



Built-in oven B15P52.3GB





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Additional information on products, accessories, replacement parts and services can be found at [www.neff-international.com](http://www.neff-international.com) and in the online shop [www.neff-eshop.com](http://www.neff-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 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 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.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- 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.

### **Risk of fire!**

- Loose food residues, grease and meat juices may catch fire during the Self-cleaning cycle. Remove coarse dirt from the cooking compartment and from the accessories before every Self-cleaning cycle.
- The appliance will become very hot on the outside during the Self-cleaning cycle. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the oven. Keep children at a safe distance.

### **Risk of burns!**

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

### **Risk of serious damage to health!**

The appliance will become very hot during the Self-cleaning cycle. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never let non-stick baking trays and tins go through the Self-cleaning cycle. Only enamelled accessories may be cleaned at the same time.

### **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.

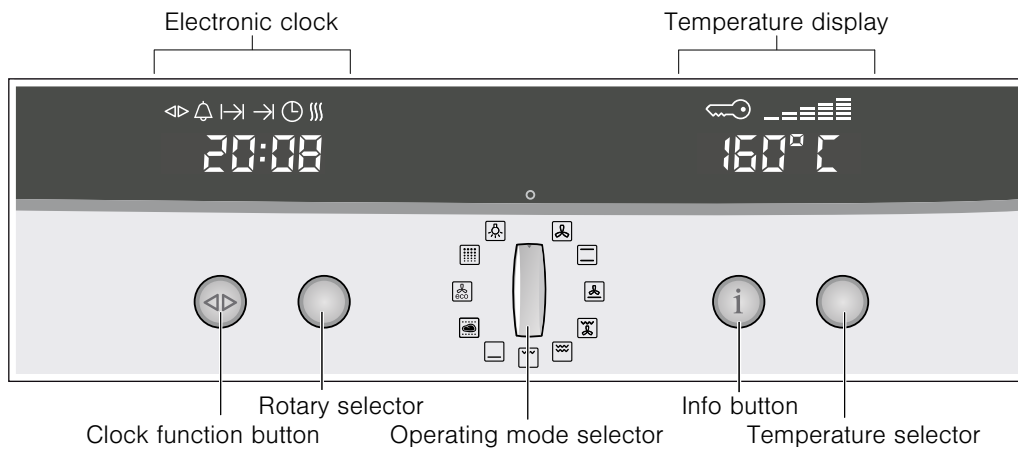
# Your new oven

In this section, you will find information on

- the control panel

- the operating modes
- the cooking compartment

## Control panel



| Control element | Use  |
|-----------------|--|
| ◀▶              | Clock function button<br>Selects the required clock function or Rapid heat up (see section: Electronic clock)  |
|                 | Rotary selector<br>Makes settings within a clock function or activates Rapid heat up (see section: Electronic clock)   |
|                 | Operating mode selector<br>Selects the desired operating mode (see section: Switching on the appliance)  |
| i               | Info button<br>When the appliance is switched on: displays the current oven temperature during the heating up phase (see section: Switching on the appliance)<br>When the appliance is switched off: calls up the basic settings menu (see section: Changing the basic settings) |
|                 | Temperature selector<br>When the appliance is switched on: sets the temperature (see section: Switching on the appliance)<br>When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings)                      |

### Pop-out operating knob




The rotary, temperature and operating mode selectors can all be popped out. Push the required operating knob to pop it in or out.

## Operating modes

Here you can obtain an overview of your appliance's operating modes.

| Operating mode          | Application   |
|-------------------------|---|
| CircoTherm®             | For baking and roasting on one or more levels   |
| Top/bottom heat         | For baking and roasting on one level. Ideal for cakes with moist toppings (e.g. cheese-cake)  |
| Circotherm intensive    | For frozen convenience products and for meals that require a lot of heat from underneath (see section: Baking)  |
| Circo-roasting          | For poultry and larger pieces of meat   |
| Full-surface grill      | For large amounts of flat, small items for grilling (e.g. steaks, sausages)   |
| Centre-area grill       | For small amounts of flat, small items for grilling (e.g. steaks, bread)  |
| Bottom heat             | For food and baked items on which you want a crust to form, or which need more browning on the underside.<br>Only activate Bottom heat for a short while at the end of the baking time. |
| Low-temperature cooking | For tender pieces of meat that are to be cooked medium/medium rare or à point   |

\* Operating mode used to determine the energy efficiency class in accordance with EN50304.


| Operating mode   | Application   |
|--|---|
|  CircoTherm® eco*   | For energy-optimised baking and roasting on one level. The appliance does not need to be preheated. |
|  Pyrolytic cleaning | For automatic cleaning of the cooking compartment. The oven heats up until the dirt disintegrates.  |
|  Interior lighting  | Helps with the care and cleaning of the cooking compartment   |

\* Operating mode used to determine the energy efficiency class in accordance with EN50304.

## Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

### Oven light

During operation, the oven light in the cooking compartment is on. The  setting on the function selector can be used to switch on the light without heating the oven.

### Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

## Your accessories

In this section, you will find information on

- Your accessories
- the correct way to insert the accessories into the cooking compartment
- the shelf positions
- the optional accessories

### Accessories

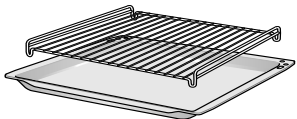
The following accessories are included with your appliance:



**Wire rack**  
for baking in baking tins, roasting in roasting dishes and grilling



**Universal pan, enamelled**  
for baking moist cakes, roasting, grilling and collecting drops of liquid during cooking



**Insert grid**  
for roasting and grilling

**Note:** The wire insert is always used together with the universal pan. In this combination, the wire insert is placed in the universal pan.

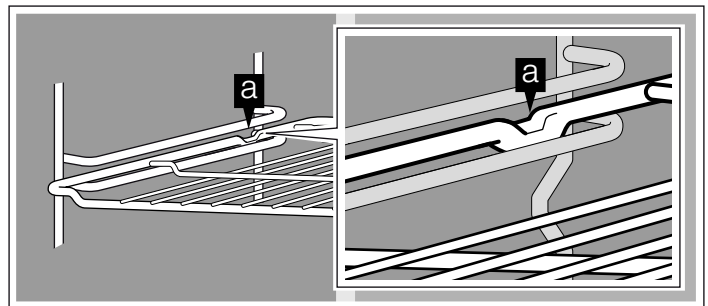
**Note:** The baking tray and universal pan may become distorted when the appliance is in operation. This is caused by the considerable temperature differences acting on the accessories. These differences may occur if only a part of the accessory is covered with food, or if frozen items such as pizza are placed on the accessory.

### Inserting accessories

The accessories are equipped with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

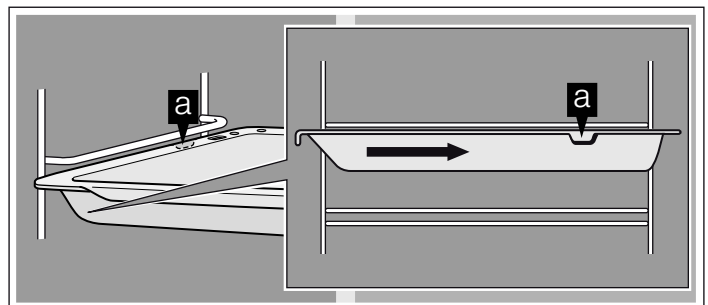
When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the lug (a) is in the rear part of the wire rack

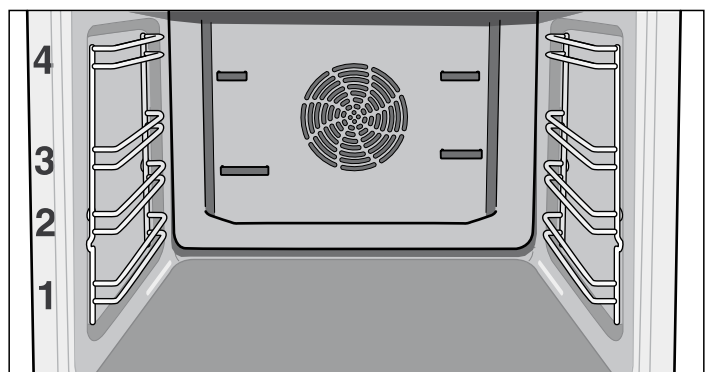


When inserting the baking tray or the universal pan, check


- that the lug (a) is in the rear part of the accessory
- that the sloping edge of the accessory faces towards the appliance door when it is inserted



### Shelf positions



The cooking compartment has four shelf heights. The shelf heights are counted from the bottom up.

**Note:** Do not use shelf height 2 when baking and roasting with  CircoTherm®. This will adversely affect air circulation and your baking and roasting results will not be as good.

## 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 appliance in our brochures and on our website.

The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

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

| Optional accessories           | Order no. |
|--------------------------------|-----------|
| Mega system steamer            | N8642X3   |
| Universal pan, enamelled       | Z1232X3   |
| Universal pan, non-stick       | Z1233X3   |
| Universal pan with wire insert | Z1242X3   |


| Optional accessories                            | Order no. |
|---|-----------|
| Extra-deep pan, enamelled                       | Z1272X0   |
| Baking tray, aluminium                          | Z1332X0   |
| Baking tray, enamelled                          | Z1342X0   |
| Baking tray, non-stick                          | Z1343X0   |
| Pizza tray                                      | Z1352X0   |
| Baking and roasting shelf                       | Z1432X3   |
| Roasting tray, enamelled, two-piece             | Z1512X0   |
| CLOU® 1x telescopic shelf                       | Z1701X2   |
| CLOU® 2x telescopic shelf                       | Z1765X2   |
| CLOU® 3x telescopic shelf                       | Z1742X2   |
| CLOU® 3x telescopic shelf with full extension   | Z1745X2   |
| CLOU® 4x telescopic shelf with full extension   | Z1755X2   |
| VarioCLOU® telescopic shelf with full extension | Z1785X3   |
| Bread-baking stone                              | Z1913X0   |

## Before using the appliance for the first time




In this section, you can read about

- How to set the clock after connecting up your appliance
- How to clean your appliance before using it for the first time

### Setting the clock




**Note:** When you press the  clock function button, you have 3 seconds to set the clock using the rotary selector. Should this have been insufficient for you, you can amend the clock time later.

**0:00** flashes in the clock display.

1. Briefly press the  clock function button to go to the setting mode.  
The  and  symbols light up. **12:00** appears in the clock display.

2. Set the current time using the rotary selector.  
Your setting is accepted after 3 seconds.


### Changing the clock

To subsequently change the time, press the  clock function button repeatedly until the  and  symbols light up again. Change the time with the rotary selector.



### Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove accessories and any remaining packaging from the cooking compartment.
2. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
3. Heat with  Top/bottom heat at 240°C for 60 minutes.
4. Afterwards, wipe the cooled cooking compartment with hot, soapy water.
5. Clean the outside of the appliance with a soft, damp cloth and soapy water.



