



## **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.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

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

In the unlikely event of a malfunction, 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!

## **Instructions for use**

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# Safety information

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

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## Before installation

### Transport damage

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

### Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

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## Information for your safety

This appliance is intended for domestic use only. 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.

Never let children play with the appliance.

### Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.  
Never store combustible items in the cooking compartment.  
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

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

There is a risk of scalding  
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.  
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

### **Hot accessories and ovenware**

There is a risk of burns.  
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

### **Incorrect repairs**

There is a risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.  
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box.  
Call the after-sales service.

### **Pyrolytic cleaning**

There is a risk of fire.  
Loose food remains, grease and meat juices may catch fire during pyrolytic cleaning. Before starting any cleaning, remove the worst soiling from the cooking compartment.  
  
Never hang flammable materials (e.g. tea towels) on the door handle.

During cleaning, the outside of the appliance will become very hot. Keep children at a safe distance.

There is a risk of serious damage to health  
Never use pyrolytic cleaning to clean non-stick baking trays and dishes. Extreme heat destroys the non-stick coating and generates noxious gases.

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## Causes of damage

### **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 is set.

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

### **Water in the hot cooking compartment**

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

### **Moist food**

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

### **Fruit juice**

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.  
If possible, use the deeper universal pan.

### **Cooling with the oven door open**

Only leave the cooking compartment to cool with the door closed. 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. Always keep the oven seal clean.

**Oven door as a seat or storage space**

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

**Transporting 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.

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## Energy and environment tips

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

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### Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

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### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.





This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

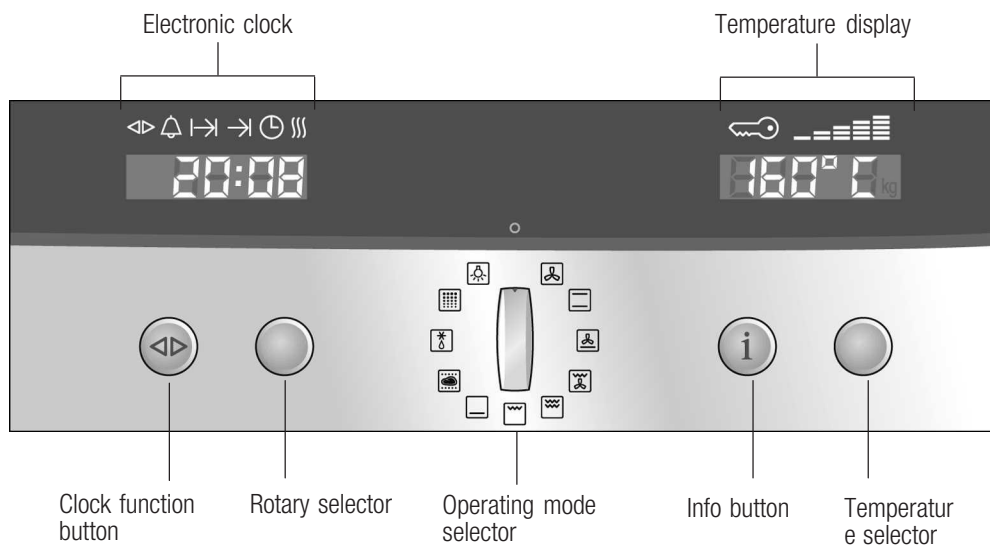
## Your new appliance

This section provides information on

- the control panel
- the operating modes
- the shelf positions
- the accessories

### Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.









Retractable operating knobs






The rotary, temperature and operating mode selectors are retractable. Press on the required selector to pop it in or out.

Control element	Use
Clock function button	Select the required clock function or rapid heating (see section: Electronic clock)
Rotary selector	Make the settings in one of the clock functions or activate rapid heating (see section: Electronic clock)
Operating mode selector	Select the required operating mode (see section: Switching on the appliance)
Information button	When the appliance is switched on: shows current oven temperature during the heating up period (see section: Switching on the appliance)  When the appliance is switched off: calls up basic settings menu (see section: Changing the basic settings)
Temperature selector	When the appliance is switched on: sets the temperature (see section: Switching on the appliance)  When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings)

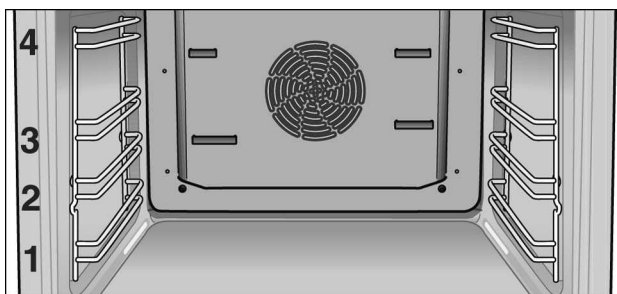
Operating modes

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

Operating mode	Application
 CircoTherm® hot air	For baking and roasting on one or more levels.
 Top/bottom heat	Particularly suited for cakes with moist toppings (e.g. cheesecake).
 Circotherm intensive	Particularly suited for pre-prepared frozen meals and dishes that require a lot of heat from underneath (see the Baking section).
 Circo-roasting	For poultry and larger pieces of meat.
 Large grill	For a large number of small, flat grill items (e.g. steaks, sausages).
 Small grill	For a small number of small, flat grill items (e.g. steaks, toast).


Operating mode	Application
 Bottom heat	For food and baked goods that require more browning or a crust on the underside.  Only activate bottom heat for a short while at the end of the baking time.
 Low-temperature cooking	For tender pieces of meat that need to be cooked medium/medium rare or not cooked through.
 Defrost	For gentle defrosting of pieces of meat, bread and delicate pastries (e.g. cream cakes).
 Pyrolytic cleaning	Automatic cooking compartment cleaning. The oven heats up until the dirt is broken down.
 Cooking compartment light	Helps with cleaning and care of the cooking compartment.

## Shelf positions



The cooking compartment has four shelf positions. The shelf positions are numbered from the bottom to the top.

