



SIEMENS

Free standing cooker

HK9K9V850M


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[en]Instruction manual

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

Intended use

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.

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 is not intended for operation with an external clock timer or a remote control.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

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 15 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 the right way round.

→ *"Accessories" on page 13*

Important safety information

General information

Warning – 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.
- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The appliance becomes very hot and flammable materials could catch fire. Never store or use flammable objects (e.g. spray cans, cleaning agents) under the appliance or in its immediate vicinity. Never place flammable items on or in the appliance.
- The surfaces of the plinth drawer may become very hot. Only store oven accessories in the drawer. Flammable and combustible objects must not be stored in the plinth drawer.

Warning – 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.
- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

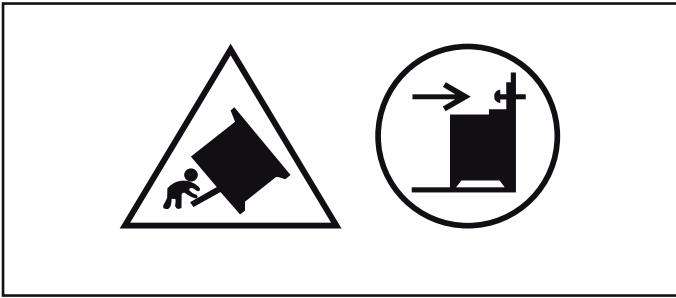
Warning – Risk of scalding!

- 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 can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Warning – 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.
- Sauce pans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.
- If the appliance is placed on a base and is not secured, it may slide off the base. The appliance must be fixed to the base.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

⚠ Warning – Risk of tipping!



Warning: In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

⚠ Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker 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.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

⚠ Warning – Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

⚠ Warning – Risk of overheating!

Covering the ventilation openings in the floor of the appliance may cause it to overheat. Always install the appliance on the feet supplied.

Causes of damage

Hob

Caution!

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.

- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

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

Oven

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. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.
- 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.
- 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.
- Heavily soiled oven seal: if the oven seal is heavily soiled, the oven door will no longer close properly when the oven is in operation. The fronts of adjacent units could be damaged. Always keep the oven seal clean.
- Oven door as a bearing surface: do not stand or place objects on the oven door when it is open. Do not hang objects on the oven door.
- 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.
- Heavy accessories: do not pull out heavily laden accessories too far without first unloading them sufficiently. Heavy accessories will tip when pulled out. This causes pressure to be exerted on the shelf supports in the cooking compartment, which can damage the enamel. Relieve the strain on the accessories when they are pulled out by raising them slightly with one hand. Caution: always use an oven cloth or oven gloves when handling hot accessories.

Installation and connection

Measures to be noted during transport

Secure all mobile parts in and on the appliance using an adhesive tape that can be removed without leaving any traces. Push all accessories (e.g. baking tray) into the corresponding slots with cardboard at the edges, in order to avoid damaging the appliance. Place cardboard or similar between the front and rear side to prevent knocks against the inside of the glass door. Secure the door and, if available, the top cover to the appliance sides using adhesive tape.

Keep the original appliance packaging. Only transport the appliance in the original packaging. Observe the transport arrows on the packaging.

If the original packaging is no longer available

pack the appliance in protective packaging to guarantee sufficient protection against any transport damage.

Transport the appliance in an upright position. Do not hold the appliance by the door handle or the connections on the rear, as these could be damaged. Do not place any heavy objects on the appliance.

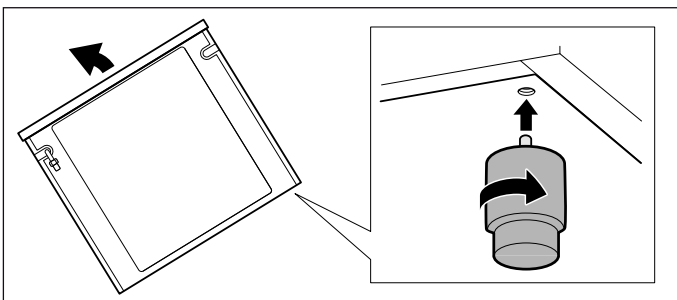
Installation

This appliance is supplied with a set of adjustable feet and a splatter guard.

Never set up the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.

Fitting the adjustable feet

1. Remove all parts that are not permanently fixed.
2. Remove any accessories from the oven.
3. Lift one side of the appliance off the floor and tilt it slightly.
4. Screw the adjustable feet into the mounting holes on the underside of the appliance.

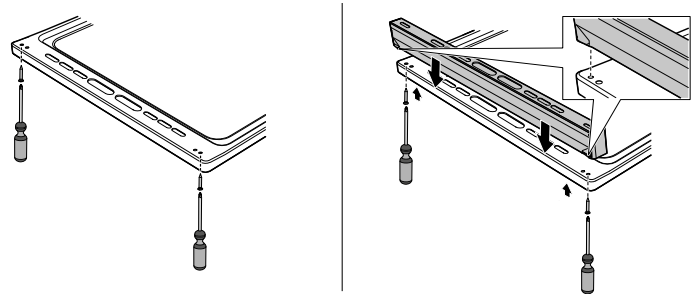


Note: If the appliance needs to be moved again, screw the adjustable feet in fully.

5. Only finally level the appliance once the gas has been connected and all of the installation work is complete.

Splatter guard

1. Open the packaging of the splatter guard and remove the protective film.
2. Position the holes and place the splatter guard in them.
3. Insert and tighten the screws from below.



Positioning and levelling

Positioning the appliance

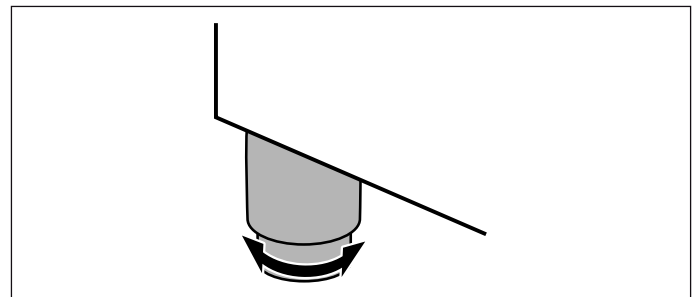
When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance work.

