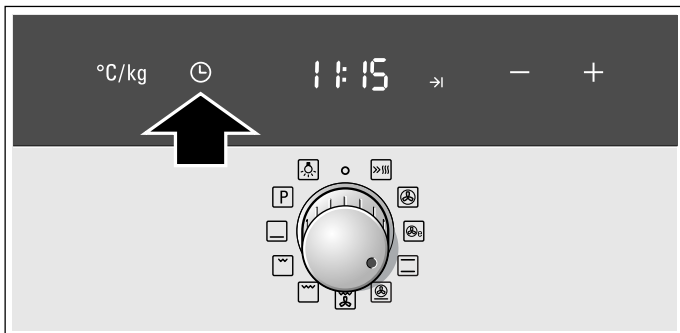
1. Set the function selector.

2. Tap the sensor button  twice.

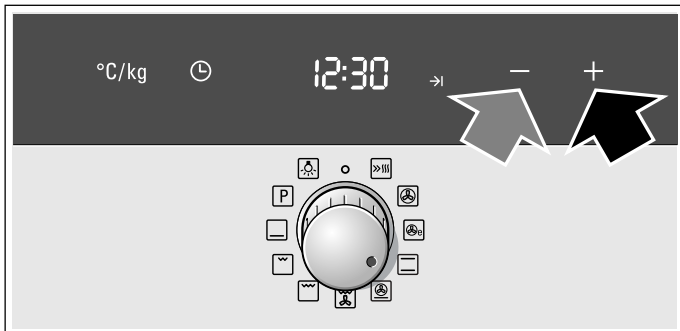
3. Set the cooking time using **+** or **-**.

4. Tap the sensor button .

The time at which the food will be ready and the end symbol  will appear on the display panel.






5. Set a later end time using **+** or **-**.





6. Tap the °C sensor button.


Using **+** or **-**, set the required temperature or grill setting.

The set temperature and the  symbol will be displayed on the display panel; the oven is in standby. As soon as the oven is switched on, the set temperature and the  symbol will be displayed. The  symbol will go out.


**The cooking time has finished**

A beep will sound. The oven will stop heating. The display panel will show **00:00**. Press the  sensor twice. You can set a new cooking time with the **+** or **-** sensors, or press the  sensor and turn the function control knob to zero. The oven is switched off.

**Changing the end time**






Press the sensor  three times. Change the end time using the **+** or **-** sensors. The altered time is shown after a few seconds. Do not change the end time if the cooking time has already started to count down. The final result may not be the same.

**Cancelling the end time**


Press the  sensor three times and reset the end time to the current time with the **-** sensor. The oven switches on.



**Viewing the time settings**

If several time functions are programmed, the corresponding symbols light up on the display panel.

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

**Time**




Once the oven has been connected or after a power cut, the  and **0:00** symbols light up on the display panel. Set the clock to the right time.

1. Press the  sensor.  
The time is displayed **12:00**.
2. Set the time with the **+** or **-** sensors.
3. Confirm the time with the  sensor.

The programmed time is displayed after a few seconds.

**Changing the time**

No other time function must be programmed, the oven must be switched off.

1. Press the  sensor twice.  
The display panel displays .
2. Set the time with the **+** or **-** sensors.
3. Confirm the time with the  sensor.






The programmed time is displayed after a few seconds.

**Hiding the time**

The time can be hidden. See the *Modifying basic settings* chapter.




## Changing the basic settings




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

| Basic setting                                                                                                                                                        | Option 0 | Option 1       | Option 2       | Option 3       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|----------------|----------------|----------------|
|  Duration of signal after the cooking time or the time set on the timer has elapsed | -        | approx. 10 sec | approx. 2 min* | approx. 5 min  |
|  Time indicator                                                                     | no       | yes*           | -              | -              |
|  Time until a setting is applied                                                    | -        | approx. 2 sec  | approx. 4 sec* | approx. 10 sec |
|  The shelf support rails have been refitted.                                        | no       | yes            | -              | -              |
|  Select default settings for all values.                                            | no*      | yes            | -              | -              |

\* Default setting

The oven must be switched off.

1. Press the  sensor for approximately 4 seconds.  
The display panel will show the current basic setting for the duration of the signal, e.g.,  Option .
2. Change the basic setting using the **+** or **-** sensors.

3. Confirm with the sensor .
- The display panel shows the following basic setting. The  sensor allows you to run through all the settings and the **+** or **-** sensors allow you to modify them.
4. Finally, press the  sensor for approximately 4 seconds.  
All basic settings have been applied.  
The basic settings can be changed again at any time.

# Automatic shut off

If the settings of the appliance are not changed for several hours it is automatically shut off. The oven will stop heating. This depends on the temperature or grill power selected.

## Automatic shut off is activated

A signal will sound. The display shows *FB*. The oven will stop heating.

Turn the function control knob to the zero setting. The oven switches off.

## Cancelling the automatic shut off function

To avoid triggering the automatic shut off, a cooking time must be set. The oven will heat until this time is up.

# Preset recipes

The preset recipes are perfect for easily cooking special recipes and juicy roasts. There is no need to turn and add water to meat and this also keeps the oven clean.

The cooking result depends on the quality of the ingredients and size of the cookware.

Use oven gloves to remove the dish from the oven when it is ready. The cookware will be very hot.

## Cookware

Read the indications for using the right cookware for a particular recipe described in the recipe booklet included. Read also the manufacturer's indications for the cookware. All other program indications are detailed below.

### Suitable cookware

We recommend that you use heat-resistant (up to 300 °C), glass or glass ceramic cookware.