### Note:

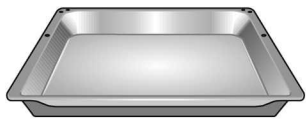
When baking and roasting with Circotherm® hot air , do not use shelf position 2. Air circulation is affected and the results of your baking and roasting are impaired.

# Accessories

Your appliance is supplied with the following accessories:



**Wire rack, flat**  
for roasting in roasting dishes and for grilling



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



**Stepped wire shelf**  
for baking in baking dishes, roasting in roasting tins and grilling

You can obtain further accessories from specialist retailers:

Accessories	Ordering code
System steamer	N8642X0EU
Universal pan, enamelled	Z1232X0
Universal pan, with non-stick coating	Z1233X0
Universal pan with insert grid	Z1242X0
Glass pan	Z1262X0
Extra deep roasting pan, enamelled	Z1272X0
Baking tray, aluminium	Z1332X0
Baking tray, enamelled	Z1342X0
Baking tray, with non-stick coating	Z1343X0
Pizza tray	Z1352X0
Baking and roasting shelf, stepped	Z1432X0
Baking and roasting shelf, close-meshed	Z1442X0
Roasting sheet, enamelled, two-part	Z1512X0
Retrofit kit for CLOU 3 layer telescopic shelf unit	Z1742X1

Accessories	Ordering code
Retrofit kit for CLOU 4 layer telescopic shelf unit	Z1752X1
Bread-baking stone	Z1912X0
Universal roasting dish, enamelled	Z9930X0

## Before using the appliance for the first time



This section contains information on

- how to set the time on your appliance after the power is connected
- how to clean your appliance before using it for the first time

## Setting the time

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



1. Press the clock function button.  
The  and  symbols are lit.  
The clock display shows **12:00**.
2. Set the current time using the rotary selector.

Your setting is automatically adopted after 3 seconds.


## Changing the time

To subsequently change the time, press the clock function button repeatedly until the ◀▶ and ⌚ symbols are lit. Change the current time using the rotary selector.

---

## Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
4. Heat with  top/bottom heating at 240 °C for 30 minutes.
5. Once the cooking compartment has cooled, wipe it over with hot, soapy water.
6. Clean the outside of the appliance with a soft, damp cloth and soapy water.

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This section contains information on



- 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














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

**Notes:**

- You can only switch on  Pyrolytic cleaning and  Low-temperature cooking if neither **H** nor **h** are displayed in the temperature display.
- If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature.

Operating modes	Default temperature in °C	Temperature range in °C
 CircoTherm® hot air	160	40 - 200
 Top/bottom heat	170	50 - 275
 Circotherm intensive	220	50 - 275
 Circo-roasting	170	50 - 250
 Large grill	220	50 - 275
 Large grill (intensive)*	Fixed setting	
 Small grill	180	50 - 275
 Small grill (intensive)*	Fixed setting	
 Bottom heat	200	50 - 225
 Low-temperature cooking	Fixed setting	
 Defrost	Fixed setting	
 Pyrolytic cleaning	Fixed setting	1, 2 and 3
 Cooking compartment light	Fixed setting	

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

## Current temperature

With operating modes that have a default temperature, you can display the current temperature during the heating up phase.

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

## Heating control

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



- Temperature reached (figure A)
- Appliance reheating to temperature (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.

## Residual heat indicator

You can see in the temperature display whether there is a 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 that have been pre-set by the manufacturer. However, you can change these basic settings as required.

The appliance must be switched off and controls not locked.

1. Press and hold the info button for 3 seconds to reach the basic settings menu.  
**c 10** appears in the temperature display.
2. Press the 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 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 (temperature display)
Childproof lock	Lock is not activated	<b>c 10</b>
	Lock is activated	<b>c 11</b>
	Permanent lock is activated	<b>c 21</b>

Submenu	Basic setting	Setting symbol (temperature display)
Audible signal on/off	Audible signal off	c 30
	Audible signal duration 30 seconds	c 3 1
	Audible signal duration 2 minutes	c 3 2
	Audible signal duration 10 minutes	c 3 3

# Automatic safety switch off

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

You can adjust the period of time after which your appliance shuts off.

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

## Deactivating

Turn the operating mode selector back to the o position.

# Electronic clock

This section contains information on






- how to set the minute minder
- how to switch your appliance off automatically (operating time and end of operation)
- how to switch your appliance on and off automatically (preselection operation)
- how to set the time
- how to activate rapid heating

## Clock display



Clock function	Use
Minute minder	You can use the minute minder as an egg timer or a kitchen timer.  The appliance does not switch on or off automatically.
Operating duration	The appliance only switches off automatically after a set operating duration (e.g. <b>1:30</b> hours).
End of operation	The appliance switches off automatically at a set time (e.g. <b>12:30</b> ).
Preselected operation	The appliance switches on and off automatically. Operating duration and end of operation are combined.
Clock	Setting the clock.
Rapid heating	Shorten preheat time.

### Note:

- Between **22:00** and **5:59**, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated.
- For the  timer,  cooking time,  end of operation and preselected operation clock functions, a signal sounds when the duration has elapsed and the  or  symbol flashes. To end the audible signal early, press the clock function button.

### Switch 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 illuminated.



2. Press the clock function button briefly.

The clock display switches on.

---

## Minute minder



1. Press the clock function button until the symbols  and  illuminate.
2. Set the duration using the rotary selector (e.g. **5:00** minutes).

The setting is automatically applied. Then the clock is displayed again and the minute minder starts running.

## Operating duration

Automatic switch off after a set duration.



1. Set the operating mode and temperature.  
The appliance heats up.
2. Press the clock function button until the symbols  $\triangleleft \triangleright$  and  $| \rightarrow$  illuminate.
3. Set the operating duration with the rotary selector (e.g. **1:30** hours).  
The setting is automatically applied. Then the clock is displayed again and the set operating duration starts running.

After expiry of the operating duration, the appliance automatically switches off.