The ground underneath must be hard and firm. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles.

If you need to move the appliance in order to position it, make sure that the adjustable feet are fully screwed in.

Aligning the appliance

Turn the adjustable feet to align the appliance.



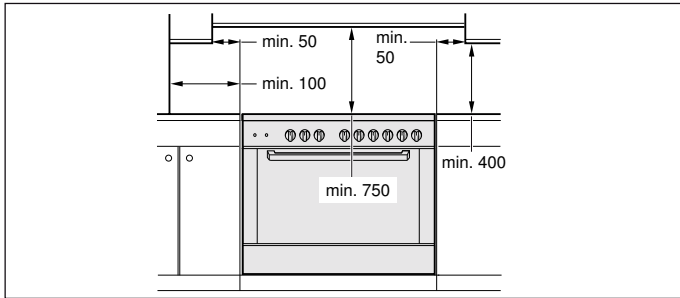
Note: Do not align the appliance until all other work has been completed.

The adjustable feet can be used to elevate the appliance by a maximum of 50 mm.

Check the alignment of the appliance once it has been installed in the intended place.

Adjacent units

Any adjacent units must not be made of flammable materials. The fronts of any adjacent units must be heat-resistant up to at least 90 °C. If the appliance is installed very close to any other units, the minimum clearances given in the figure must be maintained.



Wall fixing

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

Electrical connection

The appliance must only be connected to the power supply by a licensed professional. The appliance must be installed in accordance with the most recent IEE guidelines (Institute of Electrical Engineers). The appliance may be damaged if incorrectly connected.

Make sure the voltage of the power supply corresponds to the specified value on the rating plate.

Ensure that the power supply is properly earthed and that the fuse and the wiring and piping system in the building is sufficiently dimensioned for the electrical power of the appliance.

Observe the following points when routing the service cable:

- Do not pinch or squeeze the cable.
- Keep the cable away from sharp edges.
- Do not bring the cable into contact with parts that can reach temperatures of more than 50 °C above room temperature.



Warning – Danger of death!

There is a risk of electric shock if you touch live components.

- Always make sure your hands are dry when you touch or hold the mains plug.
- Only pull out the mains cable by taking hold of the plug and removing the plug; never pull it out by the mains cable itself, as this could damage it.
- Never unplug the mains plug when the appliance is in operation.

Please note the following information and ensure that:

Notes

- The mains plug fits the socket.
- The cable cross section is adequate.
- The earthing system is properly installed.
- The mains cable is only replaced by a qualified electrician (if this is necessary). Spare mains cables can be ordered from our after-sales service.
- No power strips/multi-way connectors or extension cables are used.
- If using a residual current device, only use one that bears the mark . The presence of this mark is the only way to be sure that it fulfils all the applicable regulations.
- The mains plug can be accessed at all times.
- The mains cable is not kinked, crushed, modified or severed.
- The mains cable does not come into contact with heat sources.

The electric wires have the following colours.

Explanatory notes

Green and yellow	Earth
Blue	Neutral wire
Brown, black and grey	Phase

Connecting the appliance

The appliance belongs to protection class 1 and must only be operated with a protective earth connection.

The appliance must be disconnected from the power supply whenever installation work is being carried out.

The appliance must only be connected using the power cable provided.

When the appliance is installed, protection must be provided against accidental contact in the future.

The appliance must only be connected to the mains electricity supply by a specialist. This specialist must be aware of and comply with the requirements stipulated by the local energy supply company.

Any damage caused by the appliance being incorrectly connected is not covered by the guarantee.

Caution!

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Power cable without an earthed safety plug

The wiring must have an isolating switch with a contact gap of at least 3 mm. Identify the phase and neutral wires ("third wire") in the mains socket. The appliance may be damaged if it is not connected correctly.

The mains power cable must be connected as shown in the connection diagram.

The power cable must be H05 VV-F or H05 V2V2-F or higher.

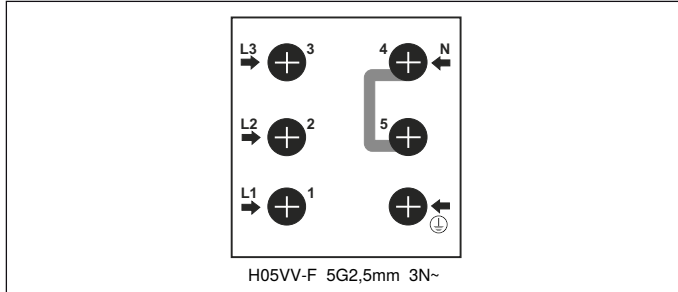
Note: The appliance comes delivered configured for connection to 3 phases. The power circuit must be configured to 20 A.

Connecting the appliance to 3 phases

For connection to 380-415 V with 3 phases + neutral (3N~), the phase connection must be changed.

1. Use a 5 x 2,5 mm² cable.
2. Configure the circuit to 20 A per phase.

Connection diagram



Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy with your oven

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while cooking, baking or roasting.
- It is best to bake more than one cake, one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Saving energy with the hob

- Use pots and pans with thick, even bases. Uneven bases increase energy consumption.
- The diameter of pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses. Note that cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.
- Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.
- Always place suitable lids on saucepans. When cooking without a lid, four times the energy is required.
- Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.
- Switch to a lower heat setting in good time.
- Use the residual heat. For longer cooking times, you can switch the hotplate off 5-10 minutes before the end of the cooking time.