Stainless steel pans are suitable, but have their limitations. The shiny surfaces reflect heat radiation too much, the dish browns less and the meat is cooked less too. If you use a stainless

steel pan, remove the lid after the program has finished. Brown the meat on grill power 3 for 8-10 minutes. The dish browns less when an enamelled steel, cast iron or die-cast aluminium pan is used. Add a little less liquid.

### Unsuitable pans

Clay, aluminium and plastic cookware or cookware with plastic handles.

## Preparing the dish

Prepare the recipes following the indications in the recipe booklet.

Use a suitable pan.

Weigh the rice, meat, poultry or fish. The specific indications are shown in the corresponding tables. Select the weight for the program.

Always place the cookware inside a cold oven.

Do not open the oven door during cooking.

## Preset recipes

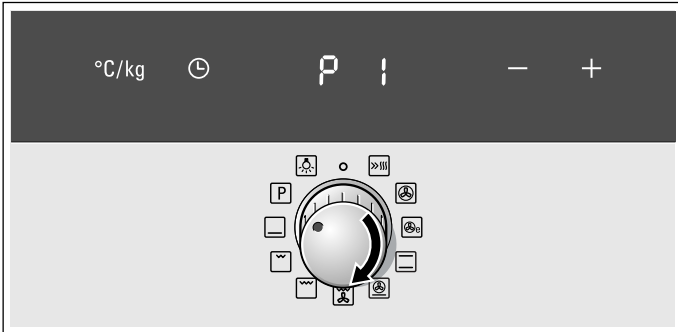
There is a recipe booklet with specific indications for each recipe.

| Recipe                         | Program number | Weight range in kg | Weight setting   |
|--------------------------------|----------------|--------------------|------------------|
| Paella                         | <i>P 1</i>     | 0.3-0.6            | rice weight      |
| Aubergines au gratin           | <i>P 2</i>     | 0.2-0.8            | vegetable weight |
| Roasted vegetable salad        | <i>P 3</i>     | 0.8-1.6            | vegetable weight |
| Gilthead bream in a salt crust | <i>P 4</i>     | 0.3-1.1            | fish weight      |
| Hake                           | <i>P 5</i>     | 0.5-2.0            | fish weight      |
| Chicken with vegetables        | <i>P 6</i>     | 1.0-2.0            | meat weight      |
| Loin in puff pastry            | <i>P 7</i>     | 0.3-1.5            | meat weight      |
| Pie                            | <i>P 8</i>     | 0.3-1.0            | pastry weight    |
| Pizza                          | <i>P 9</i>     | 0.1-0.4            | pastry weight    |
| Cheesecake                     | <i>P 10</i>    | 0.8-1.4            | batter weight    |

## Selecting and changing pre-programmed recipes

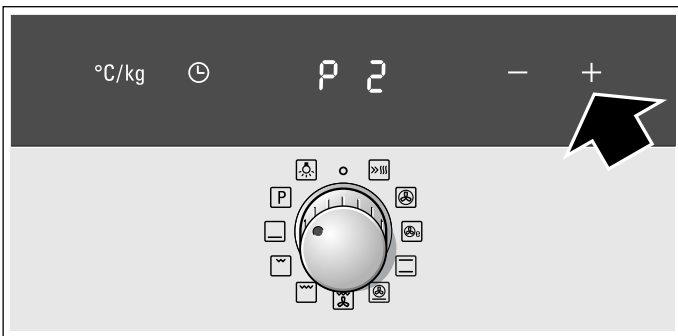
Example in the diagram: Setting for aubergine gratin, 0.7 kg = Programme 2.

1. Use the function selector to select the function for the pre-programmed recipe [P].

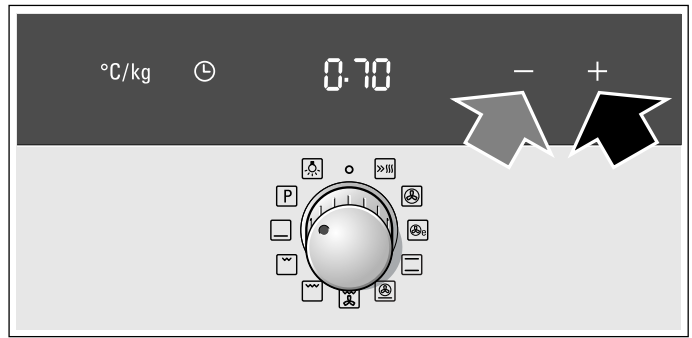


The first programme appears on the display panel.

2. Using + or -, select the desired programme number.



3. Touch the sensor button °C/kg and set the weight of the food using + or -.



The programme will start after a few seconds. You will see the cooking time counting down on the display panel and the I→ symbol will be lit.

### The program has now finished

The oven will beep. The oven will stop heating. The display panel will show 00:00. The signal can be switched off in advance with the sensor button.

### Changing the program

After starting, you cannot change either the program number or the weight.

### To cancel the program

Set the function control knob to the zero setting. The oven switches off.

### Changing the cooking time and end time

With preset recipes you cannot change the cooking time or end time.

## Pre-programmed recipe tips

The weight of the joint or poultry is greater than the weight range specified.

The weight range is deliberately limited. For very large joints, it is often impossible to obtain a sufficiently large roasting dish. Use top/bottom heating □ or circulated air grilling ☒ to cook large joints, etc.