4. Turn the operating mode selector back to the  $\circ$  position.
5. Press the clock function button to end 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 clock function button until the symbols <D> and →I illuminate.
3. Set the end of operation using the rotary selector (e.g. 12:30).  
The setting is automatically applied. Then the clock is displayed again.

At the set end of operation, the appliance switches off automatically.

4. Turn the operating mode selector back to the o position.
5. Press the clock function button to end the clock function.

---

## Preselection mode

The appliance switches on automatically and then off again at the preselected end of operation. To do this, combine the operating duration and end of operation clock functions.

Note that easily perishable foods 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 clock function button until the symbols <|> and I→I illuminate.
  3. Set the operating duration with the rotary selector (e.g. **1:30** hours).  
The setting is automatically applied.
  4. Press the clock function button until the symbols <|> and →I illuminate.
  5. Set the end of operation using the rotary selector (e.g. **12:30**).  
The appliance switches off and waits until the right time to switch on (in the example at **11:00**).
- The appliance switches off automatically at the set end of operation ( **12:30**). A signal sounds and the →I symbol flashes.
6. Turn the operating mode selector back to the o position.
  7. Press the clock function button to end the preselected operation.

## Setting the clock


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




1. Press the clock function button until the symbols <|> and ☑ illuminate.
2. Set the clock using the rotary selector.  
The setting is automatically applied.




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## Rapid heating


With the  CircoTherm® setting, you can shorten the preheat time.

### Note:

During rapid heating, do not place any food in the cooking compartment for as long as the  symbol is illuminated.

1. Set the operating mode and temperature.  
The appliance heats up.
2. Press the clock function button until the  and  symbols light up and **OFF** appears on the clock display.
3. Turn the rotary selector clockwise.  
**On** is displayed on the clock display and the  symbol lights up. Rapid heating is activated.



After reaching the set temperature, rapid heating switches off again. The  symbol goes out.

---

## Checking, correcting or cancelling settings

1. To check your settings, press the clock function button 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.



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# Childproof lock

In this section you can learn

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




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## Locking


The locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

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 the appliance

1. Switch off the appliance.
2. Press and hold the info button until  appears in the temperature display.
3. Turn the temperature selector until  appears in the temperature display.
4. Press and hold the info button until the  symbol appears in the temperature display.

#### Note:

If you try to switch the locked appliance on,  appears in the temperature display.

### Unlock the appliance

1. Press and hold the info button until  appears in the temperature display.
2. Turn the temperature selector until  appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.


---

## Permanent lock

The permanently locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

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


### Lock appliance permanently

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

#### Note:

If you try to switch the locked appliance on, **-SP-** appears in the temperature display.



### Interrupt permanent lock

1. Press and hold the info button until **c 2 !** appears in the temperature display.
2. Turn the temperature selector until **c 20** appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.  
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.

After switching off, the permanent lock is activated again after 30 seconds.

### Unlock the appliance permanently

1. Press and hold the info button until **c 2 !** appears in the temperature display.
2. Turn the temperature selector until **c 20** appears in the temperature display.

3. Press and hold the 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  appears in the temperature display.
6. Press the 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 pre-prepared products
- Tips and tricks for baking

### Note:

When baking with  CircoTherm®, do not use shelf height 2. The air circulation would be 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.

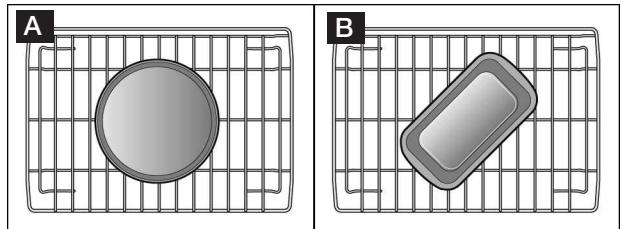
If you wish to bake using tinplate dishes and  Top/bottom heat, you should use shelf height 1.


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.

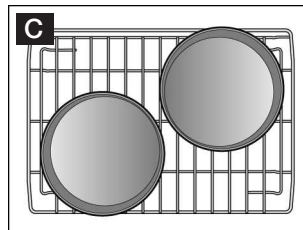
Slide a wire rack in so that the rear upstand to prevent items sliding off the back of the shelf is at the rear. This prevents baking tins slipping off the back.

## Baking on one level

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



If you are baking on one level with  CircoTherm®, always place two round baking tins diagonally on the on the stepped wire rack (figure C).



## Baking on two or more levels

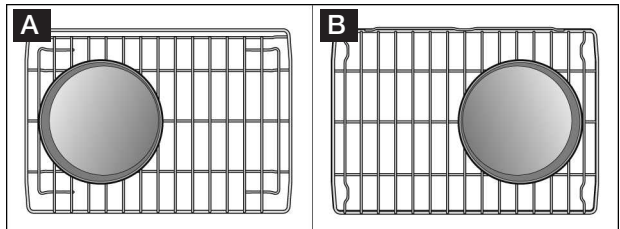
### Two baking tins on two levels

When baking on several levels, only use the  CircoTherm®.

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

When baking with two round baking tins, slide the wire racks in at shelf position 1 and 3.

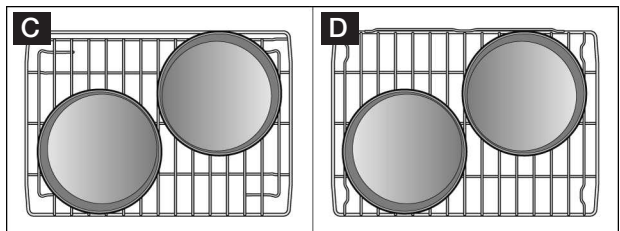
Position the lower baking tin on the left (figure A) and the upper baking tin on the right (figure B) on the different wire racks.



### Four baking tins on two levels

When baking with four round baking tins, slide the wire racks in at shelf position 1 and 3.

Position the lower baking tins diagonally as shown in figure C and the upper baking tins diagonally as shown in figure D on the different wire racks.


