# Operating the appliance


In this section, you can read about












- how to switch your appliance on and off
- how to select an operating mode and temperature
- how you can change the basic settings
- when your appliance switches off automatically

## Switching on the appliance

1. Turn the operating mode selector until the desired operating mode is selected.  
A default temperature appears in the temperature display.
2. Turn the temperature selector to change the default temperature.

### Notes

- The  Low-temperature cooking operating mode can only be switched on if neither **H** nor **h** is displayed.
- If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature.

| Operating mode  | Default temperature in °C | Temperature range in °C |
|---|---------------------------|-------------------------|
|  CircoTherm®               | 160                       | 40 - 200                |
|  Top/bottom heat           | 170                       | 50 - 275                |
|  Circotherm intensive      | 220                       | 50 - 275                |
|  Circo-roasting           | 170                       | 50 - 250                |
|  Full-surface grill      | 220                       | 50 - 275                |
| Full-surface grill (intensive)*   | Fixed setting             | <b>int</b>              |
|  Centre-area grill       | 180                       | 50 - 275                |
| Centre-area grill (intensive)*  | Fixed setting             | <b>int</b>              |
|  Bottom heat             | 200                       | 50 - 225                |
|  Low-temperature cooking | Fixed setting             |                         |
|  CircoTherm® eco         | 160                       | 40 - 200                |
|  Pyrolytic cleaning      | 0                         | 1, 2 and 3              |
|  Interior lighting       | Fixed setting             |                         |

\* Turn the temperature selector beyond 275 °C. **int** appears in the temperature display

### Current temperature

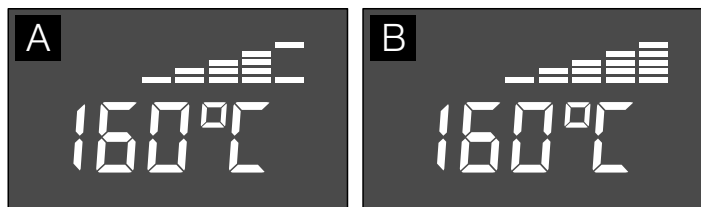
Press the **i** info button. The current temperature appears for 3 seconds.

**Note:** The current temperature can only be displayed with operating modes with a default temperature.

### Heating indicator

The heating indicator displays the rising temperature in the cooking compartment.

- Temperature reached (figure A)
- Appliance reheating (figure B)



## Switching off the appliance

Turn the operating mode selector to the **O** position. The appliance is switched off.

The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run.

You can see in the temperature display whether there is high or low residual heat in the cooking compartment.

| Temperature display | Meaning                                      |
|---------------------|--|
| <b>H</b>            | Residual heat high (above 120 °C)            |
| <b>h</b>            | Residual heat low (between 60 °C and 120 °C) |

## Changing the basic settings

Your appliance has various basic settings, which are preset at the factory. You can, however, change these basic settings as required.

The appliance must be switched off and controls must not be locked.

1. Press and hold the **i** info button for 3 seconds to go to the basic settings menu.  
In the temperature display, **c 10** appears.
2. Press the **i** info button briefly and repeatedly until the setting symbol for the current basic setting of a submenu is displayed in the temperature display (e.g. **c 32**).
3. Using the temperature selector, set the required basic setting within a submenu (e.g. **c 33**).
4. Press and hold the **i** info button for 3 seconds.  
Your basic setting is saved.

You can change the following basic settings:

| Basic settings menu |                                   |                |
|---------------------|-----------------------------------|----------------|
| Submenu             | Basic setting                     | Setting symbol |
| Childproof lock     | Appliance controls unlocked       | <b>c 10</b>    |
|                     | Appliance controls locked         | <b>c 11</b>    |
|                     | Appliance controls permanent lock | <b>c 21</b>    |
| Audible signal      | Audible signal off                | <b>c 30</b>    |
|                     | Audible signal 30 seconds         | <b>c 31</b>    |
|                     | Audible signal 2 minutes          | <b>c 32</b>    |
|                     | Audible signal 10 minutes         | <b>c 33</b>    |

## Automatic safety cut-out

The automatic safety cut-out is activated if your appliance is switched on and you have not made any settings for a long time.

The length of time after which your appliance switches itself off depends on the settings that you make.

**000** flashes in the temperature display. Appliance operation is interrupted.

Turn the operating mode selector to the **O** position to deactivate it.

# Electronic clock

In this section, you can read about

- how to set the timer
- how to switch your appliance off automatically (cooking time and end of operation)
- how to switch your appliance on and off automatically (preset operation)
- how to set the time
- find out how to activate rapid heat up

## Clock display



| Clock function                       | Use   |
|--------------------------------------|---|
| Timer                                | You can use the minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically   |
| Cooking time                         | The appliances switches off automatically after a cooking time setting has elapsed (e.g. <b>1:30</b> hours)   |
| End of operation<br>Preset operation | The appliance switches off automatically at a set time (e.g. <b>12:30</b> )<br>The appliance switches on and off automatically. Cooking time and end of operation have been combined. |
| Clock                                | Setting the clock   |
| Rapid heat up                        | Shortens the heat up time   |

### Notes

- Between the times **22:00** and **5:59** the clock display is dimmed if you do not make any settings in that period or no clock function is activated.
- When you set a clock function, the time interval increases when you set higher values (e.g. cooking time up to **1:00h** to the minute, using **1:00h** to the nearest 5 minutes).
- For the minute minder, cooking time, end of operation and preselection mode clock functions, a signal sounds when the settings have elapsed and the or symbol flashes. To cancel the audible signal before it ends, press the clock function button.
- Briefly press the clock function button to select a clock function. You then have 3 seconds to set the selected clock function. After this time, the setting mode is exited automatically.

### Switching the clock display on and off

1. Press and hold the clock function button for 6 seconds. The clock display switches off. If a clock function is active, the associated symbol remains lit.
2. Press the clock function button briefly. The clock display switches on.

### Timer

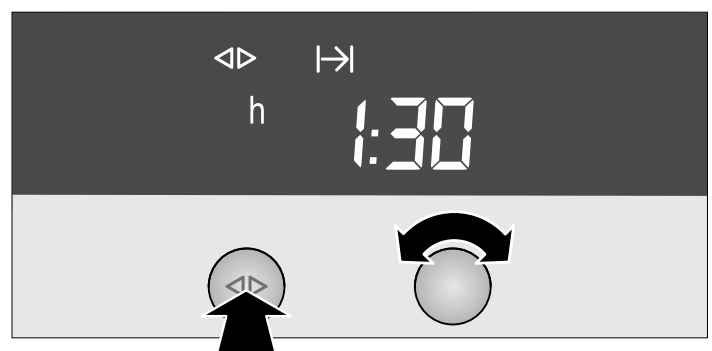
1. Press the clock function button repeatedly until the and symbols light up.
2. Set the duration using the rotary selector (e.g. **5:00** minutes). The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down.



## Cooking time

Automatic switch-off after a cooking time setting has elapsed.

1. Set the operating mode and temperature. The appliance heats up.
2. Press the clock function button repeatedly until the and symbols light up.
3. Set the cooking time with the rotary selector (e.g. **1:30** hours). The setting is applied automatically. The time is then displayed again and the set cooking time counts down.



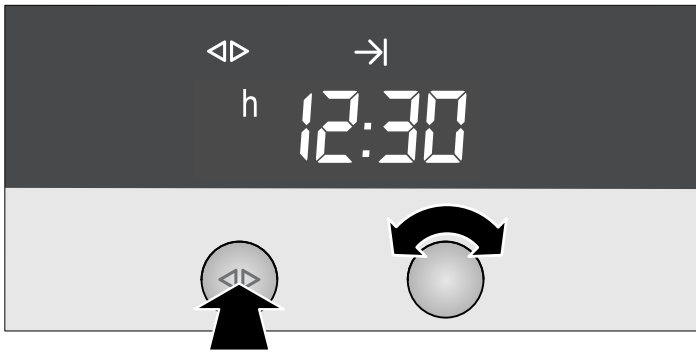
Once the cooking time has elapsed, the appliance switches off automatically.

1. Turn the operating mode and temperature selector back to the 0 position.
2. Press the <img alt="clock function button" data-bbox="115 95 135 115"/> clock function button to exit the clock function.

## End of operation

Automatic switch-off at a set time.

1. Set the operating mode and temperature.  
The appliance heats up.
2. Press the <img alt="clock function button" data-bbox="115 185 135 205"/> clock function button repeatedly until the <img alt="clock function button" data-bbox="115 215 135 235"/> and <img alt="end of operation button" data-bbox="155 215 175 235"/> symbols light up.
3. Set the end of operation using the rotary selector (e.g. 12:30 o'clock).  
The setting is applied automatically. The clock is then displayed again.



The appliance switches off automatically at the time set for the end of operation.

1. Turn the operating mode and temperature selector back to the 0 position.
2. Press the <img alt="clock function button" data-bbox="115 495 135 515"/> clock function button to exit the clock function.

## Preset operation

The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation. To set this function, combine the cooking time and end of operation clock functions.

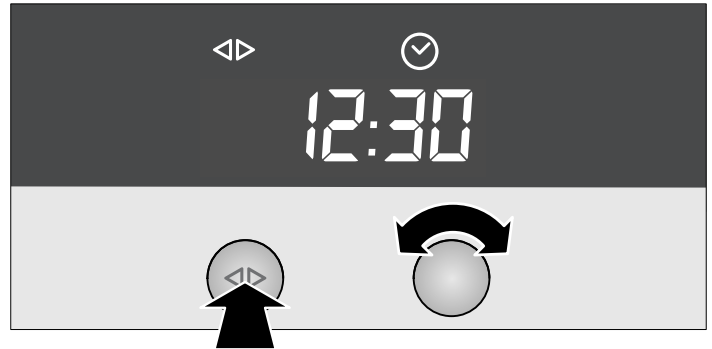
Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

1. Set the operating mode and temperature.  
The appliance heats up.
2. Press the <img alt="clock function button" data-bbox="115 645 135 665"/> clock function button repeatedly until the <img alt="clock function button" data-bbox="115 675 135 695"/> and <img alt="end of operation button" data-bbox="155 675 175 695"/> symbols light up.
3. Set the cooking time with the rotary selector (e.g. 1:30 hours).  
The setting is applied automatically.
4. Press the <img alt="clock function button" data-bbox="115 725 135 745"/> clock function button repeatedly until the <img alt="clock function button" data-bbox="115 755 135 775"/> and <img alt="end of operation button" data-bbox="155 755 175 775"/> symbols light up.
5. Set the end of operation using the rotary selector (e.g. 12:30 o'clock).  
The appliance switches off and waits until the appropriate time to switch on ( 1:00 in the example). The appliance switches off automatically at the time set for the end of operation ( 12:30 ).
6. Turn the operating mode and temperature selector back to the 0 position.
7. Press the <img alt="clock function button" data-bbox="115 860 135 880"/> clock function button to exit the clock function.

## Setting the clock

You can only change the clock when no other clock function is active.

