



Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer. You will be given important safety information. You will then be introduced to the individual components of your new cooker and we will show you how to adjust it step by step. It is quite simple.

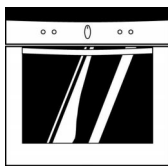
The tables list the settings and shelf heights for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a fault, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual



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Important information

Read this instruction manual carefully. Only then will you be able to operate your cooker safely and correctly.

Please keep the instruction and installation manual in a safe place. Please pass on the instruction manual to the new owner if you sell the appliance.

Before installation

Transport damage

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

Electrical connection

The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims.

Safety information

This appliance is intended only for domestic use. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision

- if they are physically or mentally incapable of doing so
- or if they lack the knowledge and experience required to operate the appliance correctly and safely.

Never let children play with the appliance.

Children



Children may prepare meals only if they have been properly instructed. They must be able to operate the appliance correctly. They must understand the hazards indicated in the instruction manual. Children must be supervised when using the appliance, to ensure that they do not play with it.

Hot oven



Open the oven door carefully. Hot steam may escape.

Never touch the internal surfaces of the microwave oven or the heating elements. There is a risk of being burnt.

Children must be kept at a safe distance from the appliance.

Never place combustible items in the oven. There is a risk of fire.

Never trap cables of electrical appliances in the hot oven door. The cable insulation could melt. There is a risk of short-circuiting.

Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum).

Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burning. Only use small quantities of drinks with a high alcohol content and open the oven door carefully.

Repairs



Incorrect repairs are dangerous. There is a risk of electrocution.

Repairs may only be carried out by one of our experienced after-sales engineers.

If the appliance is faulty, disconnect the fuse in the fuse box.

Call the after-sales service.

Automatic self-cleaning



Loose food residue, grease and meat juices may ignite during self-cleaning. Risk of fire. Before every self-cleaning operation, remove any coarse dirt from the oven.

Never clean metal sheets and dishes which have been coated with a non-stick coating using the oven's automatic self-cleaning function (pyrolysis operation). High temperatures can cause poisonous gases to be formed from the non-stick coating - risk of serious damage to health.

Reasons for damage

Baking tray, aluminium foil or dishes on the oven floor

Do not place the baking tray on the oven floor. Do not cover it with aluminium foil.

Do not place dishes on the oven floor.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the oven

Never pour water directly into a hot oven. This could damage the enamel.

Fruit juice

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed.

It is recommended that you use the deeper universal pan.

Cooling with the oven door open

Only leave the oven to cool with the door closed. Do not allow anything to become trapped in the oven door. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Keep the oven seal clean.

Using the oven door as a seat

Do not stand or sit on the oven door.

Transporting the cooker

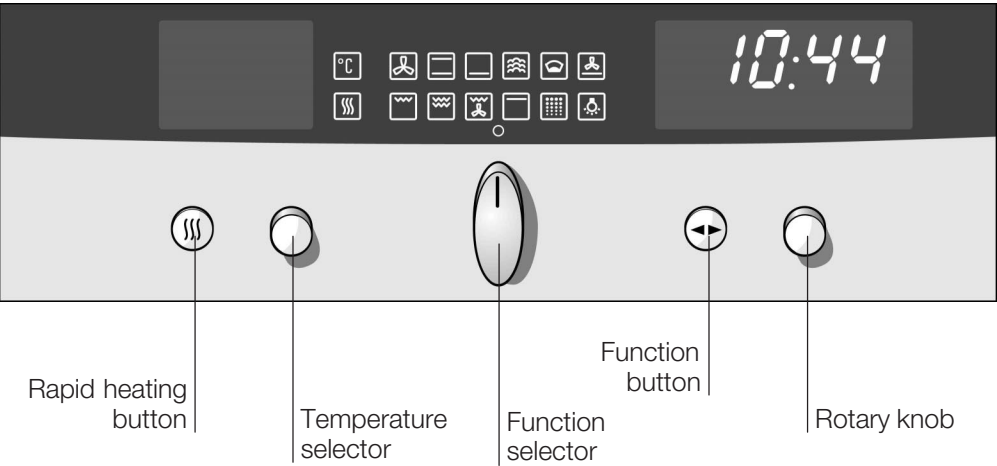
Do not hold or carry the cooker by the door handle. The door handle cannot hold the weight of the cooker and may break off.

Your new cooker

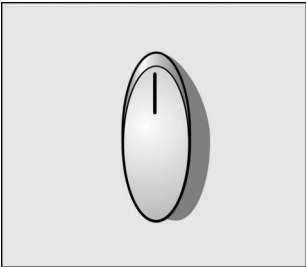
Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here.

The control panel













Details vary according to the appliance model.



Function selector



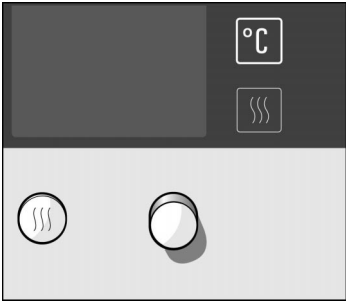
Use the function selector to select the type of heating for the oven. The default value for each type of heating appears in the display.

Settings	
	Hot air
	Top/bottom heating
	Bottom heating
	Steam cooking setting
	Dough proving setting
	Pizza setting
	Economy grill
	Full-surface grill
	Circo-roasting
	Top heating
	Pyrolysis
	Oven light

The light comes on in the oven when you set the function selector.

Temperature selector

A default value appears if you have selected a type of heating using the function selector. Set the temperature or cleaning level required using the temperature selector.



Temperature	
40-275	Temperature in °C The maximum temperature for the hot air = 200 °C
---	Defrosting with hot air
Cleaning	
1	Light cleaning
2	Moderate cleaning
3	Intensive cleaning

The symbol lights up when the oven is heating up. It goes out during pauses in heating.

Notes

The steam cooking setting and the dough proving setting types of heating have a fixed temperature setting that cannot be changed.

Control buttons and display panel



Function button	This is used to select the clock , the timer , the cooking time and the end time .
Rotary knob	This is used to set the clock, timer, cooking time or end time.

The values set can be seen in the display panel.

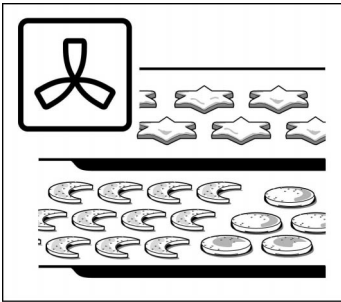
Rapid heating button

This allows you to heat up the oven particularly quickly.

Push-in control knobs

The function selector, the temperature selector and the rotary knob can be pushed in. Press the control knob or the knob briefly to release it or push it in.