# Baking table

























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










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

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

Observe the notes in the table about preheating.

Food	Type of heating	Level	Temperature in °C	Time in minutes
Victoria Sponge cake				
1 level		1	160-170*	25–30
1 level		2	160-170*	20-30
2 levels		1+3	150-160*	25-35
Scones				
1 level		1	180-200*	15-20
1 level		3	210-220*	10-15
2 levels		1+3	180-200*	15-25
Small cakes				
1 level		1	160-170*	20-30
1 level		3	150-160*	25-35
2 levels		1+3	150-160*	25-35
Light fruit cake		1	140-150*	80-100
Rich fruit cake		1	140-150*	150-200
Jamtartes				
1 level		1	190-200*	15-20
1 level		3	200-210*	15-20
2 levels		1+3	190-200*	20-25
Swiss Roll		1	180-190*	10-15

Food	Type of heating	Level	Temperature in °C	Time in minutes
<b>Swiss Roll</b>		2	190-200*	10-15
<b>Tart</b>		1	160-170*	55-65
<b>Tart</b>		1	160-170*	50-60
<b>Tart</b>		1+3	160-170*	50-60
<b>Pies</b>				
1 level		1	170-180*	60-70
1 level		1	170-180*	65-75
2 levels		1+3	170-180*	65-75
<b>Biscuits</b>				
1 level		1	160-170*	15-20
1 level		3	170-180*	15-20
2 levels		1+3	160-170*	15-20
3 levels		1+3+4	160-170*	15-25
<b>Baiser</b>		1	80*	100-130
<b>Baiser</b>		3	80*	100-130
<b>Pavlova</b>		1	90-100**	90-120
<b>Pavlova</b>		3	80-90**	90-120
<b>Fruit crumble</b>		1	170-180*	45-55
<b>Fruit crumble</b>		2	190-200*	45-50
<b>Yorkshire Pudding</b>				
1 level		1	190-200*	15-20
1 level		1	210-220*	15-20
2 levels		1+3	190-200*	20-25
<b>Vol au vents</b>		1	190-200*	20-25
<b>Vol au vents</b>		1	180-190*	20-25
<b>Quiche</b>		1	180-200*	45-55
<b>Quiche</b>		1	180-190*	40-50

Food	Type of heating	Level	Temperature in °C	Time in minutes
<b>(White) Bread</b>				
1 level		1	190-200*	25-35
1 level		1	200-220*	20-25
2 levels		1+3	190-200*	25-40
<b>Homemade Pizza</b>				
1 level		1	190-200*	20-30
1 level		1	180-190*	20-25
2 levels		1+3	190-200*	40-50
<b>Jacket potatoes</b>				
1 level		1	160-170	60-70
1 level		1	160-170	50-55
2 levels		1+3	160-170	60-70
* preheat				
** preheat to 130 °C				

## Baking table for pre-prepared products

Please note the following points for pre-prepared products:


- 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 bread rolls when crisping them up. Do not place too many in the universal pan
- Cover 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 values in the table are average values and apply to the universal pan.

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

When baking on several levels, only use the  CircoTherm®.

Observe the notes in the table about preheating.

Food	Type of heating	Level	Temperature in °C	Time in minutes
<b>Frozen pizza</b>				
1 level		1	180-200*	15-25
1 level		1	180-190*	10-20
2 levels		1+3	170-190*	20-30
<b>Chilled pizza</b>				
1 level		1	190-200*	10-20
1 level		1	190-200*	10-15
2 levels		1+3	180-190*	20-25
<b>Part-baked white bread</b>				
1 level		1	180-190*	10-15
1 level		1	180-190*	10-15
2 levels		1+3	170-180*	10-15
<b>Chips</b>		1	190-200*	20-25
		1	180-190*	15-25
<b>Potato wedges</b>		1	180-190*	20-25
		1	180-190*	15-20

Food	Type of heating	Level	Temperature in °C	Time in minutes
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

## Tips and tricks

The cake is too light in colour	Check the shelf height.
	Check whether you have used the bakeware that we have recommended.
	Place your tin on the wire rack and not on the baking tray.
	If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.
The cake is too dark	Check the shelf height.
	If the shelf height is correct, you should either shorten the baking time or reduce the temperature.
The cake is unevenly browned in the baking tin	Check the shelf height.
	Check the temperature.
	Make sure that your baking tin is not placed directly in front of the air outlets in the rear wall of the cooking compartment.
	Check that the baking tin is correctly positioned on the wire rack.

<b>The cake is too dry</b>	Set a slightly higher temperature and a slightly shorter baking time.
<b>The cake is too moist in the centre</b>	<p>Set a slightly lower temperature.</p> <p>Note: you cannot decrease the baking time by setting a higher temperature (the outside will be cooked, but the inside will remain uncooked).</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>
<b>The cake collapses when you take it out of the oven</b>	<p>Use less liquid for the mixture.</p> <p>Set a longer baking time or a slightly lower temperature.</p>
<b>The specified baking time is not correct</b>	For small items, check the amount on the baking tray. The items must not be touching each other.
<b>Frozen products are not browned evenly after baking</b>	Check whether the frozen product is unevenly browned before baking. This uneven browning will remain after the baking time.
<b>Several cakes on one level are unevenly browned</b>	Check the position of the baking dishes on the wire rack.
<b>Frozen products are not browned, not crispy or the specified time is not correct</b>	Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted.
<b>Saving energy</b>	<p>Only preheat the appliance when it is specified in the baking table that you should do so.</p> <p>Use dark baking tins as these absorb the heat better.</p> <p>Make use of the residual heat with longer baking times and switch the oven off 5 - 10 minutes before the end of the baking time.</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.

## Note:


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

---

## Roasting

### Roasting in the universal pan

For roasting, a roasting dish without a lid is used.

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

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 it 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.

## Note:

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 height.

For fatty meat and poultry, add ⅛ to ¼ litre of 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 height.