Environmentally-friendly disposal

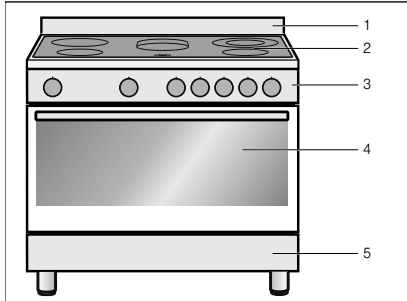
Dispose of packaging in an environmentally-friendly manner.



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.

Getting to know your appliance

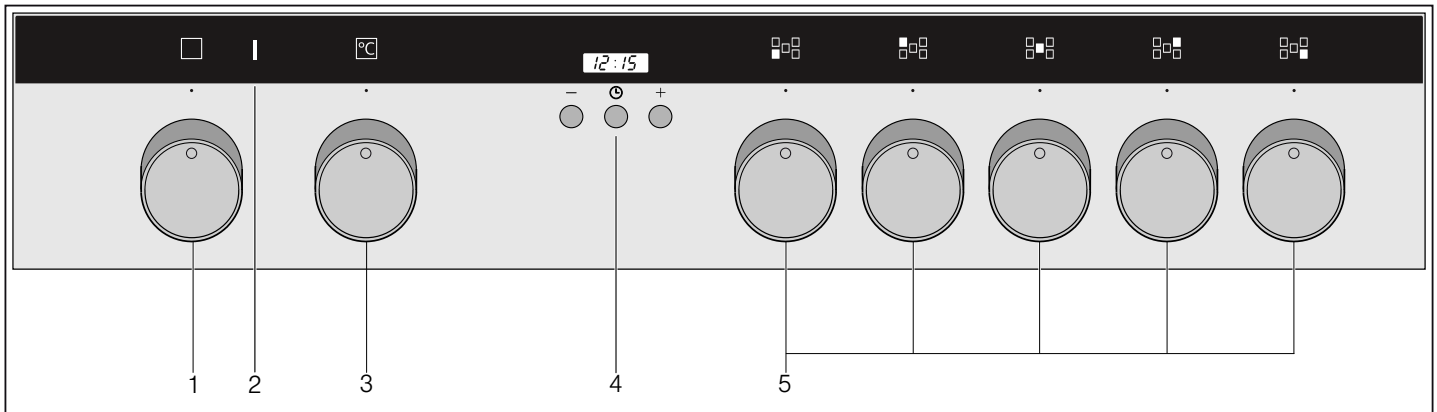
In this chapter, we will explain the indicators and controls. You will also find out about the various functions of your appliance.



Description

1	Splatter guard
2	Hob
3	Control panel
4	Oven
5	Storage compartment

The control panel



Description

1	Function selector
2	Oven indicator light
3	Temperature selector
4	Electronic clock
5	Hotplate control

Note: Depending on the appliance model, individual details and colours may differ.

Individual details may differ depending on the appliance model.

The electronic clock

With the electronic clock, you can set a cooking time. An audible signal sounds once the cooking time has elapsed.

Function buttons for the electronic clock

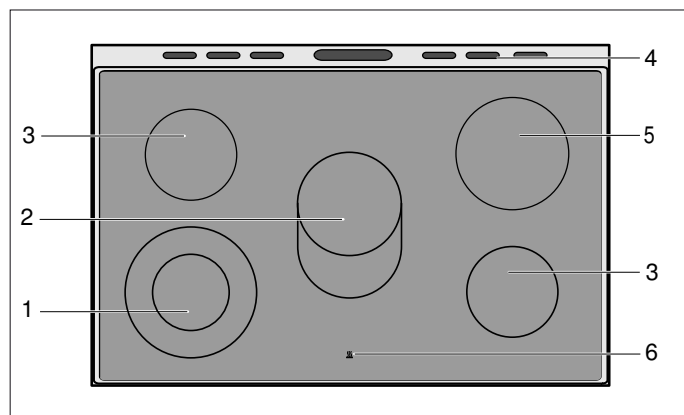
Symbol	Meaning	Use
⌚	Electronic clock	Sets the cooking time or the time
-	Minus	Decreases the cooking time or the time
+	Plus	Increases the cooking time or the time

The hob

⚠ Warning – Risk of burns!

Hot air flows out from the ventilation opening on the hob. Never touch the ventilation opening.

Please note that, in the case of appliances with a hob cover, the burners in the oven must also only be switched on if the hob cover is open.



Description	
1	Dual-circuit hotplate 120 and 210 mm
2	Roasting zone 145 x 250 mm
3	Hotplate 145 mm
4	Ventilation opening
5	Hotplate 180 mm
6	Residual heat indicator

Control knob for hotplates

Use the control knobs to set the heat setting for the individual hotplates.

Position	Meaning	
○	"Off" position	The hotplate is switched off.
1-6	Heat settings	1 = Lowest setting 6 = Highest setting
⊙, 8	Zone activation	Switch on the large dual-circuit hotplate or the roasting zone.

Residual heat indicator

The hob has a residual heat indicator for the hotplates. It shows which hotplates are still hot. Even if the hob is switched off, the indicator will remain lit until the relevant hotplate has cooled down sufficiently.

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

The oven

In order to operate the oven, you require two operating knobs: The function selector and the temperature selector.

Control knob for oven

Function selector

Use the function selector to set the heating function.