1. Press the <img alt="clock function button" data-bbox="585 85 605 105"/> clock function button repeatedly until the <img alt="clock function button" data-bbox="585 115 605 135"/> and <img alt="clock icon" data-bbox="645 115 665 135"/> symbols light up.
2. Set the clock using the rotary selector.  
The setting is applied automatically.

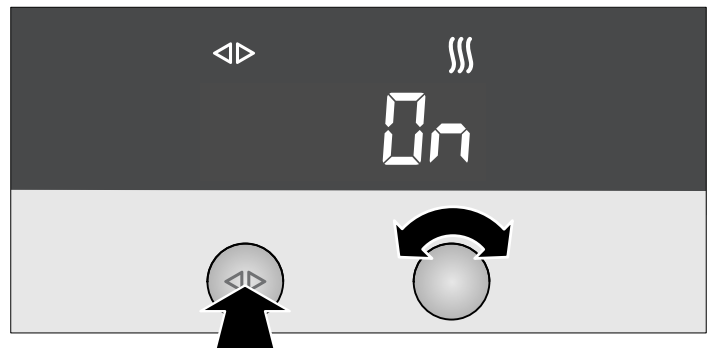


## Rapid heat up

With <img alt="CircoTherm icon" data-bbox="515 335 535 355"/> CircoTherm®, you can shorten the heat up time if your selected temperature setting is higher than 100 °C.

**Note:** During Rapid heat up, do not place any food in the cooking compartment for as long as the <img alt="Rapid heat up symbol" data-bbox="735 375 755 395"/> symbol is lit.

1. Set the operating mode and temperature.  
The appliance heats up.
2. Press the <img alt="clock function button" data-bbox="585 425 605 445"/> clock function button repeatedly until the <img alt="clock function button" data-bbox="585 455 605 475"/> and <img alt="Rapid heat up symbol" data-bbox="665 455 685 475"/> symbols light up and <img alt="Rapid heat up symbol" data-bbox="735 455 755 475"/> appears in the clock display.
3. Turn the rotary selector clockwise.  
In the clock display, <img alt="Rapid heat up symbol" data-bbox="735 485 755 505"/> is displayed and the <img alt="Rapid heat up symbol" data-bbox="735 485 755 505"/> symbol lights up. Rapid heat up is activated.



After reaching the set temperature, Rapid heat up switches off. The <img alt="Rapid heat up symbol" data-bbox="735 675 755 695"/> symbol goes out.

## Checking, correcting or deleting settings

1. To check your settings, press the <img alt="clock function button" data-bbox="585 725 605 745"/> clock function button repeatedly until the corresponding symbol lights up.
2. If necessary, you can correct your setting using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

# Childproof lock

In this section, you can read about

- how to lock your appliance
- how to lock your appliance permanently

## Lock

Once it has been locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.

### Lock appliance

1. Switch off the appliance.
2. Press and hold the **i** info button until **c 10** appears in the temperature display.
3. Turn the temperature selector until **c 11** appears on the temperature display.
4. Press and hold the **i** info button until the **↔** symbol appears in the temperature display.

**Note:** If you try to switch the appliance on when it is locked, **-5-** appears in the temperature display.

### Unlocking the appliance

1. Press and hold the **i** info button until **c 11** appears in the temperature display.
2. Turn the temperature selector until **c 10** appears on the temperature display.
3. Press and hold the **i** info button until the **↔** symbol goes out.

## Permanent lock

Once it has been permanently locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

### Locking the appliance permanently

1. Switch off the appliance.
2. Press and hold the **i** info button until **c 10** appears in the temperature display.
3. Turn the temperature selector until **c 21** appears on the temperature display.
4. Press and hold the **i** info button for 3 seconds.  
Your appliance will be locked after 30 seconds. The **↔** symbol appears on the temperature display.

**Note:** If you try to switch the locked appliance on, **-5P** appears in the temperature display.

### Interrupting permanent lock

1. Press and hold the **i** info button until **c 21** appears in the temperature display.
2. Turn the temperature selector until **c 20** appears on the temperature display.
3. Press and hold the **i** info button until the **↔** symbol goes out.  
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.  
After the permanent lock is switched off, it is reactivated after 30 seconds.


### Unlocking the appliance permanently

1. Press and hold the **i** info button until **c 21** appears in the temperature display.
2. Turn the temperature selector until **c 20** appears on the temperature display.
3. Press and hold the **i** info button until the **↔** symbol goes out.
4. Within 30 seconds, press and hold the info button again for 3 seconds.
5. Turn the temperature selector until **c 10** appears on the temperature display.
6. Press and hold the **i** info button for 3 seconds.  
The appliance is permanently unlocked.


# Baking

In this section, you will find information on

- Baking on one level
- Baking on two or more levels
- The baking table
- The baking table for ready-made products
- Tips and tricks for baking

**Note:** Do not use shelf height 2 when baking with  CircoTherm®. The air circulation is impaired and this will have a negative effect on your baking.


We recommend that you use dark baking tins made from metal. Tinplate and glass dishes increase the baking time required and the cake will not brown evenly.

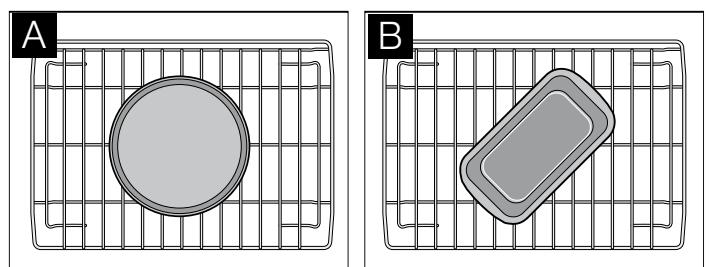
If you wish to bake using tinplate tins and  Top/bottom heat, you should use shelf height 1.


Always slide the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door.

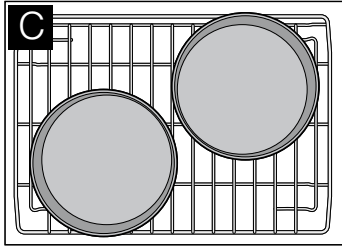
Slide the flat wire racks in so that the rear upstand is at the rear. The baking tins therefore cannot slide off the back of the shelf.

## Baking on one level


If you are baking on one level with  CircoTherm®, always place a round tin in the centre of the flat wire rack (Figure A) and a loaf tin diagonally (Figure B).



If you are baking on one level with  CircoTherm®, always place two round baking tins diagonally to each other on the flat wire rack (Figure C).



## Baking on two or more levels

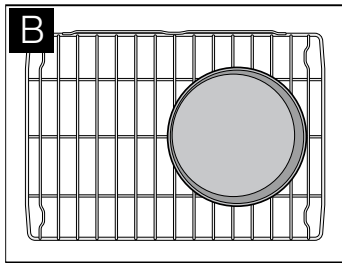
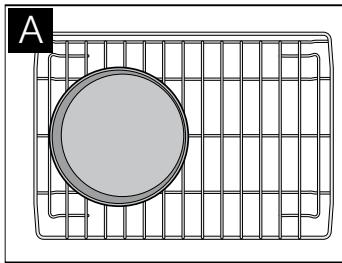
If you are baking on more than one level, only use the  CircoTherm® operating mode.

Bear in mind that your items may brown at different rates on each level. The items on the top level will brown more quickly and can be taken out earlier.

### Two baking tins on two levels

If you are baking with two round baking tins or two baking trays, insert the flat wire racks at shelf heights 1 and 3.

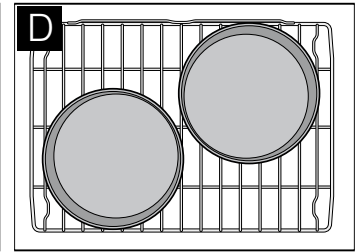
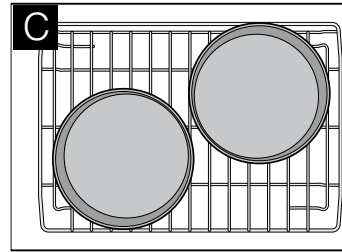
Place the lower baking tin to the left (Figure A) and the upper baking tin to the right (Figure B) on their respective wire racks.



### Four baking tins on two levels

If you are baking with four round baking tins, insert the flat wire racks at shelf heights 1 and 3.

Place the lower baking tins diagonally to each other as shown in Figure C and the upper baking tins diagonally to each other as shown in Figure D on their respective wire racks.

























## Baking table

The details given in the table are guidelines and apply to dark baking tins. The values may vary depending on the type and amount of the dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

If you are baking according to your own recipe, use similar recipes in the table as a guide.

Observe the notes in the table about preheating.

| Meal                 | Setting   | Level | Temperature in °C | Time in minutes |
|----------------------|---|-------|-------------------|-----------------|
| Victoria sponge cake |  | 1     | 160-170*          | 25-30           |
|                      |  | 2     | 160-170*          | 20-30           |
|                      |  | 1+3   | 150-160*          | 25-35           |
| Scones               |  | 1     | 180-200*          | 15-20           |
|                      |  | 3     | 210-220*          | 10-15           |
|                      |  | 1+3   | 180-200*          | 15-25           |
| Small cakes          |  | 1     | 160-170*          | 20-30           |
|                      |  | 3     | 150-160*          | 25-35           |
|                      |  | 1+3   | 150-160*          | 25-35           |
| Light fruit cake     |  | 1     | 140-150*          | 80-100          |
| Rich fruit cake      |  | 1     | 140-150*          | 150-200         |
| Jamtartes            |  | 1     | 190-200*          | 15-20           |
|                      |  | 3     | 200-210*          | 15-20           |
|                      |  | 1+3   | 190-200*          | 20-25           |
| Swiss roll           |  | 1     | 180-190*          | 10-15           |
|                      |  | 2     | 190-200*          | 10-15           |
| Tart                 |  | 1     | 160-170*          | 55-65           |
|                      |  | 1     | 160-170*          | 50-60           |
|                      |  | 1+3   | 160-170*          | 50-60           |
| Pies                 |  | 1     | 170-180*          | 60-70           |
|                      |  | 1     | 170-180*          | 65-75           |
|                      |  | 1+3   | 170-180*          | 65-75           |

\* Preheat oven

\*\* Preheat the oven to 130 °C

| Meal              | Setting | Level | Temperature in °C | Time in minutes |
|-------------------|---------|-------|-------------------|-----------------|
| Biscuits          |         | 1     | 160-170*          | 15-20           |
|                   |         | 3     | 170-180*          | 15-20           |
|                   |         | 1+3   | 160-170*          | 15-20           |
|                   |         | 1+3+4 | 160-170*          | 15-25           |
| Baiser            |         | 1     | 80*               | 100-130         |
|                   |         | 3     | 80*               | 100-130         |
| Pavlova           |         | 1     | 90-100**          | 90-120          |
|                   |         | 3     | 80-90**           | 90-120          |
| Fruit crumble     |         | 1     | 170-180*          | 45-55           |
|                   |         | 2     | 190-200*          | 45-50           |
| Yorkshire pudding |         | 1     | 190-200*          | 15-20           |
|                   |         | 1     | 210-220*          | 15-20           |
|                   |         | 1+3   | 190-200*          | 20-25           |
| Vol au vents      |         | 1     | 190-200*          | 20-25           |
|                   |         | 1     | 180-190*          | 20-25           |
| Quiche            |         | 1     | 180-200*          | 45-55           |
|                   |         | 1     | 180-190*          | 40-50           |
| (White) bread     |         | 1     | 190-200*          | 25-35           |
|                   |         | 1     | 200-220*          | 20-25           |
|                   |         | 1+3   | 190-200*          | 25-40           |
| Homemade pizza    |         | 1     | 190-200*          | 20-30           |
|                   |         | 1     | 180-190*          | 20-25           |
|                   |         | 1+3   | 190-200*          | 40-50           |
| Jacket potatoes   |         | 1     | 160-170           | 60-70           |
|                   |         | 1     | 160-170           | 50-55           |
|                   |         | 1+3   | 160-170           | 60-70           |

\* Preheat oven

\*\* Preheat the oven to 130 °C

## Baking table for ready-made products

### Notes

- Use the universal pan
- Only use greaseproof paper that is suitable for the selected temperature
- Spread chips out in a single layer
- Turn frozen potato products half way through the baking time
- Only season frozen potato products after they have finished baking
- Leave a little space between the dough when baking bread rolls. Do not place too many in the universal pan

- Cover the lasagne with plenty of cheese so that the top browns evenly
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions.