## 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:<br>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:<br>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.<br><br>Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product. |
| Glass panel     | Glass cleaning products:<br>Clean using a soft cloth. Do not use a glass scraper.                                                                                                                                                                                                                                                                                                                                                                                             |

| Zone                           | Cleaning products                                                                                                                                                                                                            |
|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Display                        | Glass cleaning products:<br>Clean using a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products.                                                                                             |
| Glass panels on oven door      | Glass cleaning products:<br>Clean using a soft cloth. Do not use a glass scraper.                                                                                                                                            |
| Oven interior                  | Hot water with a little soap or water and vinegar:<br>Clean with a dishcloth.<br><br>If very dirty, use a stainless steel scourer or special oven cleaning products. These must only be used when the oven interior is cold. |
| Glass cover for the oven light | Hot water and a little soap:<br>Clean with a dishcloth.                                                                                                                                                                      |
| Seal (do not remove)           | Hot water and a little soap:<br>Clean with a dishcloth. Do not rub.                                                                                                                                                          |
| Wire shelves or rails          | Hot water and a little soap:<br>Soak and clean using a dishcloth or brush.                                                                                                                                                   |
| Sliding guides                 | Hot water and a little soap:<br>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:<br>Soak and clean using a dishcloth or brush.                                                                                                                                                   |

## Light

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

### Connecting the oven bulb

Turn the function control knob to the  position.

The light will come on.

### Turning the oven light off

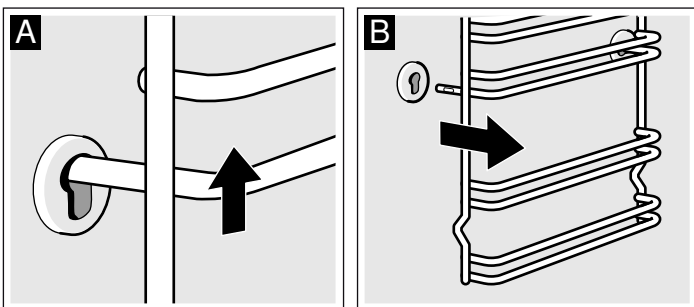
Turn the function control knob to the 0 position.

## 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

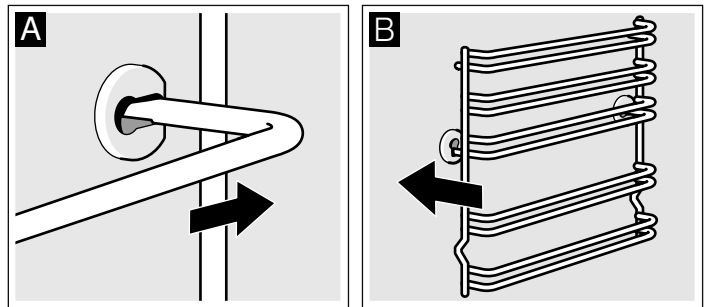
1. Lift the front of the guide or rail and release it (figure A).
2. Then pull the guide or rail forwards completely and remove it (figure B).



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).

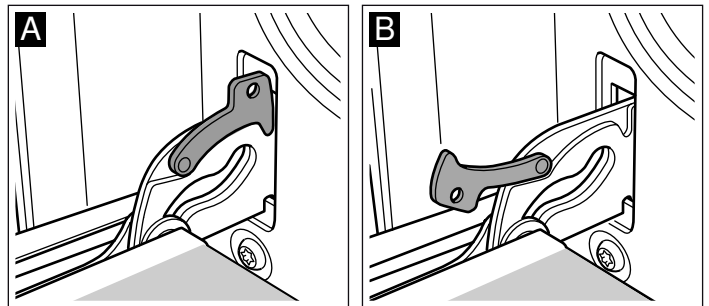


Wire shelves or rails can be adjusted on the left and right hand side. Their curvature should always be face down.

## 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.

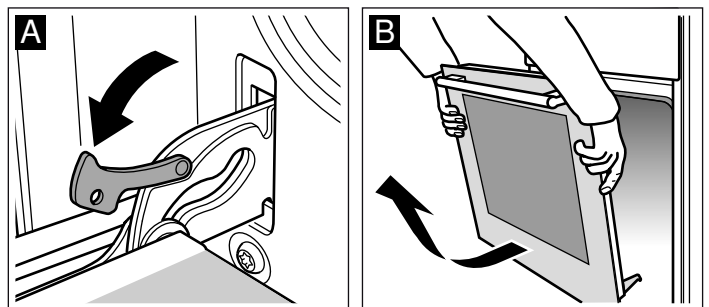


### Risk of injuries.!

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

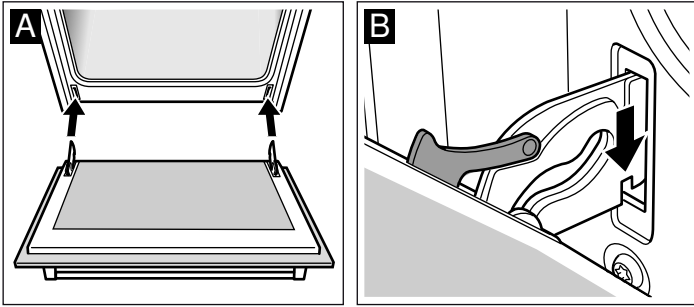
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides (figure A).
3. Fully close the oven door as far as possible (figure B). Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



## Hanging the door

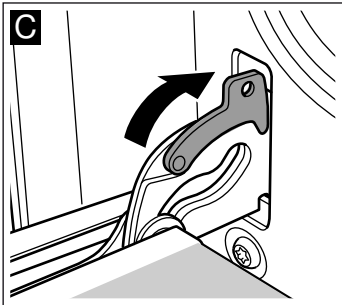
Rehang the door by following the same steps but in reverse order.