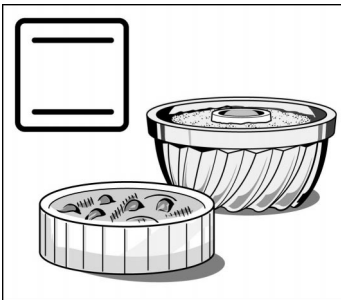
Types of heating



Hot air

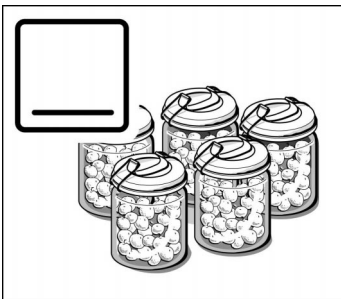
A fan in the rear panel distributes the heat from the ring heating element evenly inside the oven. It is possible to bake cakes and pizza on two shelves using the hot air function. You can cook biscuits and puff pastry on three levels at the same time. The required oven temperatures are lower than those for top and bottom heating. Additional baking trays may be obtained from specialist shops.

The hot air function is most suitable for drying and defrosting food.



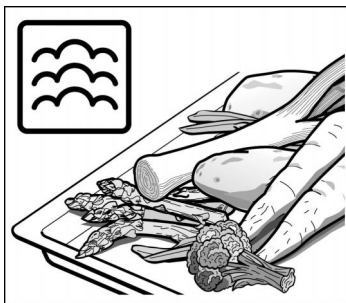
Top/bottom heating

This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is best for cake mixtures in tins or for bakes. Top and bottom heating is also suitable for cooking lean roasts of beef, veal and game.



Bottom heating

You can reheat or brown dishes using bottom heating. It is also the most suitable type of heating for preserving food.



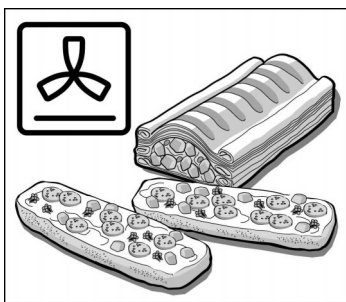
Steam setting

Bottom heating is used for the steam setting. This type of heating is used in conjunction with the steam cooking system. This can be obtained as an optional accessory from your local specialist retailer. Steam cooking is most suitable for gently cooking fish and vegetables to retain their goodness and flavour.



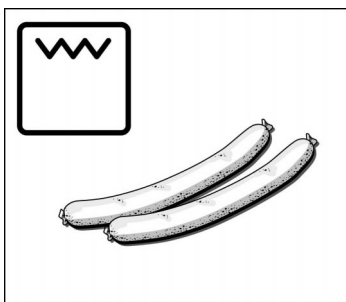
Proving setting

The proving setting is ideal for proving yeast dough. The volume of pastry increases rapidly and evenly. The dough does not dry out and any unfavourable, external influences (e.g. draughts) are avoided.



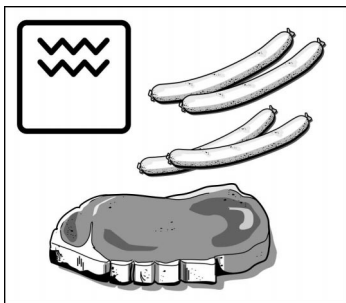
Pizza setting

This type of heating uses bottom heating and the ring heating element. This type of heating is particularly suitable for deep-frozen foods. It is ideal for cooking pizzas, chips or strudels, without requiring preheating.



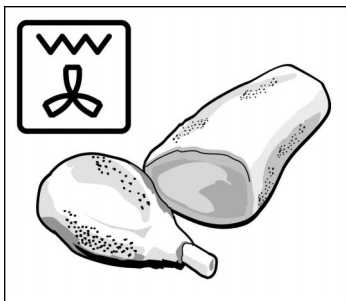
Energy saving grill setting

This involves only the middle section of the grill heating element being switched on. This type of heating is ideal for cooking small quantities. This saves energy. Place the items to be grilled in the centre of the wire rack.



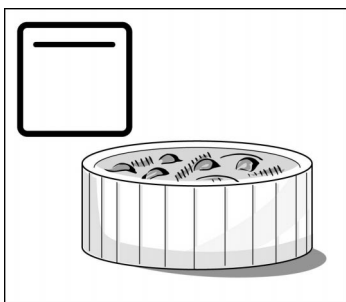
Large area grill

The entire area under the grill heating element becomes hot. This is ideal if you wish to cook several steaks, sausages, fish or slices of toast.



Thermo grilling

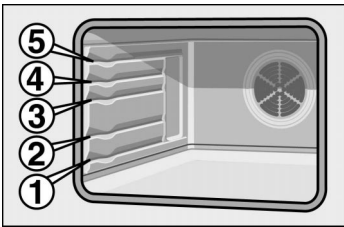
This type of heating involves the grill element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that meat is crisp and brown on all sides.



Top heating

You can reheat or brown meals using top heating.

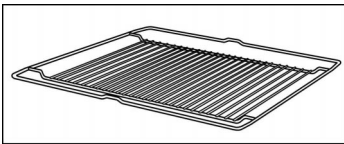
Oven and shelving accessories



The shelf can be inserted at 5 different heights in the oven.

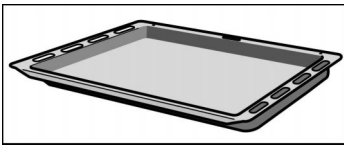
You can remove the shelf two thirds of the way without it tipping. This makes it easier to take food out of the oven.

Accessories



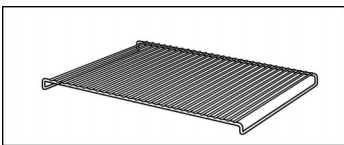
Z 1432 X0 Wire racks

For ovenware, cake tins, roasts, grilling and frozen meals.



Universal pan

for moist cakes, pastries, frozen food and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire grill.

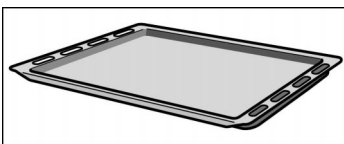


Wire rack insert

for grilling. Always place the wire grill in the universal pan. Fat and meat juices are collected.

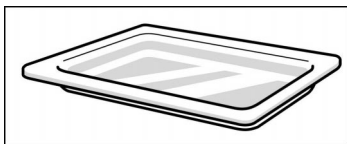
Optional accessory

Optional accessories may be purchased from the after-sales service or from specialist shops. The availability of optional accessories varies according to country. Please consult our sales brochures.



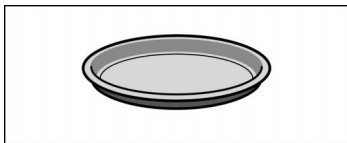
Enamel baking tray Z 1346 X0

for cakes and biscuits.



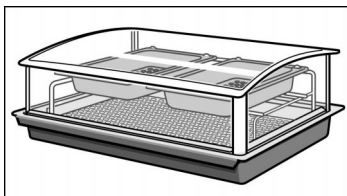
Glass pan Z 1262 X0

A deep baking tray made from glass. Can also be used as a serving dish.