Heating function	Use
○ "Off" position	In this position, the oven is switched off.
💡 Light	This switches on the light inside the oven.
*0 Defrost	For defrosting items such as meat, poultry, bread and cakes. The fan circulates hot air around the food.
🌀 Hot air	For cakes and pastries. The fan in the back panel distributes the heat from the ring-shaped heating element evenly around the cooking compartment.
☐ Top/bottom heating	For cooking cakes, bakes and joints of meat such as steak on a single shelf. Heat is emitted evenly from the heating elements at the top and bottom.
☐ Top/bottom heating and fan	For cakes without toppings or fillings in tins, puff pastry and joints.
🍕 Pizza setting	For quickly cooking frozen products without preheating, e.g. pizza, chips or puff pastry. Heat is emitted by the bottom heating element and the fan in the back panel.
☐ Grill, centre area/roisserie spit	Grilling: For cooking small amounts of steak, sausages, bread and fish. The centre part of the grill heating element becomes hot. Rotisserie spit: For joints of meat, rolled joints and poultry
☐ Grill, full surface/roisserie spit	Grill: For cooking steak, sausages, bread and fish. The whole area below the grill element becomes hot. Rotisserie spit: For joints of meat, rolled joints and poultry
☐ Hot air grill/roisserie spit	For cooking meat, poultry and fish. The grill heating element and the fan switch on and off alternately. The fan circulates the hot air from the grill around the dish. Rotisserie spit: For joints of meat, rolled joints and poultry

Temperature selector

Use the temperature selector to set the temperature.

Position	Meaning
o	Off
50 - 250	Temperature range in °C

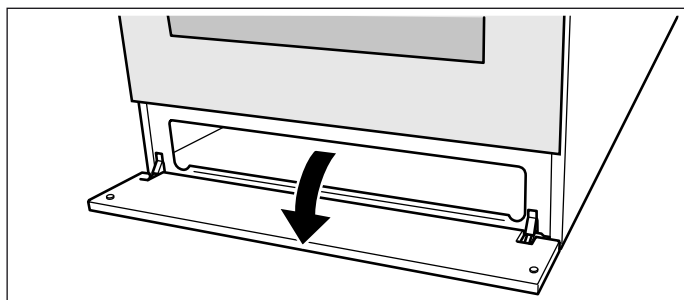
There is a limit stop between the "Max." and o positions. Do not turn the knob beyond this point.

Cooling fan

The hot air escapes via the ventilation opening. This cooling fan switches on and off as required. Caution! Do not cover the ventilation slots. Otherwise the oven will overheat.

The storage compartment

Open the storage compartment by folding down the fascia panel.



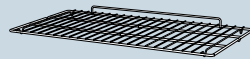
This compartment can be used to store hob or oven accessories.

Warning – Risk of fire!

Never leave combustible items in the storage compartment.

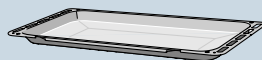
Accessories

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.



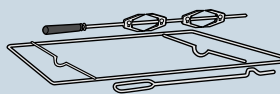
Baking and roasting shelf

For ovenware, cake tins, joints of meat, grilled items and frozen meals.



Universal pan

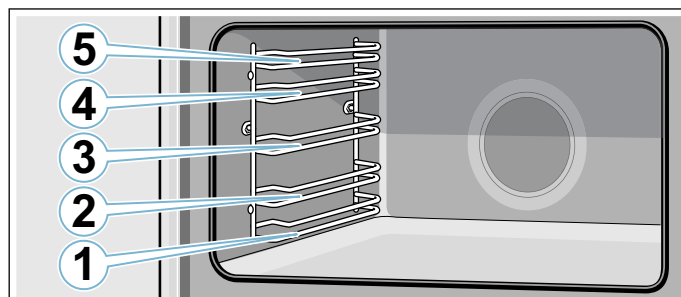
For moist cakes, pastries, frozen food and large joints of meat. The universal pan can be used to catch dripping fat when grilling directly on the wire rack.



Rotisserie spit

With spit adaptor and metal frame
For roasting joints and large items of poultry.

The baking tray and the baking and roasting shelf can be moved into five different heights within the cooking compartment. Always insert them as far as they will go so that the accessories do not touch the door panel. Ensure that you always insert the accessories into the cooking compartment the right way round.



Warning – Risk of fire!

Under no circumstances should a roasting tin, baking tray, frying pan or any other form of cookware be placed directly on the oven floor. This causes the floor of the appliance to overheat and can seriously damage the appliance.

Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

Cleaning the cooking compartment and accessories


Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed.

Make sure that there is no leftover packaging, such as polystyrene pellets, in the cooking compartment and remove the adhesive tape that is in or on the appliance. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth. Keep the kitchen ventilated while the appliance is heating.

Apply the settings indicated below. You can find out how to set the heating function and the temperature in the next section. → "Operating the appliance" on page 14

Settings	
Heating function	3D Hotair 
Temperature	maximum
Time	1 hour

Switch off the appliance after the time indicated.

Once the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Hob

Switching the hob on and off

You can use the hotplate control knobs to switch the hob on and off.

Applying hotplate settings

Use the hotplate control knobs to select the heat setting for the hotplates. Press the control knob for the required hotplate and turn it to the required heat setting.

Heat setting 1 = Lowest setting

Heat setting 6 = Highest setting

Note: Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.


This ensures e.g.:

- sensitive components are protected from overheating
- the appliance is protected from electrical overload
- better cooking results are achieved

Large dual-circuit hotplate and roasting zone

The size of these hotplates can be altered.

Switching on the large area

Turn the control knob to position 6 – where you will feel a slight resistance – then continue turning to the  symbol = large dual-circuit hotplate or roasting zone. Then immediately turn it back to the required heat setting.

Switching back to the small area

Turn the control knob to 0 and configure again.

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

Caution!

Never turn the knob beyond the /CO symbol to 0.

Oven

Operating the oven

Switching on the oven

Note: Always keep the appliance door closed when it is in operation.

1. Turn the function selector to the desired operating mode.
2. Turn the temperature selector to set the desired temperature.
The oven switches on.

The indicator lamp is lit when the oven is heating up. It goes out during pauses in heating.

Note: The indicator lamp also lights up when the function selector is in the off position and a temperature is set. The oven only begins to heat up when an operating mode is set.