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!**

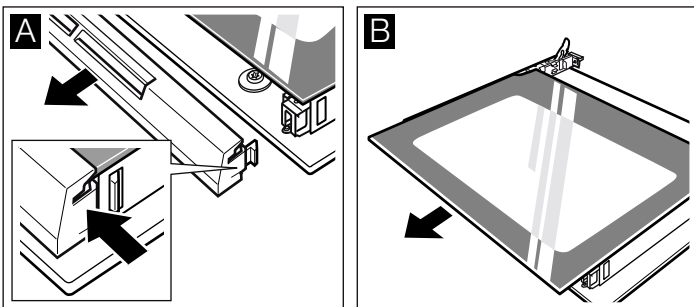
Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close. Notify the Technical Assistance Service.

## Removing and installing the door panels

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

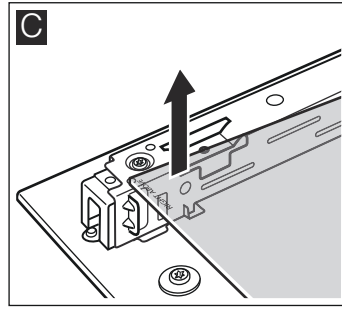
### Dismantling

1. Unhook the oven door and place it on a cloth with its handle pointing downwards.
2. Remove the upper cover from the oven door. To do this, press with your fingers on the tabs on the left and right (Figure A).
3. Lift and remove the top glass panel (Figure B).



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

4. Lift and remove the glass panel (Figure C).



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

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

### **⚠ Risk of injury!**

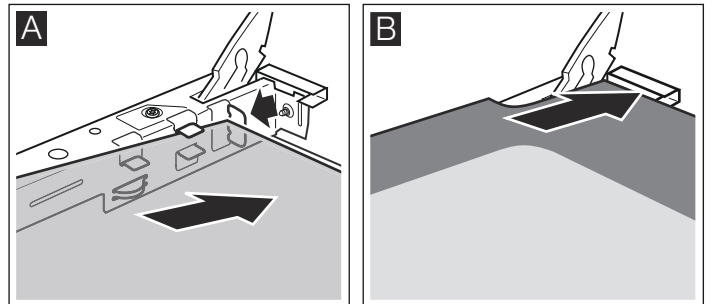
Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

### Installing

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

When installing, ensure that the "right above" inscription on the lower left part is inverted.

1. Insert the glass panel by tilting it backwards (Figure A).
2. Insert the upper glass panel on both mounts by tilting it backwards. Ensure that its smooth surface is facing outwards. (Figure B)



3. Fit and tighten the cover.
4. 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

| Malfunction                                                  | Possible cause                                   | Solution/advice                                                                 |
|--------------------------------------------------------------|--------------------------------------------------|---------------------------------------------------------------------------------|
| The oven does not work.                                      | The fuse has blown.                              | Check the state of the fuse in the fuse box.                                    |
|                                                              | Power cut.                                       | Check that the light in the kitchen and other household appliances are working. |
| The $\odot$ symbol lights up on the display with some zeros. | Power cut.                                       | Set the time once again.                                                        |
| The oven does not heat up.                                   | There is dust on the contacts.                   | Turn the control knob several times in both directions.                         |
| The display shows <b>FB</b> .                                | The appliance has been automatically turned off. | Turn the function control knob to the zero setting.                             |

## Error messages

When the indicator displays an error message with **E**, press the  $\odot$  sensor. The message will disappear. The set time function will be deleted. If the error message does not disappear, call the Technical Assistance Service.

The following error messages can be solved by the user.

| Error message | Possible cause                                           | Solution/advice                                                                |
|---------------|----------------------------------------------------------|--------------------------------------------------------------------------------|
| <b>E011</b>   | A sensor has been pressed for too long or has got stuck. | Press all the sensors one by one. Check if a sensor is stuck, covered or dirty |

# 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 

## Risk of electric shock!

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

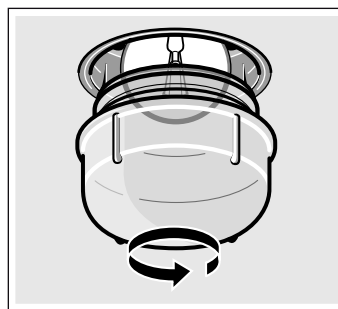
## Changing the oven bulb

If the oven light 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 can be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number.

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** 0344 892 8999  
Calls charged at local or mobile rate.
- IE** 01450 2655  
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