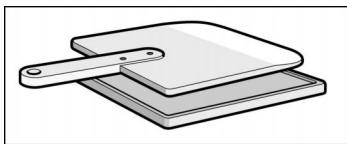
Pizza tray Z 1352 X0

Ideal for pizza, frozen foods and large round cakes, for example. You can use the pizza tray instead of the universal pan. Place the tray on the wire grill. Observe the information provided in the tables.



Steam cooker system N 8642 X0

For preparing vegetables and fish.



Z 1913X0 baking brick

The baking brick is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base.

The baking brick must always be preheated to the recommended temperature.

Cooling fan

The oven is fitted with a cooling fan. It switches itself on and off as necessary. The warm air escapes above the door.

Before using for the first time

This section tells you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Firstly, check to see if the three zeros are flashing in the display.

If three zeros are flashing in the display

Set the time.


1. Press and hold the ◀ ▶ button until the ☺ symbol begins to flash.
12:00 appears in the display.
2. Set the time using the rotary knob when the ☺ symbol is flashing.

The time is adopted after a few seconds. The cooker is now ready for use.

Heating up the oven

Method

Heat the empty oven with the door closed to remove the new oven smell.

1. Set the function selector to Top/bottom heating .
170 °C appears in the display as a default value.
2. Set the temperature to 240 °C using the temperature selector.

Switch off the function selector after 60 minutes.

Pre-cleaning the accessories

Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

Setting the oven

Switching off the oven manually

There are various ways in which you can set your oven.

Switching the oven off automatically

The oven switches off automatically when the meal is ready.

Switching the oven on and off automatically












You can leave the kitchen for a long time.

Tables and tips

You can set the oven so that you place the meal in the oven in the morning and it is ready at lunch time.

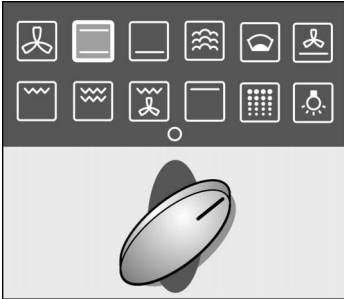
Heating types and temperature ranges

In the “Tables and tips” section, you will find suitable settings for many dishes.

Type of heating	Default temperature	Temperature range
 Hot air	160	40-200
Defrost with hot air	---	Fixed temp.
 Top/bottom heating	170	50-275
 Bottom heating	200	50-225
 Steam cooking setting		Fixed temp.
 Dough proving setting	-0-	Fixed temp.
 Pizza setting	220	50-275
 Economy grill	180	50-275
 Full-surface grill	220	50-275
 Circo-roasting	170	50-250
 Top heating	200	50-275

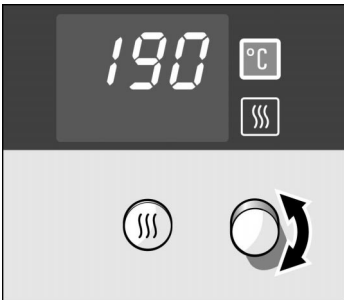
Switching off the oven manually

Example: Top/bottom heating , 190 °C



1. Select the desired type of heating using the function selector.

The default value for this type of heating appears in the temperature display.



2. Use the temperature selector to set the temperature.

Switching off

Switch off the function selector when the meal is ready.

Changing the setting

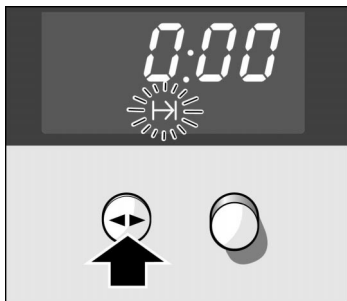
You may change the temperature or grill setting at any time.

Note

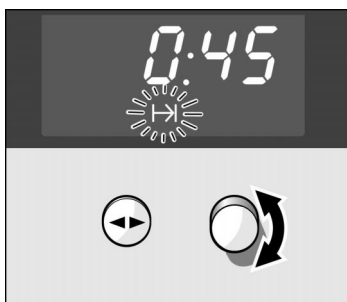
While the oven is heating up, you can call up the current heating temperature using ◀ ▶ button.

Switching the oven off automatically

Example: for a cooking time of 45 minutes



3. Press the ◀ ▶ button until the I→I cooking time signal begins to flash.



4. Use the rotary knob to set the cooking time.

The oven switches on after a few seconds. The time reappears in the display. The I→I symbol lights up.

The duration has elapsed

A signal sounds. The oven switches off. The I→I cooking time symbol flashes. You can clear the signal by pressing the ◀ ▶ button in good time. Switch off the function selector.

Changing the setting

Press the ◀ ▶ button until the I→I cooking time signal begins to flash. Use the rotary knob to change the cooking time.

Cancelling the setting

Press the ◀ ▶ button until the I→I cooking time signal begins to flash. Turn the cooking time back to 0:00 using the rotary knob. Switch off the function selector.

Calling up settings

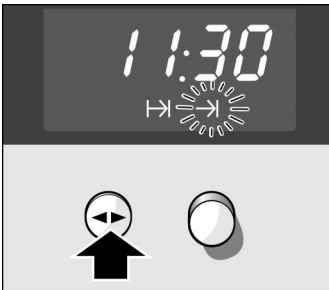
Press the ◀ ▶ button until the corresponding symbol begins to flash. The value called up will then appear for a few seconds.

Switching the oven on and off automatically

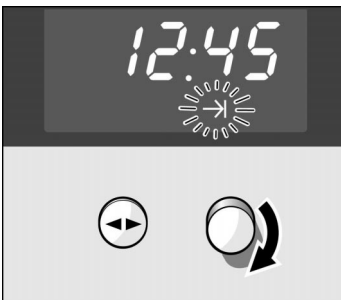
Example: the time is 10:45 a.m. The meal will take 45 minutes to cook and must be ready at 12:45 pm

Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.

Set the oven settings as described in steps 1 to 4.



5. Press the ◀ ▶ button until the →I symbol begins to flash.
In the display you will see the time when the meal will be ready.



6. Use the rotary knob to set a later end time.

The setting is adopted after a few seconds. The time reappears in the display. The →I end symbol lights up until the oven starts. The I-I cooking time symbol then lights up.

The duration has elapsed

A signal sounds. The oven switches off. The →I end time symbol flashes.

Press the ◀ ▶ button. The →I end symbol goes out. Switch off the function selector.

Cancelling the setting

Press the ◀ ▶ button until the I→I cooking time signal begins to flash. Turn the cooking time back to 0:00 using the rotary knob. Switch off the function selector.

Note

You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently.

Residual heat indicator

When you switch off the oven, the residual heat in the oven is indicated in the temperature display. The H symbol remains lit until the temperature has dropped to approximately 120 °C. It then changes to h and goes out when the temperature is below 80 °C.

Using residual heat

You can keep food warm in the oven using residual heat.

For dishes with a long cooking time, you can switch off the oven 5-10 minutes earlier. The dish will finish cooking using residual heat. This saves energy.