The details given in the table are guidelines and apply to the universal pan.




















We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

If you are baking on more than one level, only use the CircoTherm® operating mode.

Observe the notes in the table about preheating.

| Meal          | Setting | Level | Temperature in °C | Time in minutes |
|---------------|---------|-------|-------------------|-----------------|
| Frozen pizza  |         | 1     | 180-200*          | 15-25           |
|               |         | 1     | 180-190*          | 10-20           |
|               |         | 1+3   | 170-190*          | 20-30           |
| Chilled pizza |         | 1     | 190-200*          | 10-20           |
|               |         | 1     | 190-200*          | 10-15           |
|               |         | 1+3   | 180-190*          | 20-25           |

\*Preheat oven

| Meal                      | Setting   | Level | Temperature in °C | Time in minutes |
|---------------------------|---|-------|-------------------|-----------------|
| Part-baked white bread    |  | 1     | 180-190*          | 10-15           |
|                           |  | 1     | 180-190*          | 10-15           |
|                           |  | 1+3   | 170-180*          | 10-15           |
| Chips                     |  | 1     | 190-200*          | 20-25           |
|                           |  | 1     | 180-190*          | 15-25           |
| Potato wedges             |  | 1     | 180-190*          | 20-25           |
|                           |  | 1     | 180-190*          | 15-20           |
| Croquettes                |  | 1     | 180-190*          | 25-30           |
|                           |  | 1     | 180-190*          | 20-25           |
| Fish fingers              |  | 1     | 180-200*          | 15-25           |
|                           |  | 1     | 190-210*          | 15-20           |
| Lasagne, frozen (400 g)   |  | 1     | 180-190*          | 40-45           |
|                           |  | 1     | 180-190*          | 30-40           |
| Lasagne, frozen (1200 g)  |  | 1     | 180-190*          | 45-50           |
|                           |  | 1     | 180-190*          | 40-45           |
| Lasagne, chilled (400 g)  |  | 1     | 170-180*          | 25-30           |
|                           |  | 2     | 180-190*          | 25-35           |
| Lasagne, chilled (1200 g) |  | 1     | 170-180*          | 40-45           |
|                           |  | 2     | 190-200*          | 40-45           |

\*Preheat oven

## Tips and tricks

|  |   |
|--|---|
| The cake is too light in colour  | <p>Check the shelf height.</p> <p>Check whether you have used the bakeware that we have recommended.</p> <p>Place your tin on the wire rack and not on the baking tray.</p> <p>If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.</p> |
| The cake is too dark   | <p>Check the shelf height.</p> <p>If the shelf height is correct, you should either shorten the baking time or reduce the temperature.</p>  |
| The cake is unevenly browned in the baking tin                                     | <p>Check the shelf height.</p> <p>Check the temperature.</p> <p>Make sure that your baking tin is not placed directly in front of the air outlets in the rear panel of the cooking compartment.</p> <p>Check that the baking tin is in the correct position on the wire rack.</p>                               |
| The cake is too dry  | <p>Set a slightly higher temperature and a slightly shorter baking time.</p>  |
| The cake is too moist in the centre  | <p>Set a slightly lower temperature.</p> <p>Note: Higher temperatures may not mean shorter baking times (cooked on the outside, but not on the inside).</p> <p>Select a longer baking time and allow the cake mixture to prove for longer.</p> <p>Add less liquid to the mixture.</p>                           |
| The cake collapses when you take it out of the oven                                | <p>Use less liquid for the mixture.</p> <p>Set a longer baking time or a slightly lower temperature.</p>  |
| The specified baking time is not correct   | <p>For small items, check the quantity on the baking tray. Small items must not be touching each other.</p>   |
| Frozen products are not browned evenly after baking                                | <p>Check whether the frozen product is unevenly pre-browned before baking. This uneven browning will remain after the baking time.</p>  |
| Several cakes on one level are unevenly browned                                    | <p>Check the position of the baking tins on the wire rack.</p>  |
| Frozen products are not browned, not crispy or the specified times are not correct | <p>Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted</p>   |


## Roasting and braising

In this section, you will find information on

- Roasting
- Braising
- Tables for roasting and braising
- Tips and tricks


### **⚠ There is a risk of injury if you use roasting dishes that are not heat-resistant!**

Only use roasting dishes that are marked as being suitable for use in the oven.

Do not use shelf height 2 when roasting with  CircoTherm®. The air circulation would be impaired and this will have a negative effect on your roast.

### Roasting

Roasting dish without a lid is used for roasting.

When you are roasting with  Top/bottom heat, turn the roast approximately half to two thirds of the way through the roasting time.

#### Roasting in the universal pan

Juices escape from the roasting meat and are collected in the universal pan. You can use these juices as the basis for a tasty gravy.

Deglaze the pan of the juices with hot water, stock, wine or similar. Bring to the boil, thicken with cornflour, season and pass through a sieve if necessary.

You can also cook side dishes (e.g. vegetables) at the same time as roasting meat in the universal pan.

For smaller joints, you can use a smaller roasting dish instead of the universal pan. Place this directly on the wire rack.

#### Roasting in the universal pan with stepped wire rack

Place the stepped wire rack on the universal pan and slide them in together at the same shelf position.

For fatty meat and poultry, add 1/8 to 1/4 litre water to the universal pan, depending on the size and type of the joint.

While the meat is roasting, the liquid in the roasting dish will evaporate. Pour in more hot water if required.

#### Roasting in the universal pan with roasting sheet

The roasting sheet reduces dirt in the cooking compartment. Place the roasting sheet in the universal pan and slide them in together at the same shelf position.

Dripping fat and meat juices are caught in the universal pan.

### Braising

For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid fit together well and close properly.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in equal proportions and place the dish with the lid closed on the wire rack at shelf position 1.

While the meat is braising, the liquid in the roasting dish will evaporate. Pour in more liquid if required.

### Tables for roasting and braising

The details given in the table are guidelines and apply to food placed in a cold oven and for meat taken directly from the refrigerator.

#### Poultry

The information in the tables applies to unstuffed poultry. Turn the poultry after half of the cooking time.

#### Lean meat

Coat lean meat with fat or oil as required and cover it with strips of bacon.

#### Cooking time and temperature

The cooking time and temperature depend on the size, height, type and quality of the food and the roasting dish.





As a general rule: the larger the item, the lower the temperature and the longer the roasting time.

You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

The values for cooking time apply to 0.5 - 2 kg of food. For greater weights, reduce the temperature and increase the cooking time. For multiple pieces, apply the cooking time for the weight of the heaviest piece.




















#### Standing time

At the end of the cooking time, switch the oven off and leave the roast to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the cooking times specified.





| Meal                            | Type of heating   | Level | Temperature in °C | Time in minutes (per 500 g) |
|---------------------------------|---|-------|-------------------|-----------------------------|
| <b>Beef</b><br>Slow roast joint |  | 1     | 140               | 40+40                       |
|                                 |  | 2     | 150               | 40+40                       |
| Top side / top rump             |  | 1     | 160               | 30+25                       |
|                                 |  | 2     | 160               | 30+25                       |

\*+ time for yorkshire pudding





| Meal                        | Type of heating   | Level | Temperature in °C | Time in minutes (per 500 g) |
|-----------------------------|---|-------|-------------------|-----------------------------|
| <b>Lamb</b>                 |   |       |                   |                             |
| Leg                         |    | 1     | 170               | 30+25                       |
|                             |    | 2     | 200               | 30+25                       |
| Shoulder (bone-in)          |    | 1     | 170               | 25+20                       |
|                             |    | 2     | 200               | 25+20                       |
| Shoulder (boned and rolled) |    | 1     | 170               | 30+25                       |
|                             |    | 2     | 200               | 30+25                       |
| Rack of lamb                |    | 1     | 180               | 25+25                       |
|                             |    | 2     | 200               | 25+25                       |
| <b>Pork</b>                 |   |       |                   |                             |
| Roast joint                 |    | 1     | 180               | 35+35                       |
|                             |    | 2     | 180               | 35+35                       |
| Loin joint                  |    | 1     | 180               | 30+30                       |
|                             |    | 2     | 180               | 30+30                       |
| Belly                       |    | 1     | 160               | 30+25                       |
|                             |    | 2     | 190               | 30+25                       |
| <b>Gammon</b>               |   |       |                   |                             |
| Joint                       |    | 1     | 160               | 30+30                       |
|                             |    | 2     | 190               | 30+30                       |
| <b>Chicken</b>              |   |       |                   |                             |
| Whole chicken               |  | 1     | 180-190           | 20+25                       |
|                             |  | 2     | 190-200           | 20+25                       |
| Portion (boneless)          |  | 1     | 190               | 20+25                       |
|                             |  | 2     | 200-210           | 20+25                       |
| Quarter                     |  | 1     | 190               | 20+25                       |
|                             |  | 2     | 200-210           | 20+25                       |
| <b>Duck</b>                 |   |       |                   |                             |
| Duck                        |  | 1     | 180               | 20+20                       |
| Duck                        |  | 2     | 190-200           | 20+20                       |
| <b>Turkey</b>               |   |       |                   |                             |
| Drumstick                   |  | 1     | 180               | 20+20                       |
| Crown                       |  | 1     | 160               | 25+20                       |
| Whole (3-4 kg)              |  | 1     | 160-170           | 15+10                       |
| Whole (4,5-8 kg)            |  | 1     | 150-160           | 13+10                       |
| Whole (8,5-12 kg)           |  | 1     | 140-150           | 12+10                       |
| <b>Complete Meal</b>        |   |       |                   |                             |
| With beef                   |  | 1+3   | 160               | 30+25*                      |