# 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

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

## 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 = Hot air eco

|                                         | Accessory                            | Level | Temperature in °C | Cooking time, minutes |
|-----------------------------------------|--------------------------------------|-------|-------------------|-----------------------|
| <b>Cakes and confectionery</b>          |                                      |       |                   |                       |
| Easy sponge cake                        | wire shelf + rectangular baking tin  | 2     | 170-180           | 55-65                 |
| Butter sponge cake                      | wire shelf + rectangular baking tin  | 2     | 150-160           | 75-85                 |
| Tart base                               | flat oven tray                       | 3     | 180-200           | 30-45                 |
| Fruit tart, ( ex. cherry)               | metal springform tin, Ø 26 cm        | 2     | 160-180           | 50-60                 |
| Flat yeast cake                         | flat oven tray                       | 3     | 160-170           | 30-40                 |
| Marble cake                             | wire shelf + rectangular baking tin  | 2     | 160-170           | 100-110               |
| Savoy cake                              | wire shelf + baking tin              | 2     | 150-160           | 85-95                 |
| Water sponge cake                       | wire shelf + black enamel baking tin | 2     | 165-175           | 35-45                 |
| Traditional Spanish sponge cake, 3 eggs | wire shelf + black enamel baking tin | 1     | 160-170           | 45-55                 |
| Apple tart                              | universal deep tray                  | 3     | 170-180           | 65-75                 |
| Pastries and biscuits                   | flat oven tray                       | 3     | 130-140           | 20-30                 |
| Nut triangles                           | flat oven tray                       | 3     | 185-195           | 35-45                 |
| Butter buns (12 buns)                   | flat oven tray                       | 3     | 170-180           | 20-25                 |
| Swiss roll                              | flat oven tray                       | 3     | 160-170           | 15-20                 |
| Fairy cakes                             | flat oven tray                       | 3     | 150-160           | 30-40                 |
| Apple tart, in circular tin             | metal tin, Ø 31 cm                   | 3     | 230-250           | 30-40                 |
| Quiche                                  | metal tin, Ø 31 cm                   | 3     | 200-220           | 55-65                 |
| French sponge cake with fruit           | rectangular tin                      | 2     | 180-200           | 50-60                 |
| Apricot puff pastries                   | flat oven tray                       | 3     | 190-200           | 30-40                 |
| Chocolate chip cookies                  | flat oven tray                       | 3     | 140-150           | 35-45                 |
| Butter cookies                          | flat oven tray                       | 3     | 140-150           | 30-45                 |
| Cream-filled pastries                   | universal deep tray                  | 3     | 210-220           | 40-50                 |
| Puff pastry twists                      | flat oven tray                       | 3     | 210-230           | 35-45                 |
| Bread (1 kg)                            | flat oven tray                       | 3     | 200-210           | 55-65                 |

|                                                        | Accessory               | Level | Temperature in °C | Cooking time, minutes |
|--------------------------------------------------------|-------------------------|-------|-------------------|-----------------------|
| <b>Meat</b>                                            |                         |       |                   |                       |
| 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               |
| Veal sirloin / roast beef, rare (1 kg)                 | wire shelf + open pan   | 2     | 240-250           | 35-45                 |
| Veal sirloin / roast beef, medium (1 kg)               | wire shelf + open pan   | 2     | 250-260           | 45-55                 |
| <b>Fish</b>                                            |                         |       |                   |                       |
| Baked gilthead bream / sea bass (2 pieces, 350 g each) | universal deep tray     | 2     | 180-190           | 30-40                 |
| Gilthead bream in a salt crust (2 pieces, 450 g each)  | flat oven tray          | 3     | 180-190           | 40-50                 |
| Hake (1 piece, 1 kg)                                   | flat oven tray          | 2     | 180-190           | 50-60                 |
| Trout (2 pieces, 300 g each)                           | flat oven tray          | 2     | 180-190           | 25-35                 |
| Monkfish (2 pieces, 400 g each)                        | flat oven tray          | 2     | 180-190           | 30-40                 |
| <b>Frozen ready-meal</b>                               |                         |       |                   |                       |
| Thin base frozen pizza                                 | wire shelf              | 2     | 210-220           | 15-20                 |
| Thick base pizza                                       | wire shelf              | 2     | 180-190           | 25-35                 |
| Chips for baking                                       | flat oven tray          | 3     | 210-220           | 20-30                 |
| Chicken wings                                          | flat oven tray          | 3     | 200-210           | 15-25                 |
| Fish fingers                                           | flat oven tray          | 3     | 210-220           | 20-30                 |
| Pre-cooked bread                                       | universal deep tray     | 3     | 180-200           | 10-20                 |
| Mini filled puff pastries                              | flat oven tray          | 3     | 180-190           | 15-25                 |
| Frozen lasagne (450 g)                                 | wire shelf              | 2     | 210-230           | 45-55                 |
| Lasagne (2 pieces, 450 g each)                         | wire shelf              | 2     | 210-230           | 45-55                 |
| Mozzarella sticks                                      | flat oven tray          | 2     | 230-240           | 15-25                 |
| Jalapeño peppers                                       | flat oven tray          | 3     | 200-210           | 15-25                 |
| <b>Other</b>                                           |                         |       |                   |                       |
| Potatoes au gratin                                     | wire shelf + open pan   | 2     | 155-165           | 75-85                 |
| Fresh lasagne                                          | wire shelf + open pan   | 2     | 175-180           | 50-60                 |

## Tested for you in our cooking studio


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


### Notes

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

## Cakes and pastries

### Baking on one level

The best method for baking a cake is to place it on one level with top and bottom heating .

When baking using the 3D  Hot air function, the following levels are recommended for the accessories:

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

### Baking at different levels

Using the 3D  Hot air mode.