Rapid heating

This allows you to heat up the oven particularly quickly.

Suitable type of heating

🔥 = hot air

Setting procedure

First set the oven.

Then press the 🔥 rapid heat up button. The 🔥 symbol lights up in the display. The oven will heat up.

Rapid heat up is complete

The 🔥 symbol goes out. Put your dish in the oven.

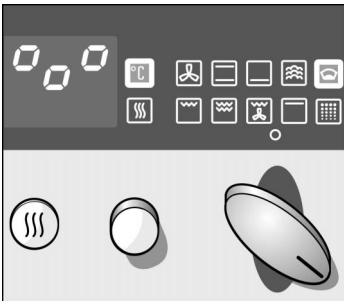
Note

While the oven is heating up, you can call up the current heating temperature using ◀ ▶ button.

Steam cooking setting

The steam cooking setting is particularly suitable for cooking vegetables and fish, whilst still retaining all the nutrients and flavour. Only use the steam cooking setting with the steam cooking system. You can obtain this as an optional accessory from your local specialist retailer.

Setting procedure




000 and H or h flash alternately in the display

Note

The oven must be completely cooled down.

Set the function selector to .

The  symbol lights up. 000 appears in the temperature display.

The steam cooking setting adjusts automatically.

The oven is still too hot. Switch off the function selector and wait until the oven has cooled down to room temperature.

Make the settings again.



You will find further information in the instruction manual for the steam cooking system.

Proving setting

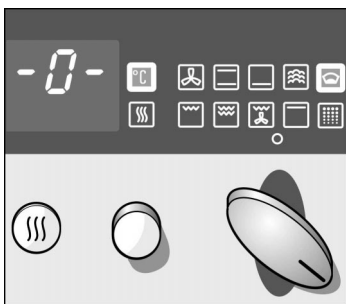
The proving setting is ideal for letting yeast dough rise.

Setting procedure

The oven must be completely cooled down.

1. Insert the universal pan at level 1.
2. Pour approximately 50 ml water carefully into the universal pan.
3. Insert the wire rack at level 2.
4. Place the bowl containing the dough in the centre of the rack. Do not cover the dough.
5. Close the oven door.
6. Set the function selector to proving setting . The  symbol lights up. **-0-** appears in the temperature display.

The proving process is controlled automatically.



Switching off

-0- and **H** or **h** flash alternately in the display

Switch off the function selector.

The oven is still too hot. Switch off the function selector and wait until the oven has cooled down to room temperature.

Make the settings again.

Table

The values in the table are average values. They may vary depending on the type and quantity of dough and the composition of the ingredients.

Yeast dough	Quantity of flour	Proving time, minutes
Light dough, e.g. pizza dough, plaited loaf	300-500 g	25-30
	500-750 g	30-35
Heavy dough, e.g. for Stollen	500 g	40-60
	750 g	60-80
Light bread dough	1,000 g	30-40
Heavy bread dough (with grains, etc.)	1,000 g	50-70

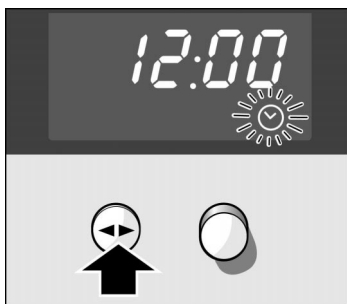
Never pour cold water into the oven when it is hot.

Time

When the oven is first connected or following a power cut, three zeros will flash in the display. Set the time.

Setting procedure

Example: 13:00



1. Press the ◀ ▶ button until the ⌚ symbol begins to flash in the display.



2. Use the rotary knob to set the time while the ⌚ symbol is flashing.

The time selected is adopted after a few seconds. The ⌚ symbol will go out.

Changing the time, e.g. from summer to winter time

Press the ◀ ▶ button until the ⌚ symbol begins to flash. Use the rotary knob to change the time.

Hiding the time

You can hide the time.
Press and hold the ◀ ▶ button for seven seconds until the display goes out.
Briefly press the ◀ ▶ button to show the display again.

Timer

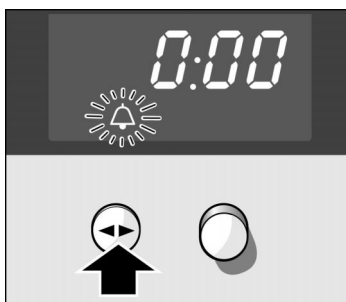
You can use the timer as a kitchen timer. It operates independently of the oven.

The timer has a special signal. This enables you to hear whether the timer or an oven cooking time has elapsed.

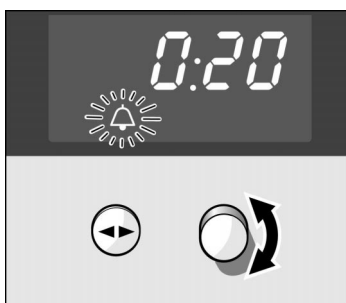
You can also set the timer when the child-proof lock is active. You can set a maximum of 23:59 hours.

Setting procedure

Example: 20 minutes



1. Press the ◀ ▶ button until the ⏰ timer symbol begins to flash in the display.



2. Set the timer using the rotary knob.

The timer starts after a few seconds. The ⏰ symbol lights up in the display. The time counts down in the display.

The time has elapsed

A signal sounds. Press the ◀ ▶ button. The timer display will go out.

Changing the timer period

Press the ◀ ▶ button. Change the time using the rotary knob.

Cancelling the setting


Press the ◀ ▶ button. Change the time to 0:00 using the rotary knob until the display shows zero.

Child-proof lock


The oven has a child-proof lock to prevent children switching it on accidentally.

Locking the oven for a short time

Locking the oven

Turn the function selector anti-clockwise from position 0 to  and back again three times in quick succession.
–5– appears in the display.

Unlocking


Turn the function selector anti-clockwise from position 0 to  and back again three times in quick succession.
–5– goes out.

Note


You can still set the time and the timer when the oven is locked.

Locking the oven permanently


Locking the oven

Turn the function selector anti-clockwise from position 0 to  and back again six times in quick succession.
–5P appears in the display.

Setting the oven

Turn the function selector anti-clockwise from position 0 to  and back again three times. Now you can set the oven.

Cancelling the permanent lock

Turn the function selector anti-clockwise from position 0 to  and back again six times in quick succession.
–5P goes out.

Automatic time limiter

If you have forgotten to switch off the oven, the automatic time limiter will be activated. Oven operation will be interrupted. The temperature set determines when this will happen.

If the oven is no longer heating up, **000** flashes in the display.

Heating is interrupted until the function selector is switched off. **000** goes out.

Now you can reset the oven.

Pyrolysis

The oven is heated to approximately 500 °C. Any food residues from roasting, grilling and baking are burnt.

You may choose from three cleaning levels.

Level	Cleaning level	Duration
1	Light	Approximately 1¼ hours
2	Moderate	Approximately 1½ hours
3	Intensive	Approximately 2 hours

What you should know



For safety reasons, the oven locks automatically when it reaches approximately 300 °C. You will only be able to open the oven door again once the temperature has fallen below 300 °C.