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

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**Braising**

For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid are designed for one another and fit closely.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1 and place it with the lid closed on the wire rack on 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**

**Poultry**

The values in the tables are only average values.

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.

In general, the larger the joint, the lower the temperature and the longer the roasting time.












You should set the lower of the specified temperatures the first time. This 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.

The information in the tables apply to food placed in a cold oven and for meat taken directly from the refrigerator.

Food	Type of heating	Level	Temperature in °C	Time in minutes and 500g
<b>Beef</b>				
Slow roast joint		1	140	40+40
Slow roast joint		2	150	40+40
Top side / top rump		1	160	30+25
Top side / top rump		2	190	30+25
<b>Lamb</b>				
Leg		1	170	30+25
Leg		2	200	30+25
Shoulder (bone-in)		1	170	25+20
Shoulder (bone-in)		2	200	25+20
Shoulder (boned and rolled)		1	170	30+25
Shoulder (boned and rolled)		2	200	30+25
Rack of lamb		1	180	25+25

Food	Type of heating	Level	Temperature in °C	Time in minutes and 500g
Rack of lamb		2	200	25+25
<b>Pork</b>				
Roast joint		1	180	35+35
Roast joint		2	180	35+35
Loin joint		1	180	30+30
Loin joint		2	180	30+30
Belly		1	160	30+25
Belly		2	190	30+25
<b>Gammon</b>				
Joint		1	160	30+30
Joint		2	190	30+30
<b>Chicken</b>				
Whole		1	180-190	20+25
Whole		2	190-200	20+25
Portion (boneless)		1	190	20+25
Portion (boneless)		2	200-210	20+25
Quarter		1	190	20+25
Quarter		2	200-210	20+25
<b>Duck</b>		1	180	20+20
<b>Duck</b>		2	190-200	20+20
<b>Turkey</b>				
Drumstick		1	180	20+20
Crown		1	160	25+20
Whole		1	150-160	25+25
<b>Complete Meal</b>				
With beef		1+3	160	30+25*

\* + time for yorkshire pudding

Food	Type of heating	Level	Temperature in °C	Time in minutes per 500g + additional time
<b>Casserole</b>				
Diced meat (beef, pork, lamb, chicken)		1	140	40+80
		1	140*	40+80
Braising steak		1	140	45+80
		1	140*	45+80
Chicken pieces (boned)		1	140	50+70
		2	140	50+70
* preheat				

## Tips and tricks




<b>Crust too thick and/or roast too dry</b>	Reduce the temperature or shorten the roasting time.  Check the shelf height.
<b>Crust too thin</b>	Increase the temperature or switch on the grill briefly at the end of the roasting time.
<b>The meat is not cooked right through</b>	Remove any accessories that are not required from the cooking compartment.  Increase the roasting time.  Check the core temperature of the joint using a meat thermometer.
<b>Steam in the cooking compartment is condensing on the appliance door</b>	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.
<b>The meat is burned slightly during braising</b>	Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1.  The roasting dish and lid must be designed for one another and fit closely.  Reduce the temperature.



---

# Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting 
- Radiant grilling ( large grill and  small grill)
- The grilling table

## Caution


There is a risk of damage to kitchen units if you grill with the appliance door open. The adjacent units may be damaged by the extreme heat. Keep the appliance door closed when using the grill.

## Notes:

- Always use the stepped wire rack and the universal pan when grilling
- Place the stepped wire rack in the universal pan and slide them both in at the height 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

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## Circo-roasting

The  Circo-roasting operating mode is particularly suitable for grilling poultry and meat so that it is crispy (e.g. roast pork with crackling).

Turn large items of food after approximately half to two-thirds of the grilling time. Place food with a crust on the wire rack with the crust 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 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 burn on.

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

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## Radiant grilling

For large amounts of flat grill items, use the  large grill.



For small amounts of flat grill items, use the  small grill. Place the food to be grilled in the centre of the wire rack. You will save energy by using the small grill operating mode.

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

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

## Wire rack position

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













Wire rack type/ position	Use
	Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grilling items that should be well-done
	Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grilling items that should be rare to medium









# Grilling table

The information 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 food to be grilled.

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

The values are for food placed in a cold oven and for meat taken directly from the refrigerator.


Food	Type of heating	Level	Temperature in °C and int.	Time in minutes
<b>Beef</b>				
Steaks, height 2-3 cm		4	int.*	1 st side: 9-12 2 nd side: 5-7
Burgers, height 1-2 cm		4	int.*	1 st side: 8-10 2 nd 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, height 2-3 cm		4	int.*	1 st side: 5-7 2 nd side: 3-5
Chops, height 2-3 cm		3	int.*	1 st side: 9-12 2 nd side: 6-8
<b>Pork</b>				
Roast joint***		2	180-200	120-150
Steaks, height 1-2 cm		4	int.*	1 st side: 8-10 2 nd side: 6-8
Chops, height 2-3 cm		4	int.*	1 st side: 10-12 2 nd side: 8-10
Burgers, height 1-2 cm		4	int.*	1 st side: 8-10 2 nd side: 6-8
Sausages**, diameter 2-4 cm		4	int.*	10-15

Food	Type of heating	Level	Temperature in °C and int.	Time in minutes
<b>Gammon</b>				
Steaks, height 1-2 cm		4	int.*	1 st side: 8-12 2 nd side: 4-6
<b>Chicken</b>				
Drumsticks (each 150-200g)		3	250*	1 st side: 17-20 2 nd side: 10-12
Breast (boneless)		4	250*	1 st side: 10-15 2 nd side: 7-10
Whole***		2	200-220	70-90
Quarter***		2	210-230	40-50
<b>Fish</b>				
Whole e.g. trout		3	220*	1 st side: 10-15 2 nd side: 10-15
Whole e.g. trout		2	220	15-25
Filets		4	220*	1 st side: 8-12 2 nd side: 6-10
* preheat for 3 minutes ** turn frequently *** turn after ½ of the time.				