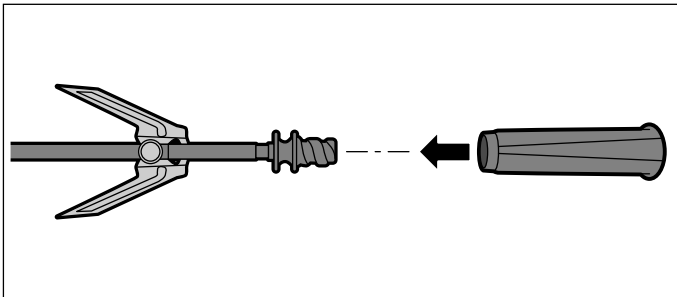
Switching off the oven

1. Turn the function selector to the 0 position.
2. Turn the temperature selector to the 0 position.
The oven is switched off.

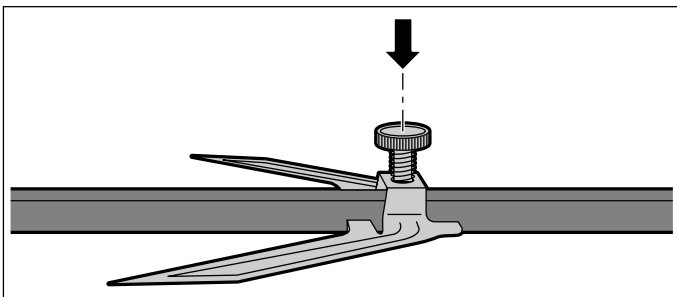
Rotary spit

Preparing the rotary spit

1. Slide a retaining clip onto the rotary spit and screw on the handle.



2. Place the roast as close as possible to the centre of the rotary spit.
3. Use retaining clips to secure the roast in place.
4. Use milled screws to secure the retaining clips.

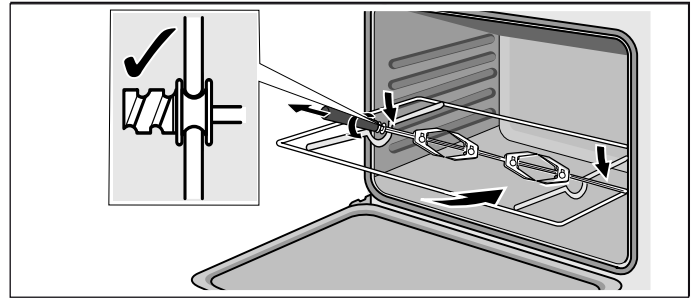


Inserting the rotisserie spit

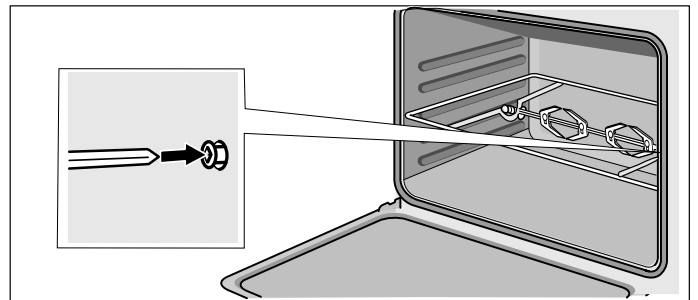
⚠ Warning – Risk of burns!

Never touch the hot surfaces of the cooking compartment or the heating elements. Children must be kept at a safe distance from the appliance at all times. Open the appliance door carefully. Hot steam may escape.

1. Push the rotisserie spit rack fully into the appliance on shelf level 3.
2. Place the rotisserie spit onto the rotisserie spit rack and unscrew the handle.



3. Push the rotisserie spit rack in fully.
4. Push the rotisserie spit rack to the right and into the motor adaptor.



5. Pour water into a baking tray and slide it in on shelf level 1 to collect any fat that drips out.
6. Close the appliance door.

Switching on the rotary spit

Note: Insert the rotisserie spit. Set the oven to position , or .

1. Turn the function selector to position , or .
2. Set the temperature.

Note: Pour some water into the universal pan to catch any fat that drips out.

Removing the rotisserie spit

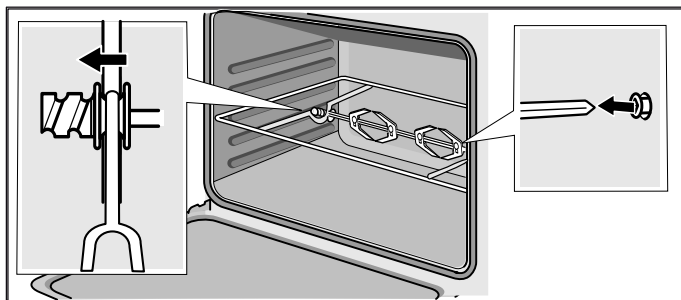
Warning – Risk of burns!

Never touch the hot surfaces of the cooking compartment or the heating elements. Children must be kept at a safe distance from the appliance at all times. Open the appliance door carefully. Hot steam may escape.

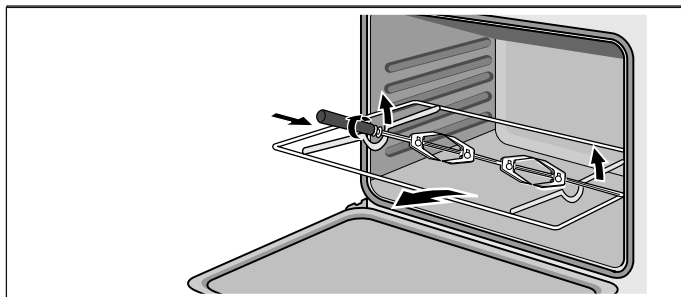
Warning – Risk of burns!

Never directly touch the rotisserie spit or other accessories when they are hot. Always use a pot holder or wear oven gloves to handle accessories when they are hot.

1. Open the appliance door carefully.
2. Pull the rotisserie spit rack with the metal frame to the left and out of the motor adaptor.



3. Pull the rotisserie spit rack out of the oven as far as possible.
4. Hold the rotisserie spit on the right-hand side with a pot holder and screw the grill onto the rotisserie spit.