The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel. Keep children at a safe distance.

Never attempt to open the oven door during automatic self-cleaning. The cleaning process may be interrupted.

Please do not attempt to push in the latch by hand.

Before pyrolysis



The oven light will not light up during cleaning.

Remove unsuitable accessories and all ovenware from the oven.

Risk of fire: loose food residue, grease and meat juices are flammable.

Wipe the oven and any accessories you are also cleaning with a damp cloth.

Clean the oven door and along the edges of the oven around the seal. Do not scrub the seal.

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

Cleaning accessories at the same time



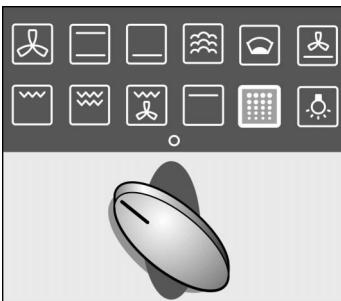
Insert the universal pan at shelf position 2 for self-cleaning.


The wire grill is not suitable for self-cleaning.

Never clean metal sheets and dishes which have been coated with a non-stick coating using the oven's automatic self-cleaning function (pyrolysis operation). High temperatures can cause poisonous gases to be formed from the non-stick coating - risk of serious damage to health.

Setting procedure


Example: cleaning level 3



1. Set the function selector to .
A zero appears in the display.







2. Use the temperature selector to set level 3.

Automatic self-cleaning starts after several seconds. The  symbol lights up in the display.

The cleaning time has elapsed

Calling up the duration and end time

The  duration symbol goes out. Do not switch off the function selector until the oven door can be opened.



To call up the remaining duration  or end time : Press the  button repeatedly until the corresponding symbol appears.

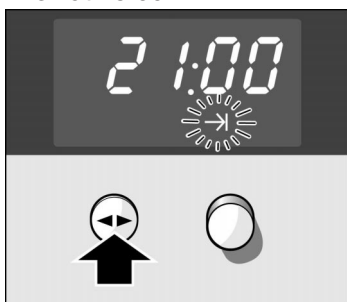
You want self-cleaning to switch on and off automatically

Example: You want automatic self-cleaning to finish at 23:00.

You can also set the oven so that cleaning runs at night, for example. Then the oven will be available at all times during the day.

Set the oven as described in steps 1 and 2.

3. Press the  button repeatedly until the  end symbol flashes. The display shows when automatic self-cleaning will be finished.





4. Extend the end time using the rotary knob.

The self-cleaning function switches on and off at the appropriate times.

The time reappears once self-cleaning has started.

The cleaning time has elapsed

Cancelling the setting

Note

The **I→I** duration symbol goes out.

Do not switch off the function selector until the oven door can be opened.

Switch off the function selector.

The cleaning level can no longer be changed once the cleaning operation has been started.

When the oven has cooled

Note

Wipe away any remaining ash from inside the oven using a moist cloth.

Under normal use, it is usually sufficient to clean the oven every two to three months. You only require about 2.5 - 4.7 kilowatt hours for each self-cleaning process.

The special heat-resistant enamel and the shiny parts in the oven may become dull or discoloured over time. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Oven exterior

Wipe the oven with water and a little washing-up liquid. Dry it with a soft cloth.

Caustic or abrasive substances are not suitable. If any such substances come into contact with the frontage, wipe it off immediately with water.

Note

Slight differences in the colours on the appliance front are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which resemble smears are reflections from the oven light.

Appliances with stainless steel fronts

Always remove any flecks of limescale, grease, cornflour and egg white immediately. Corrosion can form under such flecks.

Use stainless steel care products. Follow the manufacturer's instructions. Try out the product on a small area first, before using on the whole surface.

Appliances with aluminium fronts

Use a mild window-cleaning detergent. Wipe the area with a soft window cloth or a fluff-free micro-fibre cloth, using a horizontal action without applying pressure.

Aggressive cleaning products, scratchy sponges and rough cleaning cloths are not suitable.

Oven

Never use coarse scouring pads or cleaning sponges. Oven cleaner may only be used on enamelled oven surfaces.

For ease of cleaning

you can switch on the oven light and detach the oven door.

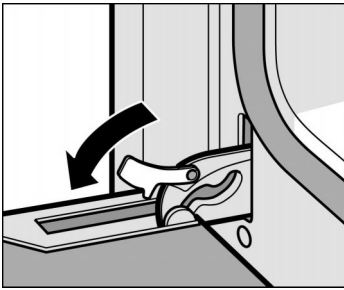
Switching on the oven light

Set the function selector to .

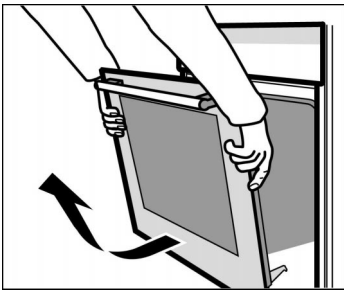
Detaching the oven door



Make sure that you do not reach into the hinge. There is a risk of injury.



1. Open the oven door fully.
2. Move the two locking levers on the left and right-hand sides.



3. Half-close the oven door.
With both hands, grip the door on the left and right-hand sides.
Close the door a little more and pull it out.

After cleaning, refit the oven door in the reverse order to removal.

Cleaning the enamelled surfaces of the oven

Use hot soapy water or a vinegar solution.

It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven.

Note:

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

Cleaning the glass cover for the oven light

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is guaranteed.

It is best to clean the glass cover with washing-up liquid.

Seal

Clean the seal on the oven with washing-up liquid. Never use caustic or abrasive detergents.

Accessories

Immediately after use, soak the accessories in washing-up liquid. Food residues can then be easily removed with a brush or sponge.

The universal pan can be cleaned at the same time as the automatic self-cleaning.

Cleaning the oven door cover

The oven door cover can become discoloured. You must remove the cover in order to clean it.

Proceed as follows:

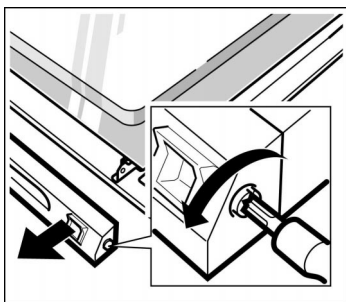
1. Open the oven door fully.
2. Unscrew the cover at the top of the oven door.
To do this, undo the right and left-hand screws.

3. Remove the cover–

Make sure that the oven door is not closed while the cover is removed. The inner glass may be damaged.

Clean the cover with a stainless steel cleaning agent.