---

# 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 or medium rare. The meat will remain succulent and tender.

---

## Using Low-temperature cooking

Please observe the following points:



- Only use fresh, cleaned 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 setting together with the preselection mode clock function

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

If **H** or **h** and **III** appear alternately in the temperature display after switching on the slow cooking operating mode, the cooking compartment has not cooled down completely.

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

1. Insert a glass or ceramic plate on a wire rack into the cooking compartment at shelf position 1 to preheat the plate.
2. Switch on the  Slow cooking operating mode.  
**III** appears in the temperature display during the heating up phase (15 to 20 minutes).
3. Remove the fat and sinews from the meat.
4. Sear the meat on all sides over a high heat to seal the meat and create a roasted flavour.
5. When a signal sounds and  **h** appears in the temperature display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Remove the food once the cooking time has elapsed and switch off the appliance.

#### **Note:**

Slow-cooked meat does not need to be rested and can be kept warm at a low temperature without any problems.

## **Table for Low-temperature cooking**

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

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 (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		

### Note:

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.

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## Tips and tricks


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**Slow-cooked meat cools down too quickly**

Serve on preheated plates with a piping hot sauce.

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**Keeping slow-cooked meat warm**



Switch on  Top/bottom heat and set the temperature at 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours.

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## Defrosting

In this section, you can read about

- how to defrost with Circotherm® hot air 
- how to use the defrost setting 

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### Defrosting with Circotherm® hot air

Use Circotherm® hot air  to defrost and cook frozen products. Please note the following points here:

- 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 the giblets can be removed
- 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 position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels
- Observe the manufacturer's instructions when using frozen foods




Defrost table

Frozen meals	Temperature in °C	Defrosting time in minutes
Raw frozen products/ foods	50	30 - 90
Bread/bread rolls (750 - 1500 g)	50	30 - 60
Dry, frozen tray bakes	60	45 - 60
Moist, frozen tray bakes	50	50 - 70

Defrost setting

With this operating mode you can defrost delicate baked goods (e.g. cream cakes) particularly well.


- 1. Switch on the defrost setting .
- 2. Defrost frozen products for 25 - 45 minutes, depending on the type and size.
- 3. Remove the frozen product from the cooking compartment and allow it to defrost for a further 30 - 45 minutes.

Note:

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

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# Yoghurt

You can also make yoghurt by yourself with your appliance: The heat from the interior lighting  is used for this.

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems.
2. Heat 1 litre UHT milk (3.5 % fat) or pasteurised fresh milk to 40 °C

or

Bring 1 litre fresh milk to the boil once and allow to cool down to 40 °C.

3. Add 300 g firm yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not fill more than 200 ml in a container.
4. Cover the filled containers with a suitable lid or cling film.
5. Distribute the containers on the entire cooking compartment floor, evenly spaced out.
6. Close the appliance door and switch on the interior lighting .
7. Switch off the interior lighting  after 7 hours and place the containers in the refrigerator for at least 18 hours.

# Pyrolytic cleaning

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

## Cleaning levels

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	light	approx. 1 hour, 15 minutes
2	medium	approx. 1 hour 30 minutes
3	intensive	approx. 2 hours

The heavier and older the soiling, the higher the cleaning level needs to be. It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approximately 2.5 - 4.7 kilowatt hours.

## Important notes

For your safety, the oven door locks automatically. You can only open the oven again once the cooking compartment has cooled down slightly. Do not try to move the catch with your hand.



Risk of fire.

The oven gets very hot on the outside. Make sure that the front of the oven is unimpeded. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

Do not try to open the oven door during cleaning. The cleaning process may be interrupted.

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

---

## Before cleaning

The oven must be empty. Take any accessories, ovenware and hook-in racks out of the oven. For information about removing the hook-in racks, please see the care and cleaning section. If you forget to take the hook-in racks out of the oven, a signal sounds. Cleaning will not start.



Risk of fire.


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

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.

---

## 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. You will see the duration counting down.

After the programme starts, the oven door locks.

### Once the cleaning is finished

0:00 appears in the clock display and →I flashes. Set the operating mode selector to 0 and press the <|> 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.

## **The cleaning programme is to run at night**

So that you can use the oven during the day, move the end of cleaning to during the night. Set as described in steps 1 and 2.

**3.** Press the <|> clock function button repeatedly until the →| symbol appears.

**4.** Set a later end time by turning the rotary selector.

The oven is in the maintenance position. The display shows the clock.

When the oven starts, you can see the duration counting down.

---

## **After cleaning**

When the cooking compartment has cooled down, wipe the remaining ash out of the cooking compartment with a damp cloth.

---

# Cleaning and care

In this section, you will find information on

- cleaning and care of your appliance
- cleaning agents and aids
- pyrolytic cleaning

---

## Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

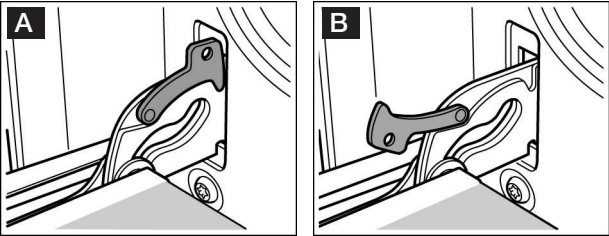
Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.