Baking on two levels:

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

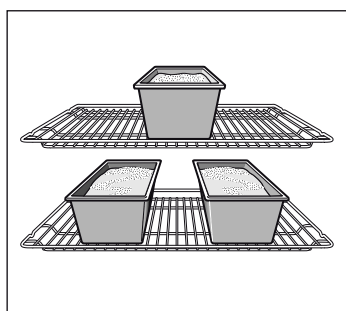
Baking on three levels:

- Universal tray: level 5.
- Oven 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 cake tins 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 tins                                      | Cake tin                          | Level | Heating type | Temperature in °C | Time in minutes |
|----------------------------------------------------|-----------------------------------|-------|--------------|-------------------|-----------------|
| Easy sponge cake                                   | Crown-shaped/rectangular cake tin | 2     | ☉            | 160-180           | 60-75           |
|                                                    | 3 rectangular cake tins           | 3+1   | ☉            | 140-160           | 70-90           |
| Batter dough cakes, fine                           | Crown-shaped/rectangular cake tin | 2     | ☐            | 150-170           | 60-70           |
| Tart base, sponge cake dough                       | 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           |
| Shortcrust pastry base with edge                   | Springform tin                    | 1     | ☐            | 180-200           | 25-35           |
| Cheese cake or fruit tart, shortcrust pastry 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 (pre-heat)     | Pizza tray                        | 1     | ☐            | 270               | 10-20           |
| Savoury cake*                                      | Springform tin                    | 1     | ☐            | 170-190           | 45-55           |

\* Let the cake cool for 20 minutes with the oven switched off and closed.

| Cakes prepared on the tray                                | Accessories                | Level | Heating type | Temperature in °C | Time in minutes |
|-----------------------------------------------------------|----------------------------|-------|--------------|-------------------|-----------------|
| Dry layer sponge cake                                     | Universal tray             | 2     | ☐            | 170-190           | 20-30           |
|                                                           | Universal tray + oven tray | 3+1   | ☉            | 160-170           | 30-40           |
| Fruit or liquid layer sponge cake                         | Universal tray             | 2     | ☐            | 170-190           | 25-35           |
|                                                           | Universal tray + oven tray | 3+1   | ☉            | 140-160           | 40-50           |
| Dry layer yeast dough                                     | Universal tray             | 3     | ☐            | 170-180           | 25-35           |
|                                                           | Universal tray + oven tray | 3+1   | ☉            | 150-170           | 35-45           |
| Fruit or liquid layer yeast dough                         | Universal tray             | 3     | ☐            | 160-180           | 40-50           |
|                                                           | Universal tray + oven tray | 3+1   | ☉            | 150-160           | 50-60           |
| Lattice-topped shortcrust tart with dry layer             | Universal tray             | 1     | ☐            | 180-200           | 20-30           |
| Lattice-topped shortcrust tart with fruit or liquid layer | Universal tray             | 2     | ☐            | 160-180           | 60-70           |
| Quiche                                                    | Universal tray             | 1     | ☐            | 210-230           | 40-50           |
| Swiss roll (preheating)                                   | Universal tray             | 2     | ☐            | 170-190           | 15-20           |

| <b>Cakes prepared on the tray</b>     | <b>Accessories</b>         | <b>Level</b> | <b>Heating type</b> | <b>Temperature in °C</b> | <b>Time in minutes</b> |
|---------------------------------------|----------------------------|--------------|---------------------|--------------------------|------------------------|
| Plaited loaf made with 500 g of flour | Universal tray             | 2            | ☐                   | 170-190                  | 25-35                  |
| Bread roll made with 500 g of flour   | Universal tray             | 3            | ☐                   | 160-180                  | 60-70                  |
| Bread roll made with 1 kg of flour    | Universal tray             | 3            | ☐                   | 150-170                  | 90-100                 |
| Puff pastry, sweet                    | Universal tray             | 2            | ☐                   | 190-210                  | 55-65                  |
| Pizza                                 | Universal tray             | 2            | ☐                   | 200-220                  | 25-35                  |
|                                       | Universal tray + oven tray | 3+1          | ☑                   | 180-200                  | 40-50                  |
| Flambéed tart (preheating)            | Universal tray             | 2            | ☐                   | 270                      | 15-20                  |
| Börek                                 | Universal tray             | 2            | ☐                   | 190-200                  | 40-55                  |

| <b>Small pastries</b>     | <b>Accessories</b>             | <b>Level</b> | <b>Heating type</b> | <b>Temperature in °C</b> | <b>Time in minutes</b> |
|---------------------------|--------------------------------|--------------|---------------------|--------------------------|------------------------|
| Pastries and biscuits     | Universal tray                 | 3            | ☑                   | 140-160                  | 15-25                  |
|                           | Universal tray + oven tray     | 3+1          | ☑                   | 130-150                  | 25-35                  |
|                           | 2 oven trays + universal tray  | 5+3+1        | ☑                   | 130-150                  | 25-40                  |
| Tea biscuits (preheating) | Universal tray                 | 3            | ☐                   | 140-150                  | 30-40                  |
|                           | Universal tray                 | 3            | ☑                   | 140-150                  | 20-30                  |
|                           | Universal tray + oven tray     | 3+1          | ☑                   | 140-150                  | 25-35                  |
|                           | 2 oven trays + universal tray  | 5+3+1        | ☑                   | 140-150                  | 25-35                  |
| Macaroons                 | Universal tray                 | 2            | ☐                   | 110-130                  | 30-40                  |
|                           | Universal tray + oven tray     | 3+1          | ☑                   | 110-120                  | 35-45                  |
|                           | 2 oven trays + universal tray  | 5+3+1        | ☑                   | 110-120                  | 35-45                  |
| Meringues                 | Universal tray                 | 3            | ☑                   | 80-100                   | 100-150                |
| Tartlets                  | Wire shelf and tartlet tin     | 3            | ☐                   | 180-200                  | 20-25                  |
|                           | 2 wire shelves and tartlet tin | 3+1          | ☑                   | 160-180                  | 25-30                  |
| Ensaimada                 | Universal tray                 | 2            | ☐                   | 210-230                  | 30-40                  |
| Puff pastry               | Universal tray                 | 3            | ☑                   | 190-200                  | 25-35                  |
|                           | Universal tray + oven tray     | 3+1          | ☑                   | 190-200                  | 30-40                  |
|                           | 2 oven trays + universal tray  | 5+3+1        | ☑                   | 170-180                  | 35-45                  |
| 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.