5. Carefully lift the rotisserie spit off the rotisserie spit rack.
6. Remove the rotary spit rack and the baking tray from the oven.

Time-setting options

Setting the clock




Once the appliance has been connected to the mains or after a power cut, the "A" symbol and "00:00" will flash on the display. The current time must be set in order for the oven to be switched on.

1. Press the "+" and "-" buttons at the same time or just press the  button. The  symbol will appear on the display. The settings can be configured once the  symbol starts flashing on the display.
2. Use the "+" and "-" buttons to set the current time. If the buttons are not pressed for a long time, the symbols will stop flashing and the display will show the set time.

Note: The function selector, the temperature selector and the clock must be set before using the oven. Otherwise, the oven will not switch on.




Setting the timer

The timer has no effect on how the oven works. The timer can be set to between 1 minute and 23 hours 59 minutes.


1. Press the  button. The  symbol will flash on the display.
2. Use the "+" and "-" buttons to set the required time. If the buttons are not pressed for a long time, the symbols will stop flashing and the display will show the current time.
3. An audible signal will sound once the time has elapsed. Press the  button to switch off the timer.

Semi-automatically programming the cooking time

You can programme a different cooking time for each dish on the oven. The oven will switch off automatically at the end of the cooking time. This means that you do not have to stop what you are doing to switch off the oven, and prevents the food from accidentally being cooked for too long.




1. Use the function selector to set the heating function.
2. Use the temperature selector to set the temperature.
3. Press the  button repeatedly until "dur" appears on the display. When "dur" appears, the "A" symbol, "00:00" and the  symbol will flash on the display.
4. Use the "+" and "-" buttons to set the cooking time.
5. The current time will appear and the "A" symbol and the  symbol will be lit continuously on the display. The oven will now heat.

End of the cooking time


An audible signal will sound once the set time has elapsed. Use the  button to switch off the timer.

Semi-automatically programming the switch-off time

This function allows you to set the end of the cooking time for your food. The oven will switch off automatically at the end of the cooking time. This means that you do not have to stop what you are doing to switch off the oven, and prevents the food from accidentally being cooked for too long.

1. Use the function selector to set the heating function.
2. Use the temperature selector to set the temperature.
3. Press the  button repeatedly until "end" appears on the display. When "end" appears, the symbol "A", the current time and the  symbol will flash on the display.
4. Use the "+" and "-" buttons to set the end of the cooking time.
5. The current time will appear and the "A" symbol and the  symbol will be lit continuously on the display. The oven will now heat.

End of the cooking time



An audible signal will sound when the set switch-off time has been reached. Use the  button to switch off the timer.


Fully automatic programming

The oven can be programmed to the time at which the dish is expected to be ready. The oven will switch itself on automatically and switch itself off again at the required time. This means that you can, for example, place a dish in the cooking compartment in the morning and programme it so that the dish will be ready at midday.

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


1. Set the cooking time as described in the section entitled "Semi-automatically programming the cooking time".
2. Set the end of the cooking time as described in the section entitled "Semi-automatically programming the switch-off time".

The oven will switch itself on at the right time for the cooking time length and off again at the switch-off time that has been set. The "A",  and  symbols will light up and stay lit.

Once the oven has switched itself on, the "A" symbol and the  symbol will be lit continuously on the display.

An audible signal will sound when the oven is switched off.

End of the cooking time

Use the  button to switch off the timer.

Cancelling programming

Pressing the "+" and "-" buttons at the same time for 2 seconds will cancel any fully automatic or semi-automatic programmes that have been set.

Note: This does not apply to timer volume setting.

Changing the audible signal

Pressing and holding the "-" button for 5 seconds while the timer is showing the current time will make the clock issue a warning signal. The clock has three different audible signals. A different signal will sound each time the "-" button is pressed. The last signal you selected is saved as the default tone.



Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

Cleaning agents

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

When cleaning the hob do not use

- undiluted washing-up liquid or dishwasher detergent,
- scouring pads,
- abrasive cleaning agents such as oven cleaner or stain remover,
- high-pressure cleaners or steam jets.
- Do not clean individual parts in the dishwasher.

When cleaning the oven do not use


- sharp or abrasive cleaning agents,
- cleaning agent with a high alcohol content,
- scouring pads,
- high-pressure cleaners or steam jets.
- Do not clean individual parts in the dishwasher.

Wash new sponges thoroughly before first use.

Warning – 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.

Zone	Cleaning agent
Stainless steel surfaces* (depending on appliance model)	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. On stainless steel surfaces, always wipe parallel to the natural grain. Otherwise, you may scratch the surface. Remove patches and splashes of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such patches and splashes. Special care products suitable for hot stainless steel surfaces are available from our after-sales service and from specialist retailers. Apply a thin layer of care product with a soft cloth.
Enamel, painted, plastic and screen-printed surfaces* (depending on appliance model)	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaner or glass scrapers for cleaning.
* Optional (available for some appliances, depending on the appliance model)	