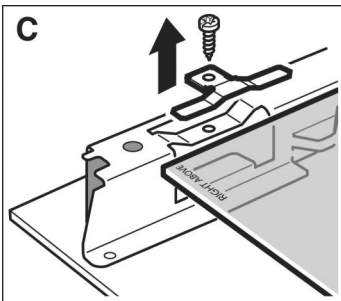
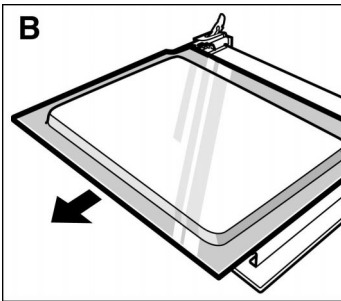
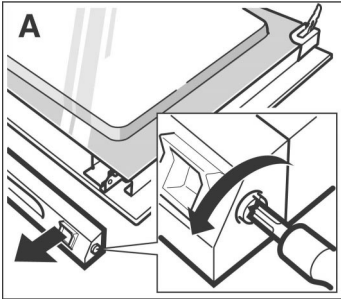
4. Replace the cover and fasten it.
5. Close the oven door.



Cleaning the glass panels

The glass panel on the oven door can be removed to assist in cleaning.

Removal

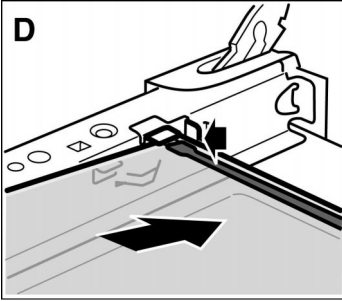


1. Remove the oven door and lay it down on a cloth with the handle facing downwards.
2. Unscrew the cover at the top of the oven door. Turn the screws clockwise or anti-clockwise to do this. (Fig. A)
3. Raise the upper panel and remove it. (Fig. B)
4. Unscrew the clips on the left and right and remove them. (Fig. C) Remove the panel.
5. The seal at the bottom of the panel can be removed for cleaning. To do this, unhook the seal on the left and right.

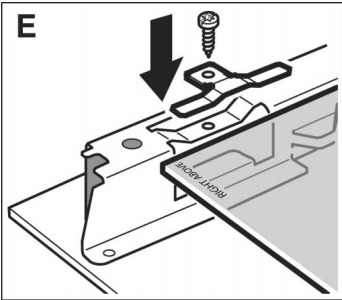
Clean the glass panels with glass cleaner and a soft cloth.

Installation

Ensure that the label “right above” is upside down at the bottom left of both panels.



1. Slide in the glass panel backwards at an angle. (Fig. D)
2. Replace the seal again at the bottom of the panel. (Fig. D)



3. Fit the clips and screw them in again. (Fig. E)
4. Slide in the top panel backwards at an angle.
5. Replace the cover and screw it back on.
6. Refit the oven door.

The oven must not be used again until the panels have been correctly installed.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Comments/remedy
The oven does not work.	Blown fuse	Look in the fuse box and check that the fuse is in working order.
The clock display flashes.	Power cut	Reset the time.
The oven door cannot be opened. The function selector is set to Pyrolytic and three zeros flash in the display.	Power cut	Switch off the function selector. Reset the time and start pyrolysis again. If you no longer wish to repeat pyrolysis, wait until the oven has cooled down to below 300 °C.
rrr appears in the display.	Power cut	Reset the time.
Er7 appears in the display.	Oven locking/unlocking mechanism does not work	Contact the after-sales service.
Err appears in the display.	The temperature sensor is faulty	Contact the after-sales service.

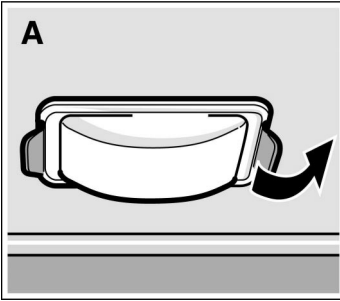
Repairs may only be carried out by fully trained after-sales service technicians.

Improper repairs may constitute serious hazards to the user.

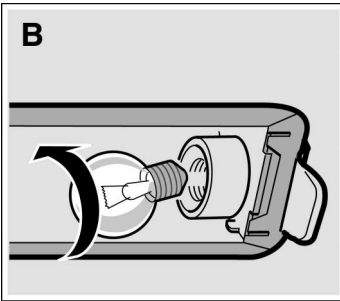
Replacing the oven light

If the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from the after-sales service or specialist shops. Only use these bulbs.

Method



1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do this, press back the metal tab with your thumb. Figure A.



4. Unscrew the bulb and replace it with one of the same type. Figure B.
5. Fit the glass cover back on. To do this, insert it on one side and press firmly on the other side. The glass cover will now click into place.
6. Remove the tea towel and switch the fuse back on.

Replacing the glass cover

The glass cover on the oven light must be replaced if it is damaged. Replacement glass covers may be obtained from the after-sales service. To this end, please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your oven needs repairing. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate containing these numbers is found on the right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.
After-sales service ☎	

Packaging and old appliances

Disposing in an environmentally-responsible manner

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.



This appliance is labelled in accordance with the European Directive 2002/96/EC concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE).


The guideline determines the framework for the return and recycling of used appliances as applicable.

Tables and tips

This table contains a selection of dishes and the optimum settings at which to cook them. You can find out which type of heating and temperature is best for your dish, which accessories to use, and at which oven level the dish should be inserted. You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong.

Cakes and pastries

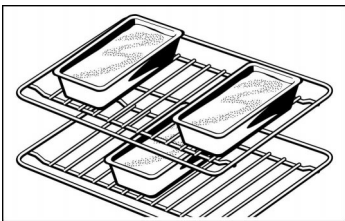
Baking on one level

If you are baking cakes on one level, you should use top/bottom heating . This will give the best results for your cakes.

Baking tins

It is best to use dark-coloured baking tins made of metal. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

Always place the cake tin on the wire rack.



If you are cooking using three tins at the same time, position these as illustrated.











Tables

The values in the table apply to dishes placed in a cold oven. This saves energy. Shorten the baking times indicated by 5 to 10 minutes if you have preheated the oven.

The tables show which type of heating is best for different cakes and bakes. The temperature and cooking time you select depends on the quantity and type of pastry. This is why “ranges” are given in the tables. You should try to use a lower







temperature setting to start with, since this allows more even browning. If necessary, use a higher temperature setting the next time.






More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Round/Vienna ring/ rectangular tin	2		170-190	50-60
	3 cake tins*	1+3		150-170	70-100
Sponge cake, delicate (e.g. pound cake)	Round/Vienna ring/ rectangular tin	2		150-170	60-70
	3 cake tins*	1+3		140-160	70-100
Short pastry base with edge	Springform cake tin	1		180-200	25-35
Cake base made from sponge mixture	Fruit cake base	2		160-180	20-30
Sponge cake	Springform cake tin	2		160-180	30-40
Fruit cake or cheesecake, short crust pastry**	Non-stick springform cake tin	1		160-180	70-90
Fruit cake, fine sponge mixture	Springform cake tin/ bowl mould	2		160-180	50-60
Savoury bakes** (e.g. quiche/onion tart)	Springform cake tin	1		180-200	50-60

* Please position the tins correctly.