| <b>Bread and rolls</b>                           | <b>Accessories</b> | <b>Level</b> | <b>Heating</b> | <b>Temperature in °C</b> | <b>Time in minutes</b> |
|--------------------------------------------------|--------------------|--------------|----------------|--------------------------|------------------------|
| 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                  |
|                                                  |                    |              |                | ☑                        | 150-170                |

## 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 as a guide.                                                                                                                                                                                                                                                         |
| How to check whether your sponge cake is ready.                                                                   | 10 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 dough according to the times given in the recipe.                                                                                                                                                                                      |
| The cake has a peaked centre, but the edges are lower.                                                            | Do not grease the cake tin. Once the cake is ready, use a knife to carefully remove it from the cake 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 alcoholic drink 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 the cooking times.                        |
| Pastries are not evenly browned.                                                                                  | Select a lower temperature; the pastries 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 pastries made with yeast may stick together during baking.                                                  | Leave a space of about 2 cm between them. Then they will have enough space to rise and brown on all sides.                                                                                                                                                                                                                               |
| Products have been baked on different levels. Pastries on the upper tray are darker than those on the lower tray. | Always use the 3D  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  $\frac{2}{3}$  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 |
|-----------------------------------------|---------------|-----------------------------|-------|---------------------------------------------------------------------------------------|--------------------------------|-----------------|
| <b>Ox meat</b>                          |               |                             |       |                                                                                       |                                |                 |
| 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              |
| <b>Veal</b>                             |               |                             |       |                                                                                       |                                |                 |
| 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             |
| <b>Pork</b>                             |               |                             |       |                                                                                       |                                |                 |
| 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              |
| <b>Lamb</b>                             |               |                             |       |                                                                                       |                                |                 |
| 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             |
| <b>Game</b>                             |               |                             |       |                                                                                       |                                |                 |
| Sirloin steak with bone                 | 1.5 kg        | uncovered                   | 2     |  | 200-220                        | 50              |
| Leg of deer without bone                | 1.5 kg        | covered                     | 2     |  | 210-230                        | 100             |
| Roast boar                              | 1.5 kg        | covered                     | 2     |  | 180-200                        | 140             |
| Roast deer                              | 1.5 kg        | covered                     | 2     |  | 180-200                        | 130             |
| Rabbit                                  | 2.0 kg        | covered                     | 2     |  | 220-240                        | 60              |
| <b>Mince meat</b>                       |               |                             |       |                                                                                       |                                |                 |
| Mince meat casserole                    | 500 g of meat | uncovered                   | 1     |  | 180-200                        | 80              |
| <b>Sausages</b>                         |               |                             |       |                                                                                       |                                |                 |
| 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  $\frac{2}{3}$  the estimated time.

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

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

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

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

| Poultry             | Weight     | 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  $\frac{2}{3}$  the time has elapsed.

Whole fish do not need to be turned over. Bake whole fish in swimming position with the dorsal fin up. So that the fish

remains stable, place a cut potato or a small container suitable for baking into the abdomen of the fish.

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

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

| 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.                         |

## 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 |
|-----------------------------------------------------------|-----------------------------------------|-------|---------|--------------------------------|-----------------|
| <b>Gratins</b>                                            |                                         |       |         |                                |                 |
| 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           |
| <b>Au gratin dishes.</b>                                  |                                         |       |         |                                |                 |
| 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           |
| <b>Toast</b>                                              |                                         |       |         |                                |                 |
| (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 the 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 type | Temperature in °C | Time in minutes |
|-------------------------------------------|-----------------------------|-------|--------------|-------------------|-----------------|
| <b>Pizza, deep frozen</b>                 |                             |       |              |                   |                 |
| Thin base pizza                           | Universal tray              | 2     |              | 200-220           | 15-25           |
|                                           | Universal tray + wire shelf | 3+1   |              | 180-200           | 25-35           |
| Thick base pizza                          | Universal tray              | 2     |              | 170-190           | 30-40           |
|                                           | 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           |
| <b>Pizza, frozen</b>                      |                             |       |              |                   |                 |
| Pizza (preheating)                        | Universal tray              | 1     |              | 180-200           | 10-15           |
| <b>Potato-based products, deep frozen</b> |                             |       |              |                   |                 |
| Chips                                     | Universal tray              | 3     |              | 190-210           | 20-30           |
|                                           | Universal tray + oven tray  | 3+1   |              | 190-200           | 35-45           |
| Croquettes                                | Universal tray              | 3     |              | 190-210           | 20-25           |
| Potato cakes, stuffed potatoes            | Universal tray              | 3     |              | 200-220           | 15-25           |
| <b>Bakery products, deep frozen</b>       |                             |       |              |                   |                 |
| Bread rolls and baguettes                 | Universal tray              | 3     |              | 180-200           | 10-20           |
| Pretzels (bread dough)                    | Universal tray              | 3     |              | 200-220           | 10-20           |

| Food                              | Accessories                 | Level | Heating type | Temperature in °C | Time in minutes |
|-----------------------------------|-----------------------------|-------|--------------|-------------------|-----------------|
| <b>Bakery products, pre-baked</b> |                             |       |              |                   |                 |
| Bread rolls and baguettes         | Universal tray              | 2     | ☐            | 190-210           | 10-20           |
|                                   | Universal tray + wire shelf | 3+1   | ☒            | 160-180           | 20-25           |
| <b>Fried foods, deep frozen</b>   |                             |       |              |                   |                 |
| Fish fingers                      | Universal tray              | 2     | ☒            | 220-240           | 10-20           |
| Chicken fingers, nuggets          | Universal tray              | 3     | ☒            | 200-220           | 15-25           |
| <b>Puff pastry, deep frozen</b>   |                             |       |              |                   |                 |
| Puff pastry                       | 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<br>turn off the appliance and place the dough inside the oven. | 5-10 min.<br>20-30 min. |

## Defrosting

Defrosting time depends on the type and amount of food.