\*+ time for yorkshire pudding

| Casseroles                             | Type of heating   | Level | Temperature in °C | Time in minutes (per 500 g) + additional time |
|--|---|-------|-------------------|---|
| Diced meat (beef, pork, lamb, chicken) |  | 1     | 140               | 40+80   |
|  |  | 1     | 140*              | 40+80   |
| Braising steak                         |  | 1     | 140               | 45+80   |
|  |  | 1     | 140*              | 45+80   |

\*Preheat oven

| Casseroles             | Type of heating   | Level | Temperature in °C | Time in minutes (per 500 g) + additional time |
|------------------------|---|-------|-------------------|---|
| Chicken pieces (boned) |  | 1     | 140               | 50+70   |
|                        |  | 2     | 140               | 50+70   |



\*Preheat oven

## Tips and tricks

|  |   |
|--|---|
| Crust too thick and/or roast too dry                                 | Reduce the temperature or shorten the roasting time.<br>Check the shelf height.   |
| Crust too thin   | Increase the temperature or switch on the grill briefly at the end of the roasting time.  |
| The meat is not cooked right through                                 | Remove any accessories that are not required from the cooking compartment.<br>Increase the roasting time.<br>Check the core temperature of the joint using a meat thermometer.    |
| Steam in the cooking compartment is condensing on the appliance door | The steam dries during the course of the cooking. If there is an excessive volume of steam, you can carefully open the door briefly to dissipate the steam more quickly.          |
| The meat is burned slightly during braising                          | Add the meat, vegetables and liquid to the roasting dish in equal proportions.<br>The roasting dish and lid must fit together well and close properly.<br>Reduce the temperature. |

## Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting 
- Radiant grilling (Full-surface  and Centre-area grill )
- The grilling table

**⚠ There is a risk of injury if you use roasting dishes that are not heat-resistant!**

Only use roasting dishes that are marked as being suitable for use in the oven.


### Caution!

Material damage due to effect of heat: The temperature generated in the cooking compartment is very high. Keep the appliance door closed when using the grill. Never grill with the appliance door open.

### Notes

- Always use the stepped wire rack and the universal pan when grilling.
- Place the insert grid into the universal pan and slide the two in together at the shelf position specified in the grilling table
- Always place the food to be grilled in the centre of the stepped wire rack
- If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight.

## Circo-roasting

The  Circo-roasting operating mode is particularly suitable for poultry or meat (e.g. roast pork with crackling) that is to be crispy.

Turn large items of food after approximately half to two-thirds of the grilling time. For items of food with rind, place them on the wire rack rind-side down for the first half of the grilling time.


Pierce duck and goose skin under the wings and legs to allow the fat to escape.


Depending on the type of food you are cooking, the cooking compartment may become very dirty when you cook food on

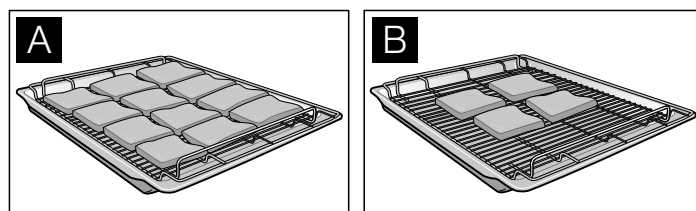
the wire rack using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not become burnt on.

At the end of the cooking time, switch the grill off and leave the food to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the grilling times specified.

## Radiant grilling

For grilling large quantities of flat items, use the  Full-surface grill (Fig. A).

For grilling small quantities of flat items, use the  Centre-area grill (Fig. B). Using the Centre-area grill operating mode will save energy.



Brush the items to be grilled with a little oil to taste.

Turn the items after half to two-thirds of the grilling time.

You can influence the grilling result by changing the position of the wire rack.

### Wire rack position



Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grill items that should be well-done



Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grill items that should be rare to medium

**Note:** Always use the universal pan in the standard position (not the other way up).



## Grilling table

The details given in the table are guidelines and apply to the enamelled universal pan with stepped wire rack. The values

may vary depending on the type and amount of items to be grilled.

You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

The values refer to food placed in the oven when it is cold and for meat taken directly from the refrigerator.


| Food                        | Type of heating | Level | Temperature in °C and <i>int</i> | Time in minutes  |
|-----------------------------|-----------------|-------|----------------------------------|--|
| <b>Beef</b>                 |                 |       |                                  |  |
| Steaks, high 2 - 3 cm       |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 9-12<br>2 <sup>nd</sup> side: 5-7    |
| Burgers, high 1 - 2 cm      |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 8-10<br>2 <sup>nd</sup> side: 6-8    |
| <b>Lamb</b>                 |                 |       |                                  |  |
| Leg                         |                 | 2     | 170-190                          | 120-150***   |
| Shoulder (bone-in)          |                 | 2     | 170-190                          | 100-130***   |
| Shoulder (boned and rolled) |                 | 1     | 170-190                          | 120-150***   |
| Steaks, high 2 - 3 cm       |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 5-7<br>2 <sup>nd</sup> side: 3-5     |
| Chops, high 2 - 3 cm        |                 | 3     | <i>int</i> *                     | 1 <sup>st</sup> side: 9-12<br>2 <sup>nd</sup> side: 6-8    |
| <b>Pork</b>                 |                 |       |                                  |  |
| Roast joint                 |                 | 2     | 180-200                          | 120-150***   |
| Steaks, high 1 - 2 cm       |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 8-10<br>2 <sup>nd</sup> side: 6-8    |
| Chops, high 2 - 3 cm        |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 10-12<br>2 <sup>nd</sup> side: 8-10  |
| Burgers, high 1 - 2 cm      |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 8-10<br>2 <sup>nd</sup> side: 6-8    |
| Sausages, Ø 2 - 4 cm        |                 | 4     | <i>int</i> *                     | 10-15**  |
| <b>Gammon</b>               |                 |       |                                  |  |
| Steaks, high 1 - 2 cm       |                 | 4     | <i>int</i> *                     | 1 <sup>st</sup> side: 8-12<br>2 <sup>nd</sup> side: 4-6    |
| <b>Chicken</b>              |                 |       |                                  |  |
| Drumsticks (each 150-200g)  |                 | 3     | 250*                             | 1 <sup>st</sup> side: 17-20<br>2 <sup>nd</sup> side: 10-12 |
| Breast (boneless)           |                 | 4     | 250*                             | 1 <sup>st</sup> side: 10-15<br>2 <sup>nd</sup> side: 7-10  |
| Whole                       |                 | 2     | 200-220                          | 70-90***   |
| Quarter                     |                 | 2     | 210-230                          | 40-50***   |
| <b>Fish</b>                 |                 |       |                                  |  |
| Whole fish, e.g. trout      |                 | 3     | 220*                             | 1 <sup>st</sup> side: 10-15<br>2 <sup>nd</sup> side: 10-15 |
| Whole fish, e.g. trout      |                 | 2     | 220                              | 15-25  |
| Filets                      |                 | 4     | 220*                             | 1 <sup>st</sup> side: 8-12<br>2 <sup>nd</sup> side: 6-10   |

\*Preheat for 3 minutes

\*\*Turn frequently


\*\*\*Turn after half of the time

# CircoTherm® eco

With the  "CircoTherm® eco" heating type, you can prepare many dishes on one level and save energy.


## Notes

- Place your dishes in the empty cooking compartment before it has heated up.
- Only open the appliance door during cooking if it is absolutely necessary.

The table contains a selection of dishes best suited to  CircoTherm® eco.


The details given in the table are guidelines and apply to the use of enamelled baking trays and universal pans as well as dark-coloured baking tins. The values may vary depending on the type and amount of dishes and on the baking tin used.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

| Dishes using Hot air eco  | Accessories   | Level | Temperature in °C | Cooking time in minutes                 |
|--|---|-------|-------------------|---|
| <b>Cakes and pastries</b>  |   |       |                   |   |
| Victoria sandwich  | Wire rack + 2 x Ø 20 cm tins                              | 1     | 170-180           | 25-35                                   |
| Light fruit cake   | Wire rack + high round Ø 20 cm tin                        | 1     | 160-170           | 85-95                                   |
| Rich fruit cake  | Wire rack + high round tin Ø 23 cm or 20 square tin 20 cm | 1     | 130-140           | 180-190                                 |
| Fruit crumble  | Wire rack + flat glass dish                               | 1     | 170-190           | 45-50                                   |
| Sponge cake (fatless)  | Wire rack + baking tin (dark coated)                      | 1     | 160-180           | 30-40                                   |
| Swiss roll   | Wire rack + swiss roll tin                                | 1     | 180-190           | 10-20                                   |
| Apple tart   | Wire rack + Ø 20 cm plate or pie tin                      | 1     | 190-200           | 65-75                                   |
| Scones   | Baking tray   | 1     | 180-190           | 20-25                                   |
| Biscuits   | Baking tray   | 1     | 170-190           | 15-25                                   |
| Jam tarts  | Wire rack + 12-cup tin                                    | 1     | 190-200           | 20-25                                   |
| Soufflé  | Wire rack + 1,2 l soufflé dish                            | 1     | 180-190           | 40-50                                   |
| Pie  | Wire rack + pie dish                                      | 1     | 190-200           | 50-60                                   |
| Jacket potatoes  | Universal pan   | 1     | 160-170           | 70-80                                   |
| <b>Frozen products</b>   |   |       |                   |   |
| Pizza with a thin base   | Universal pan   | 1     | 180-200           | 15-25                                   |
| Pizza with a thick base  | Universal pan   | 1     | 180-200           | 20-30                                   |
| Chips  | Universal pan   | 1     | 190-220           | 20-30                                   |
| Rolls  | Universal pan   | 1     | 180-200           | 10-20                                   |
| <b>Fish</b>  |   |       |                   |   |
| Trout, x2, 500 g each  | Universal pan   | 1     | 180-200           | 40-50                                   |
| Fish fillets, 100 g each   | Wire rack + glass roasting dish with lid                  | 1     | 180-190           | 30-40                                   |
| <b>Casserole</b>   |   |       |                   |   |
| Diced meat (beef, pork, lamb)  | Wire rack + glass roasting dish with lid                  | 1     | 160-170           | 120-150                                 |
| Braising steaks  | Wire rack + glass roasting dish with lid                  | 1     | 140-150           | 120-150                                 |
| <b>Meat</b>  |   |       |                   |   |
|  |   |       |                   | <b>Time, min. per 500 g + add. time</b> |
| Beef, slow roast joint   | Universal pan with insert grid                            | 1     | 140-150           | 55+40                                   |
| Beef, roast joint  | Universal pan with insert grid                            | 1     | 180-190           | 40+40                                   |
| Beef, loin joint   | Universal pan with insert grid                            | 1     | 170-180           | 35+25                                   |
| Lamb, leg  | Universal pan with insert grid                            | 1     | 180-190           | 40+35                                   |

# Low-temperature cooking

In this section, you will find information on

- Low-temperature cooking 
- Tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium/medium rare or "à point". The meat will remain succulent and tender.