** Allow cakes to cool in the oven for approximately 20 minutes.

Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with dry topping	Universal pan	2		170-190	20-30
	Baking tray + universal pan**	2+4		150-170	35-45
Sponge or yeast pastry with fruit topping*	Universal pan	3		170-190	40-50
	Baking tray + universal pan**	2+4		150-170	50-60
Swiss roll (preheat)	Universal pan	3		170-190	15-20
Plaited loaf made with 500 g flour	Universal pan	2		170-190	30-40









Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Stollen made with 500 g flour	Universal pan	3		160-180	60-70
Stollen made with 1 kg flour	Universal pan	3		150-170	90-100
Strudel, sweet	Universal pan	2		180-200	55-65
Pizza	Universal pan	2		230-250	25-35
	Baking tray + universal pan**	2+4		180-200	40-50




* Use the deeper universal pan for very moist fruit cakes.

** Always place the universal pan above the tray when you are cooking on two levels at once.

Bread and rolls		Level	Type of heating	Temperature in °C	Cooking time in minutes
Bread made from 1.2 kg flour* (preheat)	Universal pan	2		275 200	8 35-45
Sour dough bread made from 1.2 kg flour* (preheat)	Universal pan	2		275 200	8 40-50
Bread rolls (e.g. rye rolls)	Universal pan	3		200-220	20-30

* Never pour water directly into a hot oven.

Small baked products		Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Universal pan	3		150-170	10-20
	Baking tray* + universal pan**	2+4		130-150	25-35
	2 baking trays* + universal pan***	2+3+5		130-150	30-40
Meringue	Universal pan	3		80-100	100-150
Cream puffs	Universal pan	2		210-230	30-40
Macaroons	Universal pan	3		110-130	30-40
	Baking tray* + universal pan**	2+4		90-110	35-45
	2 baking trays* + universal pan***	2+3+5		90-110	40-50

Small baked products		Level	Type of heating	Temperature in °C	Baking time in minutes
Puff pastry	Universal pan	3		180-200	25-35
	Baking tray* + universal pan**	2+4		180-200	35-45
	2 baking trays* + universal pan***	2+3+5		170-190	40-50

* Additional baking trays may be obtained as optional accessories from specialist shops.

** Always place the universal pan above the tray when you are cooking on two levels at once.

*** Insert the universal pan at the bottom of the oven. This can be removed before cooking.

Baking tips

You wish to cook to your own recipe.

Refer to the instructions in the tables for similar types of food.

How to check that a sponge cake is cooked properly.

Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean.

The cake collapses.

Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe.

The cake has risen in the centre but is lower at the edges.

Do not grease the sides of the springform cake tin. As soon as the cake is done, carefully loosen the cake around the edges using a knife.

The cake is too dark at the top.



Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer.

The cake is too dry.

Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.

The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).

Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times.




The pastry is unevenly browned.	Select a slightly lower temperature to ensure that the pastry is baked more evenly. Delicate pastry should be baked on one level using top/bottom heating  . Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray.
You were baking on several levels. The food on the top baking tray is darker than that on the bottom baking tray.	Always use hot air  when baking on several levels. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation is formed when baking cakes containing fresh fruit.	Baking may result in the formation of water vapour. It escapes above the door handle. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Ovenware	<p>You may use any heat-resistant dishes. The universal pan is also suitable for larger roasts.</p> <p>Always place the dishes in the centre of the wire grill.</p> <p>Hot glass dishes should be placed on a dry kitchen towel after being removed from the oven. The glass could crack if placed on a cold or wet surface.</p>
Advice on roasting	<p>The roasting result depends on the type and quality of meat.</p> <p>Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.</p> <p>Meat should be turned half way through the cooking time.</p> <p>When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more favourably.</p>

Advice on grilling

Always close the oven door when grilling.

For flat foods, such as steaks or toast, it is best to use the economy grill  or the full-surface grill . For potato gratin, it is best to use thermal grilling .

If possible, use pieces of meat which are of the same thickness. They should be at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Only salt the steaks after they have been grilled.

Place the pieces of meat directly onto the wire grill. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire grill.







If you are using the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean. If you want to use the wire rack insert with the universal pan, observe the information about the wire rack in the tables, but do not insert it at higher than level 4.
















Turn the pieces of meat after two thirds of the cooking time indicated.

The grill element automatically switches itself off and back on again. This is normal. The number of times this happens depends on the grill setting you have selected.

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		200-220	80
	1.5 kg		2		190-210	100
	2 kg		2		180-200	120
Sirloin of beef	1 kg	Uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2 kg		2		190-210	90

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Sirloin, medium-rare*	1 kg	Uncovered	1		210-230	60
Steaks, well done		Wire rack***	5		275	20
Steaks, medium rare		Wire rack***	5		275	15
Pork without rind (e.g. neck)	1 kg		1		190-210	110
	1.5 kg	Uncovered	1		180-200	150
	2 kg		1		170-190	170
Pork with rind** (e. g. shoulder, leg)	1 kg		1		190-210	130
	1.5 kg	Uncovered	1		180-200	160
	2 kg		1		170-190	190
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	1		180-200	70
Sausage	approx. 750 g	Wire rack***	3		275	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	1		160-180	120

* Turn roast beef after half the cooking time. After cooking, wrap the sirloin in aluminium foil and leave in the oven to stand for 10 minutes.

** Make cuts in the pork rind and place the pork in the dish if the pork is to be turned, first place the pork with the rind side down.

*** Insert the universal pan at level 1.

Poultry

The table applies to dishes placed in a cold oven.

The weights indicated in the table refer to oven-ready poultry (without stuffing).








If you are using the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

If you want to use the wire rack insert with the universal pan, observe the information about the wire rack in the tables.





Pierce the skin of duck or goose under the wings to enable the fat to run off.

Turn whole poultry after two thirds of the grilling time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire rack	2		210-230	40-50
Chicken pieces	250 g each	Wire rack	2		210-230	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack	2		200-220	50-80
Duck	1.7 kg	Wire rack	2		180-200	90-100
Goose	3 kg	Wire rack	2		170-190	110-130
Young turkey	3 kg	Wire rack	2		180-200	80-100
2 turkey drumsticks	800 g each	Wire rack	2		190-210	90-110

Fish The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration, minutes
Fish, grilled	300 g each	Wire rack*	3		230	20-25
	1 kg		2		190-210	45-50
	1.5 kg		2		180-200	50-60
Sliced fish (e.g. fish steaks)	300 g each	Wire rack*	4		230	20-25

* Insert the universal pan at level 1.

Tips for roasting and grilling

The table does not contain specifications for the weight of the roast.

Select the next lowest weight from the instructions and extend the time.










How can you tell when the roast is ready.

Use a meat thermometer (available from specialist stores) or implement a "spoon test". Press a spoon onto the roast. If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer.