Follow the manufacturer's instructions on the packet.

Remove the frozen items from the packet and place them in an appropriate pan on the shelf.

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

**Note.** The oven light does not come on until reaching 60 °C. This helps achieve optimum precise regulation.

| Food                                                                                                              | Accessories | Level | Type of heating | Temperature |
|-------------------------------------------------------------------------------------------------------------------|-------------|-------|-----------------|-------------|
| <b>Delicate frozen products</b><br>E. g. cream cakes, custard tarts, chocolate or sugar coated cakes, fruit, etc. | Shelf       | 1     | ☒               | 30 °C       |
| <b>Other frozen products</b><br>Chicken, sausage and meat, bread and rolls, cakes and other pastries              | 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.

### Setting

1. Place the universal tray on level 2. Place the jars on the tray so that they do not touch each other.
2. Pour ½ litre of water (approx. 80 °C) on the universal tray.
3. Close the oven door.
4. Position the control knob to bottom heat position .
5. Set the temperature between 170 and 180 °C.

### Jam making

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

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

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

### Cooking vegetables

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

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

### Remove the jars from the oven

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

### Caution!

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

# Acrylamide in food

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

## Tips for preparing food with a low acrylamide content

|                       |                                                                                                                                                                                                                                |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>General</b>        | <ul style="list-style-type: none"> <li>■ Keep the cooking time to a minimum.</li> <li>■ Brown the food, making sure it is not overtoasted.</li> <li>■ Large, thick pieces of food contain a low acrylamide content.</li> </ul> |
| <b>Baking</b>         | <p>With top and bottom heat max. 200 °C</p> <p>With 3D Hot air max. 180 °C.</p>                                                                                                                                                |
| Pastries and biscuits | <p>With top and bottom heat max. 190 °C.</p> <p>With 3D Hot air max. 170 °C.</p> <p>Eggs or egg yolks reduce the formation of acrylamide.</p>                                                                                  |
| Oven potato chips     | Spread them evenly on a single layer in the baking tray. Bake at least 400 g on each baking tray so that the chips do not dry out                                                                                              |

## Test dishes

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

In accordance with EN 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 oven tray on the lower level.

Baking on 3 levels:

Always place the universal deep tray on the upper level.

Butter cookies:

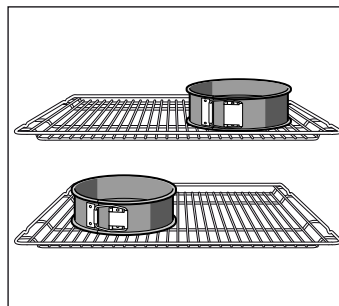
Trays put in the oven at the same time are not necessarily ready at the same time.

Covered apple pie on level 1:


Place dark springform tins with some space between them.














Covered apple pie on 2 levels:

Place dark springform tins on top of one another.





Cakes in 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.

| Dish                         | Accessories and tins             | Level | Type of heating                                                                     | Temperature in °C | Time in minutes |
|------------------------------|----------------------------------|-------|-------------------------------------------------------------------------------------|-------------------|-----------------|
| Butter cookies (preheat*)    | Universal tray                   | 3     |  | 150-160           | 20-30           |
|                              | Universal tray + oven tray       | 3+1   |  | 140-150           | 25-35           |
|                              | 2 oven trays + universal tray    | 5+3+1 |  | 140-150           | 25-35           |
| Butter cookies               | Universal tray                   | 3     |  | 140-150           | 30-45           |
| Small cakes (preheat*)       | Universal tray                   | 3     |  | 150-170           | 20-30           |
|                              | Universal tray + oven tray       | 3+1   |  | 140-160           | 25-35           |
|                              | Universal tray                   | 3     |  | 150-160           | 25-30           |
|                              | 2 oven trays + universal tray    | 5+3+1 |  | 140-150           | 25-30           |
| Water sponge cake (preheat*) | Springform tin on the wire shelf | 2     |  | 170-180           | 30-40           |
| Water sponge cake            | Springform tin on the wire shelf | 2     |  | 165-175           | 35-45           |
| Flat yeast cake              | Universal tray                   | 3     |  | 160-180           | 30-40           |
|                              | Universal tray                   | 3     |  | 150-170           | 30-45           |
|                              | Universal tray + oven tray       | 3+1   |  | 160-170           | 30-40           |

\* Do not use rapid heating to preheat the oven

Wire shelves and baking trays may be obtained as optional accessories from specialist retail outlets.



| Dish              | Accessories and tins                        | Level | Type of heating                                                                     | Temperature in °C | Time in minutes |
|-------------------|---------------------------------------------|-------|-------------------------------------------------------------------------------------|-------------------|-----------------|
| Covered 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

Wire 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           | 1/2-2           |
| 12 beefburgers* (no pre-heating)  | Grill + enamel tray | 4+1   |  | 3           | 25-30           |

\* Turn once after time 2/3.



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