## Using Low-temperature cooking



### Notes

- Only use fresh, clean meat
- The meat will always look pink on the inside after Low-temperature cooking. This does not mean that the cooking time was too short
- Only use boned meat
- Do not use defrosted meat
- You can also use seasoned or marinated meat
- Always use shelf height 1 for Low-temperature cooking
- Do not cover the meat while it is cooking in the cooking compartment
- Do not turn pieces of meat during the low-temperature cooking process
- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times
- The properties of the pan and the heat output of the hotplate can influence the searing time
- Do not use the Low-temperature cooking mode together with the Preselection mode clock function

Only switch the Low-temperature cooking mode on when the cooking compartment has completely cooled down (room temperature).

If **H** or **h** and **III** appear alternately in the temperature display when the Low-temperature cooking mode is switched on, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Low-temperature cooking on again.

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to warm the plate.
2. Switch on  Low-temperature cooking.  
During the heating up phase (15 - 20 minutes), **III** appears in the temperature display.
3. Remove fat and sinews from the meat.
4. Sear the meat on all sides to seal the meat and to create a roasted flavour.
5. When a signal sounds and  appears in the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

**Note:** Meat cooked at a low temperature does not need to rest, and can easily be kept warm at a low temperature.

## Table for Low-temperature cooking

The information in the table contains only guide values. The searing time is for searing in a hot pan with fat.

Place the duck breast in a cold pan and fry the skin side first. Following Low-temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 - 5 minutes until crispy.


You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

|  | Searing in minutes | Low-temperature cooking in minutes |
|--|--------------------|------------------------------------|
| <b>Pork</b>                                      |                    |                                    |
| Fillet, whole (approx. 500 g)                    | 5 - 6              | 100 - 120                          |
| Loin (approx. 1 kg, 4 - 5 cm thick)              | 5 - 6              | 120 - 150                          |
| Medallions (5 cm thick)                          | 3 - 4              | 45 - 60                            |
| Loin steaks (2 - 3 cm thick)                     | 2 - 3              | 30 - 45                            |
| <b>Beef</b>                                      |                    |                                    |
| Fillet, whole (1.5 kg)                           | 6 - 7              | 160 - 200                          |
| Sirloin (approx. 1.5 kg, 5 - 6 cm thick)         | 6 - 7              | 180 - 210                          |
| Centre-cut rump (6 - 7 cm thick)                 | 6 - 7              | 240 - 300                          |
| Medallions (5 cm thick)                          | 3 - 4              | 60 - 80                            |
| Rump steak (3 cm thick)                          | 3 - 4              | 50 - 70                            |
| Steak-cut rump (3 cm thick)                      | 3 - 4              | 50 - 70                            |
| <b>Veal</b>                                      |                    |                                    |
| Fillet, whole (approx. 800 g)                    | 4 - 5              | 150 - 180                          |
| Flank (approx. 2 kg, 8 - 9 cm thick)             | 6 - 7              | 360 - 420                          |
| Centre-cut rump (approx. 1.5 kg, 4 - 5 cm thick) | 6 - 7              | 240 - 300                          |
| Medallions (4 cm thick)                          | 3 - 4              | 70 - 90                            |
| <b>Lamb</b>                                      |                    |                                    |
| Loin, boned (approx. 200 g)                      | 2 - 3              | 30 - 40                            |
| Leg, boned, tied (approx. 1 kg)                  | 6 - 7              | 240 - 300                          |
| <b>Poultry</b>                                   |                    |                                    |
| Chicken breast (150 - 200 g)*                    | 4 - 5              | 90 - 120                           |
| Duck breast (300 - 400 g)**                      | 10 - 12**          | 70 - 90**                          |
| Turkey breast (1 kg)*                            | 4 - 5              | 150 - 180                          |
| Turkey steaks (2 - 3 cm)*                        | 3 - 4              | 40 - 60                            |

\* well-done


\*\* see the note below

## Tips and tricks


|   |   |
|---|---|
| Meat cooked at a low temperature cools down too quickly | Serve on warmed plates with a very hot sauce  |
| Keeping meat cooked at a low temperature warm           | Switch on  Top/bottom heat and set the temperature to 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours |

# Defrost

In this section, you can read about

- how to defrost using  CircoTherm®
- how to use Defrost

## Defrosting with CircoTherm®

Use  CircoTherm® to defrost and cook frozen products.

### Notes


- Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products
- The cooking time for frozen meat increases by the defrosting time
- Always defrost frozen poultry before cooking so that you can remove the giblets
- Cook frozen fish at the same temperatures as fresh fish
- You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time
- Use shelf height 1 when defrosting on one level, and shelf heights 1 + 3 when using two levels
- Observe the instructions on the packaging when using frozen foods.

| Frozen meals               | Temperature in °C | Defrosting time in minutes |
|----------------------------|-------------------|----------------------------|
| Raw frozen products/ foods | 50                | 30 - 90                    |


| Frozen meals                      | Temperature in °C | Defrosting time in minutes |
|-----------------------------------|-------------------|----------------------------|
| Bread/Bread rolls (750 - 1,500 g) | 50                | 30 - 60                    |
| Dry, frozen tray bakes            | 60                | 45 - 60                    |
| Moist, frozen tray bakes          | 50                | 50 - 70                    |

## Defrost


You can Defrost to defrost delicate pastries particularly well (e.g. cream cakes).

1. Switch on  CircoTherm® operating mode.
2. Using the temperature selector, turn the default temperature down to 40 °C. Then turn the temperature selector one notch further anti-clockwise.  
Defrost is now set. --- appears in the temperature display.
3. Defrost frozen food for 25 - 45 minutes, depending on type and size.
4. Remove the frozen food from the cooking compartment and let it thaw for 30 - 45 minutes.



With small quantities (pieces), the defrosting time is shortened to 15 - 20 minutes and the extended defrosting time is shortened to 10 - 15 minutes.

**Note:** To return to the  CircoTherm® operating mode, turn the temperature selector clockwise. The temperature set for CircoTherm® appears again in the temperature display.

# Yoghurt

You can also use the appliance to make home-made yoghurt: The heat of the  cooking compartment light is used for this.

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems.
2. Heat 1 litre of long-life milk (3.5 % fat) or fresh pasteurised milk to 40 °C  
or  
Bring 1 litre of fresh milk to the boil once and allow to cool down to 40 °C.
3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into any single container.

4. Cover the filled containers with a suitable lid or cling film.
5. Preheat the oven at 100 °C for 15 minutes using the full-surface grill.
6. Then set the operating mode selector to the  cooking compartment light.
7. Evenly space the containers over the cooking compartment floor, then close the appliance door.
8. After 8 hours, switch off the  cooking compartment light and place the containers in the refrigerator for at least 12 hours.

# Pyrolytic cleaning

With Pyrolytic cleaning, the oven heats up to approximately 500 °C. This burns off residues from roasting, grilling or baking and you only need to wipe the ashes from the cooking compartment.

You can choose from three cleaning levels.

| Level | Degree of cleaning | Cooking time               |
|-------|--------------------|----------------------------|
| 1     | gentle             | approx. 1 hour, 15 minutes |
| 2     | medium             | approx. 1 hour, 30 minutes |
| 3     | intensive          | approx. 2 hours            |

The heavier and older the dirt, the higher the cleaning level should be. We recommend cleaning the cooking compartment at least once very one to two months. Depending on useage and what has been cooked more frequent cleaning may be necessary. A cleaning cycle only requires approx. 2.5 - 4.7 kilowatt hours.

## Important notes

For safety reasons, the oven door locks automatically. You can only open the oven door again once the cooking compartment has cooled down slightly. Do not attempt to push in the latch by hand.

Do not attempt to open the oven door while the cleaning programme is in operation. The cleaning process may be cancelled.

The lamp is not lit in the cooking compartment during cleaning.

### **⚠ Risk of fire!**

The outside of the oven becomes very hot. Make sure that nothing is placed against the front of the oven. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

## **Before cleaning**

The oven must be empty. Take any accessories, ovenware and shelves out of the oven. Please see the *Care and cleaning* section for how to unhook the rails.

Clean the oven door and the along the edges of the cooking compartment in the area around the seal. Do not scrub the seal.

Make sure that the oven door is closed before you start cleaning.

### **⚠ Risk of fire!**

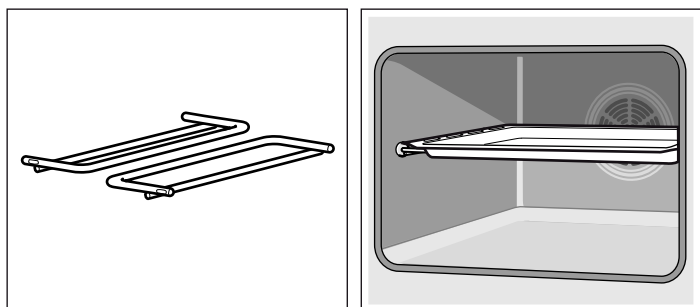
Loose food residues, grease and meat juices may catch fire. Wipe out the cooking compartment with a damp cloth.

### **Cleaning accessories at the same time**

The shelves are not suitable for the self-cleaning programme. Take them out of the cooking compartment. If you wish to clean accessories at the same time, you can buy accessory holders.

You can obtain the accessory holders from the after-sales service or on the internet using the material number 466546.

The accessory holders are inserted on the left- and right-hand sides.



You can use the holder to clean enamelled accessories without a non-stick coating at the same time, e.g. the universal pan. Always only clean one accessory at a time.

Non-enamelled accessories, e.g. the wire rack, are not suitable for the self-cleaning programme. Remove them from the cooking compartment.

### **⚠ Risk of serious damage to health.!**

Never clean non-stick baking trays and baking tins at the same time using the self-cleaning programme. High temperatures damage the non-stick coating and poisonous gases are released.

**Note:** For details on which accessories are suitable for the self-cleaning programme, please see the optional accessory table at the start of these instructions.

## **Setting the cleaning level**

1. Set the operating mode selector to . 0 appears in the temperature display.
2. Use the temperature selector to set the cleaning level. Pyrolytic cleaning starts after a few seconds.

The clock display shows the cleaning duration. The oven will start up after a few seconds. The time starts counting down.

After the programme starts, the oven door locks.

### **Once cleaning has finished**

0:00 appears in the clock display and  $\rightarrow|$  flashes. Set the operating mode selector to 0 and press the  $\langle| \rangle$  button once. You can only open the oven door once the oven has cooled down.

### **Cancelling cleaning**

Turn the operating mode selector back to 0. You can only open the oven door once the oven has cooled down.

### **Changing the cleaning level**

Once the programme has started, you can no longer change the cleaning level.

### **Setting cleaning to run overnight**

So that you can use your oven throughout the day, delay the end of the cleaning process to during the night. Make settings as described in steps 1 and 2.