Area	Cleaning agents
Door cover	Stainless steel cleaning agents (available from our after-sales service or from specialist retailers): Please observe the manufacturer's instructions.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth.  If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.  It is best to use self-cleaning. Observe the <i>Self-cleaning</i> section when doing so.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

## 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 (Fig. 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.

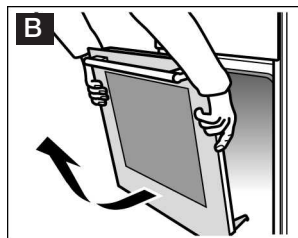
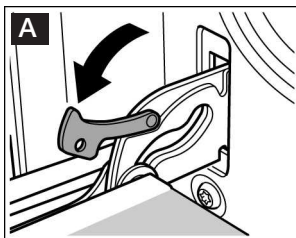




There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

## Detaching the door

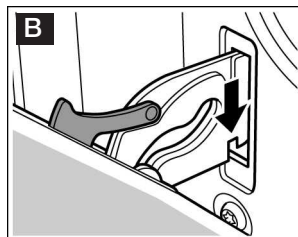
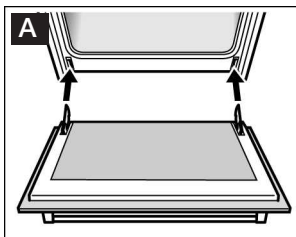
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



## Attaching the door

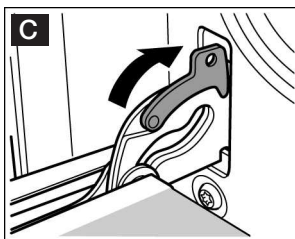
Reattach the oven door in the reverse sequence to removal.

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



3. Close both locking levers again (Fig. C). Close the oven door.



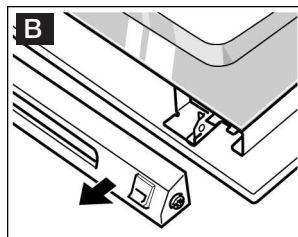
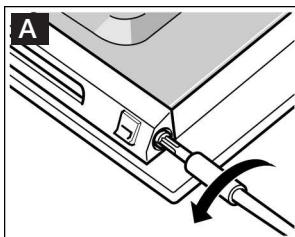


There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.  
Call the after-sales service.

## 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 right and left-hand screws (Fig. A).
3. Remove the cover. (Fig. B).



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.

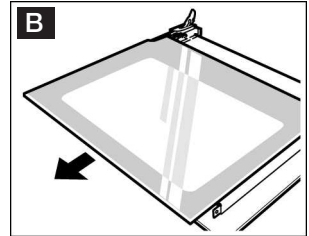
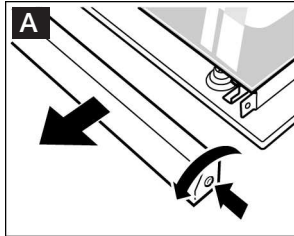
4. Replace the cover and secure it in place.
5. Close the oven door.

# Removing and installing the door panels

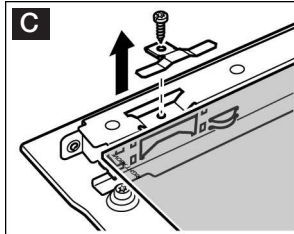
## Removal

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

1. Detach the oven door and lay on a cloth with the handle facing down.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws. (Fig. A)
3. Lift the uppermost panel and pull out. (Fig. B)



4. Unscrew the clips on the right and left and remove them. (Fig. C) Remove the panel.



Clean the panels with glass cleaner and a soft cloth.

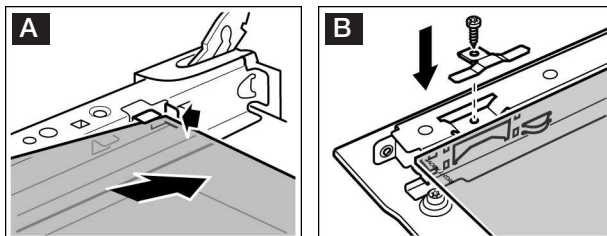
Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

## Installation

During installation, make sure that the lettering "Right above" is upside down at the bottom left.

1. Insert the panel diagonally towards the back. (Fig. A)
2. Attach the clips on the right and left and screw tight. (Fig. B)

3. Insert the uppermost panel diagonally towards the back. The smooth surface must face outwards.



4. Replace the cover and screw in place.
5. Attach the oven door.

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

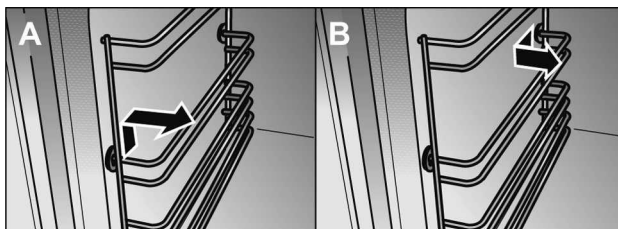
## Cleaning hook-in racks



For easier cleaning, you can remove the hook-in racks.

Risk of burning due to hot elements in the cooking compartment. Wait until the cooking compartment has cooled down.

### Remove hook-in rack

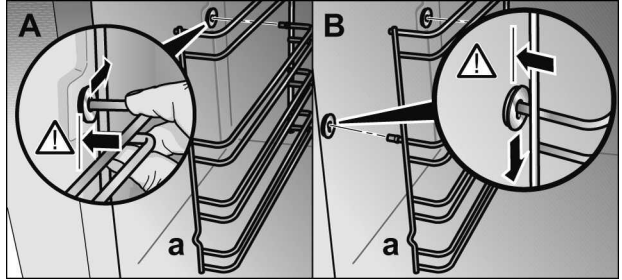


1. Push the hook-in rack upwards at the front and unhook to the side (figure A).
2. Push the hook-in rack forwards at the rear and unhook to the side (figure B).

## Cleaning hook-in racks

Clean hook-in racks with detergent and a sponge or brush.

## Hanging hook-in racks



Always install the hook-in rack with the indentation (a) facing downwards, so that the shelf positions match.

1. Insert the hook-in rack at the rear until the limit stop and push to the rear (figure A).
2. Insert the hook-in rack at the front until the limit stop and push downwards (figure B).

---




# Faults and repairs

It is not always necessary to call the after-sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table.




Risk of electric shock.