Zone	Cleaning agent
Control panel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaner or glass scrapers for cleaning.
Upper glass cover* (depending on appliance model)	Glass cleaner: Clean with a soft cloth. You can remove the upper glass cover for cleaning. To find out how to do this, please refer to the section Upper glass cover .
Rotary knobs Do not remove.	Hot soapy water: Clean with a dish cloth and dry with a soft cloth.
Hob surround	Hot soapy water: Do not clean with a glass scraper, lemon juice or vinegar.
Gas hob and pan supports* (depending on appliance model)	Hot soapy water. Use very little water. Water must not be allowed to enter the appliance through the base of the burners. Clean off boiled-over liquids and spilt food immediately. You can remove the pan supports. Cast iron pan supports*: Do not clean in the dishwasher.
Gas burners* (depending on appliance model)	Remove the burner head and cap and clean with hot soapy water. Do not clean in the dishwasher. The gas outlet openings must remain unobstructed at all times. Ignition plugs: Small, soft brush. The gas burners only work properly when the ignition plugs are dry. Dry all parts thoroughly. Ensure that they are refitted correctly. The burner caps are coated in black enamel. The colour may change over time. This does not impair their performance.
Electric hotplate* (depending on appliance model)	Abrasive materials or sponges: Briefly heat up the hotplate afterwards, so that it dries. Hotplates can rust over time if they remain wet. Apply care product to finish. Clean off boiled-over liquids and spilt food immediately.
Hotplate ring* (depending on appliance model)	Remove yellow to blue iridescent discolouration from the hotplate ring with a steel care product. Do not use any abrasive materials that may scratch surfaces.
Ceramic hob* (depending on appliance model)	Care: Protective/care products for ceramics Cleaning: Cleaning agents suitable for ceramics. Follow the cleaning instructions on the packaging.  Glass scraper for stubborn dirt: Remove the protective cover and clean using the blade only. Caution: The blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
* Optional (available for some appliances, depending on the appliance model)	

Zone	Cleaning agent
Glass hob* (depending on appliance model)	Care: Protective/care products for glass Cleaning: Cleaning agents for glass. Follow the cleaning instructions on the packaging. ⚠ Glass scraper for stubborn dirt: Remove the protective cover and clean using the blade only. Caution: The blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
Glass panel	Glass cleaner: Clean with a soft cloth. Do not use the glass scraper. The door can be removed to facilitate cleaning. To find out how to do this, please refer to the section Removing and refitting the oven door .
Childproof lock* (depending on appliance model)	Hot soapy water: Clean with a dish cloth. If a childproof lock has been fitted to the oven door, it must be removed before cleaning. If it is very dirty, the childproof lock will not work properly.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Cooking zone	Hot soapy water or a vinegar solution: Clean with a dish cloth. For stubborn dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. ⚠ Please use the self-cleaning function to clean self-cleaning surfaces. To find out how to do this, please refer to the section Self-cleaning . Caution! Never use oven cleaner on self-cleaning surfaces.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Shelf	Hot soapy water: Clean with a dish cloth or a brush. You can remove the shelves for cleaning. To find out how to do this, please refer to the section Removing and refitting shelves . Telescoping extension rails* (depending on appliance model) Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant from the extension rails. It is best to clean them when they are pushed in. Do not soak, clean in the dishwasher, or clean in the oven as part of the self-cleaning programme. This may damage the shelves and they may no longer work properly as a result.
* Optional (available for some appliances, depending on the appliance model)	

Zone	Cleaning agent
Accessories	Hot soapy water: Soak and then clean with a dish cloth or a brush. Aluminium baking tray*: (depending on appliance model) Dry with a soft cloth. Do not clean in the dishwasher. Never use oven cleaner. To prevent scratches, never touch the metal surfaces with a knife or a similar sharp object. Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. Otherwise, you may scratch the surface. Rotary spit* (depending on appliance model) Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher. Meat thermometer* (depending on appliance model) Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.
Plinth drawer* (depending on appliance model)	Hot soapy water: Clean with a dish cloth.
* Optional (available for some appliances, depending on the appliance model)	

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
- Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.

Surfaces in the cooking compartment

The back wall and side parts in the cooking compartment are self-cleaning. You can tell this from the rough surface.

The cooking compartment floor and ceiling are enamelled and have smooth surfaces.

Cleaning enamel surfaces

Clean the smooth enamel surfaces with a dish cloth and hot soapy water or a vinegar solution. Then dry them with a soft cloth.

Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.

Caution!

Never use oven cleaner in the cooking compartment when it is still warm. This may damage the enamel. Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

Leave the cooking compartment open to dry after cleaning it.

Note: Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works. You can remove these residues using lemon juice if required.

Cleaning self-cleaning surfaces

The self-cleaning surfaces are coated with a porous, matte ceramic layer. While the appliance is in operation, this layer sucks the splashes from baking and roasting on and breaks it down.

If the self-cleaning surfaces no longer clean themselves sufficiently and dark patches appear, they can be cleaned by running a program specifically to heat them up.

Setting

Remove the accessories, ovenware and rails from the cooking compartment. Thoroughly clean the smooth enamel surfaces in the cooking compartment, the inside of the appliance door and the glass cover on the interior lighting.

1. Set "Hot air/rotary spit grilling" as the type of heating.
2. Set the maximum temperature.
3. Start the program and leave it to run for at least 20–30 minutes.

When the cooking compartment has cooled down, remove the brown or white residue with water and a soft sponge.

Caution!

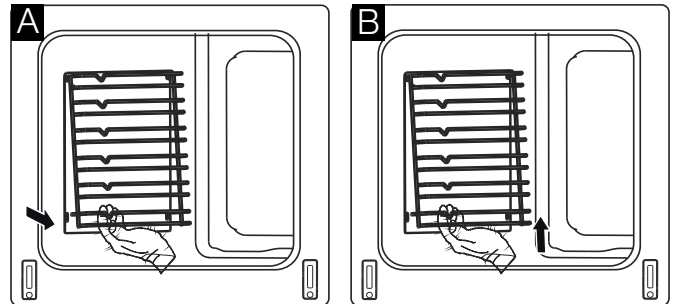
Do not use oven cleaner on the self-cleaning surfaces. This will damage the surfaces. If oven cleaner does get onto these surfaces, clean them immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids.

Detaching and refitting the rails

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

Unhooking the rails

1. Hold the bottom of the rail and pull it towards you a little. Pull the extension pins at the bottom of the rail out of the fastening openings (figure A).
2. Then pull the rail upwards and remove it (figure B).



Clean the rails with washing-up liquid and a sponge. Use a brush to remove stubborn dirt deposits.