1. Press the  $\langle| \rangle$  clock function button until the  $\rightarrow|$  symbol appears.
2. Set the End of operation to a later end time using the rotary selector.

The oven switches to standby. The display shows the time of day. When the oven starts, you can see the time counting down.

## **After cleaning**

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.

# **Care and cleaning**

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

### **Notes**

- Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be

completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

## **Cleaning agents**

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- aggressive or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

| Area                           | Cleaning agents  |
|--------------------------------|--|
| Oven front                     | Hot soapy water:<br>Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or glass scrapers.  |
| Stainless steel                | Hot soapy water:<br>Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues.<br><br>Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth. |
| Door panels                    | Glass cleaner:<br>Clean with a soft cloth. Do not use a glass scraper.   |
| Door cover                     | Stainless steel cleaning agents (available from our after-sales service or from specialist retailers):<br>Please observe the manufacturer's instructions.  |
| Cooking compartment            | Hot soapy water or a vinegar solution:<br>Clean with a dish cloth.<br><br>If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.<br><br>It is best to use the self-cleaning function. Observe the instructions in the <i>Pyrolytic cleaning</i> section.  |
| Glass cover for the oven light | Hot soapy water:<br>Clean with a dish cloth.   |
| Shelves                        | Hot soapy water:<br>Soak and clean with a dish cloth or brush.   |
| Telescopic shelves             | Hot soapy water:<br>Clean with a dish cloth or a brush.<br><br>Do not soak. Clean in the dishwasher, or in the oven as part of the self-cleaning programme. The rails may be damaged causing them to jam.  |
| Accessories                    | Hot soapy water:<br>Soak and clean with a dish cloth or brush.   |

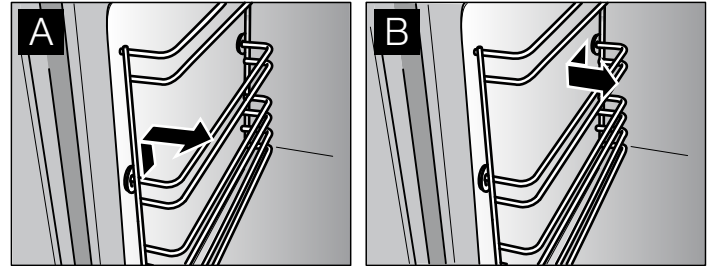
## Cleaning the hook-in racks

You can remove the hook-in racks for easier cleaning.

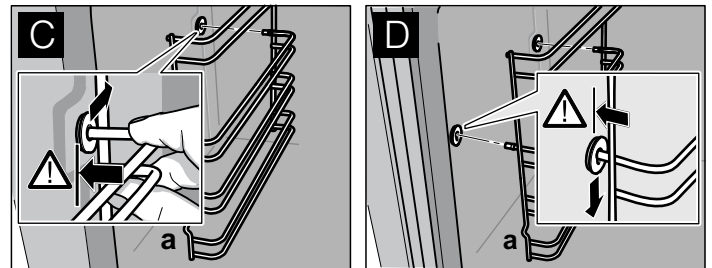
**⚠ Risk of burning due to hot components in the cooking compartment!**

Wait until the cooking compartment has cooled down.

1. Push the hook-in rack upwards at the front and unhook to the side (figure A).
2. Pull the hook-in rack forwards at the rear and unhook to the side (figure B).



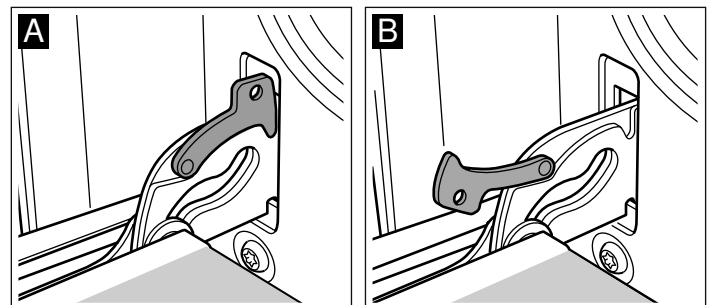
3. Clean the hook-in rack with washing-up liquid and a sponge or brush.
4. Align the hook-in rack with the indentation (a) facing downwards, so that the shelf heights match.
5. Insert the hook-in rack at the rear as far as it will go and push to the rear (figure C).
6. Insert the hook-in rack at the front as far as it will go and push downwards (figure D).



## 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 (Fig. B), the hinges are locked. They cannot snap shut.



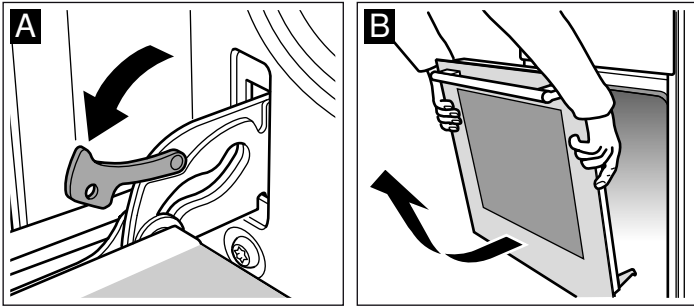
**⚠ Risk of injury!**

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

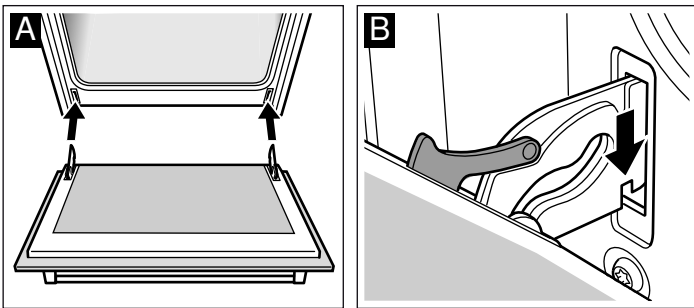
1. Open the oven door fully.
2. Fold up the two locking levers on the left and right (figure A).
3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).



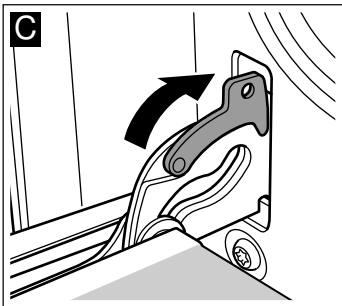
## Attaching the door

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.



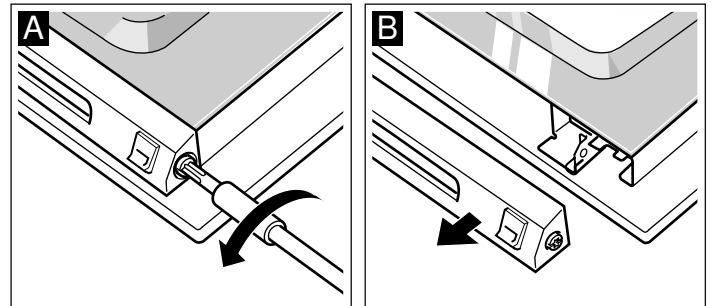
### **⚠ Risk of injury!**

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

## Removing the door cover

The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the oven door fully.
2. Unscrew the oven door cover. To do this, undo the left and right screws (figure A).
3. Remove the cover (figure B).



Make sure that the oven door is not closed while the cover is removed. The inner panel may be damaged.  
Clean the cover with a stainless-steel cleaning agent.

4. Replace the cover and secure it in position.
5. Close the oven door.

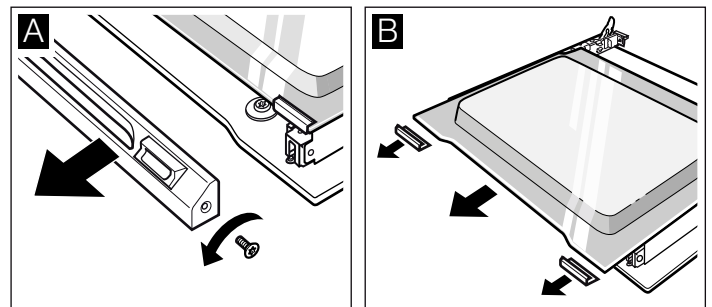
## Removing and installing the door panels

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

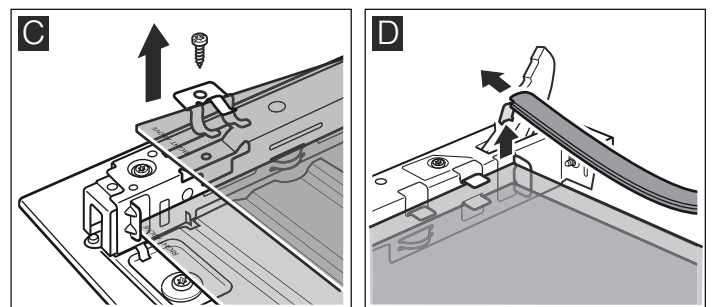
When removing the inner panels, pay attention to the sequence in which the panels are removed. In order to reassemble the panels in the correct sequence, use the numbers that appear on each panel.

### Removal

1. Detach the oven door and lay it on a cloth with the handle facing down.
2. Unscrew the cover at the top of the oven door. To do this, unscrew the left and right screws (fig. A).
3. Lift the top panel up and pull it out and remove the two small seals (fig. B).

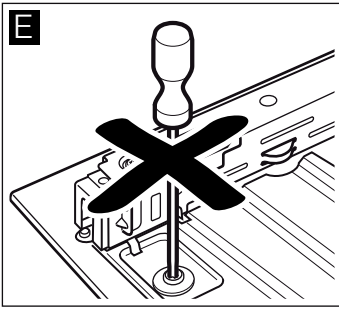


4. Unscrew the retaining clips on the right and left. Lift the panel and remove the clips from the panel (fig. C).
5. Remove the seal from the bottom of the panel (fig. D). Pull the seal and remove it up and out. Pull out the panel.



6. Pull the lower panel at an angle, upwards and out.

7. Do NOT unscrew the left and right-hand screws from the sheet metal part (fig. E).



Clean the panels with glass cleaner and a soft cloth.

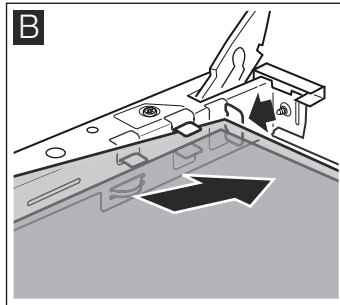
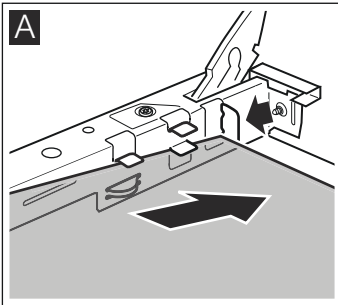
**⚠ Risk of injury!**

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

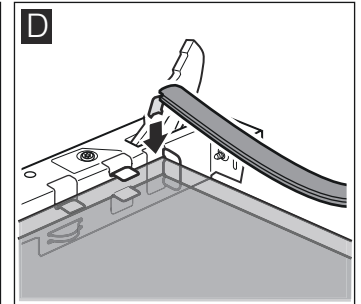
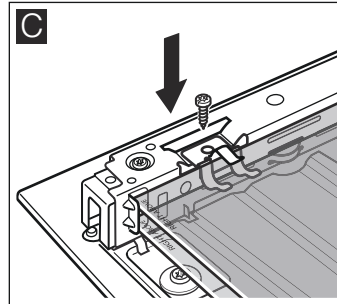
**Installation**

During installation, make sure that the lettering "top right" is upside down at the bottom left of both panels.