The roast is too dark and the crackling is partly burnt.	Check the insertion level and temperature.
The roast looks good, but the sauce is burnt.	Next time, use a smaller roasting dish and add more liquid.
The roast looks good, but the sauce is too light and watery.	Next time, use a larger roasting dish and add less liquid.
Steam rises from the roast when the stock is added.	Most escapes through the steam outlet, some may condense on the cool control panel front or the surrounding cabinets where it will drip off. This will be dependent on the physical conditions.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Sweet bakes (e.g. quark and fruit bake)	Casserole dish	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)	Casserole, universal pan	2		210-230	30-40
		2		210-230	20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Casserole dish or universal pan	2		160-180	50-60
		2		160-180	50-60
Toast 10 min. preheat	Wire rack	4		275	1-2
	Wire rack	4		275	1-2
Toast with topping	Wire rack**	4		275	7-10
	Wire rack**	4		275	5-8















* The bake must be no higher than 2 cm.

** Always insert the universal pan at level 1.

Frozen foods

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Meal	Use for	Level	Type of heating	Temperature in °C	Cooking time in minutes
Pizza*	Pizza with a thin base	2		190-210	15-25
	Pizza with a thick base	2		180-200	20-30
	Pizza baguette	2		180-200	20-30
	Mini pizza	3		190-210	10-20
Potato products*	Chips	2		200-220	20-30
	Duchess potatoes	2		190-210	20-30
	Fried potatoes	2		190-210	20-30
	Filled potato skins	2		200-220	15-25
Baked goods*	Rolls	3		180-200	10-20
	Pretzels	3		190-210	10-20
Fried foods*	Fish fingers	2		200-220	10-20
	Chicken nuggets	2		210-230	10-20
	Vegetable burgers	2		200-220	15-25
Strudel*	Apple strudel	3		190-210	30-40


* Line the universal pan with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures.

Defrost

Remove the food from its packaging and place it in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

Defrosting times depend on the type and amount of food.





Meal	Accessories	Level	Type of heating	Temperature in °C
Frozen foods* e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit, chicken, sausages and meat, bread, rolls, pastries and other baked goods	Wire rack	2		Turn the temperature selector back to ---
* Cover frozen food with microwave film. Place poultry onto the plate with the breast side down.				

Drying

Only use perfectly fresh fruit and vegetables, and wash them thoroughly.

Allow the food to drain well and dry it yourself.

Line the universal pan and wire rack with baking paper or greaseproof paper.

Meal	Level	Type of heating	Temperature in °C	Cooking time in hours
600 g apple rings	2 + 4		80	Approx. 5
800 g sliced pears	2 + 4		80	Approx. 8
1.5 kg prunes or plums	2 + 4		80	Approx. 8 - 10
200 g fresh herbs, washed	2 + 4		80	Approx. 1½

Note Very moist fruit or vegetables should be turned several times. Once dried, remove the food from the paper immediately.

Preserving

Preparation

The jars and rubber sealing rings must be clean and intact. Use jars of the same size if possible. The instructions in the table refer to round 1-litre jars. Caution Do not use larger or taller jars. The lid could crack.


Only use perfectly fresh fruit and vegetables. Wash them thoroughly.

Pour the fruit or vegetables into the jars. Wipe clean the tops of the jars again if necessary. They must be clean. Place a wet rubber sealing ring and lid on each jar and lock the jars using clamps.

Do not place more than six jars in the oven.

The times specified in the tables are guidelines only. They can be influenced by the room temperature, the number of jars and the amount and temperature of the jar contents. Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling.

Setting procedure

1. Place the universal pan on level 2. Place the jars inside the pan so that they do not come into contact with each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Switch the function selector to .
5. Set the rotary knob to 170 to 180 °C.

Preserving fruit

As soon as the contents of the jars begins to simmer, that is when small bubbles appear at short intervals - after about 40 to 50 minutes - turn off the function selector.

The jars should be removed from the oven after being reheated for 25 to 35 minutes. If the food is left to cool in the oven for longer, bacteria might form, causing the preserved fruit to spoil prematurely.

Fruit in 1-litre jars	After bubbling	Reheating
Apples, red/blackcurrants, strawberries	turn off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	turn off	approx. 30 minutes
Apple purée, pears, plums	turn off	approx. 35 minutes

Preserving vegetables

As soon as the contents of the jars begins to simmer, set the rotary knob back to approximately 120 to 140 °C. The table shows when you can switch off the oven Allow the vegetables to stand in the oven for a further 30 to 35 minutes.

Vegetables with cold stock in 1-litre jars	After bubbling 120 - 140 °C	Reheating
Cucumbers	–	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussel sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Remove the jars

Never place the hot jars on a cold or wet surface as this could cause the glass to crack.

Energy saving tips

- Only preheat the oven if it specifies in the recipe or in the table in the instruction manual that you should do so.
- Use non-stick, black painted or enamelled tins. They absorb the heat especially well.
- If you have several cakes to bake it is best to bake them one after the other. The oven is still warm. This shortens the baking time for the second cake. You can also put two baking tins in one after the other.
- For long cooking times, the oven can be switched off 10 minutes before the end of the cooking time and the remaining heat can be used to finish the cooking.

Acrylamide in foodstuffs

Which foods are affected? Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods (biscuits, gingerbread, cookies).












	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, not too dark. Large, thick pieces of food contain less acrylamide.
Baking	With top/bottom heating, maximum 200 °C, with 3D hot air or hot air, maximum 180 °C.
Biscuits	With top/bottom heating, maximum 190 °C, with 3D hot air or hot air, maximum 170 °C. Egg white and egg yolk reduce the formation of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out.

Test dishes

In accordance with DIN 44547 and EN 60350

Baking

The values in the table apply to dishes placed in a cold oven.

Meal	Accessories and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Universal pan	3		160-180	20-30
	Baking tray* + universal pan**	2+4		140-160	30-40
	2 baking trays* + universal pan***	2+3+5		140-160	40-50
Small cakes x 20	Universal pan	3		170-190	20-30
Small cakes, 20 per baking tray (preheat)	Baking tray* + universal pan**	2+4		140-160	25-35
	2 baking trays* + universal pan***	2+3+5		140-160	30-40
Swiss roll	Springform cake tin	2		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		170-190	40-50
	Baking tray* + universal pan**	2+4		150-170	50-60
German apple pie	2 wire racks* + 2 tinplate springform cake tins Ø 20 cm****	2+4		180-200	70-80
	Universal pan + 2 tinplate springform cake tins Ø 20 cm****	1		200-220	70-80

* Baking trays may be obtained as optional accessories from specialist shops.



** Always place the universal pan above the tray when you are cooking on two levels at once.

*** Always insert the universal pan at the bottom of the oven. This can be removed before cooking.

**** Place the cakes diagonally on the accessories.

Grilling

The values in the table apply to dishes placed in a cold oven.

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toast (preheat for 10 mins.)	Wire rack	5		275	1-2
Beefburgers, x 12*	Wire rack	4		275	25-30

* Turn after 2/3 of the time has elapsed. Always insert the universal pan at level 1.

[illegible]