Hooking in the rails

1. Place the two hooks at the top of the rail into the upper holes.
2. Both hooks must be inserted fully into the upper holes. Now move the rail down slowly and carefully and hook it into the lower holes.
3. Hook both rails into the side walls of the oven.

Keeping the appliance clean

Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

⚠ Warning – Risk of fire!

Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.

Tips

- Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
- Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.
- Use the universal pan for baking very moist cakes.
- Use suitable ovenware for roasting, e.g. a roasting dish.

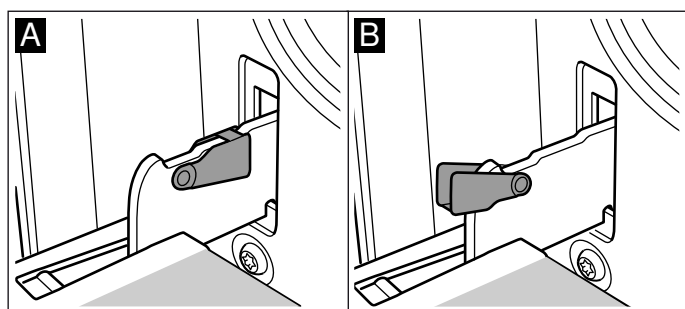
Appliance door

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to clean the appliance door.

Detaching and attaching the oven door

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

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

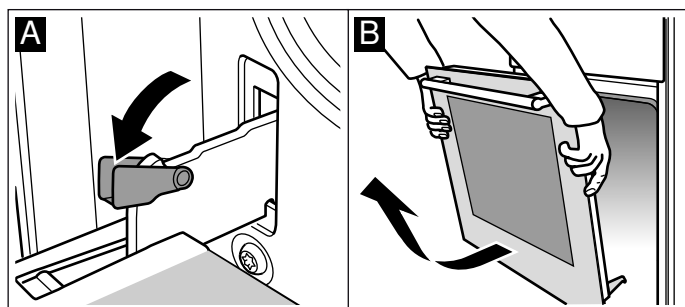


⚠ Warning – Risk of injury!

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

Detaching the door

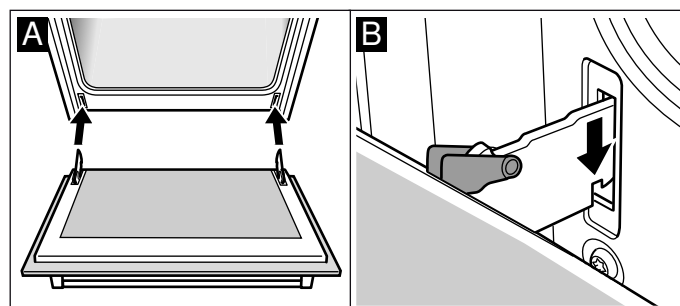
1. Open the oven door fully.
2. Fold up the two locking levers on the left and right (figure A).
3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).



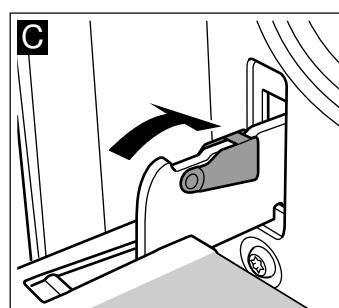
Attaching the door

Reattach the oven door in the reverse sequence to removal.

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



3. Fold back both locking levers (figure C). Close the oven door.



⚠ Warning – Risk of injury!

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

Trouble shooting

technician. If repairs are required, contact the after-sales service.

Warning – Risk of injury!

Incorrect repairs may cause serious hazards. Repairs to the appliance must only be carried out by a qualified

Fault table

Fault	Possible cause	Remedy/information
The appliance does not work.	The circuit breaker is faulty	Look in the fuse box and check that the circuit breaker is in working order.
	Power cut	Check whether the kitchen light works.
Zeros flash in the display.	Power cut	Reset the time.
The oven light has failed.	Faulty oven light	Change the oven light bulb. (See section "Replacing the oven light")
The oven does not heat up.	Faulty fuse.	Check and, if required, replace the circuit breaker.
	The function selector has not been set.	Set the function selector.
All dishes that are prepared in the oven burn within an extremely short period of time.	Faulty thermostat	Call the after-sales service.
The door panel steams up when the oven is hot.	Normal occurrence; caused by the difference in temperature	Not possible; this has no effect on oven performance.

Replacing the oven light bulb

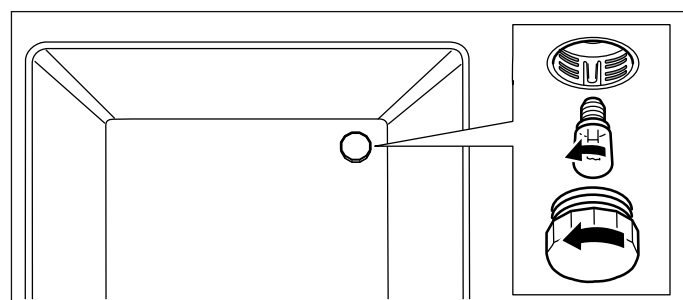
If the bulb in the oven light fails, it must be replaced. Replacement heat-resistant bulbs can be obtained from the after-sales service or from specialist retailers. Please supply your appliance's E number and FD number. Do not use any other type of bulb.

Warning – Risk of 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.

1. Pull out the mains plug or switch off the circuit breaker.
2. Open the appliance door.
3. When the oven is cold, place a tea towel inside to prevent damage.

4. Remove the glass cover for the defective oven light in the cooking compartment.



5. Replace the oven light bulb with one of the same type.
Voltage: 230 V;
Power: 25 W;
Thread: E14;
Temperature resistance: 300 °C
6. Put the glass cover for the oven light bulb back on.
7. Remove the tea towel and switch the circuit breaker back on or plug the mains plug in again.
8. Switch on the oven light and check that it is working correctly.



Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

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.
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After-sales service 

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

After-sales contact details for all countries can be found in the attached after-sales service directory.

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