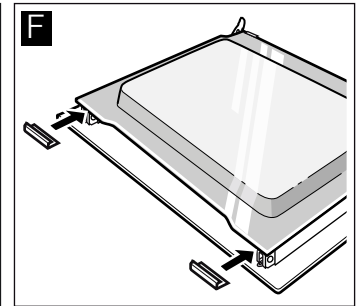
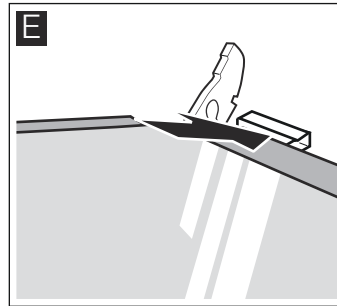
1. Insert the lower panel at an angle towards the back (fig. A).
2. Slide in the middle panel (fig. B).



3. Stick the retaining clips onto the right and left-hand side of the panel, aligning them so that the retaining carriers are over the screw holes, and then screw into place (fig. C).
4. Hook the seal in to the bottom of the panel again (fig. D).



5. Insert the uppermost panel at an angle to the back into the brackets. Take care not to push the seal to the back (fig. E).
6. Insert the two small seals on the left and right of the panel again (fig. F).



7. Put the cover back in place and screw it on.
8. Attach the oven door.

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

## Faults and repairs

It is not always necessary to call the after-sales service. Sometimes, you can find a remedy yourself. You will find some tips for troubleshooting in the following table.

**⚠ Risk of electric shock!**

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

### Malfunction table

| Problem  | Possible cause   | Note/remedy  |
|--|--|--|
| Electrical operation is faulty (e.g. indicator lamps no longer light up).    | Circuit breaker faulty.  | Check fuses in the fuse box and replace if necessary.  |
| Liquid or thin batter runs to one side.                                      | Appliance not installed level.   | Check appliance installation (see the Installation instructions).  |
| Appliance no longer works, 0:00 flashes in the clock display.                | There was a power cut.   | Reset the time of day (see section: Electronic clock).   |
| 0:00 flashes on the clock display, "rrr" appears on the temperature display. | The power supply was interrupted while the appliance was in operation. | Press the clock function button, reset the time of day (see section: Electronic clock).  |
| The temperature display shows, EXXX, e.g. E300.                              | Internal fault in the appliance electronics.                           | Press the clock function button. If the message does not go out, pull out the mains plug and plug it back in again after approx. 10 seconds. |

| Problem  | Possible cause   | Note/remedy  |
|--|--|--|
| Appliance operation is not possible, $\infty$ and $-5$ appear in the temperature display.  | The appliance controls have been locked.   | Deactivate lock (see section: Childproof lock).  |
| Appliance operation is not possible, $\infty$ and $-5P$ appear in the temperature display.   | The appliance controls were locked permanently.  | Deactivate permanent lock (see section: Childproof lock).  |
| The appliance does not heat up, the colon flashes on the clock display, $150\alpha$ appears in the temperature display, for example. | A button combination was actuated.   | Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds before pressing and holding the info button again for a further 3 seconds. |
| Electronically-controlled functions are faulty.  | Energy surges (e.g. lightning strike).   | Reset the function concerned.  |
| When an operating mode is switched on, $H$ or $h$ appears in the temperature display.  | The appliance has not cooled down fully.   | Wait until the appliance has cooled down, then switch on the operating mode again.   |
| The appliance has switched off automatically, $000$ flashes in the temperature display.  | The appliance has switched off to protect itself from overheating.                           | Turn the operating mode selector back to the $0$ position.   |
| Smoke is generated during roasting or grilling.  | Fat is burning on the grill element.   | Continue grilling or roasting until the fat on the grill element is burnt away.  |
|  | Wire rack or universal pan inserted incorrectly.   | Place the wire rack in the universal pan and insert them together at a lower shelf height.   |
| High levels of condensation are generated in the cooking compartment.  | Normal occurrence (e.g. when baking cakes with very moist topping or cooking a large roast). | Open the appliance door briefly from time to time during operation.  |
| Enamelled accessories have light, matt marks.  | Normal occurrence caused by dripping meat or fruit juices.                                   | Not possible   |
| Door panels are steamed up.  | Normal occurrence caused by temperature differences.   | Heat the appliance up to 100 °C and then switch off again after 5 minutes.   |

### Error messages with $E$

If an error message with  $E$  is shown in the display, press the  $\odot$  button. This cancels the error message. You may then have

to reset the time of day. If the error is shown again, call the after-sales service.

You can take remedial action yourself if the following error messages are displayed.

| Error message | Possible cause  | Note/remedy   |
|---------------|---|---|
| $E011$        | A button was pressed for too long or has jammed.        | Press all buttons individually. Check that the buttons are clean. If the error message remains, please contact the after-sales service. |
| $E115$        | The temperature in the cooking compartment is too high. | The oven door locks. Wait until the cooking compartment has cooled down. Clear the error message with the $\odot$ button.               |

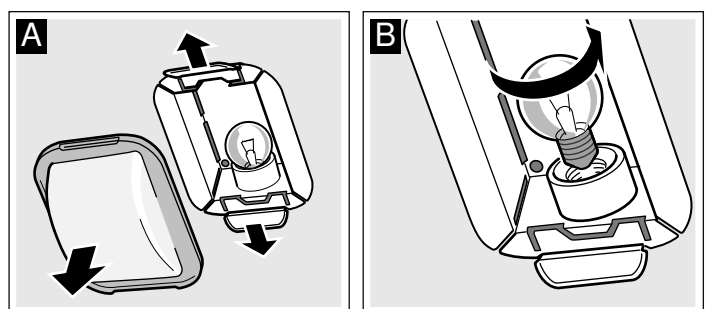
### Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. Heat-resistant, 40 watt spare bulbs can be obtained from our after-sales service or a specialist retailer. Only use these bulbs.

#### **⚠ Risk of electric shock!**

Switch off the circuit breaker in the fuse box.

1. Place a tea towel in the oven when it is cold to prevent damage.
2. Remove the glass cover. To do this, press back the metal tabs with your thumb (Fig. A).
3. Unscrew the bulb and replace it with one of the same type (Fig. B).



4. Refit the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will click into place.
5. Remove the tea towel and switch on the circuit breaker.

### Glass cover

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

# After-sales service

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

## E number and FD number

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

| E no.                 | FD no. |
|-----------------------|--------|
| After-sales service ☎ |        |

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

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

### To book an engineer visit and product advice

**GB** 0844 8928989  
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

**IE** 01450 2655  
0.03 € per minute at peak. Off peak 0.0088 € per minute.

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















# Test dishes

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

Test dishes tested to standard EN 50304/EN 60350 (2009) and IEC 60350.

Please note the information in the tables about preheating. The table values do not include Rapid heat up.


**Note:** For baking, use the lower of the temperatures indicated first.

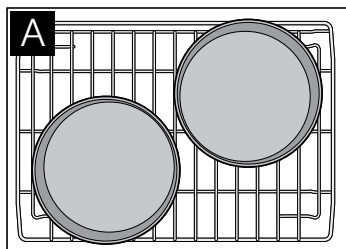
| Baking                  | Cookware   | Setting   | Level | Temperature in °C | Time in minutes |
|-------------------------|--|---|-------|-------------------|-----------------|
| Shortbread              | Baking tray***                                       |  | 3     | 140-150*          | 25-35           |
|                         | Baking tray***                                       |  | 1     | 160-170           | 25-35           |
|                         | 2 baking trays***                                    |  | 1+3   | 140-150*          | 30-40           |
|                         | 3 baking trays***                                    |  | 1+3+4 | 130-140*          | 40-50           |
| Small cakes (20 pieces) | Baking tray***                                       |  | 3     | 160-170**         | 25-30           |
|                         | Baking tray***                                       |  | 1     | 160-180           | 25-35           |
|                         | 2 baking trays***                                    |  | 1+3   | 140-150**         | 30-40           |
|                         | 3 baking trays***                                    |  | 1+3+4 | 140-150**         | 35-50           |
| Fatless sponge cake     | Springform cake tin Ø 26 cm                          |  | 2     | 160-170*          | 25-35           |
|                         | Springform cake tin Ø 26 cm                          |  | 1     | 160-170*          | 25-35           |
| Apple pie, 1 level      | 2 x Springform cake tin Ø 20 cm (see figure A)       |  | 2     | 180-190           | 70-90           |
|                         | 2 x Springform cake tin Ø 20 cm (see figure A)       |  | 1     | 190-200           | 80-90           |
|                         | 2 x Springform cake tin Ø 20 cm (see figure A)       |  | 1     | 170-180*          | 60-70           |
| Apple pie, 2 levels     | 2 x Springform cake tin Ø 20 cm (see figure B and C) |  | 1+3   | 170-180*          | 65-75           |

\* Preheat oven

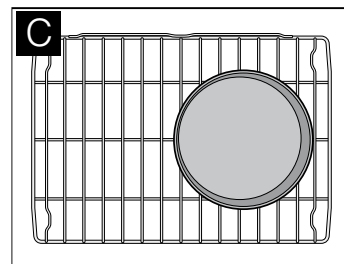
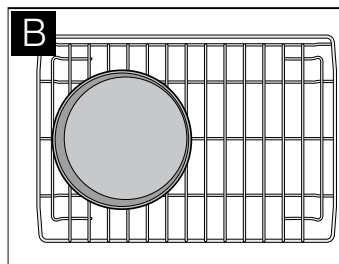
\*\* Preheat for 10 minutes





\*\*\* Only use original baking trays, order no. Z1342X0

When baking apple pie using CircoTherm® eco , always place both springform cake tins diagonally on the stepped wire rack (fig. A).



When baking apple pie on two levels, place the lower baking tin to the left on the stepped wire rack (fig. B) and the upper baking tin to the right on the straight wire rack (fig. C).



| Grilling    | Cookware                           | Wire rack position  | Setting   | Level | Temperature in °C and <i>in</i> t | Time in minutes |
|-------------|------------------------------------|---|---|-------|-----------------------------------|-----------------|
| White bread | universal pan + stepped wire shelf |  |  | 4     | 275*                              | 1-3             |
| Beefsteaks  | universal pan + stepped wire shelf |  |  | 4     | <i>in</i> t**                     | 20-25           |

\*Preheat for 10 minutes

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







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