- Work on the appliance electronics must only be carried out by an expert
- During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box


Problem	Possible cause	Remedial action
Electrical operation is malfunctioning (e.g. indicator lamps do not light up)	Blown fuse	Check the fuses in the fuse box and replace if necessary
Liquid or thin dough runs to one side	Appliance not installed level	Check the appliance installation (see Installation instructions)
The appliance no longer functions, <b>0:00</b> flashes in the clock display	There was a power cut	Reset the clock (see section: Electronic clock)
<b>0:00</b> flashes in the clock display, "rrr" appears in the temperature display	Power supply was interrupted while the appliance was in operation	Press the clock function button, Reset the clock (see section: Electronic clock)
It is not possible to operate the appliance,  and <b>-5-</b> appear in the temperature display	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
It is not possible to operate the appliance,  and <b>-5P</b> appear in the temperature display	The appliance has been locked permanently	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the colon flashes in the clock display, <b>1600</b> appears in the temperature display, for example	A key combination was activated	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 the info button again and holding it for a further 3 seconds
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightning strike)	Reset the function concerned
When an operating mode is activated, <b>H</b> or <b>h</b> 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 itself off automatically, <b>000</b> flashes in the temperature display	The appliance has switched off to protect itself from overheating	Turn the operating mode selector back to the  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 low shelf height
High levels of condensation are generated in the cooking compartment	Normal occurrence (e.g. with cakes with very moist toppings or a large roasting joint)	Open the appliance door occasionally during operation

Problem	Possible cause	Remedial action
Enamelled accessories have light, matt stains	Normal occurrence caused by dripping meat or fruit juices	Not possible
Door panels are misted 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 appears in the display with **E**, press the  button. This clears the error message. You may then have to reset the clock. If the error is shown again, call the after-sales service.

You can provide a remedy yourself for the following error messages.

Error message	Possible cause	Notes/remedial action
<b>E011</b>	A button was pressed for too long or has jammed.	Press all buttons separately. Check that the buttons are clean. If the error message remains, please contact the after-sales service.
<b>E115</b>	The temperature in the cooking compartment is too high.	The oven door is locked. Wait until the cooking compartment has cooled down. Clear the error message with the  button.

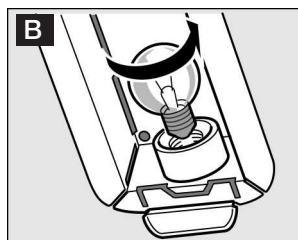
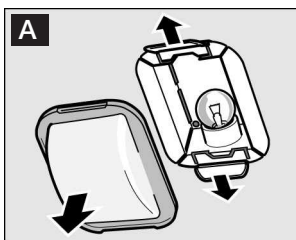
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## Replacing the bulb in the oven ceiling light

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



1. There is a risk of electric shock.  
Switch off the circuit breaker 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 tabs with your thumb. (Fig. A).
4. Unscrew the bulb and replace it with one of the same type. (Fig. B).



5. Reinstall the glass cover. When doing 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 on the fuse.

---

## 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.

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# After-sales service

In the event of faults and repairs that you cannot solve yourself, please use our after-sales service.

You can find the addresses in the after-sales service directory.

**Note:**

You will be charged for calling the after-sales service regarding an operating fault.

## E number and FD number

For after-sales service cases, please specify the E-number and FD number.

You can find these on the rating plate behind the appliance door on the left-hand bottom edge.

E-Nr.	FD
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# Test dishes

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


In accordance with EN/IEC 60350.









## Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.  
When baking on 3 levels at once, always insert the universal pan in the centre of the oven.







Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Apple pie on 2 levels:  
Place dark springform cake tins on top of one another.  
Apple pie on 1 level:  
Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:  
Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

Baking	Cookware	Setting	Level	Temperature in °C	Time in minutes
Shortbread					
1 level	Baking tray***		3	150-160**	25-35
1 level	Baking tray***		1	150-160**	25-35
2 levels	2 baking trays***		1+3	150-160**	20-40
3 levels	3 baking trays***		1+3+4	140-150**	35-50
Small cakes (20 pieces)					
1 level	Baking tray***		3	160-170*	20-30
1 level	Baking tray***		1	160-170*	25-35
2 levels	2 baking trays***		1+3	150-160*	30-40
3 levels	3 baking trays***		1+3+4	150-160*	25-35


\* Preheat for 10 minutes  
\*\* Preheat oven  
\*\*\* Only use original baking trays, order no. Z1342X0

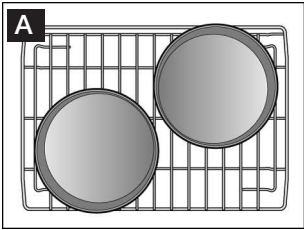
Baking	Cookware	Setting	Level	Temperature in °C	Time in minutes
Fatless sponge cake	Springform cake tin ø 26 cm		2	160-170*	25-35
Fatless sponge cake	Springform cake tin ø 26 cm		1	160-170	30-40
Apple pie 1 level (see figure A)	2 x Springform cake tin ø 20 cm		2	180-190	70-90
	2 x Springform cake tin ø 20 cm		1	180-190	70-90
	2 x Springform cake tin ø 20 cm		1	180-190	70-85
Apple pie 2 levels (see figure B and C)	2 x Springform cake tin ø 20 cm		1+3	180-190	70-85

\* Preheat for 10 minutes

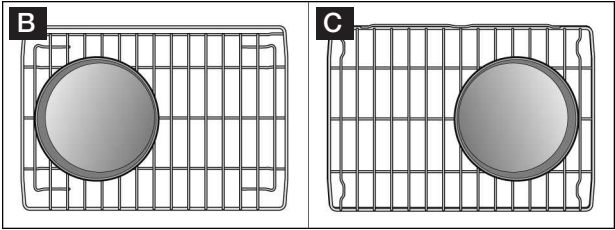
\*\* Preheat oven





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

When baking apple pies using CircoTherm® , always place the two springform cake tins diagonally on the stepped wire rack (figure A).



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



Grilling	Wire rack position	Setting	Level	Temperature in °C	Time in minutes
White bread (universal pan + stepped wire rack)			4	275*	½-3
Beefburger (universal pan + stepped wire rack)			4	int. **	20-25

\* Preheat for 10 minutes

\*\* Turn after ⅔ of the time

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